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# Farm Review and Forecast

## Fence Cows Away From Pine Trees

"When I set out pines, the first thing I did was build a fence," says C. H. Hensley of Bakersville, Route 3.

According to Fred E. Whitfield, Extension forestry specialist at North Carolina State College, Hensley put White pines on a pasture he couldn't maintain. Hensley figured that a good woodland was better than a poor pasture.

This "pasture" was coming up in pines instead of grass anyway, says Whitfield, so Hensley decided to give nature a hand. The "volunteers" were coming up all over the place, but they were not thick enough in certain spots. Whitfield says when the pines come up voluntarily in thin spots, they have a tendency to become limby. To offset this tendency, Hensley reinforced the natural seedlings with seedlings he obtained from a nursery. Later, adds Whitfield, the early trees will be pruned to prevent their becoming wolf trees.

Hensley built a fence to keep cattle off the area. When cattle are allowed to graze mountain woodlands, they will eat White pines, Yellow poplar, White oak, and other valuable species, states Whitfield. This allows other less valuable trees to fill in.

In addition to eating the trees, cows also damage the small trees by trampling them, warns Whitfield. Larger trees are also damaged by trampling, because the top six inches of soil are packed and the roots are injured. The packing causes rainfall to run over the surface, eroding the soil, and exposing the roots to further injury and drying out, adds Whitfield.

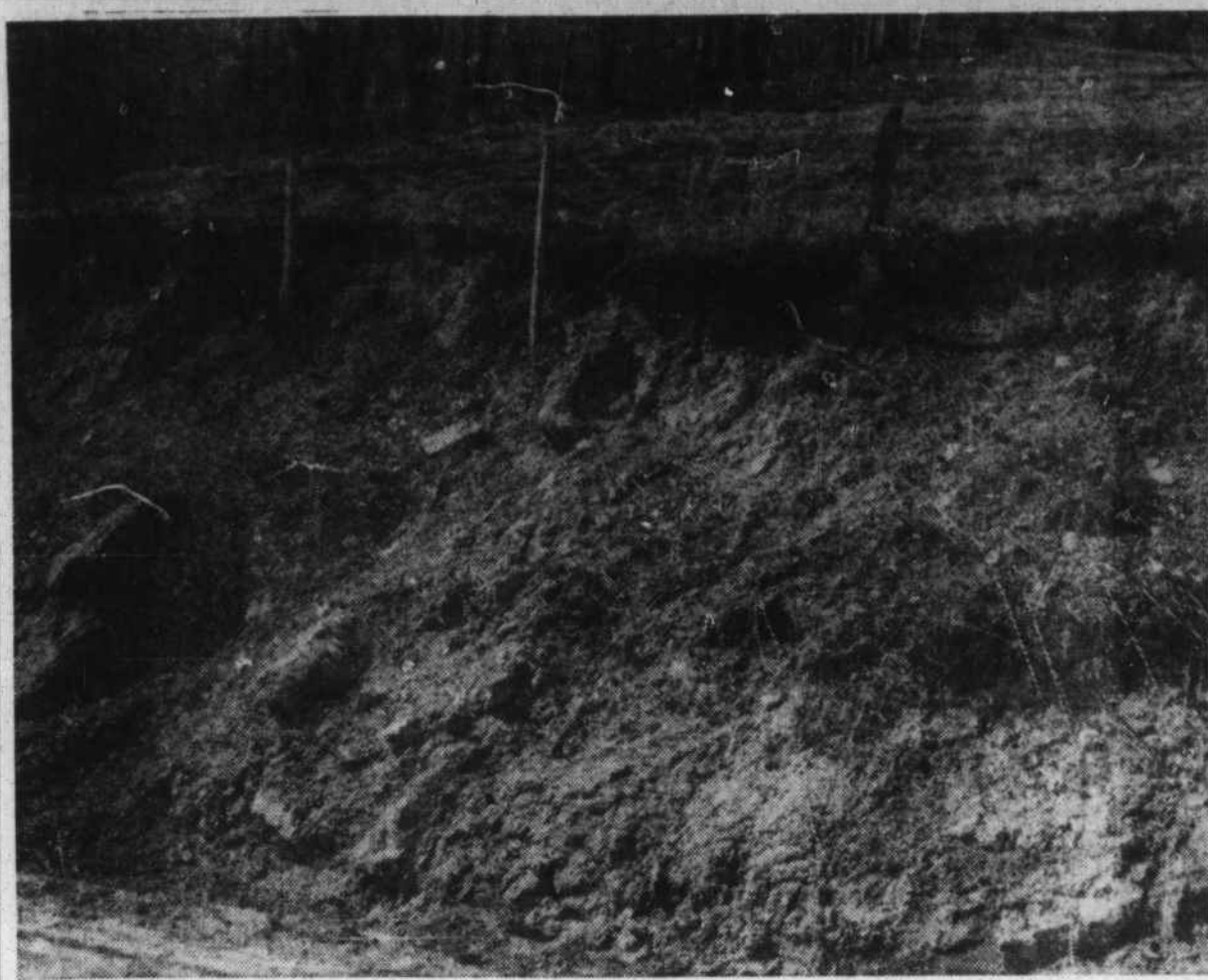
Hensley believes that any pickings the cows get in shaded areas are not worth the damage the cow does to the woods.

