

News And Views Of Interest To Randolph Farmers



Extension Dept.

—Conducted by—
E. S. MILLSAPS, JR.
County Agent

Poultry Sale Held
at the creamery grounds in Asheboro, next Wednesday, October 24th. Time 8:00 a. m. to 2:00 p. m. Prices as follows:

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|--------------------------|-----|
| Heavy Hens | 13c |
| Leghorn hens | 11c |
| Chicks, 1-2 to 2-12 lbs. | 15c |
| Stags | 10c |
| Old Toms | 15c |
| Roosters | 6c |
| Turkeys | 17c |

These prices are a little better than they were in our last sale. I do not know what the market is going to do, but I expect that you had better move all old hens that have gone out of lay, that you do not plan to carry over as brooders. You will notice that the weights on chicks run from 1-2 to 2-12 lbs. This means for young chicks and not old chicks that have been stunted that are still light in weight. In other words it means chicks that still have a soft breast bone. Stags means young roosters between the chick age and roosters, or before their spurs start.

Treat Seed Wheat

Before seeding your wheat this fall, be sure to treat it for smut. The cost of this treatment is very small in comparison with the risk you run in seeding wheat without it. The most approved method of treating is the copper carbonate dust, at the rate of 2 ounces of the dust to each bushel of wheat. The best way to dust the wheat is to make a hole in each end of a barrel and run a pole through it. Then, cut a door in the side for putting in the wheat. You can then put a handle on the pole like a well windless or rotate it by hand. The rotation should be thorough in order to be sure that all grains come in contact with the dust. While going through the treatment, place a rag over the mouth and nose to prevent breathing the dust, as it is very nauseating, if it is inhaled. Be sure not to treat more wheat than you will plant, as the treated seed is not fit for flour or for feeding purposes. This treatment, however, stimulates germination, while some of the other treatments retard germination.

Use Pure Seed

Wheat yields are low enough at best, so be sure to use the very best seed that you can get. There are several men in the county that have pure strain wheat of high producing varieties. Redheart and Leaps Prolific are the two varieties in the county that have been certified. This gives you the assurance of getting a pure strain of wheat and also wheat of known germination as all certified seed carries the germination on the bag. If you do not know who has this wheat, if you will get in touch with me I will be glad to give you the names of parties having such wheat.

I would like to say this in regard to the Redheart wheat. It is one of the best yielding varieties that I know, having produced as high as 45 to 50 bushels per acre here in the county on actual test. Also, it is a very hard grained wheat and for that reason is in demand at all mills, as it will produce more flour per bushel.

Growing Mushrooms For Use In Home Is Very Profitable

Mushroom growing offers the home grower an opportunity to supply his table with fresh delicacies in winter. By spending a little time and care, the gardener can provide his table with mushrooms in January, February and March, says Dr. W. C. Coker, professor of botany at the Chapel Hill unit of the University of North Carolina.

Mushrooms grow best in cellars or basements where the temperature does not go below 55 or above 65 degrees. Stables which are protected from the weather are suitable, Dr. Coker says.

Horse manure from well-bedded stables makes the best soil for growing mushrooms. The manure may be spread in beds about a foot thick. Fifteen-inch boards stood on edge will serve to box the bed in. If desired, beds may be made and placed in tiers one above the other, with 20 to 24 inches clearance between each bed.

The manure should be cured by placing it in piles three or four feet deep, covering it with cloth, and allowing it to ferment. The manure usually requires about 15 days to cure. To prevent overheating while fermenting, it should be forked over every day or two and made into a new pile. After curing, it is ready for the bed.

Cultivated mushroom spawn for planting may be obtained from seed dealers in the form of dried manure bricks. Break the bricks into pieces about two inches in diameter and plant eight to ten inches apart and two inches deep. After packing the manure firmly, cover the bed with straw. A week later, remove the straw and cover the bed with an inch of loamy soil. The beds should be sprinkled with water occasionally, but not enough to wet them.

The mushrooms are ready to pick when the gills beneath the umbrella portion are a bright pink color. They remain good until the gills are dark brown or even black, provided they are not decayed.

Randolph Likely To Have A Cooperative Exchange

All I know is by word of mouth, but it is voluminously rumored (and with some degree of authority) that Randolph is likely to be favored with a cooperative exchange, located in the fair city of Asheboro. The object of this exchange is cooperative buying and selling; the only sensible system of marketing for the farmer. By this method we can have the advantage of buying in larger quantities—lower prices; and cooperative selling—eliminating the enormous profit in vogue of the middle man or men as the case may be. It narrows itself down to this: the farmer pays out less money; receives more for what he sells, giving a greater net income.

