

SOIL CONSERVATION NEWS

By JAMES H. GRIFFIN, Soil Conservationist

District Meeting
District supervisors will hold their third meeting this year at Coinjock, N. C., on Wednesday, August 9, at the Home Demonstration Club Building. Chairman L. C. Bunch hopes for 100 per cent attendance. The business meeting starts at 10:00 A. M. A field trip begins at 1:00 P. M., across Currituck Sound, by boat, to the Corolla Academy to see a pipe planting in coastal sand at the Academy.

Business items are: The setting of district-wide criteria for accepting landowners as district cooperators and the furnishing of technical assistance to cooperators in carrying out Soil and Water Conservation practices, a report by A. B. Etheridge on a money-making project for the district, and a recommendation for a new district contest for young people. Jerry White and Johnnie Winborne, Chowan County 4-H boys, will give a tea demonstration on Soil and Water Conservation entitled "Pollock Swamp Watershed." Bryce R. Younts, State Administrative Officer of the State Soil and Water Conservation Committee, will appear on the program to bring supervisors up to date on the committee activities this year.

Farm Tours
Chairman L. C. Bunch announces that two farm tours will be held in Chowan County on August 16 and 23 starting at 1:00 P. M. Assisting the district with the tours will be County Agricultural Agent C. W. Overman, Work Unit Conservationist J. H. Griffin, Vocational Agricultural Teacher E. S. White, ASCS Office Manager H. O. West and Negro County Agricultural Agent Fletcher Lassiter.

The tour will include grass-based rotations, contour rows, field diversions, peanut production demonstrations, grain storage bins, open ditch maintenance, tile and group drainage projects. New soil conservation plants Hairy Indigo and weeping love grass will be shown on the tours. A schedule of the tours will be mailed soon to landowners and others.

Conservation Farm Plans
J. B. Bunch, Rocky Hock community, is preparing a soil and

Mayo Is Attending School Conference

Superintendent Hiram J. Mayo left Tuesday, August 8, to participate in the School Superintendents' Conference at Mars Hill College.

The three-day session brings together the 173 superintendents of the county and city administrative units throughout the State. Superintendents generally regard the conference as a short study-course for the improvement of personal competence and know-how.

The conference will be under the direction of the State Department of Public Instruction and Dr. Charles F. Carroll, State Superintendent.

Public school administration, new school laws and policy actions of the State Board of Education will be discussed and ex-

water conservation plan for his land with technical assistance furnished by the Soil Conservation Service through the local soil and water conservation district. The plan includes a conservation cropping system to fit the land capability, cover crops, crop residue management, open ditches, tile, field diversions for erosion control and woodland practices.

T. O. Harrell, Yeopim Community, prepared his conservation plan last week with technical assistance through the local soil and water conservation district.

W. A. Twine, Center Hill community, is scheduled for August 15 to revise his conservation plan.

Canaan Temple Group Drainage Project
Work has been completed by the contractor, Raymond Peele, on this project. Thirty-three farmers are receiving drainage benefits. Engineering services were furnished by the Soil Conservation Service through the local district program in 1960. In January 1961, the group received ACP cost-share assistance from the Chowan County ASCS Committee. Leadership for the project was supplied by the Negro County Agricultural Agent, Fletcher Lassiter and Work Unit Conservationist J. H. Griffin.

Pollock Swamp Watershed
The Pollock Swamp Watershed work plan has been approved by Congress. It will be presented to the Pollock Swamp landowners at 8:00 P. M., Wednesday night, August 16, at Chowan County Court House in Edenton. L. F. Thompson, Watershed Party Leader, will present the plan with assistance from Work Unit Conservationist J. H. Griffin, County Agricultural Agent C. W. Overman and the local landowners committee, J. Wallace Goodwin, B. W. Evans and J. C. Hall.

If the project plan is accepted, the project agreement will be signed by the local organization and the Soil Conservation Service. Construction can start any time the local organization decides after the agreement is signed.

This is an important meeting and all landowners in the watershed should attend.

Participants go through three days of intensive briefing and study, constituting a professional seminar. The purpose of the meeting is to improve school administration.

Edenton Ice Co. Is Given Oil Contract

Chowan County Commissioners on Monday opened bids to furnish No. 2 crude oil and kerosene to the county for heating purposes for the new fiscal year.

The contract was awarded the Edenton Ice Company, which was low bidder at a price of .029 off the tank wagon price at the time of delivery.