## Hand Lotion Effective On Ailing Cow

Cleveland's Assistant County Agent Jack G. Krause wants to know "Just how 'lady like' can a dairy cow get?" And Andrew Elmore, a Grade A dairyman of Casar, Route 1, had an answer for him. Elmore had a fine milk "waggon" to calve, but due to inflammation and expansion of the udder, the skin began to crack. Elmore had heard all the advertisements about hand lotions and their gentle care, so that idea rang a bell.

He used some hand lotion on the udder, and sure enough, it did the job. The udder healed up and became pliable and soft. The only thing about this treatment Elmore didn't like was the fact that it was awfully expensive when he started covering such a large surface. But for the time being, says Krause, Elmore is satisfied, as old bossie reacted to good attention and is now milking 83 pounds of milk a day.

Use the Want Ads for results



EROSION LIKE THIS from bare roadbanks is one of the targets of the program planned by the Haywood County Soil Conservation District and the CDP. Silt from roadbanks is filling up stream channels and lakes in the county, and the banks themselves constitute an eyesore in the community. Notice how erosion here has undermined the foundation for the fence. (SCS Photo).

## Left-Over Foods Should Have Special Care

Before and after holidays usually means that refrigerators are bulging to overflowing. According to S. Virginia Wilson, extension nutritionist at State College, foods that need refrigeration and get left out may spell danger for someone. They can look good and taste good, yet be filled with food poisoning bacteria.

High heat kills bacteria, but cold only slows down the growth. It's the lukewarm temperatures that lead to trouble. Foods should be kept colder than 50 degrees or hotter than 120 degrees, Miss Wilson cautions.

Chicken cooked on Saturday, says Miss Wilson, and cut up on Sunday, then made into chicken salad to serve the club on Monday spends most of its time between the stove and table—out of the refrigerator at room temperature.

Foods packed tightly in large containers, although refrigerated, do not reach a temperature of 50 degrees in the center. This makes a perfect breeding place for bacteria.

Food poisoning, explains Miss Wilson, is mistakenly called "ptomaine poisoning". This idea developed because it was once thought that all food poisoning was due to a breakdown of protein. The Greek word for protein is "ptoma" meaning "dead body". One has only to look for food habits in certain corners of the earth to realize that products of protein break down are not always poisonous. The over-ripe seal meat of the Eskimos and "well-matured" eggs enjoyed by

## Brighten Up Winter Days With Flower Arrangements

By M. E. GARDNER  
N. C. State College

My wife's hobby is arranging flowers, and she is helping me write this column. From my desk I can see five arrangements. One is in a copper container and is made up of magnolia leaves, dock and sumac. The dock and sumac were dried by tying a string to the base of the stems and suspending until dry. The magnolia leaves were prepared by placing the stems of the branches in equal parts of glycerine and water for two weeks. As the glycerine is absorbed, the leaves turn a brownish color which blends nicely with many arrangements.

The Chinese are two items to prove this point.

These stomach-ache causing bacteria do grow more rapidly in some foods than others, Miss Wilson adds. An analysis of national statistics shows that a majority of the outbreaks of food poisoning have been caused by meat and meat products, bakery products — especially those that are cream or custard filled — poultry and potato salad.

