



GARDEN TIME
ROBERT SCHMIDT
N. C. STATE COLLEGE

Some of you sweet corn growers may be looking forward to the satisfaction and joy that will be yours when you sink your teeth in the first tender ears.

Perhaps the corn ear worms are also looking forward to that time—and they usually get there first. However, they can be effectively controlled with very little trouble. For small gardens it is probably sufficient and easiest to dust the silks of the corn with 5 per cent DDT. The dust should be applied directly to the silks when about three-fourths of the silks are showing and again when a few of them begin to turn brown.

The moth lays the eggs on the silks and when they hatch out the small corn ear worm feeds there before he eats into the ear itself. For large plantings a power sprayer should be used and a DDT-mineral oil emulsion is recommended by our entomologists. This spray has been found to be very effective for the control of the ear worm. There is a special self-propell-

ed sprayer designed for spraying six rows of corn at a time. This has been used successfully by commercial growers in Florida and Virginia.

And while we are on the subject of insect control let us not forget the ever-present Mexican bean beetle. Don't let the beetles seriously damage the bean plants before you do something about it. As soon as you see some of the beetles—they are large brown or yellow lady bird beetles with sixteen spots on their wing covers—or as soon as you notice that some of the bean leaves have been eaten so that they resemble a piece of lace, it is time to get busy. The best control in the home garden is a 1 per cent rotenone dust. Since the beetle feeds on the undersides of the bean leaves the dust must be applied to the undersides of the leaves to be effective. Rotenone is not toxic to humans and therefore may be used without danger even after the bean pods have formed.

baking. Serves 8.

Boston Baked Beans

- 1 quart white beans
- ½ pound fat salt pork
- 2 tsp. salt
- 1½ tbsp. brown sugar
- ¼ cup molasses
- ½ tsp. dry mustard
- 1 cup boiling water

Wash and pick over beans. Soak beans over night in cold water. Drain, cover with water and simmer until skins break; turn into bean pot. Score pork and press into beans; leaving ¼ inch above the beans. Mix salt, sugar, molasses, mustard, and boiling water together and pour over beans. Cover and bake in slow oven (275 degrees F.) about 8 hours. Add water as needed. Uncover to brown during last half hour of baking. Serves 8.

Brown Bread

- 1 cup yellow corn meal
- 1 cup rye meal
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup graham flour
- ¾ cup molasses
- 1½ cups sour milk or buttermilk

Sift first 4 ingredients together, add graham flour and stir in remaining ingredients. Place rounds of greased paper in bottom of 1-pound baking powder cans. Grease sides of cans and 2/3 full. Place cans on rack in large kettle. Add hot water to half the height of mold. Cover kettle and heat water to boiling. Boil gently 3

hours. More boiling water may have to be added from time to time. Remove from water, uncover and place in hot oven (400 degrees F.) for a few minutes to dry the top. Remove from cans immediately. Yield: 3 cans.

Record April Milk Production In State

Milk cows on Tar Heel farms produced 161 million pounds of milk during April—a new record for the month—exceeding last year's output for April by 17 million pounds. Average monthly production per milk cow in North Carolina herds is placed at 410 pounds, or 30 pounds above the rate during April, 1953, according to the North Carolina Crop Reporting Service.

The number of milk cows on North Carolina farms during April is estimated at 393,000 head, compared with 380,000 on farms during April a year ago.

It is easy to go to war, but ending the thing is more complicated.

If you can't laugh at yourself, learn to occupy your time with a good hobby.

Wide Variety Of Classes For Women Attending Farm And Home Week

Women attending Farm and Home Week this year will have a wide variety of classes to attend according to the Farm and Home Week committee. For those interested in foods there will be "Desserts From the Country Kitchen," taught by Rita Dubois of State College; "Let's Eat Good Frozen Poultry," conducted by college freezing and poultry specialists; and "Preserves To Sell," taught by Iola Pritchard, extension food conservation and marketing specialist. There will also be a Dairy Foods Exposition held on Wednesday afternoon, June 9, in the Textile Building Auditorium.

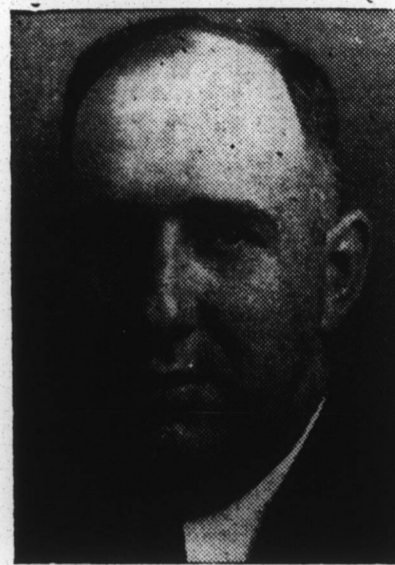
The crafts demonstrations taught by master craftsmen of Western North Carolina will again be on the agenda for 1954. And those interested in clothing won't miss "The Well-Dressed Woman," taught by Mary Omer of the J. C. Penney Company. Miss Omer says that her demonstrations will include the care and selec-

tion of foundation garments, becoming dress lines, fashion and fabric, accessories to complete the outfit, posture, and becoming hair styles.

from the Benjamin C. Moore Company of New York. "Don't Work Too Hard," taught by Doris Anderson of the Maryland Extension Service includes time and energy saving tips for the homemaker. Other classes include "Speak For Yourself with Confidence"; "What Heel Gardner," John H. Harris. And in keeping with the home, there will be home furnishings and color demonstrations given by a home economist and special recreation program.

VOTE FOR

J. A. BUNCH
— for —
SHERIFF
CHOWAN COUNTY



I am a candidate for re-election to the office of Sheriff of Chowan County. It has been impossible for me to personally contact all of the voters of the County, so that I am, through this means, soliciting the support of all the voters in the County. I will greatly appreciate any votes and support the voters will favor me with in the Democratic Primary Election on Saturday, May 29th.

Let's Go Fishing
By MARTHA STILLEY
Virginia Electric & Power Co.
Home Economist

The fish are biting and that old urge to get out the fishing poles and hooks is here again. Planning a fishing trip can be so much fun, but don't neglect to make notes of the things you mustn't forget. Equally as important as that fishing bait is the food you and the family will eat during the day. Below is a menu that is easily prepared and can be prepared in advance.

- Meat Loaf
 - Boston Baked Beans
 - Brown Bread
 - Assorted Cookies
 - Soft Drinks
 - Meat Loaf
 - Mix Thoroughly
 - 1 pound ground beef
 - ½ pound ground lean pork
 - 2 cups bread crumbs
 - 1 egg, beaten
 - 1½ cups milk
 - 4 tbsp. minced onion
 - 2 tsp. salt
 - ¼ tsp. pepper
 - ¼ tsp. dry mustard
 - ¼ tsp. sage
 - Meat Loaf
 - Cole Slaw
- Pack in greased 9x5x3" loaf pan. Bake in a moderate oven (350 degrees F.) for 1½ hours. Unmold. Serve hot or cold. For Catsup Topped Loaf, spread 3 tbsp. catsup over top before

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- '50 Chev., 2 Door Sedan
- '51 Chev., 2 Door Sedan
- '48 Plymouth 4 dr. Sedan
- '51 Ford, 2 Door Sedan
- '52 Ford, 4 Door Sedan
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- '50 Ford, 2 Door Sedan
- '46 Chev., 2 Door Sedan
- 1951 Pontiac Deluxe
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