The contract also provides for free service on all oil burning equipment exclusive of parts for the contract period.

COLORED NEWS

Negro Home Demonstration News

By MRS. ONNIE S. CHARLTON, County Negro Home Economics Agent

Thirteen leaders attended the second day of the workshop on "Refinishing Old Picture Frames" last Tuesday. It was a very hot day for such work but the ladies did a grand job in making the Warren Grove Educational Building cool. There were as many electric fans as we had ladies present.

I wish you could have seen the valuable, beautiful frames made from old discarded ones. Since leaders have learned this art, they will be happy to teach you. Why not make your plans now to have a workshop this winter in your community on refinishing old frames? The workshop for leaders was conducted by Mrs. G. K. Greenlee, Home Economics Specialist, A. and T. College, Greensboro.

You missed a treat if you did not attend the Home Demonstration picnic Wednesday. We all had a good time and enjoyed the fellowship together.

During August, Home Demonstration Clubs turn to family and community recreation. Club activities are listed below:

Paradise Road—Aug. 21, cook-out on Paradise Road playground, 7:00 P. M.

Hudson Grove—Aug. 22, party for children on church grounds, 2:30 P. M.

Triangle—Aug. 25, party for children at Mrs. Myrtle Wardsworth, 2:30 P. M.

Virginia Fork—Aug. 28, weiner roast at Mrs. Marie Boyce's, 7:00 P. M.

Warren Grove—Aug. 29, picnic on school grounds, 3:00 P. M.

Edenton—Aug. 29, cook-out at Mrs. O. S. Charlton's, 8:00 P. M.

Green Hall—Aug. 30, picnic at Mrs. Louvenia Valentine's, 1:30 P. M.

Canaan Temple—Aug. 30, supper, lodge hall at 7:30 P. M.

Ryans Grove—Aug. 31, picnic on old school grounds, 1:00 P. M.

Center Hill—Aug. 31, weiner roast at Community Building at 7:00 P. M.

I have had several calls requesting information on how to can corn. Corn as well as all vegetables except tomatoes, should be canned in a pressure canner, 240 deg.F.

Corn, Cream-Style
Husk corn and remove silk. Wash. Cut corn from cob at about center of kernel and scrape cobs. Use pint jars only.

Raw-Pack—Pack corn to 1 inch of top; do not shake or press down. Add ½ teaspoon salt to each jar. Fill to top with boiling water. Process (240 deg.F.) (10 pounds pressure).
Glass jars. Pints—95 minutes.
Hot-Pack—To each pint of corn add 1 cup boiling water. Heat to boiling. Pack hot corn to 1 inch of top. Add ½ teaspoon salt to pints. Process (240 deg.F.)
Glass jars. Pints—85 minutes.
Corn, Whole-Kernel

Hot-Pack—To each quart of prepared corn add 1 pint boiling water. Heat to boiling. Pack hot corn to 1 inch of top and cover with boiling hot cooking liquid, leaving 1 inch space at top of jar; or fill to 1 inch of top with mixture of corn and liquid. Add ½ teaspoon salt to pints; 1 teaspoon to quarts. Process (240 deg.F.)
Glass jars. Pints—55 minutes. Quarts—85 minutes.

Hot-Pack—To each quart of prepared corn add 1 pint boiling water. Heat to boiling. Pack hot corn to 1 inch of top and cover with boiling hot cooking liquid, leaving 1 inch space at top of jar; or fill to 1 inch of top with mixture of corn and liquid. Add ½ teaspoon salt to pints; 1 teaspoon to quarts. Process (240 deg.F.)
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Homecoming At Creswell Church

The annual homecoming of St. Mark A.M.E. Zion Church of Creswell will be held August 13. All members, former members and visitors are urged to attend the historic church, state park and scenic wonders.

The Rev. J. F. Wills, ex-pastor, will preach at 2:45 P. M., and the Rev. Walter Davis of Elizabethtown City will deliver the homecoming sermon at 3:30 P. M.

Plenty of good southern food will be served.

IN MEMORIAM

In loving memory of our dear husband and father, Thomas Jennigan, who departed from us eight years ago, August 8, 1953:

Little did we know when it dawned that morning
The sorrow that day would bring;
The end was sudden, the shock severe,
To part with one we loved so dear.
Our hearts are heavy thinking
Of you, Remembering how you died,
To think you could not say goodbye,
Before you closed your eyes,
DEVOTED WIFE
AND CHILDREN.