Turkey dressing made with broth or cooked in the bird so it absorbs some of the juices is a good breeding place for these bacteria, also. If you do not eat up all of the dressing when you serve turkey, remove from the turkey and refrigerate it in a covered shallow dish. If the leftover turkey or ham is too large to put in the refrigerator, find some way to keep it cool. Miss Wilson says don't let it sit around at room temperature. You may find a place in the refrigerator for it if you slice the meat from the bone.

Last night she loaned some of her magnolia leaves to a neighbor to decorate her serving table. Dried okra pods were used with the leaves. Both dock and sumac can be cut at different stages of maturity which will provide different color effects when dried. She has had the magnolia leaves for three years, and they are still usable. The leaves were waxed after removal from the water and glycerine.

There is an arrangement of chrysanthemums on the writing desk in the living room. The container is a white china pitcher with a flower design. We cut celcius before the frost came and have a nice arrangement on the television set. The container, she tells me, is "stove top urn in antique alvatore". Maybe you remember the old Open Franklin stove. There is some relation.

There are two arrangements on the mantle. Aucuba (Golddust Bush) was used for both and they are in milk glass containers. Speaking of Aucuba, it is very easy to grow and does best on the north side of the house.

Last week I brought in some maple leaves which the cool weather had tinted in many hues. First they were pressed in a book and dried, then she sprayed them with clear Krylon. Next she attached florist wire to the stems and wrapped with florist tape. These can be used in many ways.

There are so many plants available to brighten winter days from the mountains to the coast. The pines, hemlock, rhododendron, hollies, photinia, beach grasses, pitosporum and magnolia, to name a few.

## Vegetable Raisers To Enter Contest At Atlanta Meeting

Four North Carolina youngsters will compete for honors with boys and girls from throughout the nation at the National Junior Vegetable Raisers Association meeting to be held in Atlanta, December 9 through 13. Representing North Carolina in

Vegetable and Fruit Production contests will be Tommy Braxton, a 15 year old Pitt County youngster from Greenville.

Entered in the Fruit and Vegetable Marketing contest are Burnette and Milton Coleman, 14 year old Columbus County cousins from Tabor City.

Patsy Eaker, from Crouse in Gaston County, will represent the state in the Fruit and Vegetable Use contest.

These young delegates will be accompanied to the meeting by Henry M. Covington, Extension horticulturist at North Carolina State College, and farm or home agents from the counties represented.

While in Atlanta, in addition to competing in the contests, the delegates will visit sites of interest in Atlanta, an automobile assembly plant, textile manufacturing plants, and installations at the Georgia Experiment Station at Griffin.

Milk fever, a serious disturbance of calcium metabolism in cows at calving time, now can be controlled effectively by feeding large doses of vitamin D. Vitamin D prevents milk fever by offsetting the sudden drain on blood calcium into the colostrum.

Certified seed supplies of superior forage crop varieties are larger this year than ever before, according to agronomists in the U.S. Department of Agriculture.

# INFORMATION BURLEY TOBACCO GROWERS

Formerly the burley sales season continued until April and prices were invariably higher after Christmas. (The higher prices of last season may be repeated this year.) There were two reasons for this: the Government's forecast of the acreage yield, and the support price. While the support price was the main factor preventing wide price fluctuation, it should not be overlooked that the support price is a guaranteed average of the crop as a whole. It does not create competition. It is the bidding of the company buyers that makes competition.

Because of the lack of uniform judgment by both the graders and buyers regarding grade classification and price, the value of any sale parcel can never be reduced to an exact science. In many instances that is verified by the company buyers paying \$5.00 to \$30.00 per 100 above the support price.

But as a further protection of the growers' interests, the sales manager should not only know the grade and support price, but should also know when the company buyers' price limit for a certain grade is above the support price, and when that limit is bid.

The Greeneville Market should sell approximately 12 million pounds before Christmas, and unless growers market a larger per cent of the crop at Greeneville than in recent years, its additional sales will not exceed 3 million pounds, that could be sold the first five sale days of January.

Greeneville is a strong competitive market with ample handling facilities that sells a large amount of the commoner grades, yet its average is equal to or above any of the ten leading markets of the eight Burley growing states.

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