

STATE COLLEGE HINTS TO FARM HOMEMAKERS

By RUTH CURRENT
State Home Demonstration Agent

Most refrigerators require at least a weekly defrosting and general cleaning. Freezers, too, must be washed out occasionally. To sweeten and deodorize refrigerators and home freezers, clean inside surfaces with a baking soda solution, using about three tablespoons of baking soda to one quart of water. Or wash them with baking soda sprinkled on a clean cloth dampened with warm water. Wipe again with cloth rinsed in clear hot water and then dry with a clean, dry cloth.

At the same time the refrigerator is cleaned, all ice trays should also be washed and cleaned using a similar baking soda solution.

Bread boxes, cookie jars, or other receptacles used for storing food need similar care.

After washing such containers in hot soapy water, rinse with a baking soda solution. Finally, rinse again with clear water and dry thoroughly. Because such containers are always kept closed, small bits of food may be overlooked and become moldy. Baking soda used as a cleanser sweetens and keeps these pieces of food storage equipment clean.

Black marks on dish towels are usually caused by wiping cooking utensils, especially aluminum and cast iron. These marks are very hard to remove. Bleaches lighten them but do not entirely remove them. They must be rubbed very hard with soap directly on the stain. After as much as possible is removed this way, wash and bleach towels.

Decorative objects in the home

are beautiful only when well cared for. To remove the brown stains which develop in vases or bowls used for cut flowers or for plants growing in water, apply baking soda with a moistened soft cloth or brush. Rub gently until the stain disappears. Rinse in clear water. Wipe dry. A fine soft brush, moistened in water and dipped in baking soda, is excellent for cleaning dainty figurines and other ornamental china or glass objects. Rinse with clear water and wipe dry.

Jewelry that has become dull, tarnished, or that needs cleaning may be brightened by dipping into a baking soda solution. Use two tablespoons of baking soda to one quart of water. Rinse, dry and polish.

Take care of your household linen for it pays its dividends in longer wear. Try reversing your sheets on the bed to give them equal wear; rotate your sheets and towels in use, in the laundry, in the closet. Mattress pads prolong the wear of your sheets and your mattress. Watch for springs, splinters, nails, anything that will snag or tear your sheets and towels. Don't yank your sheets off the bed; don't crumple your linen carelessly or use pillowcases as laundry bags—for it's all needless strain on your things.

CONSERVATION NEWS

By L. B. HAIR

Lawrence Bartlett of Marion Rt. 2, reported that he has set his new home orchard in rows around the hill. Mr. Bartlett says that he finds it easier to work on the level than up and down the hill. This will help to keep the soil from washing too, he pointed out.

Herman Anderson of Glenwood and his class of Veteran Farm Trainees recently visited the farms of James Goforth and E. P. Hawkins and Alvin Frady. While at Mr. Goforth's the class observed pasture seeding and the seed rolled in with a cover packer. At the Hawkins and Frady farm the class saw terrace lines run. They also saw Mr. Frady building terraces with the equipment that he has and uses in his other farm operations.

Mr. Goforth and Mr. Hawkins were assisted by the total Soil Conservation Service personnel in applying these planned conservation practices on their farms.

G. C. Tabor of Old Fort reports that his meadow is looking fine. Mr. Tabor states that he fertilizes his meadow each year and applies lime about every two to three years. This meadow is four years old and really pays off well on hay each year, according to Mr. Tabor.

NATIONAL FARM NEWS

Farm flocks laid eggs at a record rate during February.

The March 1 milk output per cow was 15.7 pounds per day, the highest production rate for this date since records began in 1925.

Sheep numbers in the United States have declined to the lowest level on record.

During World War II, farmers reduced their total indebtedness by 20 per cent.

In 1948 Americans continued to eat more than one egg per person per day on the average.

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J. H. TATE

Phone 120-X Marion, N. C.

Sarah Anne's COOKING CLASS

Most of the great and many of the not so great hotels are known better for their food than anything else. There is a hotel in South Carolina famous for its spoonbread which is charmingly served by a maid dressed as old colored mammy. How is your repertoire of bread dishes? Getting a bit dull? Then brush up a bit and you'll turn out delicious successes.

