



Typical scene in packing sheds throughout the Sandhills at this time of year. Above, in the D. P. Gallimore shed on the Moore-Montgomery line, a little fellow samples a peach while his dad grades the fruit as it goes by on a conveyor. (Photo by V. Nicholson)

New Cooler Revolutionizes Shipping

Area Peach Harvest In Full Swing

Industry's History In Sandhills Shows Several Ups, Downs

By VALERIE NICHOLSON
The Sandhills peach crop is now at its delicious peak. For two weeks starting in mid-July the "eating peaches"—large, round, golden-colored, with rosy cheeks, and juice that runs delectably down your chin—are ripening in the orchards, rumbling north in an unending chain of trucks, and on sale at farmyards and roadside stands in Moore, Montgomery, Richmond and, to a lesser extent, their neighbor counties of Scotland, Anson, Hoke and Lee.

Since early June the packing sheds have been busy as the "canning peaches"—Dixie Reds, Beauty Gems, Dixie Gems and Red Havens—poured from the orchards. Now in July come the luxurious Golden Jubilees, Hun-His, Hiley Belles, Hale Havens, Georgia Belles and Elbertas.

Some of these names you may not have heard before. New varieties are being developed all the time. Some are so new, the trees are only just now planted, and it will be another couple of years before you will be eating them. Cardinals and Coronets, for instance, which may turn out to be better than any of the others. And all are better than the ones you used to eat. Today's peaches, for in-

stance, have practically no fuzz. They are smoother, tenderer, sweeter, juicier, more golden in hue and—wonder of wonders—they have no worms.

Peach growing has come a long way in the past few years, using modern science for an ever better product, and to overcome problems and flaws once taken for granted.

New sprays and insecticides have proved effective weapons against old pests and plant diseases. The use of new fertilizers and constant development of new varieties mean that "peaches are better than ever."

The Sandhill Peach Station, an experiment station of N. C. State College, with its own 40-acre peach orchard, located at Winlow on the Moore-Montgomery line, is in the heart of most of these improvements. Growers rely heavily on the station's experimental program and its results. They say, "Without State College, there would be no Sandhills peach industry today."

Some growers have developed extensive irrigation systems. Crop dusting by airplane has become commonplace.

Revolutionary Cooler
New and revolutionary within the past two years is the Steri-Cooler, or Hydra-Cooler. These are two different trade names for the same type of machine, installed in various sizes according to

the volume to be processed. The North State Orchards, largest shipper in the Sandhills, has one 64 feet long. The smaller D. P. Gallimore orchard has one about half that length.

The machine provides a long tunnel with a constant rain of ice water inside, through which the peaches in their baskets pass on conveyor belts. After capping, they move directly into trucks or freight cars, and are on their way.

The ice water removes all "field heat" from the fruit. It slows down the ripening process so that the peaches reach their destination in perfect condition. They stay orchard-fresh for two weeks or longer, and, as one grower said, "We can ship them around the world if we want to."

Moving slowly, the peaches are under the shower for 22 minutes. The water flushes through the baskets, down and out over blocks of ice and back into the machine. At North State Orchards between Ellerbe and Candor this requires 60 tons of ice a day, and L. G. DeWitt, president and general manager, has just built his own ice-making plant for the machine.

Two growers installed machines last year, six have them this year, and within the next two or three years all who ship commercially will have them. This year, since the crop is short, neighbor is serving neighbor, and practically all