Of course this evokes multitudinous questions. Would such a system be a success? Turn such a proposition over in your own minds. The reasonableness of it is evidence of its success. This is far from a new idea. It has been tested many years in many counties in many states and has been found to be very successful. I am for it—"teeth and toenail."

Yet this should be said: The success of any organization is largely dependent on its leader, and the leader is the one who should be chosen with much care. Who would own this exchange? The farmers of Randolph county, by purchasing shares of small denominations. It is ours and we will not only have the advantage of collective buying and selling, but will receive at the end of each year (after the cost of operating such an organization has been extracted) a dividend worked out on a percentage basis based on the amount we have bought and sold, this dividend known as a patronage rebate.

May Secure Food From Oct. Garden Says E. B. Morrow

A number of vegetables can be planted in October and cultivated through the winter so as to keep the family supplied with fresh green food all winter.

Kale, mustard, spinach, turnips, collards, and onions are some of the old stand-bys, says E. B. Morrow, extension horticulturist at State College.

Kale gives a change from collards and turnip greens, he said, and spinach can also be grown more extensively than it has been in the past. He recommended Curled Scotch Kale, Southern Curled Mustard for their attractive appearance and edibility, although they are not quite so hardy as some of the other types.

The storage of vegetables for winter use is also important, Morrow said. Sweet potatoes and pumpkins keep best in a moderately dry place at a temperature of about 50 degrees. These conditions are best supplied in a sweet potato storage and curing house. The potatoes must be dug before frost and handled carefully to avoid bruises if they keep well.

Cabbages, celery, beets, carrots, parsnips, turnips and Irish potatoes keep best at cool temperatures and in a moderately moist atmosphere. Pitts, hills and cellars afford good places to keep these crops, Morrow pointed out.

Onions and other bulbous crops keep best in cool temperatures and a relatively dry atmosphere. Onions keep best when stored in slatted crates in order to provide for better ventilation. The temperature should be kept just above freezing when possible, but never allowed to go below.

"Good Old Days" Are Reviewed By A&P Anniversary Kitchen

Article Contrasts Modern Methods Of Culinary Art With Those Of Grandmother

A housewives' revolution would be caused by a return to the good old days, declares the A&P Kitchen, reviewing those "good old days" on the occasion of the seventy-fifth anniversary of The Great Atlantic & Pacific Tea Company, celebrated during the month of October. Throwing the spotlight of interest on the progress in feeding a nation during the last seventy-five years, the A&P Kitchen found these to be some of the difficulties our grandmothers had to face in feeding their families.

If grandmother wanted to be sure of serving grandfather a steaming hot cup of freshly roasted coffee for breakfast in the 1850's and 1860's, she had to roast it and grind it herself. That's what everyone had to do then. For breakfast cereals all grandmother had to do was to buy a basket of wheat, cook a quart or so on the back of the stove for two days until it was soft enough to chew.

In those days, away from the seacoast the only seafood obtainable was salted. It came in two forms, dried salt fish and pickled salt fish. The dried salt fish were just dandy if you had enough time to soak them for a day, and if you had enough time to change the water often.

In other words we sell them our exchange our produce receiving the market price on date of sale; also, pay market price for our produce when we purchase same. At the end of each year when all has been checked up, expenses paid, the profits will be divided with each one who has bought and sold them the organization. Everyone knows there are profits to be had out of such operations. Otherwise there would be no merchants, nor other middle men who go over the county buying for the farmer; taking his profit; selling such goods to merchants who take their profits before handing it out to the consumer. We have entirely too many human parasites who accumulate fortunes because they are allowed to pay the price they desire to the farmer for his produce; then charge the price they desire to the consumer when the latter makes his purchase. In other words they have the "Bull by the horns," and this particular bull has horns at both ends.

Whether or not this rumor I mentioned in the outset becomes a reality, certainly we farmers should get together and organize a system of cooperative marketing and selling. There is nothing we need more. It will not only benefit the farmer himself, but will also benefit the consumer as well—giving the farmer more money for his produce and the latter more produce for his money.

