

**Make Farmville Second to None**  
**"Every Citizen a Member - Every Home a Supporter"**  
**- JOIN -**  
**Joyner Mutual Burial Ass'n., Inc.**  
**- TODAY -**  
**The Goal Is 1500 New Members**  
 OFFICE 105 WALLACE STREET FARMVILLE, N. C.

ELEVENTH ANNUAL  
**PITT COUNTY FAIR**  
 AUSPICES AMERICAN LEGION  
**GREENVILLE**  
 BIGGER AND BETTER THAN EVER

Agricultural Exhibits Machinery Displays Vocational Exhibits  
 Merchandise Booths Home Demonstrations 4-H Clubs

LIVESTOCK - POULTRY - FLOWERS and FINE ARTS

ON THE MIDWAY  
**TRIANGLE SHOWS**  
 "America's Newest and Cleanest Carnival"  
 14 - SHOWS - 14 14 - RIDES - 14

**FIREWORKS - MUSIC - FREE ACTS**  
 SPECIAL COUNTY-WIDE

**CHILDREN'S DAY WEDNESDAY, OCTOBER 23**  
 ALL SCHOOL CHILDREN ADMITTED FREE TILL 6:00 P. M.  
 All Rides at Greatly Reduced Prices!

**6 BIG DAYS & NIGHTS OF FUN**  
**STARTS MONDAY 21**  
**OCTOBER**  
 AND ALL WEEK!  
**IT'S YOUR FAIR--BE THERE**

**Pointers On How To Kill And Cure Pork**

It's "hog killing" time in North Carolina for some sections and in others that date is just around the corner.

Many folks are asking for assistance and information on cutting up the carcass, curing the meat, making sausage and head cheese, and about storing the cured meat. Regardless of how short meat is in the cities, there's plenty on the well managed farm that practices a real live-at-home program.

For the farmer who needs such information as that noted above, there is a timely publication that fits the bill. Just send a postcard to the Agricultural Editor, State College, Raleigh, and ask for Extension Circular No. 262, entitled "The Farm Pork Supply."

This publication gives a list of equipment needed for butchering on the farm, how to butcher the hog and cut up the carcass, information on rendering lard, curing of the pork by dry curing or brine curing, and other such information. It is free for the asking. County Agents also have copies of this publication in their offices.

The publication also contains ten photographs on how to cut up the hog. Better yet, farmers can attend one of the meat cutting demonstrations now being held in many counties.

At a recent short course for freezer locker people at State College, Dr. Dan Brady, in charge of meats research, gave a series of meat cutting demonstrations in which the freezer locker employees obtained much practical experience by actually cutting the meat under Brady's supervision.

The chief reason why no one ever rhetorically gets anywhere in the battle of the profit system is that the attackers and the defenders believe exactly alike up to the point of who is going to get what is supposed to be the swag.

A lack of materials and a shortage of labor is temporarily holding back the expansion program planned by North Carolina power companies and REA cooperatives.

Autumn leaves, when well rotted, make an excellent topdressing for lawns and gardens. They can also be used as a mulching material.

Spotted Poland China breeders sold 19 choice gilts and boars at Rocky Mount for \$1,667.50 in their first purebred sale. C. L. Ballance of Saint Pauls sold the top animal for \$142.50.

**State College Answers Timely Farm Questions**

**QUESTION:** What is a good recipe for making sausage?

**ANSWER:** Dr. Dan Brady, in charge of meats research at State College, gives this recipe: 1 pound of table salt, 2 1/2 ounces of finely ground black pepper, and 2 ounces of sage for 50 pounds of pork, three-fourths lean and one-fourth fat. Mix the materials thoroughly and then spread evenly over the meat. Stir the meat well before chopping. Another popular North Carolina recipe includes red pepper. For 50 pounds of trimmings, use 1 pound of salt, 1 1/2 ounces of ground sage, 1 1/2 ounces of black pepper, and 1 1/2 ounces of red pepper.

**QUESTION:** Can you give me information on canning meat?

**ANSWER:** Extension Circular No. 264, "Canning Meat For The Home," contains just the information you wish. It gives practical pointers in canning poultry, giblets, beef, pork, veal, lamb, sausage, corned beef, soup stocks, and spare ribs. Just write the Agricultural Editor, State College, Raleigh, for a free copy of this publication.