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A&P Fancy White Meat

Tuna Fish - - - 7-Oz. Can **29c**

Rich in Flavor — Rich in Color — A&P

Grape Juice - 24-Oz. Bot. **29c**

A&P Fancy Hawaiian **PINEAPPLE JUICE** - - - 2-No. 2 Cans—27c 46-Oz. Can **29c**

Pick Of Carolina **SWEET MIXED PICKLES** - - - 16-Oz. Jar **19c**

Bench Cured **SHARP CHEDDAR CHEESE** - Lb. **53c**

Ann Page Creamy **SALAD DRESSING** - - - Pt. Jar **25c** Qt. Jar **45c**

Ann Page Ground **PURE BLACK PEPPER** - - - 2-Oz. Can **19c**

- Ann Page Salad Mustard - - - 2-Lb. Jar **25c**
- Ann Page French Dressing - - - 8-Oz. Bot. **15c**
- Ann Page Beans & Pork - - - 2 1-Lb. Cans **23c**
- Ann Page Vanilla Extract - - - 2-Oz. Bot. **29c**
- Ann Page Sherbet Mix - - - 3 Pkgs. **25c**
- Ann Page Spaghetti - - - 2 15 1/2-Oz. Cans **25c**
- Ann Page Pure Honey - - - 1-Lb. Jar **33c**

Chicken Of The Sea
TUNA
Chunk Style **37c**
6 1/2-Oz. Can
White Meat **43c**
7-Oz. Can

Blue Detergent **Rinso**
Lge. Pkg. **30c** Qt. Pkg. **61c**

Lux Soap
3 Reg. Bars **25c**

Lux Soap
Bath Bars **12c**

Wesson Oil
Pt. Bot. **37c** Qt. Bot. **63c**

Snowdrift
1-Lb. Tin **34c** 3-Lb. Tin **93c**

In Plastic Bag **Wrisley's Soap**
Bag **55c**

Swift's Jewel
1-Lb. Ctn. **28c** 3-Lb. Ctn. **83c**

Superfine **Lima Grands** - 16-Oz. Can **15c**

Nabisco Crackers **Cheese Ritz** - 8-Oz. Pkg. **29c**

Del Monte **Sliced Peaches** - 16-Oz. Can **20c**

Del Monte **Bartlett Pears** - 17-Oz. Can **29c**

Burry's Cookies **Oxford Creams** - 12-Oz. Pkg. **29c**

Lipton Tea
48-Ct. Pkg. **57c**
4-Oz. Pkg. **35c**

Strietman **Zesta Crackers** - 1-Lb. Pkg. **25c**

Seabrook Farms Frozen **Succotash** - - - 12-Oz. Pkg. **23c**

Gambill Mix For **Spoon Bread** - Pkg. 8-Oz. **37c**

Fresh Fruits & Vegetables

Nice Juicy **Lemons** - - - Lb. **17c**

Crisp Golden **Carrots** - - - 2 Cello Pkgs. **25c**

Nice Crisp Heads **Lettuce** - - - 2 Hds. **25c**

Cuban **Avocados** - - 2 For **23c**

Golden Ripe **Bananas** - - - Lb. **14c**

Sweet **Ripe Plums** - - Lb. **23c**

Seedless White **Grapes** - - - Lb. **32c**

"Super-Right" Meat Values!

Milk Fed Veal **CHUCK BLADE ROAST** - - - Lb. **35c**

Milk Fed—Cubed or Tendered **VEAL STEAK** - - - Lb. **65c**

Milk Fed—Round **VEAL CUTLETS** - - - Lb. **89c**

● Store Sliced Cold Cuts ●

ALL MEAT BOLOGNA PICKLE PIMENTO LOAF SPICED LUNCHEON MEAT - Lb. **45c**

Fresh Dressed and Drawn **CHICKEN HENS** - - - Lb. **39c**

Wilson's Corn King **SLICED BACON** - - - 1-Lb. Pkg. **57c**

Large Headless **GREEN SHRIMP** - - - Lb. **79c**

Jane Parker **CHERRY PIES** - 3 Reg. Bars **25c**

8-Inch Pie **39c**

Jane Parker Jelly **Topped Buns** Pkg. **25c**

Jane Parker Square **Devil's Food** Each **25c**

Jane Parker Pies **Blueberry** - Each **59c**

These Prices Will be Effective Through Saturday, July 17th



Dial Soap
2 Bath Bars **35c**

Dial Soap
2 Reg. Bars **25c**

Angel Soft Facial Tissues
Colored 200 Sheets Pkg. **23c** 2 White 200 Sheets Pkg. **45c**

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