

Farm Ponds Need Fertilizer Too!

You wouldn't expect your cropland to keep producing good crops year after year without adding fertilizer — why expect anything more from your fish pond? Ponds that are properly fertilized will support many more pounds of fish than unfertilized ones.

Fertilizer increases the growth of microscopic plants. Fish do not eat the fertilizer and most of them do not eat the tiny plants. However, fish do eat the worms, insect larvae, and other aquatic animals that feed on these tiny plants.

It takes four (4) or five (5) pounds of these aquatic animals to produce a pound of bluegill or redear sunfish. It also takes four (4) or five (5) pounds of small sunfish to grow a pound of bass. Thus the high production of microscopic plants results in many more pounds of fish.

In this area, ponds can be fertilized from early March until cool weather in October or November. For best results, begin fertilizing as soon as the weather warms in the Spring. A good fertilizer to use is 8-8-2. Stronger fertilizers can be used (16-16-4 or 20-20-5) but remember to use less of them. If using 8-8-2, apply 100 pounds per surface acre and wait ten (10) days. Test the water with a "testing stick" and fertilize again if needed. For maximum fish production, most ponds require about twelve (12) applications a year. Your pond may require more or less dependent upon the natural fertility of the water and the amount of water leaving the pond.

Acid waters do not respond well to fertilizer and therefore it is a good idea to check your pond's acidity level prior to fertilizing. The Polk Soil and Water Conservation District provides this service free of charge.

For information on how to make your own "testing stick" or to make an appointment to test your pond's acidity, contact the Polk Soil and Water Conservation District Office at 894-8550.

THANK YOU

From the depth of our hearts, we sincerely thank everyone who so graciously has helped us after our house burned. God bless each and everyone.

The Doughty & Goode Families
adv. 11.c.

GENERIC PRODUCTS

By Julie Bender, NCSU

Since last year, generic products have become big business.

Today, approximately 125 grocery firms sell generic labeled items in about 11,000 stores. These stores sell from 1 to over 150 food and nonfood generic labeled items.

Studies have shown that nonfood items have been more popular than food items, according to specialists with the North Carolina Agricultural Extension Service.

Generic food labels now account for 9 to 12 percent of sales in any given category of products.

One executive has reported that generic labeled products have captured 28 percent of the nationwide sales of green beans.

The top sellers in canned generic products are kernel corn, green beans, peas, whole tomatoes, mixed cocktail fruits, tomato catsup and peaches.

These products are generally used as ingredients in other dishes where color and quality are not terribly important.

In marketing areas where only a few stores sell generics, retailers are promoting the little-known national and second-line labels instead.

The reaction of many retailers who compete with generics but do not sell them has been to feature "low prices — everyday" in their advertising.

The price difference between generic and national brand labels of 13 food items surveyed by the U. S. Department of Agriculture widened last year. The average price of generic labels increased approximately 4 percent while the average national label price increased around 10 percent.

Even though there may have been greater wholesale price increases, many retailers apparently consider generic products as volume-builders and are reluctant to raise prices on these labels.

The inventory, handling and shelf space costs are lower for generic products than for national or private labels. Generally, they only come in one size, are rarely advertised, and are usually placed in one section of the store.

One of the newest developments in the market is generic produce. These products were first introduced in the Midwest

last year and are moving very slowly to other parts of the country.

Last summer, approximately 6 grocery chains were selling generic produce. The produce sold is known to the trade as "hardware" — potatoes, apples, onions and carrots.

These generics generally have a lower grade standard but are just as nutritious as the higher grades. The difference is mainly in appearance, taste and preference.

GARLIC

By Julie Bender, NCSU

A little bulb of garlic packs a lot of flavor and can leave your hands smelling strong for some time.

You can avoid getting the garlic juice on your hands by using one of these methods

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recommended by NCSU agricultural extension specialists.

If you need a whole head of garlic, drop it into boiling water, let it stand a minute or two, and the garlic cloves will slip easily from their skins.

To peel just one clove, smack its side with the edge of a heavy knife blade to crack the skin. It then can be pulled off in one easy motion.

Cutting up garlic without touching it isn't easy. If you have a food processor, you can drop the clove down the food chute while the blade is swirling and do a good job of mincing.

Of you can chop it with a knife in the amount of salt called for in the recipe. The salt helps the garlic slide off the knife easily and helps you mince it finely without handling.



"Cain and Abel" by Charles Quest 8'x4' mixed media drawing purchased by Greenville County Museum of Art for their permanent collection.

Trade Street Gallery

247-n. Trade St., Tryon, N. C.
Hours: Mon. — Sat. 10 — 4.