

## SAYS MANY NOW USING TRENCH SILO

While no definite experimental work has been done in testing the trench silo in North Carolina indications are that this type of silo may be useful because of the economy in construction and the need for more silos along with the increasing dairy development in the State.

John A. Arey, dairy extension specialist at State College, says the trench silo is being used by an increasing number of Georgia, Mississippi and South Carolina farmers. It has long been used in the western states and has proven very satisfactory. He believes the type has a wide adaptation in this State especially among owners of small herds. Every farmer keeping a few dairy cattle needs a silo of some kind for the reason that about 30 percent of the feed is lost when harvested and fed dry. Using a silo climates this loss.

Mr. Arey lists four advantages of the trench silo. First it costs little to construct. The roof and the labor for digging are the main items of expense. The average cost of constructing 15 such silos in South Carolina during 1930 was 95 cents a ton capacity. On this basis it would cost \$28.50 to construct a 30-ton silo which would hold enough silage for eight to ten cows.

The second advantage is that the trench silo is easily constructed. The labor and tools generally found on the farm may be used. Third, it is easy to fill. The vertical equipment is not needed. Finally, the trench silo cannot blow down regardless of size.

For those who may want to build such a silo this season, Mr. Arey offers the aid of his office in supplying such information as may be needed.

## OLD SQUARE DANCES TO ATTRACT CROWDS

Asheville, N. C.—Mountain fiddlers scraping out the lively notes of "Sourwood Mountain," "Dogget Gap" and other old-time dance tunes, to the accompaniment of shuffling feet in mountain cabins mark the preparations which mountain dancers in Western North Carolina are making for the Annual Mountain Folk Dance Festival to be held in Asheville, August 4 and 5. The contest among the teams of mountain dancers for the championship this season, is expected to be keen. The dance event will attract not only many friends and supporters of the contesting teams but also many summer visitors, sojourning in Asheville and nearby mountain resort centers.

The dances performed by the mountain people are among the few remaining customs in America, which have been preserved in their original forms. The mountain folk dance today as their ancestors did in colonial days. The music of their string bands is the same music which was popular in Elizabethan England. For this reason the annual dance contests held in Asheville have gained a cosmopolitan audience during the four seasons in which the events have been held.

In recent years the creation of the network of state highways through the mountains, the arrival of modern methods of communication have threatened the extinction of the old customs. For this reason the Asheville Chamber of Commerce each year sponsors the folk dances with a view to preserving for future generations, age-old traditions which might otherwise have been lost.

Eight couples will make up each of the teams entered in the events this year. Each team will bring its band of string musicians to furnish music for its appearance on the dance floor and first and second awards will be made to the winner and runner-up among the teams and among the musical aggregations taking part. Dancers and musicians will come to Asheville from the most remote sections of the mountains to perform. In addition to the teams and string bands in the contest itself, many experts in clog dancing, and harmonica, guitar and fiddle artists will render solo numbers on the program.

## CLOSES COSTLY GAP IN POULTRY GROUP

For years, poultrymen at the North Carolina Experiment Station have known that the dread bacillary white diarrhea disease which kills baby chicks by the thousands in the State each year was spread from carrier birds to negative birds in some way. However, it was not known

## Patre Says Life Was Just One Pill After Another



Vancouver. "My nights were misery on account of sleeplessness, and as far as constipation goes, my life for the past few years has been just one pill after another. I wouldn't take anything in the world for the good this wonderful new Bagen did for me. I now eat with a keen hearty appetite and enjoy sound restful sleep, and have abundant strength and energy just like I had twenty years ago. The Bagen Soft Mass Pills are wonderful for toning up the liver. They not only relieved my constipation but rid my system of poison."—Chas. J. Payne.

LONG'S DRUG STORE  
Brevard, N. C.

## Pisgah Forest News

Members of the Davidson River Presbyterian Sunday school gave a miscellaneous shower last Friday afternoon at the home of Miss Annie Gash in honor of a recent bride, Mrs. Claud Ray. Mrs. Ray received a number of useful gifts.

