

**More Good Hatching Eggs Are Required**

**State College Hints To Homemakers**

One of the largest hatcheries from Maryland visited North Carolina a few days ago in a search for several hundred thousand good hatching eggs and he went home empty handed.

Prof. Roy Dearstyne, head of the poultry department at State College, says there is a shortage of good hatching eggs and that this situation should be corrected. The hatcheryman was looking for eggs from flocks with high "broiler quality."

"There are many opportunities in this specialized business of producing good hatching eggs," Dearstyne explains. "These eggs are not the result of merely mating chickens and collecting eggs. The breeding program in the hatchery supply flock must be carefully controlled. The birds must be comfortably housed, well fed, and well managed. The hatching eggs require very careful attention from the time they are laid until they reach the hatcheryman. In some sections they are brought on the record of good hatchability."

The hatcheryman from Maryland was planning to open a unit in an adjoining state and he came to North Carolina for his hatching eggs because of the good record of many flocks throughout the State. Prof. Dearstyne and the extension specialists were unable to locate an adequate supply of eggs for him.

Food Value Package: Potatoes pack good food values under their jackets. They are a good source of vitamin C, contain some B vitamins, iron and other important minerals, and starch.

Types to Buy: Best potatoes are firm and clean, have shallow eyes, are free from cuts, decay, or green spots. There are preferences, too, in line with the recipe followed. Mealy, flaky varieties are good for baking and mashing. Waxy varieties that hold shape are best for salads and for creaming.

If selling potatoes, package those of uniform size and grade. Send to market only high quality potatoes with "eye appeal."

Cooking Tips: The best way to save food values is to cook potatoes in their jackets. And of the two ways of cooking them in their jackets, boiling conserves more vitamins than baking. If the potatoes are to be served parsleyed, mashed, creamed, hash-browned, or in salad, start them on their way boiled in their jackets. When raw potatoes are called for as in a scallop or soup, keep the peel thin. Peel potatoes just before cooking. If allowed to soak, the potatoes lose some of their nutritional value. If they must be peeled ahead of time, put them in salted water. Serve them quick-cooked and steaming hot. The longer they stand exposed to the

air, the more vitamin C they lose. Left-overs should be covered and kept in a cold place until you're ready to use them.

A simple way to restore the fresh flavor to canned orange juice or other canned citrus juices is to pour the chilled juice back and forth from one tumbler to another just before serving. citrus research chemists of the U. S. D. A. advise. This adds air which is naturally present in fresh juice but, is removed during the vacuum canning process. Much of the "different" taste in properly canned juice, especially in orange juices as it comes from the can, is actually an airless taste which largely disappears when air is added.

**ROAD ACCIDENTS IN N. C. TAKE 11 LIVES IN WEEK**

Raleigh, Nov. 26 — The state highway patrol said today that 11 persons were killed and 61 were injured in 130 highway accidents during the week of November 10-16.

The patrol said that through September there had been 739 deaths and 4,460 injured in 7,388 highway accidents.

**ONE HE CAN THROW OUT**

She—"Daddy is so pleased to hear you are a poet."

He—"Fine. He likes poetry, then?"

She—"Not at all. But the last friends of mine he tried to throw out was an amateur boxer."

**1,000 EGGS IN EVERY HEN IF YOU KEEP CHICKENS CUT THIS OUT**

"The great trouble with the poultry business has always been that the laying life of the hen was too short," said Henry Trafford, nationally famous Poultry Expert, of nearly eighteen years Editor of "Poultry Success."

The average pullet may lay 150 eggs or more—in second year may lay 100. Then she goes to market. Yet it has been definitely established that every pullet hatched has from 1,000 to 3,000 minute egg germs in her system—and may in many instances, be made to lay on a highly profitable basis for as long as five years—if given proper care.

How to work to get up towards 1,000 eggs from hens instead of discarding them after one year of laying; how to keep up high production from fewer birds, save on upkeep, cost of breeding, rearing and feeding, and so get more net profit from every dozen eggs. These and many other money-making poultry secrets are in Mr. Trafford's 1,000 EGG HEN PLAN of poultry raising, one copy of which will be sent to any reader of this paper who keeps poultry. Eggs, this year, will again be in great demand at good prices—to take the place of hard-to-get meat. Means real profit to the poultry keeper who can make his birds produce Mr. Trafford's plan tells how. If you keep chickens and want them to pay with EXTRA EGGS, cut out this notice and mail name and address to Economy Store, Boone, N. C., distributors for Western North Carolina and part of East Tennessee.



A Cordial Welcome To

**The Tobacco Farmers**

We wish to extend a cordial welcome to the tobacco farmers of the tri-state area, when they come to Boone to market their tobacco at the best market in the belt.

We are anxious to render the farmers the best service we can and accordingly will stay open until the market closes each day for cashing warehouse checks only. The general public is notified that we cannot do general business after the usual banking hours, and their full co-operation is sought, in our efforts to give the burley growers this added service.

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W. D. Farthing, Cashier

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Blowing Rock, N. C.

**THE TOBACCO MARKET**

is one of

**BOONE'S CHIEF ASSETS**



The Watauga Building and Loan Association has helped to build a large percentage of the business and residential houses in this city, and having been thus intimately connected with the growth of the town, we are naturally interested in all things which promote the city's continued prosperity. We are happy that Boone has one of the finest Burley Tobacco Markets in the belt, with three huge houses taking care of the needs of the farmers. We join in welcoming to the city the growers, the warehousemen and helpers, and hope that their sojourn in Boone may be pleasant and profitable. Incidentally, we would be glad to have you drop by the Building and Loan office in the Bank building, and let us explain to you some of the advantages to be derived by purchasing a few shares of stock in our institution. We will be most happy to have the privilege of telling you the many advantages being offered to the people of the area through the building and loan plan.

**Watauga Building and Loan Association**

Northwestern Bank Building

Boone, North Carolina