

THE WOMAN'S PAGE

Poultry Feed Formulas Important

A new publication which lists approved feed formulas for poultry has been prepared by the State College Extension Service, and F. H. Jeter, agricultural editor at State College, announces that it is now ready for free distribution to interested citizens in North Carolina.

"The bulletin fills a long felt need," he said, "because poultrymen, farmers and millers are constantly requesting formulas for mixing poultry feeds from the poultry Extension Office."

The new publication is Extension Circular No. 245, "Feed Formulas for Poultry." It is available free upon request, by name and number, to the Agricultural Editor, N. C. State College, Raleigh.

Included among the formulas are mixtures of grains, concentrates for starting, growing, laying and breeding chicks. The answer to the question: What are the nutritive requirements of chickens and turkeys? is also obtained in the circular. A summary is given of the protein, minerals, and vitamins needed of poultry.

"Any company or individual is at liberty to prepare feed in accordance with the formulas contained in this bulletin. However, the North Carolina Agricultural Extension Service does not supercede the manufacturer or mixer of any feed and, therefore, does not accept any responsibility for the results secured, or for the claims made by feed manufacturers."

Good Fence Should Last For Lifetime

Good wire, properly strung between strong, well braced posts should make a farm fence last from 7 to 12 years, says H. M. Ellis, Extension agricultural engineer of N. C. State College. There should be a good coating of galvanizing or zinc on the wire to protect it against the elements, he says.

"Some copper in the wire will add still more years of service to the fence," Ellis stated. "The copper content should not run less than 2-10 of 1 percent, which is usually spoken of as '20 point' copper. The quality of the wire is the main consideration in building fences, and it isn't good economy to buy cheap wire."

Ellis also says that for a good, long lasting fence the quality of the posts and the workmanship in erecting the fence must be of the best. The posts must be enough, properly spaced, well planted, and well braced. If durable wood is not available, soft timber may be treated with creosote or otherwise to make the posts last as long as the wire.

"It is wire," the specialist declared, "to build your fence on paper before you start cutting posts and buying wire, North Carolina farmers spent thousands of dollars every year maintaining fences that are not essential; fences that are of the wrong type to keep animals in or out; and fences that are not worth maintaining because of poor material or poor workmanship."

DURHAM SOCIALS

The Pastor's Aid Club of Saint Joseph AME Church honored Mrs. Mary E. Evans on Christmas day with a surprise birthday party given at the home of Mrs. Julia Goldston on Umstead St. The guest assembled while a taxi was being sent for Mrs. Evans.

When she arrived the house was dark, the members greeted her with a cheerful chorus of Happy Birthday To You.

Games and music was played. Mrs. Evans received many beautiful gifts. The guest were invited to the dining room, a very pretty cake with sixteen green candles brightened the table. The hostess served a delicious course with confectionaries.

Those present were: Mesdames Rosa Taylor, Rosa Royster, Marie Fuller, Lucy Briggs, Allie Mitchell, Laura Strayhorn, Fannie Hall, Clyde Doom, Lizzie Albright, Minnie Spencer and Mrs. Lonnie Taylor.

Prof. Robert Moffitt of Greensboro, spent the week end in the city. He is an instructor in Ga.

Miss Marie Moore, a student at Bennett College visited her parents in Cary, N. C. during the holidays.

Mrs. Irabelle Pettiford of New Jersey was the guest of Mrs. Leona Seate during the holidays.

Mr. and Mrs. Jack Gentry and Mr. and Mrs. Gilbert Gentry were the house guest of Mr. and Mrs. Ed Cooper of Durham.

Miss Jewel Gentry spent the week-end in Roxboro visiting her brother and friends.

U. S. Employment Service Urged To Take Steps To Abolish Discrimination

New York — The United States Employment Service has been urged by the National Association for the Advancement of Colored People to issue a statement to its offices throughout the country, calling for abandonment of the practice of inquiring of prospective employers the racial identity of the workers desired, and to instruct these offices to send job applicants out to prospective jobs as they are available regardless of race, according to an announcement made here by the association.

The Employment Service was urged to seek out Negro skilled workers and place their names on file precisely as such promotional work is done for war veterans. The national office of the Service, located in Washington was also asked to conduct an investigation into the practices under its jurisdiction.

Announcement of the Association's action in the matter of wiping out discriminatory practices against Negro job applicants was made by the NAACP following a conference last week in Washington between Walter

Miss Mary Lee Gentry, Carrie Lavinia Cooper and Nannie Gentry spent a few days in Roxboro during the holidays.

Marvin Cooper spent the holidays at home with his father Ed Cooper from the Boy Scout Camp.

Mrs. Sarah Peace and son Johah left Saturday to spend a few days with relatives and friends in Oxford.

LONGEST

The Seventy-Six Congress will be the first in the history of the country to be in session for 306 days in a single year. Efforts to adjourn were blocked by the absence of quorums and the Congress which sat from December 3rd, 1917, to November 21, 1918.

