Monday Afternoop, April 30, 1956

THE WAYNESVILLE MOUNTAINEER

Apparently many small poultry

flock owners still believe that they

need a few roosters to keep their

But, as much of a shock as this

may be to the males, those heus

will perform just as well without any love life, according to R. S.

Dearstyne of the State College

On a commercial scale, in fact,

it's almost a universal practice to

exclude males from the flock

throughout the entire year. Dear-

styne says that the production of

infertile eggs has much to com-

mend it as far as the quality of

He points out the poultry indus-

try is making a constant effort to

increase the consumption of eggs

and one egg in a carton showing

embryonic development may well

take a family of consumers off the

Dearstyne emphasizes that the

small flock owner who markets

some eggs will make a real con-

tribution to the "quality egg cause."

if he will eliminate the males from

for the large flock or small.

egg market.

his flock

poultry science departmen

hens company.

Tips Given Sheep Producers Shearing, Wool Handling

Farmers and 4-H Club members from Buncombe, Transylvania, Henderson, Jackson, and Haywood counties attended the district sheep-shearing demonstration held here last Monday at the Edwin Fincher farm on the Asheville Now Have

the Sunbeam Corp., Chicago, a national authority on the subject. Farmers and 4-H members also were given the opportunity to shear sheep, under the supervision of Mr. Warren.

Those attending the meeting also heard talks on sheep manage-ment from A. V. Allen and Pete year than ever before. At the high Patterson, animal husbandry specialists from N. C. State College. The specialists advised sheep

producers to remove fleece in one piece and spread it on the floor. with the outside up. All tags and and paying household bills. foreign material should then be removed before bundling.

The speakers especially urged and are responsible for commer farmers to he sure that sheep are cial as well as personal record entirely dry before attempting to keeping. There is a lot of partshear them They explained that' fleece wife often shoulders the job of

the outside of the roll.

advantageous to use large wool work chores, bags, they added.

The specialists pointed out that after shearing, sheep should be treated for ticks and lice by dipping, spraying, or dusting. They tary organizations? They help set added that producers should con-



vitamins...specially made to build big, husky pigs and make sows milk heavily. Bigger profits begin with bigger litters.

The shearing of sheep was demonstrated by E. R. Warren of Outside Jobs By RUTH CURRENT

State Home Demonstration Agent Family economists are saying

that women are snowed under by paper work. The reason, of course, point of the year 21 million women had jobs away from home. Wivesparticularly in younger families have the role of "comptroller" and are in charge of family accounts And so it goes. Women are own-

ers or partners in business firms, time farming, and the farmer's

should first be folded and then keeping the farm records. Over rolled so that shoulder wool is on eight million women head their own households-just imagine the In tying wool, they emphasized, amount of paper work it takes to only paper twine should be used. | run this many households. For that Wool can be bagged in clean matter, a good many women own burlap bags, or if a farmer has 25 thei rown homes, which adds to or more sheep, he might find it their record keeping and paper-

> To top it off, who has not been approached by those indefatigable women volunteers, who comprise the lifeblood of our great volunup fund drives, Campaign materials in hand, they knock on countless

Yes, it's paper work for women

corrected.



Plant Food Goes Further

Unless You Know Your Soll Is Not Acid, Apply Plant Food In Trenches At Both Sides of Vegetable Garden Row.

Few suburban gardens have soil so rich that no added plant food is required. But with mod-ern knowledge of plant require-ments, and the improved plant foods now available, fertility The heaviest application of plant food should be made at the beginning of the season, and here commercial plant food has distinct advantage. It is available to plants at low tempera-tures and will stimulate growth during the cool weather. need not be a problem. Any porous top soil into which a small amount of organic mat-ter or compost can be spaded

Organic plant food has to be broken down by bacteria before the plants can use it, and this each spring can be made rich by adding to it an adequate amount of commercial plant food. Four to six pounds of balanced requires a temperature of at least 70 degrees.

To get the most out of plant food, the following methods of application are recommended by plant food mixture to each 100 square feet of garden area will be sufficient in most cases. To give an extra finish to the crop, researchers:

1. On soils which are acid, testing below pH6, plant food should be concentrated in bands do not hesitate to use more, ap-plied as maturity approaches. If during the season plants show signs of deficiency, this should or pockets, not touching plant roots but within easy reach.

2. On sweet soils, testing above pH6, spade plant food thor-oughly into the soil, evenly and Deficiency symptoms include the following: When leaves turn light green or yellow, but do not fall off, nitrogen is lacking. When deeply.