**QUESTION:** What does the Hessian fly look like?

**ANSWER:** Just examine some volunteer wheat that came up early in the season and pull back the leaf sheath at the base of the plant. There you will probably find the Hessian fly in the leaf sheath stage. James T. Conner, Jr., Extension entomologist at State College, gives the following dates for planting wheat: Piedmont, October 10 to 31, as from north to south; Coastal Plain, November 1 to 10, and Mountains from September 20 to October 20. Observing these dates will prevent damage from the Hessian fly and also give larger yields than when planted later in the season.

**ADMINISTRATOR'S NOTICE**

Having qualified as administrator of the estate of Lillian F. Parker, deceased, late of Pitt County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Farmville, N. C., on or before the 28th day of October, 1947, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment.

This the 12th day of October, 1946.  
 John Hill Paylor, Administrator  
 (10-23-46) of Lillian F. Parker

**Ridgeways**  
 104 W. 5th St.—At Five Points  
 Greenville, N. C.

**Colored School Still Driving**  
**NOTE SPECIAL GIFT LIST BELOW**  
**Is Your Name There?**  
**IF NOT YOU STILL HAVE A CHANCE**

- List Will Be Published Each Week
- Mr. John E. Artis ..... \$50.00
  - Mr. L. T. Artis ..... 25.00
  - Mr. Luby Baker ..... 12.00
  - Mr. Wright Edwards ..... 10.00
  - Mr. Moses Burton ..... 10.00
  - Mr. P. K. Ewell ..... 10.00
  - Mr. Azell Edwards ..... 5.00
  - Mr. J. Archibald Joyner ..... 5.00
  - Mr. Cleveland Barrett ..... 5.00
  - Mrs. Ida Charles ..... 5.00
  - Mrs. Gertrude Woodard, Battle Creek, Michigan, ..... 5.00
- CHURCHES
- Moye's Chapel ..... \$30.25
  - Farmville Methodist A.M.E.Z. .... 8.00
  - Lewis' Chapel ..... 15.70
  - Chris' Chapel ..... 15.07

Some of the Above Have Pledged More!

**Watch The List Grow**

**Mouquin**  
 BANANA  
 Pinet \$2.25  
**Austin Nichols**  
 6 Co. Inc.  
 SEQUELON NEW YORK

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**NAHISCO CRACKERS PREMIUM**  
 1-lb. pkg. **23¢**

**DOWN PRODUCE LANE**  
 U. S. No. 1 TOKAY  
**GRAPES 2 lbs. 23¢**  
 VIRGINIA RED DELICIOUS  
**APPLES 2 lbs. 25¢**

**ICEBERG LETTUCE** head 10¢  
**YELLOW ONIONS** lb. 3¢  
**GREEN BROCCOL** lb. 20¢  
**CAULIFLOWER** Snowwhite—lb. 11¢  
**LOCAL TURNIPS 2 bchs. 23¢**  
**LARGE CELERY 2 stalks 15¢**

Idaho Baking **POTATOES** 10 lbs. 47¢  
 Fresh **COCOANUTS** lb. 15¢

**IN OUR MEAT Department**  
 Old Fashion **CHEESE**, lb. 70¢  
 Salt **MULLET**, lb. 30¢  
 Dressed **FRYERS**, lb. 89¢  
 Dressed **HENS**, lb. 68¢  
 Extra Large **OYSTERS**, pt. 95¢

**Lang's Dill Chips** Qt. 29¢  
**Mott's Apple Cider** Quart Bottle 25¢  
**Pancake Flour** Pillsbury's 20 oz. pkg. 15¢  
**Colonial Flour** Self Rising 10 lb. Bag 78¢  
**Clapp's Baby Food** Strained 4 1/2 oz. can 7¢  
**Mitchell's Corn** Whole Kernel No. 2 can 16¢  
**Tomatoes** NEW PACK No. 2 can 16¢

**GOOD NEWS!**  
 WHITE FLOUR is back and we're using it in our Pride Bread again. Buy Our Pride today and every day—it's better than ever!

**OUR PRIDE SANDWICH REGULAR**  
 14¢ 10¢  
 For Variety — Try These  
 Rye Bread, loaf 13¢  
 Whole Wheat, loaf 12¢  
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**COLONIAL GRAPEFRUIT JUICE**  
 Large can 29¢

**HEINZ SOUPS**  
 Tomato | Pea  
 Can 12¢ | Can 14¢

**Lifeguard Soap**, cake 7¢  
**Lux Toilet Soap**, cake 7¢  
**Ivory Soap**, 3 cakes 14¢  
**Spry Shortening**, lb. 25¢

**WINDEX** 3 1/2 oz. 30¢  
**ZERO** 3 1/2 oz. 17¢