



HOME-MAKING HINTS FOR THE RURAL HOUSEWIFE

SAVING THE DELICIOUSLY FLAVORED ELBERTA PEACH

BY MRS. JANE S. MCKIMMON
State Agent and Assistant Director

IT IS almost time to can the finely flavored Elberta peach. Early peaches contain too much water and are not fleshy enough to make a good canned product and I advise everyone to wait until the firmer peach ripens.

THE ELBERTA

The Elberta is classed as a semi soft peach and its flavor and size recommend it as a table fruit.

As a canned product it cannot compete in appearance with the California Cling peach because the texture breaks down slightly under heat and the juice in consequence is cloudy.

But oh! the flavor. No California peach can touch it. When a can of Elbertas is opened a real peach aroma fills the room and you know you are eating peaches not something just sweet and wet. If I am to make the choice between looks and flavor I will take the thing that tastes good every time.

Why can't people living in a peach section make the prettiest pack possible from their semi-soft peaches and then take for their slogan "Watch for the Flavor."

SELECTING PEACHES FOR CANNING

Select thoroughly ripe peaches for canning if you wish to get the best flavor. If peaches are canned before they are ripe they may be firmer in texture but the flavor has not had time to fully develop. It is the ripening process that develops flavor.

This is true of all fruits and vegetables which are to be canned. They are in prime condition for canning when they are thor-

oughly ripe.
Place Elbertas in a muslin bag and plunge them in boiling water for thirty seconds. Dip immediately in cold water and you will find them easy to peel.

After peeling cut the peaches in halves and remove the pit. Have ready a boiling syrup made of 1-2 pound and 7 ounces of sugar and 1-2 gallon of water. Add a few cracked peach pits to the boiling syrup to improve the flavor and remove them when the syrup is ready for use.

PRE COOKING

Drop a small amount of peach halves into the boiling syrup at one time and allow them to cook for one minute or until tender but not soft.

ECONOMIZING SPACE

Fill a quart jar quite full of fruit. You may economize on jar space by placing the peach halves in the jar pit side down and packing them in layers right into the neck of the jar. Add the syrup as you pack and press down gently with a spoon that all spaces may be filled.

Partially seal and place the jars in the canner. If both peaches and syrup are hot when the jar is filled there will be no danger of cracking the glass when it is plunged into boiling water.

PROCESSING

Peaches are safely canned in a hot water canner at 212 degrees (boiling temperature) Have either a home made or a commercial canner ready with water at a jumping boil, add the hot jars, and process or boil a quart jar 25 minutes. Remove from the canner and set aside to cool in a place

Smart Two-Piece Frock

PATTERN 8476

The new and smart frock for all occasions is the casual sporting type of dress—sometimes two-piece—sometimes one-piece—but always with an interesting collar. This particular two piece frock has a dash and jaunty swing about it which will give the wearer through any situation will and confidence.

The deep collar and large buttons that dash and the wide loose sleeves are cool and comfortable as well as very smart. Patch pockets and a plain skirt exactly right with this frock.

It may be made of washable printed or cotton, and a leather belt and hat be worn with it.

Designed in Sizes: 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40 and 42. Size 18 requires 4 yards of 36 inch material.

Clear, easy to follow, step-by-step instructions are given with this pattern.

For A PATTERN of this attractive dress send 15c IN COIN, your NAME, ADDRESS, STYLE NUMBER and SIZE to The State Farmer Section, Pattern Service, 111 East 11th St., Brooklyn, N. Y.

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Growers Favor The Flue-Cured Control Program By 9 To 1

The Agricultural Adjustment Administration announced today that virtually complete returns from the referendum conducted in June to determine whether flue-cured tobacco growers desire an adjustment program to follow the one which was in effect with the current season, show that 98.3 per cent of the eligible voters voted in favor of the program.

All sharecroppers, share-tenants and landowners engaged in the production of flue-cured tobacco were eligible to vote in the referendum. Flue-cured is produced chiefly in North Carolina, South Carolina, Virginia, Georgia and Florida. Returns received through today accounted for 50 per cent of the eligible voters in the referendum.