W. Duncan made a business trip to Asheville Wednesday.

Mrs. Robert Boggs of Turkey Creek spent several days last week with Mr. and Mrs. W. A. Lyday.

Miss Elizabeth Mauldin of Boston, Mass., is a guest of her aunt, Mrs. A. E. Patton.

Miss Florine Carter had as her guest Sunday Miss Mildred Butler of Mills River.

Harvey Radford was visiting in South Carolina Friday.

Mr. Pinkney Morris and Miss Aurie Radford both of this section, were married in South Carolina Friday. The bride is the daughter of Mrs. Laura Radford and is one of our splendid young ladies. The young couple will reside with the bride's mother.

Miss Ann Hall of Belmont spent the week-end with Mrs. T. E. Patton. Mrs. Hendricks of New Mexico is visiting her sister, Mrs. W. W. Croushorn.

Miss Roselle Allen of Swannanoa is spending this week with her brothers, Frank and Frances Allen, and their families.

Mrs. Charlie Roller and Mrs. Dewey Edwards were shopping in Hendersonville Saturday.

Mr. and Mrs. J. H. Wolf and Mr. Henry Mackey were Asheville visitors Friday.

Mr. Clarence F. Allison was a guest of Mr. and Mrs. O. P. Anders near Greer, S. C., Wednesday.

Miss Nell Gillespie of Brevard spent Friday with Miss Elizabeth McCoy.

Mrs. Gerald Patton and children, Katherine and Robert, of Rutherfordton, are visiting Misses Sarah and Anna Patton.

Roy Carter is visiting relatives on Mills River.

Miss Mattie Davis of Greenville, S. C., spent the week-end at Ivy Hill.

Mr. Lem Daniels and Mr. Carlos Morris spent the past week in Weaverville where they had employment.

Mr. Dewey Burns and Mr. and Mrs. Emmitt Reese have been at the bed side of Mrs. Burns who has been seriously ill at the home of her sister, Mrs. O. P. Anders near Greer, S. C.

Mr. and Mrs. Claud McMahon of Detroit, Mich., have been visiting Mr. and Mrs. Frank Allen and Mr. and Mrs. Frances Allen.

Mr. and Mrs. John Deaver and daughter, Margaret, and Miss Julia Deaver were shopping in Hendersonville Tuesday.

Mrs. James Carter had as her guests Sunday her father, Mr. L. C. Lance, Mr. and Mrs. Edgar Lance and Miss Ollie Lance.

Mr. Jim Allison of Rutherfordton, spent Saturday with Mrs. Allison and daughter, Dollie.

Miss Edna Lyday has returned to Raleigh after spending a two week vacation with her parents, Mr. and Mrs. Jim Lyday.

Mr. and Mrs. Glen Bryson and baby of Cashiers Valley, spent the week-end with Mr. and Mrs. W. L. Stepp.

We are glad to report that Uncle Delius Lyday of the Turkey Creek section is able to be out again.

Mr. Jude Albert and son, Joe, of Brevard spent Monday with Mrs. S. A. Albert.

Misses Eva Whitmire and Harriet Trost spent the past several days camping with friends at Sea Shore.

The local team defeated Penrose Saturday afternoon 5-2 on the latter's diamond.

definitely how the spread occurred. Recently R. E. Greaves, who works in the poultry disease laboratory at State College, has found the reason for the spread. The germs of the disease are present in the droppings of infected adult birds and the healthy chickens pick up these germs and in turn distribute them further among other birds.

This knowledge, says R. S. Dearnsteyne, head of the poultry department closes the last remaining gap existing in the knowledge of the spread of the trouble. Dearnsteyne says Greaves has examined the fecal specimens from 400 birds and in two very definite instances, he found the organisms of the bacillary white diarrhea disease. These droppings came from birds known to be carriers of the disease and the germs so discovered were found to be pathogenic to young chicks and were capable of infecting negative adult birds on artificial infection.