To apply the first method stretch the line to mark the row in which seeds are to be planted. leaf margins brown, especially the lower leaves, potash is need-ed. Plants stunted in growth probably need more phosphorus. The point is being stressed that Then, not less than two inches away on either side, make a furby the roots of plants than by cheir tops. A heavy crop, fed by horr humus than it found. Not hor humus than it found. well-fed crops do not reduce the amount of humus in the soil, row four inches deep. Pour plant food into each furrow at the rate

Homemaking By MRS. ELIZABETH G. PARHAM **Home Service Representative** Carolina Powcr & Light Co.

Speaking

SPICE AND HERB SALTS your table where your family car

use it as often as they wish. Sea-Salt is as old as history itself soning salt will make these foods taste better: cheese, eggs, fish. and has always been valued as' a seasoning agent. Members of primpoultry, meats, salads, sandwiches itive families were traded to slavery in order to get salt. In the Bible, salt is referred to on numerous occasions. It was so important during ancient times that early Roman soldiers were given a daily payment of salt, which was known

as salarium. Now the word has come to mean salary. Salt is essential in the diet. It bread. stimulates the appetite and alds

digestion. In places where people work in extreme heat, extra intake of salt helps to combat fatigue. Today, in addition to table salt

spice and herb salts are carefully blended and packaged for easy purchase and convenient use. Celery

College extension forestry specialfst

The smoke Andersen refers to is cheese dishes, meats and fish, vege- in North Carolina's precious woodtables, tomato juice, etc. It's the land-some of which is going up quick and easy trick for the gour- in a blaze each day. Much of this waste is caused by farmers who

of the spice salts is Seasoning Salt, a good idea to burn-off fields of to-This is a perfect blend of spices, bacco, corn, or cotton stalks, It's a pretty costly way to clear

a field. The farmer who does this right flavor. It seasons every food not only stands a chance of ruining other than fruits, sweets and desserts. Put Seasoning Salt right on his and his neighbor's woods, he loses the equivalent of one-half

we hope to direct the attention of ton of complete fertilizer for every all our people to the importance acre of stalks he burns, Andersen of the soil and the necessity of emphasizes. maintaining its fertility to the end

The boll weevil won't be wiped that we in the present and the unborn generations of the future may out by the burning. But there's a enjoy an abundant life." good chance your woods might be!

and sauces. Mix Seasoning Salt to taste with Army, who has been stationed in cream or cottage cheese. It's a deicious dip for crackers or potato Nu-Ulm, Germany, is spending a 30-day furlough with his wife and eggs is concerned. The same goes chips.

parents, Mr. and Mrs. Jack Kelly. Sprinkle canned biscuit with Seasoning Salt and a few caraway He is to return to Germany the 6th of May. seeds. Rolls in half or roll up before baking, for famy, salty hot

Milk production on farms in Blend Seasoning Salt with may-North Carolina during October was onnaise for unusual cracker or estimated at 141 million pounds, a sandwich spread. record for the month.

Farmers Advised Against Burning Off Of Fields There's not only "Smoke on the

were mid-December of 1954.

Ninevah Baptist

Has Study Course

The Training Union of the Nine-

vah Church, has completed a study course. The Rev. Otto Parham

and Mrs. Parham of Allens Creek,

were the teachers of the adult and

junior classes, Mrs. Hazel Kelly

taught the intermediates. The

Pfc. James T. Kelly of the U.S.

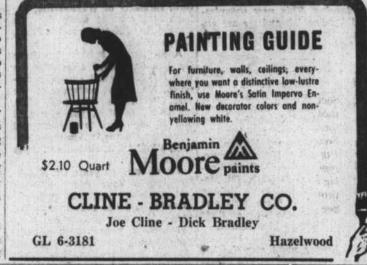
average attendance was 38,



swine producers indicate that 160 .for spring farrowing.

Roosters Have No Place

In Modern Poultry Flock





Salt, Garlic Salt and Onion Salt may be used in all foods in which the dried or fresh ingredients can be used. However, when adding any Mountain". There's plenty of it on of these salts be sure to diminish the Coastal Plain these days, acthe amount of regular salt. Try cording to Jim Andersen. State

using these salts in place of regular salt for sandwiches, salady, sauces, soup, spaghetti, egg and

net touch

The newest and most versatile have the mistaken notion that it's salt and monosodium glutamate. Its taste is just right - just the