

Victory Gardens At Army Posts

ATLANTA, Ga.—At Army posts, camps and stations in the southeast, 600 acres in Victory gardens and can be expected to produce 2,871,204 lbs. of fresh vegetables this year, according to figures released today by Headquarters, Fourth Service Command.

That means 1,832 tons, enough fresh vegetables to load 1,230 freight cars which would make 24 trains of 50 cars each.

The figures were assembled in a survey made by headquarters and included every Army installation in the seven southeastern states. The gardens vary in size from a mere plot, 25x30 feet, at an ordnance depot to practically a farm—50 acres of garden at Camp Shelby, Miss.

The types of vegetables being raised are the usual run that will be found in any back yard city garden, such as radishes, beets, carrots, cucumbers, snap peas, spinach, sweet corn, bean, peas and sweet potatoes, tomatoes.

In bringing at the volume of vegetables that may be expected to be produced on the total 600 acres of Army gardens, figures supplied by the Georgia Department of Agriculture, showing the average production per acre of truck crops in the southeast, are used.

The report also says that reports from camps and stations in the southeast show that the general hospital that has been placed at each of the posts is doing its best to make the most of the program. It being pointed out that the excessive sunshine and outdoor life demands that the health of the patients in these General Hospital, Charles, S. C., one of the outstanding hospital gardens. It is referred to as a garden, which was started in 1942 with five

acres. It now has 20 acres, included in which is a chicken "manch" with 2,000 White Leghorns and New Hampshire Red hens. From this farm the diet kitchen for enlisted patients is supplied with vegetables in addition to an average of 60 dozen fresh eggs daily.

Food shortages, either real or impending, are not going to affect Hendricks Field, Fla., says that post's newspaper, "Hendricks Field Life." Continuing, the paper says: "Nor will the feeding of Hendricks soldiers materially affect the food supply for civilians, for Hendricks Field is supplying itself with much of its own food. In fact, nearly all the fresh vegetables for Hendricks Field tables are grown right on the victory garden—a 27 acre farm. The work is done by voluntary soldier labor."

At Hunter Field, Ga., there's a new Army Victory garden where the WACs assigned to the post are turning farmettes in their off-duty hours and the ladies down Hunter Field way will tell you that the girls are doing a good job of producing vegetables with some highly decorative flowers thrown in.

Down at Camp Shelby, Miss., they're in for things in a big way with their 60 acre Victory garden, and are reaping huge dividends even this early in the season. Just two months after the first furrow was plowed there, Camp Shelby had turned in over \$100,000 worth of food to the post Quartermaster and the superintendent of the garden states that produce are for many additional thousands of dollars worth of fresh vegetables will be harvested.

The Shelby report continues: "In the flower rooms at the cold storage plant here this week were many bushels of home grown turnips, radishes, mustard greens grown on the 60 acre plot with the aid of 20 German prisoners of war and a couple of mules."

The GI Victory garden at Fort Benning, Ga., covers a total of well over 20 acres and is expected to produce a lot of fresh vegetables to furnish military personnel and their families with health-building vitamins, says the report from that post.

These GI "farmers"—officers and enlisted men—have planted their own gardens surrounding their quarters and do their own work, in addition to the 20 acre plot which is a project, under the direction of Lt. Col. H. E. McGuffey, post exchange officer. This project, the report shows is a double-gated profit maker, as 100 cords of wood were cut from this acreage as "W" was cleared, and turned over to the post engineer.

Soldiers at the Fort Benning reception center are growing an acre of corn, beans, potatoes, okra, peppers and egg plant in their spare time.

HERALD NEWS

By Mrs. Jessie G. Carter

Mr. A. P. Swanson of Waco, died in the Shelby hospital July 9. His funeral was held at Washington Baptist church Thursday July 12. The Rev. J. W. Roberts gave the eulogy. Interment was in the church cemetery.

Mr. and Mrs. Theodore Rhodes of New York City visited relatives here last week.

Mrs. Gertrude Brown and her daughter Miss Thompson Brown are visiting Mrs. Brown's brothers, in Youngstown, Ohio.

Pvt. Samuel Williams, Jr., of Fort Bragg visited relatives here last week. Sgt. Richard Boyd of Aberdeen, Md., is home on a furlough visiting his parents, Mr. and Mrs. Miles Boyd on Tracy street.

Wynnan Larkin, who is serving in the Navy at Great Lakes, Ill., is visiting in Kings Mountain.

State College Hints To Farm Homemakers

(Ruth Current N. C. State College) Achieving top quality in home-canned products is an art requiring as much skill as any of the household arts. The following suggestions will help the homemakers reach top quality in her canned products.