The results of this research are especially important to North Carolina poultrymen because they are now taking steps to grow only disease-free chicks. The larger hatcheries of the State are getting their hatching eggs from disease-free flocks certified by the poultry department and the State Veterinarian's office. Where such eggs are obtained the death rate of young chicks has dropped from about 30 per cent to about 4 per cent and the vigor and production of the resulting flocks have been greatly increased.

Bragga—I gave up my last girl because she asked me to do something I didn't want to do.

Dazia—What was that?

Bragga—Go find myself another girl!

A party of tourists were being hewn through the great Milan Cathedral and were deeply impressed with its magnificence. Upon coming out one young American exclaimed, "Well, that does beat the devil."

"Yes, sir," responded the guide, "that is what it was built for."

## FATTEN STEERS AND SELL UNDER A YEAR

Progressive beef cattle growers no longer keep their steers until they are four or five years old but fatten them for market under one year of age.

"This is the new tendency in producing beef cattle for market," says L. I. Case, animal husbandman at State College. "Two factors are responsible. First, these is the demand for small cuts of beef by the consumer and this must be the prime consideration. It is true that the hotel trade demands large carcasses and that these bring a premium when the supply is inadequate, but the great general demand is for small cuts. The second factor is the matter of economy. Young cattle can be fattened at less expense than old animals and a high quality of beef is produced at little expense."

Mr. Case says if it costs \$1 to put a given amount of flesh on a baby beef, the same amount will cost \$1.05 for a yearling; \$1.26 for a two-year old, and \$1.60 for a three-year old. Therefore farmers in this state as well as other states are following the practice of starting beef calves on grain when they are one month to six weeks old. The calves are finished at weights ranging from 550 to 700 pounds by late October or November when they may be marketed to advantage.

Some other advantages of producing baby beef are the quick turnover of working capital, securing as good prices for heifers as for steers, lowering of wintering costs and the production of high quality at the lowest possible cost.

Mr. Case believes there is a place for the production of baby beef on many North Carolina farms. Given cows of good type and a pure bred beef bull of an early maturing type, the cows are bred to calve in late December, January or early February. Sufficient corn should be grown for feed and a good pasture available.

## FARMERS PLANNING LONG IN ADVANCE

Plans for the new year properly are made beginning at least six months before the old season closes so that the farm owner may know what he should do to make his place produce at the fullest capacity.

"In planning work for 1933, North Carolina farmers should consider the present crop and then forward to the next crop," says J. F. Criswell, extension economist at State College. "For instance those who do not have sufficient seed of the varieties wanted this year may plan to save the best seed on hand this season. Arrangements could be made with neighbors to get some of their seed paying for it by labor or exchange before planting time next spring. Brood sows are needed on most farms and the feed for these animals can be planned now. Laying hens and feed for the hens should be carefully provided for and the fall and winter garden prepared."

If such arrangements are made at present, there will be less worry and shortages next season, thinks Criswell. In marketing the crop this year, he suggests that the entire crop not be sold as one lot and all the produce penalized in price because of the presence of inferior quality. It is better to carefully grade the poorest and the best and the difference in the price received will give better profits than lumping the entire yield. Another thing of importance to every North Carolina landowner lies in keeping records on the fields and projects. Some will be self-sustaining, some will be profitable and some will show a loss. A study of the records on the ventures will be profitable in planning next year's enterprises, especially when final prices are recorded this season.

## TIMELY FARM QUESTIONS ANSWERED AT STATE COL.

Question—What is the best spray for bitter rot in apples and when should I spray?

Answer—A mixture containing two pounds of copper sulfate, also known as bluestone, three pounds of builders lime, and fifty gallons of water is recommended. Any soft soap or skim milk added to the mixture at the rate of one-half pound to each fifty gallons of mixture will give greater spreading and sticking qualities. The spray should be applied right away and at sufficient intervals throughout the summer in order to maintain a good coating on the trees.

Question—When should the fall crop of cabbages be planted and what varieties are best?

