Pertume

Evening In Paris

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COMPACTS - 88c

8-Cup

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81/2 Inches Long

Friction Motor Trucks

1

Next Best To Being Caught Under The Mistletoe ...

Warm

Slippers

Pearl

Necklac

Boxed

\$1.00

Plus Fed. Tax

- 79e

SOMETHING

FOR

HIM

Corduroy (4 to 9)

Felt (4 to 9)

2 To The Box NYLON HANKIES

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Billfold Sets with Lighter To Match

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CHRISTMAS

DECORATIONS

Everything You'll Need To Bring Holiday

Brightness To Your Home!

Plus Fed. Tax

\$1.98 pr.

\$1.00 pr.

Sector Sector

JEWELRY BOXES

ing for the Home.

A Christmas Tradition

Casserole

with Candle Warmer

\$2.98

• \$1.00 up

6 Pieces

Condiment Set

Ceramic and Fruitwood

\$5.98

The Largest, Most Complete

Toy Selection In Boone!

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We couldn't begin to tell you about all our monderful toys . . . you'll just have to be in our toy division and

see for yourself. . . . NOTHING LIKE IT ANYWHERE

That Start at CREST!

Boxed Stationery

\$1.00

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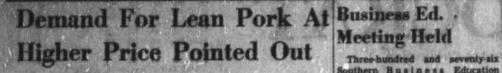
in

GIFT

BOX

3 pair

\$2.69



By W. L. FISHEL

ters want lean pork. The ISDA in recent investigations ound that over 85 per cent of the umers want pork chops with than half an loch of outside fat. In fact, consumers were willing to regularly pay 10 cents per pound regular" pork chops than for regular" pork chops, and at that price the lean outsold the "regu-ar" 3 to 3. Gone are the days of the fat pork chop!

This is exemplary of the "dieting 50's." During the past decade peo-ple in general have become acutely scious of weight, mainly be-se of its much publicized effects on health. As a result there has been a tendency to eat less high calorie foods, including some meats. For example, in 1955 the meats. For example, in 1955 the average person ate nearly 26 pounds more beef per year than he did just five years before. He also ate nearly three pounds more veal and three pounds more poultry. But he ate exactly the same amount of pork in 1955 that he had in 1940. In fact, during the 35 years prior to 1955 the part of the con-ummers income spent on heef had sumers income spent on beef had increased 22 per cent while for pork it had decreased 37 per cent.

Behind the growing apathy to-ward pork is probably a failure on the part of the meat processor to trim down the external fat on pork cuts to suit the likes of the con-sumer. The consumer usually resents having to buy a large amount of fat that she will probably never use. And in order to entice the consumer into taking such pork the meat processor must charge a lower price.

The meat processor can hardly be blamed, however, for to trim down the cuts of pork only results in buckets of pure fat that would sell for only pennies — nearly a complete loss. Neither can the meat processor do much about the internal fat in the pork cuts for this depends entirely on the characteristics of the hog the pork comes from.

Today fat is an almost totally unwanted product of hogs. At the beginning of the century fat for lard was the most valuable part of the hog. So for the farmer the fatter the hog, the fatter the profit. With the increased use of vegetable and other cheaper artificial fats, lard prices decreased drastically. In 1955, the price for the lean parts were 84 cents more than the price for the whole live hog, while the price for the fat parts used for lard were 37 per cent less. Despite the increases in value of the lean cuts and reduction in value, of lard proportionally the same amount of lard to lean is produced. All this points to the fact that the bulk of the hogs now coming to market aren't the kind that will give the pork Mrs. Housewife wants and will pay the money for.