Legal Notices
EXECUTOR'S NOTICE
Having qualified as Executor of the estate of John M. Bond, deceased, late of Chowan County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Edenton, North Carolina, on or before the 13th day of July, 1962, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment.
This July 13, 1961.
PEOPLES BANK & TRUST CO.,
Edenton, N. C.,
Executor of
John M. Bond.
July 13, 20, 27, Aug 3, 10, 17

EXECUTOR'S NOTICE
Having qualified as Executor of the estate of J. Tynch, deceased, late of Chowan County, North Carolina, this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned at Edenton, North Carolina, on or before the 20th day of July, 1962, or this notice will be pleaded in bar of their recovery. All persons indebted to said estate will please make immediate payment.
This July 20th, 1961.
M. J. TYNCH,
Executor of
J. Tynch Est.
July 20, 27, Aug 3, 10, 17, 24

Peaches For Sale

H. M. NIXON
ROCKY HOCK
EDENTON, N. C.
Phone 3029

Kentucky Straight Bourbon Whiskey

\$2.55 PINT
\$4.10 1/2 QUART

100 PROOF BOTTLED IN BOND

Edenton Tractor & Implement Co.
W. Queen Extended Telephone 3123

LADIES' AID CLUB PLANS TO OBSERVE ANNIVERSARY

The Ladies' Aid Club of Providence Baptist Church will observe its sixth anniversary Sunday night, August 13, at 8 o'clock.

W. C. Witherspoon, principal of the Marion Anderson High School at South Mills will be the guest speaker. The guest soloist will be Miss Frances Lee Hathaway.

The public is invited.

Air Circulation And Humidity Important To Save Chickens

During summer months poultry producers can expect a reduction in feed efficiency and actual productivity of both broiler and laying flocks. Dr. James R. Harris, extension veterinarian at N. C. State College, says these losses result from decreased feed consumption and the utilization of energy as the birds try to lose body heat.

"If the bird is not able to keep its body temperature within certain limits, mortality occurs," Dr. Harris said. Prolonged exposure to temperatures of 110-120 degrees will produce mortality.

Dr. Harris says the chicken is not able to maintain its normal body temperature of 106 degrees if the environmental temperature is above 85 degrees. When temperatures reach this level the body temperature of chickens will rise as the room temperature rises.

Under experimental conditions at the University of Delaware, scientists showed that a mortality rate of 70-80 per cent occurred within two days when seven-week-old caged broilers

IN MEMORIAM

In loving memory of our dear wife and mother, Mrs. Maggie H. West, who departed this life one year ago this month, August 4, 1960:

When the evening shadows are falling
And we are sitting alone,
Into our hearts comes a longing,
If only you could come home.
We wonder why you had to go
And leave us here to weep,
For many silent tears we shed
While others are asleep.
We saw you fading like a flower,
But could not make you stay,
We cared for you with loving kindness,
Still the master took you away,
God saw you were getting weaker,
The hill was hard to climb,
He gently closed your loving eyes,
And whispered, "Peace be thine."

Sadly missed by
Husband, Children
and Grandchildren

FOR Contract AND Repair Work
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NEW McCORMICK No. 91



outmaneuvers them all...speeds combining in small or irregular fields

foot cut...

- BIG CAPACITY—26½ square feet of separating area, nearly 20 square feet of cleaning area... capacity to spare for heavy crops
- Ideal for small, irregular fields
- Exclusive DOUBLE-SHAKE, opposed-action cleaning
- Big, 25-bushel grain tank
- 40 hp, 4-cylinder IH valve-in-head engine
- 2-row corn head available

Get Turning unlimited with the MAGIC CIRCLE
Get the feel of planetary steering with two convenient, easy-to-handle levers for slowing down, stopping, turning gradually or sharply, pivoting completely, or reversing. It's built-in power steering—set no extra cost! Try it soon!

Call us for a demonstration
Byrum Implement & Truck Co.
"Your International Harvester Dealer"
Phone 2151 Edenton, N. C.

improve your savings score!



PUTT some away each PAY DAY!

Saving a definite amount each payday is "par" for the savings course! And the more you practice, the better you score! Start this week... OPEN your safe and profitable SAVINGS ACCOUNT with us!

THE PEOPLES BANK AND TRUST COMPANY

Member F. D. I. C.