PRESIDENT

Emmitt Fisher of Fayetteville, Route 5, has been elected president of the Cumberland County Service Club for 1941; reports M. E. Hollowell, assistant farm agent of the State College Extension Service.

CALVES

Harold Lancaster, Goldsboro, Route 4, and Gerald Edwards, La Grange, Route 2, Wayne County 4-H Club members, have purchased baby beef calves to feed out and enter in the spring fat stock shows.

Employers urged to keep draftees on jobs until accepted.

The average revenue received by railroads for hauling a passenger one mile was 1 3-4 cents in 1940, the lowest on record.

Here's an odd idea: This is the last paragraph that we write in 1940, regardless of and we can't say that we are sorry to finish a year's work when you happen to read it—

Materials from approximately 120 manufacturing plants go into the construction of a standard steam locomotive.

Those who predicted that the airplane and its bombs would make war hideous know that they were correct.

This is the time of the year to think about the welfare of other people and to be willing to do something about them.

The New Year presents an opportunity to set a new record in individual development but not many people will strain themselves.

One of the strange things about man is that you can easily persuade him to undertake almost anything that is not for his own good.

PROFITABLE

The 300+ White Leghorn hens owned by J. M. Stephenson, Willow Springs, Route 1, converted \$45.90 spent for feed into an income of \$99.62 from eggs during the past month for a net profit of \$53.72.

TREES

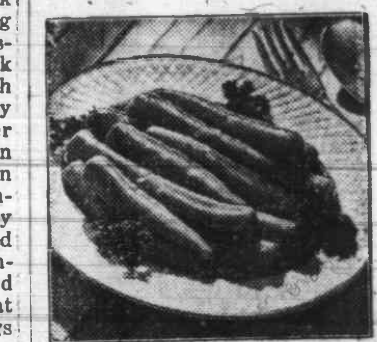
A cooperative order for more than one hundred dollars worth of fruit trees has been placed by 4-H Club members of Edgecombe County, reports P. H. Jameson, assistant farm agent.

Flavor Hints for Vegetables

by Dorothy Greig

GRANNY used to say, "All vegetables are more exciting with a bit of fixing up." In her house we'd find little white onions mixed in with the peas, and the peas cooked with sprigs of mint; or a secking of nutmeg on carrots, or onion butter over beets. Granny never had to coax the members of her family to eat vegetables. They always passed back for more.

One of my own pet flavor enhancers for vegetables is condensed soups. These being skillfully seasoned in themselves give forth of that flavor to the vegetables. For instance:



Savory Glazed Carrots

2 tablespoons butter
2 tablespoons onions, chopped
2 tablespoons flour
1/2 teaspoon salt
5-6 whole scraped carrots (5-6 inches long)
1 can condensed consommé
Cook the chopped onions in the butter until soft but not brown. Roll the carrots in the flour and salt and sauté with the onions and butter for about 10 minutes. Then pour the consommé with 1/2 cup water over the carrots. Cover tightly and cook until tender. Sprinkle with chopped parsley just before serving.

And mealy baked potatoes, good as they are, taste even better as:

Tomato Cheese Baked Potatoes
Bake the potatoes. Scoop out the shells and mash well or put through a ricer. For each medium sized potato add:

1 tablespoon condensed tomato soup
1/4 teaspoon salt
Pinch of pepper
2 teaspoons butter
1 tablespoon sharp grated cheese
Mix all together thoroughly and put mixture back in potato shell. Brown in hot oven or under broiler.

What's New in Cooking



Make Holiday Fruit Cake Early!

FRUIT cakes are as much a part of Christmas as holly wreaths and pine, and mistletoe! The dark cakes, rich with fruit and nuts do improve with age. They grow mellow and flavorful as days go by, so make them early and let them "ripen" before the holiday season is here.

Fruit cakes won't mold or dry out if they're properly stored. The cooled cakes may be wrapped in wax paper, then stored in tightly covered tins. And, if you like, brandy or wine may be spooned over the cakes at 2-week intervals during storage.

Don't forget that fruit cakes, cookies, and small plum puddings make charming Christmas gifts—especially for the friends and relatives who'll be away from home for the holidays.

4 cups pastry flour
1 teaspoon baking powder
1 tablespoon cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon salt
1 cup fruit juice or wine

Cut fruits. Cream butter and add sugar. Add well-beaten egg yolks. Mix and sift dry ingredients and add alternately with fruit juice or wine to the butter mixture. Add fruit. Fold in beaten egg whites. Place in baking pans lined with wax paper. Cover pans with wax paper. Place on rack in steamer, and pour several inches of water in the bottom. Cover the steamer, and steam the cakes for 5 hours. Then place in oven and bake for one hour, with the electric thermostat set at 275°.