Prices and grades are the tools that help the hog producer determine what kind of hog to produce. Grades describe the hog, tell how much the hog is worth. Nei-ther of the tools have been working very well. As a result the signal from the consumer to the producer has not been strong. So pretty much the same type of hog keeps coming to market as in past years. To revamp and energize "hat signal so that consumers can again get the kind of pork they want and

Southern Business Education Teachers attended the annual as-soriation meeting on "Challenges in Business Education" at the to be met: (1) An acceptable set of grades that will easily tell the differences in the quality of different hogs Biltmore Hotel in Atlanta, Geor-

in the quality of anterent hogs must be used in buying hogs, and (2) differences in prices that will clearly show the differences in quality will have to be paid. No set of grade standards exist that tell us exactly how lean or fat the most from any matimilar fat the meat from any particular live hog will be. The grades now heing used by the USDA and by NCDA in several eastern hog mar-kets will come a lot closer than the "top hog" system now being Work, represented the publishers

the the "top hog system in give us a used. These grades will give us a better idea of whether a certain tion on "New Audio-Visual Materhog is apt to give us high quality, medium quality, or low quality pork. In addition to quality dif-ferences a fairly narrow weight range must be used. (The range now being used in North Carolina

is from 180 to 240 pounds). Working hand in hand with a good set of grading standards there must be enough differences in prices for each of the different weight and quality groups of hogs that the farmer will not have the slightest doubt as to what kind of pork the consumer wants. If the farmer raises and sells faity hoge he should not get as much as the farmer who raises and aells lean, well finished hogs. Unfortunately, this is not the case in North Caro-while Mrs. Tully attended the Basic Business Section while Mrs. Tully attended the Basic Business Section while Mrs. Tully attended the Secretarial, and Administration lina or in many other parts of the country today.

High land prices and an excess of labor on North Carolina farms indicate that livestock enterprises such as hog production is one of the better alternatives available in

adjusting farming operations to re-duced acreage allotments. Profits in the pockets of the hog producer and expansion of the whole livestock industry in this state from hog production depends to a very large extent on the success of the farmers in producing the kind of pork that will be readily accepted bothe consumer.

Soil Official **To Be Chosen**

On December 5th to December 10th a soil conservation district supervisor will be elected for Watauga county. This supervisor will serve for a three year term and help to form policies and guide the soil and water conservation activities of the district. Any eligible voter is entitled to vote in this election.

The Watauga Soil Conservation District was organized in 1949 and has been of much assistance to farmers in the county since that date. About one-third of the farmland in the county is now under District plans. Each year more farmers become district cooperators and carry out planned conser

vation practices on their farms. A. C. Moretz, present chairman of the district supervisors, has been duly nominated by a peti-tion signed by twenty five farmers for another three year term.

Ballot boxes will be lorated in the following places: Watauga ASC Office, Cove Creek Store, Deep Gap Post Office, Bill Farthing's Store, Roy Jones' Store, and Howard Mast's Store.

American bought: 1.8 pounds round steak in 1938, 2.1 pour in 1959; 10½ pints of milk in '39 17½ pounds in '59; two dozen or-anges in '39, three-dozen in '59.

NORTH CAROLINA WATAUGA COUNTY

An hour's pay for the averag

<text><text><text><text><text><text>

STACY C. EGGERS, JR., Trustee 12-1-4c-

Answer: You stand a better chance of getting a heifer that will do a good job of converting her feed into milk, for one thing. And then the heifers probably will keep inheriting greater capacity for consuming roughage.

Question: Why should I breed

my dairy cows artificially?

my cows roughage? Answer: Keep it available to them at all times, and be sure it's of high quality.

Question: How much milk should a 1,500-pound Holstein give per

day?

feeding program is a vital factor. If she eats 65 pounds of hay per day (probably supplemented with feed concentrate), she'll give six gallons or more per day. If she eats only 37 pounds per day, she'll maintain her body weight; but she won't give but about three gallons per day.

1945 (the peak war year).



oney Coming IN Iness Knocks You

JERRY ADAMS, Agent CO 7-2403

DAVID N. SPAINHOUR

20

Answer: It depends on many things, of course; but the hay

The farmer got only 38 cents of the food dollar in 1959. He got 40 cents in 1940 and 53 cents in

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