RAISIN BRAN MUFFINS

1 cup bran
3-4 cup flour
4 teaspoons baking powder
1-2 teaspoon salt
1 1-2 teaspoons molasses
1 tablespoon melted shortening
1-2 cup seeded raisins
1-2 cup milk
1 egg
Mix and sift the flour, baking powder and salt, stir in the bran, add the molasses, the melted fat, raisins and the milk gradually. Then add the well-beaten egg. Bake in greased muffin tins in an oven 400 to 425 degrees for 30 minutes.

Spoon Bread

2 cups meal
2 cups boiling water
1 1-2 cups milk
2 teaspoons salt
3 tablespoons butter
3 large eggs or 4 small eggs
Sift corn meal twice and stir in boiling water. Add butter and salt. Thin with the milk. Beat eggs light, add to the mixture. Pour into buttered baking dish, bake in an oven 350 degrees for 30 to 40 minutes.

Dumplings

1 1-2 cups flour
2 teaspoons baking powder
1 teaspoon salt

3-4 cup milk
Sift flour, salt and baking powder and add milk gradually. Beat until smooth. Drop into hot stew by tablespoons. Cover closely. Cook for 15 minutes.

Danish Pastry

1-4 cup sugar
4 tablespoons butter
1 teaspoon salt
1 cup scalded milk
1 to 2 yeast cakes dissolved in 3 tablespoons warm water
1 egg well beaten
1-4 teaspoon vanilla
1-4 teaspoon mace
Flour
7-8 cup butter or margarine
Put sugar, 4 tablespoons butter, salt and milk in bowl. When lukewarm, add dissolved yeast cakes, egg, flavorings, and 1 1-2 cups flour. Beat well, add 1 cup flour, stir with a knife until well blended. Add sufficient flour to knead, keeping dough as soft as possible. Let rise until double its bulk, roll out 1-4 inch thick. Divide butter in small bits, place half in center of rolled out dough. Fold over 1 end of dough to cover butter, place remaining butter on top, fold over other end of dough, pressing edges firmly together. Turn 1-4 way round, pat with rolling pin and roll as thin as possible, lifting it frequently to keep from sticking. Fold each end to center, pat, fold to make 4 layers, turn 1-4 way round and pat, lift, roll and fold 3 times. Cover and let rise 20 minutes. Roll, shape as desired, let rise half an hour but not until double in bulk. Bake on brown paper on baking sheet in an oven 375 degrees for 20 to 25 minutes according to size. Decorate as desired.

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PRELIMINARY CERTIFICATE OF DISSOLUTION

To all to Whom These Presents May Come—Greeting:

Whereas, it appears to my satisfaction, by duly authenticated record of the proceedings for the voluntary dissolution thereof by the unanimous consent of all the stockholders, deposited in my office, that the Marion Book Store, Inc., a corporation of this State, whose principal office is situated at W. Court Street, in the Town of Marion, County of McDowell, State of North Carolina (Charles E. Mills being the agent therein and in charge thereof, upon whom process may be served), has complied with the requirements of Chapter 55, General Statutes, entitled "Corporations," preliminary to the issuing of this Certificate of Dissolution:

Now, Therefore, I, Thad Eure, Secretary of State of the State of North Carolina, do hereby certify that the said corporation did, on the 3rd day of March, 1949, file in my office a duly executed and attested consent in writing to the dissolution of said corporation, executed by all the stockholders thereof, which said consent and the record of the proceedings aforesaid are now on file in my said office as provided by law.

THAD EURE

(Seal) Secretary of State.
Filed in Record of Incorporations, Book No. 3, Page 301.

EDNA D. ALLISON
Assistant Clerk of Superior Court.

ADMINISTRATOR'S NOTICE

The undersigned having qualified as administrator of the estate of Mary E. Kincaid, deceased, late of McDowell county, North Carolina, this is to notify all persons having claims against the estate of the said deceased to present them to me duly verified on or before the 25th day of March, 1950, or this notice will be pleaded in bar of their recovery. All persons indebted to the estate will please make payment to the undersigned at once.

This the 18th day of March, 1949.

J. L. HANEY,
Administrator of Estate of Mary E. Kincaid, deceased.

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