The accurately controlled heat in the ovens of modern electric ranges provides the low, even temperature necessary for baking the cakes. Ovens are roomy, too, and will accommodate several cakes at a time.

Cool the cakes in the pans for about 5 minutes after baking. Then carefully remove from pans, and place on wire racks to cool. Cakes may be glazed, if desired.

HOW TO BE YOUR OWN DECORATOR

By Helen Kous
Director, Good Housekeeping Studio

Why Not Furniture as a Christmas Gift?

For months, perhaps, you have been longing for a special chair, a lamp, or a table. Now is the time to get the family to club together and write a special letter to Santa Claus, stating your heart's desire. For instead of each member of the family getting your some trifle, they could combine and get something really worthwhile. All the shops have very special things to offer and I would suggest that you also tell Santa Claus that you would like to go along when the gift is to be bought. Or, again perhaps you know that your husband wants a good, sturdy chair to use at his desk and would be overjoyed at the roundabout type shown in the illustration. In fact, just such a corner as we illustrate may be what your room needs.

I have been telling some of my Good Housekeeping readers about the good reproductions of fine old pieces which are to be had. If you are an antique lover, this idea may appeal to you especially, but even if not, it is a careful thought to consider as you are likely to get a piece of furniture of lasting value. Today there are authentic reproductions of Williamsburg pieces on the market and there are others, also good reproductions, inspired by the historic capital of old Virginia. You perhaps have visited Williamsburg and know its charm. If so, I need say little more as you are sure to want something in the spirit of those rare old pieces.



An attractive corner is made with Williamsburg reproductions

Lamps are particularly acceptable gifts, but should be chosen for the purpose for which they will be used. If you want a lamp for a desk, it is well to have it 23 inches high and fitted with an inverted bowl with the bulb 100-200-300 watt to give the intensity of light you need. The floor lamp is another acceptable gift and again, with the I.E.S. attachment, it gives its greatest service. It is a mistake to use pairs of floor lamps as a rule from a decorative standpoint. It is far better to have the floor lamp in some corner where it throws light to the ceiling and gives general illumination, or near a table where cards or games are played. Across the room there should be a good table lamp fitted perhaps with two 60 watt bulbs to give light in the various parts of the room. The base of such a lamp should follow the character of the decorations. A wired Chinese jar or an urn or the pedestal type suitable for the 18th Century furniture.

Fried Chicken Clark Gable's Favorite Dish

When Clark Gable sits down to dinner and asks for his favorite dish, you may be sure they will bring on fried chicken. The Metro-Goldwyn-Mayer star divulged his own recipe on the set of "Comrade X" in which he appears with Hedy Lamarr:

2 small chickens
salt and pepper
flour
1/2 cup fat
1 cup milk

Cut each chicken into four or six pieces, dip each piece quickly in cold water, then sprinkle with salt and pepper, and roll in plenty of flour. Sauté the chicken in a little fat until each piece is brown on both sides. Drain the pieces well and arrange on a warm platter, setting the dish in a hot place to keep the meat from cooling while the gravy is being made.



Veal kidney chops, braised to their delicate perfection, are a delightful diversion to time-worn menus. One of the best ways to prepare them is to braise with sour cream. Dredge the chops in flour and brown on both sides in hot lard. When nicely browned, season with salt, pepper and paprika. Add sour cream, about 1 cup for 6 chops, and cook very slowly until done, about forty-five minutes. You can make a delicious sour cream gravy by removing the chops to a hot platter as soon as they are done and thickening the drippings and adding more liquid.

Cauliflower is excellent with veal chops as shown here in the photograph. The main course of such a menu might be completed with mashed sweet potatoes, grapefruit and cranberry salad, hot rolls and grape marmalade.

MEN WITH GRAY HAIR ... Here's Inside Tip

Look Years Younger This Easy Way...

Stop worrying about whether your gray hair might some day cost you your job—or whether folks are whispering, "That man certainly has aged!" Yes, stop worrying... and start using LARIEUSE.

With GODEFROY'S LARIEUSE Hair Coloring you can bring radiant, glossy, youthful-appearing color to ALL your hair. Easy to apply. The exact shade you want comes evenly. It won't rub off or wash out. Known and used for 45 years. Money back if not satisfied. Ask for LARIEUSE (Lary-use). If your dealer doesn't have it, send \$1.25 direct to: GODEFROY MFG. CO., 3510 OLIVE STREET, SAINT LOUIS, MISSOURI.

GODEFROY'S LARIEUSE HAIR COLORING

These Clouds Mean Defense



Clouds arise as North Carolina ground agricultural limestone through the AAA grant of aid program. They bought and applied many more thousands of tons of lime through private purchases. In 1939 North Carolina farmers according to reports of county farm agents of the State College Extension Service applied 185,040 tons of lime; in 1940 farmers of North Carolina were furnished 230,000 tons of