Answer—Fall cabbage is primarily a crop suited to the Eastern half of the State due to climatic conditions. Plants for the crop should be set about the middle of August for most of the Coastal Plain area. There are many varieties that have proven satisfactory but "Succession" and "All Seasons" have given best results.

Question—Is it too late to set sweet potatoes for a good yield this season?

Answer—As a market crop—yes. The yields from late plantings, especially in dry seasons, are not large enough to be profitable from a commercial standpoint. For the purpose of raising seed stock for next year, however, especially where the market grade is not a factor, vine cuttings may be set at this time with good results.

## HOG OWNERS HAPPY AS MARKET GOES UP

Farmers who have hogs for sale during the next two months may expect to make some profit on the animals. This applies especially to those who have followed the system of feeding the hogs with surplus corn supplemented by protein feed and minerals.

"We fully expect those men who have followed our system of converting their surplus corn into pork and who have animals ready for sale during the next two months to make some money," says W. W. Shay, swine extension specialist at State College. "Feeding demonstrations now under way show that the animals are returning from 65 to 70 cents a bushel for the corn they are consuming when sold at the present Richmond prices. There appears to be slight chance of an early decline in price."

Mr. Shay gives as his reason for this, the fact that there was 64,656,000 less pounds of pork in cold storage on July 1 than on June 1, one month previous. The amount of such storage was 43,461,000 pounds less than on July 1 one year ago.

Then too, he says, the number of hogs received at the 63 principal markets during the past June was 10.8 percent less than in June 1931 and 23.6 percent less than the June average for the past five years. The stocker and feeder shipments were 28.4 and 45.4 percent less than one year ago and an average of the last five years, respectively.

"We are still of the opinion that the man who will get into the hog feeding game in North Carolina and stay with it year in and year out will make a more substantial profit from his corn than by cash crop farming," Shay says. "The man who gets in or out according to the market however, will always be doing both too late for greatest advantage. I would like to see much of the great corn crop of North Carolina sent to market as pork to the advantage of the land as well as the owner."

Hoax—I know one man who took it out of that bully.

Joax—Who was it?

Hoax—Dr. Cutter, who removed his appendix.

Their departed brother was so con-cited that the lodge voted to erect a brass monument to him.

"I see where Senator Hooley has come out bat-footed for repeal of the 18th amendment."

"No wonder—the pressure from his wet constituents became so heavily on his shoulders that he got fallen arches."

## WAR ON MITES MEANS TURNIPS GOOD FEED FOR DAIRY PRODUCT

During this rush season, owners of farm flocks of poultry forget the birds and as a result mites and lice get to work with a resulting decrease in the number of eggs laid and the effort of the chickens to roost on a tree limb rather than in the poultry house.

"This is the season when the annual war begins between mites on the one hand and eggs on the other. Poultrymen act as spectators but pay a stiff price admission to witness the battle," says C. F. Parrish, extension poultryman at State College. "Neglect of the flocks at this time invites enemies of good poultry husbandry to get busy and chief among these is the well known mite. The insect infests poultry houses, usually hiding away under the perches during the day but preying upon the birds at night, sucking their blood, lowering their vitality and thereby decreasing egg production."

Mr. Parrish suggests some of the ways in which mites may be eradicated. First, he says, do not nail down the roost poles fast to the supports. If they are nailed, knock them loose. Then spray the roosts and the whole house if needed with old burnt cylinder oil mixed with equal parts of kerosene.

Second, paint or spray the roost with carbolineum as recommended in Farmers' Bulletin 801 of the United States Department of Agriculture. Past history shows that mites have won every war in which they have engaged unless outside aid is given and now that every source of farm income is needed by the owner, time should be given to eradicate poultry parasites to the extent that the birds may give their highest production.

## Lake Toxaway News

Mr. and Mrs. W. J. Raines and grand-daughter, Fredda Jean Hall, were in Brevard last Saturday.

Clarence Norton of Oakland was in Toxaway last Saturday on business.