At a later date when I have more facts at hand I will go more fully into this proposition. In the meantime, think it over. Most of all think seriously of the one who would be chosen to head such a movement.

time of a month she had vanilla extract or orange or lemon extract. Hominy was another favorite of late 1800's. For hominy a bottle of strong lye was kept on the pantry shelf. This bottle of lye, plus an iron kettle full of water, plus some shelled corn, plus a day's soaking, plus repeated washings, plus cooking, produced hominy. Simple, wasn't it?

Meat, however, was different. If grandmother bought fresh meat she got it fresh. Very fresh. It was not aged in a refrigerator as good meat is now. It was alive in the morning and grandmother bought it that day, or the next, because there were mighty few refrigerators even after the packers in Chicago learned how to ship refrigerated cars of meat in the 70's. The only ice machines they had were ponds and a prayer for cold weather; and that didn't work so well in the south. Though it is rumored that in 1871 an ice plant was built in New Orleans, from which ice was even imported into the north.

The great change in the food buying habits of the nation came in the 1890's. Cities were growing. The tempo of life quickened. Housewives no longer wanted to spend hours and even in some cases days preparing a single dish or a meal. In response to this demand changes in food selling habits appeared rapidly. Fully automatic can-making machinery first appeared in 1885. Thereafter canned foods became an important part of the grocery business. Breakfast cereals were invented that came ready to serve. Oats for oatmeal first, then gradually the myriad wheat and corn cereals that one sees today. Rectors' restaurant which opened in Chicago in the 1880's proved to a disbelieving world that oysters packed in ice could survive a trip to Chicago. Home soap-making disappeared overnight before a superior manufactured product. Every one of the 200-odd A&P stores began to carry extracts in response to demands of the customers.

By 1901 the changes progressed far enough for the Ladies' Home Journal to write, "In these days you buy by almost everything partly or wholly cooked." However, the development of ready-to-eat foods, that so excited the ladies of 1901 was hardly the beginning. Growth since that time of food preparing technique plus growth of well organized distribution systems not only made prepared foods available to everyone, but also fresh fruits and vegetables and good meats available the year round at low cost and made the modern meal a matter of minutes not hours.

Slang
Slang is popular but unauthorized language, usually inelegant. Slang has been defined cleverly as vigorous outlaw language.

World's Chemicals
About 15 per cent of the world's chemicals are manufactured in countries which in 1913 had no important chemical manufactures.

Friends Church In Ohio
There are more representative branches of the Friends church (Quakers) in Ohio than in any other state in the Union.

Goose Ignores Water
Hawaii has a species of goose that never goes near water except to drink, yet has web-feet like its ancestors and present-day relatives.

Fog Sailors' Worst Enemy
Of the six dangers of the sea, fog, fire, icebergs, storm, rocks and shoals, sailors reckon fog as far their worst enemy.

Removing Freckles
Majdens of the seventeenth century were worried about their complexions and for the removal of freckles were advised to wash their faces in the wane of the moon with elderflower water.

Quantity Recipes of Quality

AFTER THE lazy summer lull, church and club activities begin to pick up with new fall zest. Members whose enthusiasm was worn threadbare at the end of the spring rush, return from their holiday trips full of energy for the new year's work. Eagerly they plunge into their fall activities, not the least of which are the countless pleasant dinners that women's organizations are wont to give to raise funds for the new season, or just to get together again. So often, though, it is difficult to plan a budgeted meal for a large group of people. Recipes for six do not always multiply successfully, and dishes that are delightful when served for a small family, often are quite impractical for a big group. So it will be with considerable relief and confidence that club women may turn to these reliably tested quantity recipes for their fall dinner parties.

- Tomato Juice Cocktail
- Ham Baked with Barbecue Sauce*
- Quick Cole Slaw*
- Ice Cream
- Candied Sweet Potatoes
- Hot Biscuits
- Fruit Cup Cakes*
- Coffee
- Whipped Potatoes
- Stuffed Spanish Olives
- Hot Buttered Rolls
- Cookies

Porcupine Beef Balls*
Celery Curls
Sunset Salad*
Fruit Cup

Ham Baked with Barbecue Sauce (serves 50)—Soak 2 hams, weighing 10 lbs. each, for 3 or 4 hours or overnight in warm water to extract salt. Drain. Add fresh water and boil slowly until tender, about 3 1/2 or 4 hours. Remove from water, place in roasting pan, cover with barbecue sauce and bake in a moderate oven (350° F.) until thoroughly cooked (1 1/2 to 2 hours) basting constantly with the sauce.