1. Select fruits and vegetables in their best eating stage and grade them carefully for soundness, size and color.
2. Wash all products thoroughly, lifting them from the water instead of pouring off the water.
3. Have the canning room or kitchen spotlessly clean and in order before the food is brought from the garden.
4. Have all canning equipment checked, washed thoroughly, rinsed and arranged in order of its use.
5. Make syrups before fruits are prepared for the jar.
6. Have plenty of hot water ready for use in filling jars as needed.
7. Follow manufacturer's directions carefully for various types of closures.

These seven points of organization and selection will help make it possible to reach the goal of "two hours from the garden to the jar," which means not only better quality, but more food value per jar.

A particular warning is given a point oven canning, described as dangerous in more ways than one. "Wear a small square of clean cheesecloth around the tines of a fork and tie securely. Keep the fork in boiling water and use it to clean tops of jars just before putting on the lid.

Economy Furniture Co. Now Open

The Economy Furniture Co., located on Rutledge Road, near McCoy's Service Station is now open for business and invites the public to visit them when they desire to buy or sell used furniture. The new establishment is owned by Messrs. E. L. Norman and W. A. Crawley. Both men are well known in Kings Mountain and they extend a cordial invitation to their friends to visit them in their new business.

Furniture for every room in the home will be carried.

BY WAY OF MENTION

Lois Beattie

Jessie J. Burton of the U. S. Army stationed in Ft. Lewis, Wash., is spending this week with his wife, Mrs. Jessie Burton.

Maurice Stephens of the U. S. Army stationed in Camp Mackall was a recent guest of his wife, Mrs. Doris Stephens.

Burwell Nolan of the U. S. Navy stationed in Jacksonville, Fla., returned to his base Monday after spending several days with his parents, Mr. and Mrs. E. L. Nolan.

John Mettall of the U. S. Army stationed in Camp Chaffee, Ark., was a recent visitor of relative in this community.

Paul Brady of the U. S. Merchant Marine is spending this week with his sister, Mrs. Frank Gladden.

Lloyd McDaniel of the U. S. Army who has recently returned from Italy is home on a 21 day furlough visiting his parents, Mr. and Mrs. Foust McDaniel.

James Quinn of the U. S. Navy stationed in Camp Peary, Va., is spending this week here with relatives.

Wayne Beatty of the U. S. Navy stationed in Norfolk, Va., is spending this week here with relatives.

James Barrett of the U. S. Army is spending this week here with relatives.

Grace H. Kennedy of the WACs is spending this week here with relatives.

Mr. and Mrs. Lloyd Houser spent Sunday in Golden Valley, N. C. Mr. and Mrs. D. H. Houser had as their guests this past week and Mr. and Mrs. Gordon Beatty of Dallas.

Jim Benton of the U. S. Army stationed in Camp Van Dorn, Miss., is spending this week with his wife, Mrs. James Benton.

Carl Carpenter of the U. S. Navy is spending this week here with relatives.

Kings Mtn. Tin Shop Moves To Own Home

The Kings Mountain Tin Shop is now located in its own permanent home on Candler Street, next to the residence of the owner, W. A. Childers. The firm in its new location will be able to render even better service than in the past, and Mr. Childers invites his many friends and customers to visit him in his new quarters.

The firm has enjoyed a thriving business and the move to larger and more spacious quarters is the result of the growth of the business. Mr. Childers said: "We are happy to be located in our own building and we desire to continue to serve citizens of this community with quality workmanship at reasonable prices."

The firm does all kinds of metal work, roofing and heating. The Herald congratulates Mr. Childers in the advancement he has made in his business by moving into their own permanent building.

HO-HUMMM!
What This Place Needs, Folks, Is A Few Good Ads In This NEWSPAPER



CITY PRIVILEGE LICENSES WERE DUE July 1st

SECURE YOURS NOW AND SAVE PENALTY OF 5 PERCENT WHICH GOES ON AUGUST 1st.

CITY OF KINGS MOUNTAIN TAX DEPARTMENT

Don't look afar FOR BARGAINS



YOU CAN FIND THEM HERE READING THESE ADS

To Serve You Better We Have Moved To Our Own Permanent Location

CANDLER STREET, NEXT DOOR TO MY RESIDENCE

Expert Workmanship In:

- GUTTERING
- METAL WORK
- ROOFING
- SKY LIGHTING
- HEATING

—PROMPT SERVICE—
—REASONABLE PRICES—

Here To Serve You . . .

We are now better prepared than ever to serve you as we are located in our own permanent home. We will appreciate an opportunity to continue to render better service. You are invited to visit us in our new location when in need of any of our many services, whether it be for a small repair job or the installation of a modern heating plant.

We guarantee our work, and will be happy to serve you.

KING'S MOUNTAIN TIN SHOP
W. A. Childers, Prop.

Kings Mountain Tin Shop

W. A. CHILDERS, Proprietor

CANDLER STREET