Roy Robinson of Quebec was supper guest of Lyle and Nolan McCoy last Saturday evening.

Mr. and Mrs. Leonard Thomas gave a house raising Wednesday of last week. Mrs. Thomas and her mother, Mrs. S. B. McCall and Mrs. H. D. Lee gave a picnic dinner to the twenty friends that were there.

Rev. and Mrs. J. S. Morris and daughter of Florida returned to their summer home here last week. We are glad to have them with us again.

Mr. and Mrs. Fred Revis of East Fork was the guest of Mr. and Mrs.

Turnips do not rank so high in digestible nutrients because they are about 90 per cent water but they are relished by dairy cows and have a splendid appetizing and physical effect on the animals.

"I believe every farmer who has a dairy cow will find it profitable to plant some turnips for cow feed before August 20," says R. H. Raffner, head of the animal husbandry department at State College. "Turnips require fertile land put into good condition before planting. Actual seeding should be done between August 10 and 20 in the vicinity of Raleigh. Last year with only a fair season, we made 1,000 bushels on 2 1-2 acres. The seed were bought from a local dealer at 40 cents a pound and sowed broadcast at the rate of about three pounds to the acre. Fifteen pounds of Crimson Clover an acre was planted with the turnips and caused no decrease in the yield."

Mr. Raffner says he fertilized the turnips well with both stable manure and commercial fertilizer.

The roots were pulled before the first hard freeze and stored in the unused box stalls with a six-inch ventilator through the center. A cutting box was made four feet long and eighteen inches wide. Each day the turnips were piled into this box and cut with a shovel and each cow received ten pounds a day after the evening milking. The turnips were given as extra feed with cows receiving their usual amounts of grain, silage and hay. However, the college dairy is generally short on milk at the time the turnips were first fed and the production picked up immediately.

Mr. Raffner says he would not recommend over 30 pounds of turnips a day to the average cow. The college cows would have consumed more than the amount given had they not been so well fed on their usual feeds.

G. H. Lee last Sunday.

Walter McNeely, Jr., spent the week-end with Warren Crase.

Mrs. Hughes, Mr. and Mrs. Godfrey and children of Ware Shoals, S. C., who has spent several weeks with Mr. and Mrs. F. Y. Willbanks left last week for Asheville to visit relatives.

Mrs. W. W. McNeely spent Friday night of last week with her parents, Mr. and Mrs. L. S. Fisher.

Mrs. Dock Owen and son of Gloucester were here last Saturday.

The friends of Mrs. W. H. Arrowood will be glad to know she is able to be out again.

## TRY OUR WANT ADS.

Features of all

# Roman Ranges

Not found elsewhere

**DAMPER:** When starting a fire in any range the damper must be open. With the Roman, when the damper is open, the fire is forced under all six covers.

**FLUE STRIP:** With damper up or closed, the heat travels 86 inches around under bottom oven plate and back over top oven plate.

**PORCUPINE FIRE BACK:** The Porcupine Fire Back used in the Roman gives the oven a direct connection with the fire box and projects an abundance of uniform heat into the oven.

THE Roman Range is built from modern Wood Patterns which assure full size measurements, smooth and proper thickness of castings, as well as good fitting joints.

The castings are made of new Southern Gray iron. (Not an ounce of old scrap iron used).

The steel parts are cut from the best grade of Polished Sheets.

THIS is certainly a "Day of Colors." When tastefully chosen, color is the keynote to kitchen decoration.

The Roman can also be had in all-over Blue Porcelain or Ivory Enamel. Certainly, you cannot find a more beautiful range on the market.

THE features described above are the results of many years' experience of heat engineers and stove manufacturers.

These features make it possible for the ROMAN to cook with half the fuel used in other ranges, and do it quicker than any other cast iron range on the market.

For the present we will allow \$10.00 for any Coal or Wood stove or \$6.00 for any Oil, Gas, or Electric Stove on any of our Roman Ranges.

# Houston Furniture Co., Inc.

BREVARD, NORTH CAROLINA