Barbecue Sauce (serves 50)—Chop 2 large onions and 2 cloves garlic very finely. Add 1 cup Tomato Ketchup, 1 cup Worcestershire Sauce, 1 large can Cream of Tomato Soup, 1 cup Pure Cider Vinegar, 2 tablespoons butter, 2 tablespoons sugar and 1/2 teaspoon pepper. Pour over hams.

Quick Cole Slaw (serves 50)—To 2 gallons finely shredded cabbage add 2 1/2 tablespoons sugar, 2 1/2 tablespoons salt and 1 teaspoon pepper. Mix 1 quart Mayonnaise with 1 cup Pure Vinegar and pour over the cabbage. Add 6 chopped green peppers and 1 teaspoon onion juice. Mix thoroughly and serve on crisp lettuce leaves.

Fruit Cup Cakes (50 cup cakes)—Sift 6 cups pastry flour (sifted once before measuring), add 3 teaspoons baking powder and 3/4 teaspoon baking soda, and sift together once. Cream 1 cup butter, add 2 1/2 cups sugar and cream together thoroughly. Add 6 well beaten eggs. Add flour alternately with 3/4 cup sour milk. Add 3 cups Mince Meat and 3 teaspoons vanilla and mix thoroughly. Pour into greased muffin tins, filling 1/2 full. Bake in a hot oven (400° F.) for 20 minutes. (May be baked in oblong baking pans in moderate oven (375° F.) for 45-50 minutes.)

Porcupine Beef Balls (serves 50)—Combine 8 lbs. ground round steak, 1 qt. uncooked rice, 2 tablespoons minced onion and 2 tablespoons salt, and mix thoroughly. Form into small balls. Place in deep baking dishes and cover with 1 No. 10 can Cream of Tomato Soup. Bake in a moderate oven (350° F.) about 1 1/2 hours. (By using uncooked rice a "porcupine" effect is assured, because during the cooking process the rice swells and extends in points on the outside of the beef balls.)

Sunset Salad (serves 50)—Dissolve 1 institutional package (26 ozs.) lemon flavored gelatin in 3 1/2 cups boiling water and 1/2 cup Pure Vinegar. Add 3 qts. water or pineapple juice and chill. Then add 3 qts. finely grated raw carrots, 1/2 No. 10 can drained crushed pineapple and 2 teaspoons salt to gelatin when slightly thickened. Chill in individual molds or shallow pans until firm. Serve in crisp lettuce nests with Mayonnaise.

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Timely Farm Questions Answered At N. C. State

Question: Can skim milk or buttermilk be substituted for any ingredient in a laying mash?

Answer: Yes. Both skim milk and buttermilk may be used in place of the dried milk products as well as the fish meal and meat meal. Three quarts of skim milk or buttermilk should be used where only the dried milk products are substituted. Where the dried milk, fish meal, and meat meal are left out of the ration four and one-half gallons of skim milk or buttermilk should be substituted. The success of this substitution depends upon the regularity of feeding the milk and, unless there is ample supply for constant feeding, no substitution should be made.

Question: How long should a hog be without food before killing?

Answer: The animal should not be fed for at least 24 hours before slaughter, but should have plenty of fresh water. This makes it easier to get a good blood and meat cures out better when the small blood vessels are free from food particles and blood. Before the animal is killed keep it as quiet as possible as excitement produces a feverish condition which prevents proper bleeding and causes the meat to sour while in cure.

Question: Is it too late to sow vetch and oats as a winter hay crop?

Answer: No. Vetch may be sown on almost any soil up to October 15 and oats may be sown anytime up to November 1. In using vetch, however, be sure that the land is inoculated for legume growth. Seed should be put in as early as possible to prevent winter injury, especially with oats. This injury may be partly overcome by seeding with an open furrow drill or by using the Norton, which is an early cold resistant variety, or the Lee and Virginia Gray varieties, which are late and cold-resistant. The Carolina variety of vetch is more resistant to disease than hairy vetch and also makes a good grade of hay.

State College Dairy Graduates Farm In The State

More than 85 per cent of the students who have graduated in animal husbandry and dairying at State College are putting their college training to practice in North Carolina.

Wayne county cotton growers report picking their cotton wet due to excessive rains for the past month.

Spanish Custom
The bull rings of Spain all have chapels under the grandstand, where prayers are offered for the matadors.

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