## 1974 Feed Grain Program Announced —

Amarillo, Texas, August 20 — The 1974 feed grain program provides producers with the opportunity to expand production. Secretary of Agriculture Earl L. Butz said announcing program details today.

There will be no set-aside requirement and no restriction on planting for the 1974 crop program, and there will be no conserving base requirement for the 1974 through 1977 crop years, the duration of the Agriculture and Consumer Protection Act of 1973.

provision which gives the Secretary discretionary authority to limit feed grain and wheat to a percentage of allotments and upland cotton planted in excess of the base allotment will not be imemented during the period 1974 through 1977.

Barley will be included in the feed grain program for the duration of the Act.

The new legislation provides

for the feed grains is approximately 68 percent of the base acreage used in former feed grain programs. However, any payments will be paid on the full allotment; whereas, previously payments were based on only percent of the feed grain base. The feed grain allotment for 1974 does not represent a limit on acreage, but is computed only for the purpose

vested for grain, of corn, grain sorghum, and barley based on the estimated national average yield, which would result in production equal to estimated domestic and export disappearance in the 1974-75 marketing year.

Should the average price received by farmers for corn, sorghum, or barley be below the statutory target price for the first months of the

months' period and there will be no preliminary payments. A producer would be paid on an amount of bushels determined by multiplying the farm allotment times the projected yield established for the farm. The projected yield represents the potential production for the farm as determined by the ASC County

Committee. Target prices for 1974 are

The total amount of payments a person may receive under one or more of the 1974 feed grain, wheat, and

not exceed \$20,000.

Producers may substitute any non-conserving crop or any conserving crop used for hay or for grazing in order to preserve their feed grain allotments and to make them quota is in effect are excluded

Have you ever thought about what you would do if upland cotton programs may your home freezer stopped

> stop running or the electricity goes off for sometime, the U. S. Department of Agriculture offers some special precautions you can take to keep your food from spoiling. Follow one of these rules.

running? If your freezer does

First, keep the freezer

closed. Open it only to take

food out for transport or to add dry ice. Try to determine how long the current will be off. and how long the food will

Freezer Failure

Precautions In Event Of

The length of time food will stay frozen depends on the amount of food in the freezer. A full freezer will stay cold many hours longer than a reezer only a quarter full. It also depends on the kind of food. A freezer full of meat will not warm up as fast as a freezer of baked food. The ngth of time food will stay frozen also depends on the temperature of the food. The colder the food, the longer it

will stay frozen. The freezer itself is important. A well-insulated freezer will keep food frozen much longer than one with little insulation. The larger the freezer, the longer the food will stay frozen

Second, if you have a locker plant in your area, make advanced arrangements to take care of food during an emergency When transporting the food to the plant, wrap it in plenty of newspaper

## Walnut News

Mr. and Mrs. Robert Hutton of Baltimore: Md are visiting Mrs. Hutton's brother-in-law and sister, Mrs and Mrs. George Shupe, and other relatives

Mrs. Wheat McClure is visiting her brother-in-law and sister, Mr. and Mrs. H. D. Haskell, in Madison, Fla

Raymond Stines returned to his home on Saturday from St. Joseph's Hospital

The Fifth Sunday Union Service will be held at 11 a m on September 30th, in the Presbyterian Church with the Rev Michael Anderson, pastor of the Methodist Church, bringing the message

Mr and Mrs Robert Chandler, Mr. and Mrs. Moody Chandler, Misses Lula and Jennie Lee Chandler and Mr. and Mrs. C. S. Chandler enjoyed a picnic on Saturday at the home of the C S. Chandlers' son-in-law and daughter, Mr. and Mrs. Vester Waldrup, at Arden

Richard Fisher of Seattle Wash, visited his aunt, Mrs. E. () Burnette, last week

## With The Sick

Mr. Jeter P. Rams, of Marshall is a patient in the Veterans Hospital Oteen where he is recuperating from a leg injury which he received in a fall at his home last week

Joe R. Ramsey of Asheville, formerly of Marshall and husband of the former Peggy Holland, is a patient in Memorial Mission Hospital Mrs. Cecil Sprinkle has returned to her home in Marshall from Memorial

Mission Hospital where she was a patient for several days. Mrs Valerie Shelton returned to her home in Marshall last week from Memorial Mission Hospital where she had been a patient for several weeks.

Mrs Geneva

returned to her home near Marshall on Tuestay from St. Joseph's Hospital where she underwent surgery last week John Candler of Marshall is a patient in Veterans Hospital, Oteen, where he is undergoing

and blankets, or use insulated boxes. Then rush the food to the locker plant.

Your next best alternative is to add "dry ice" to the freezer to try to retain the cold. The more dry ice you use, the longer your food will remain frozen. Invest some time on the telephone, when you have no emergency, to find out where you can buy "dry ice"

should you need it. If all else fails, break out the home canning equipment and cook the thawed food whatever ways your family may like it. Here, again, be sure you have the containers, lids, and other canning equipment on hand, and those canning recipes handy.

Sometimes frozen foods are completely or partially thawed before you discover that your freezer is not running. You may safely refreeze foods that have thawed if they contain ice crystals or if they are cold-about 40 degrees F provided they have been held at this temperature no longer than one or two days. But remember, use refrozen foods as soon as possible after the emergency

USDA's Animal and Plant Health Inspection Service advises that you always examine meat or poultry before you decide what to do with it because it may become unsafe to eat it it starts to spoil. Get rid of the food if the color or odor of the thawed food is questionable.

Remember, be prepared for when your home freezer stops running Don't let a power blackout wipeout your frozen foods - Check your freezer

## DO YOU KNOW

KYE ENGLISH?



Home Beneficial Life Agent, Kye English, specializes in in service family protection personalized to your needs. He can help you plan your family's future security Or your children's education Or your financial independence when you retire. He represents a strong dependable company that has been offering protection and security to families since 1899

Best of all he's the kind of man you like to know. And he's always there when you need

> Houte 3 Mars Hill Home Phone 689-3849 Office Phone 253-2979 Asheville



HOME BENEFICIAL LIFE