Of the number of eligible voters in the referendum, 184,755, or 98.3 per cent, voted in favor of a program to follow the one which expires this season and 3,488, or 1.8 per cent, voted against such a program.

The following table shows the results of the referendum by States:

STATE	Total Eligible Voters	No. of Yes Voters	No. of No Voters
Florida	1,864	1,496	368
Georgia	22,009	14,723	7,286
South Carolina	25,845	18,106	7,739
North Carolina	150,939	139,622	11,317
Virginia	25,223	19,308	5,915
TOTAL	225,880	184,755	3,488

North Carolina Is Largest Producer Of Tobacco In U.S.

North Carolina is by far the largest tobacco producing state in the country one season with another produces 40 per cent of the nation's crop.

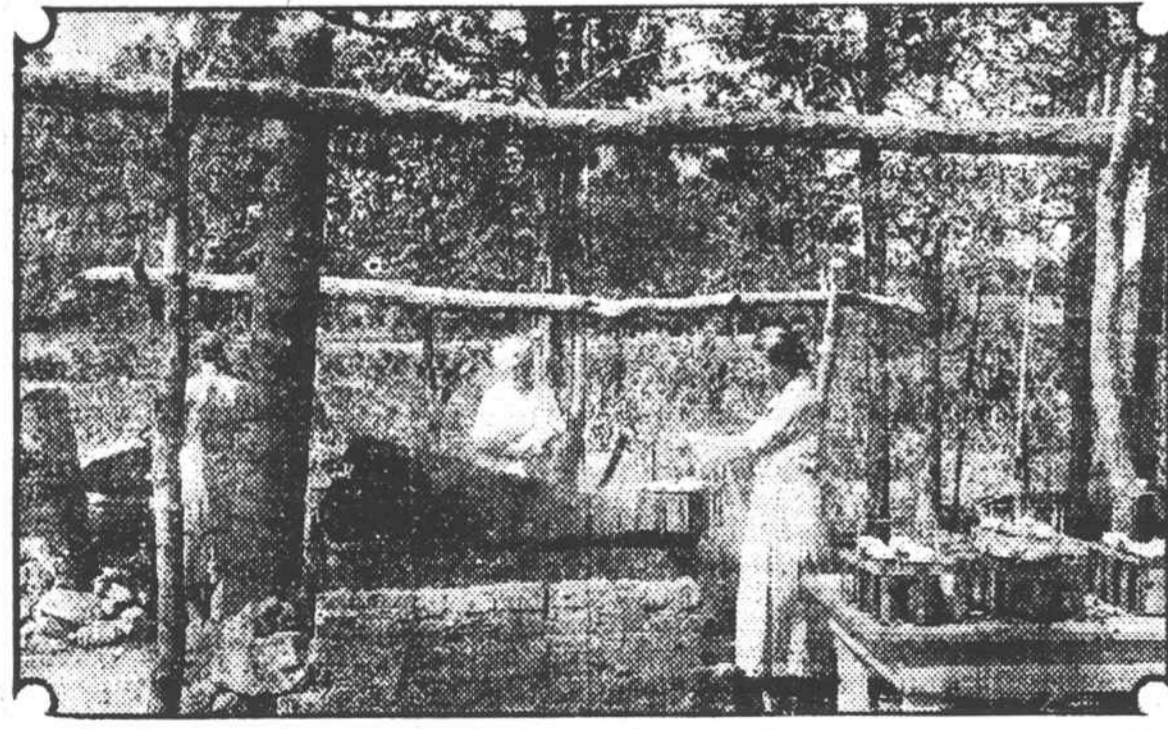
Production varies rather widely from season to season but the state is now holding its own. Given below is the comparative production of North Carolina and some of the other leading states for the past three years:

STATE	TOBACCO PRODUCTION IN POUND LOTS	
	1932	1933
North Carolina	295,036	338,059
Kentucky	312,625	321,155
Tennessee	105,855	102,246
South Carolina	39,236	83,769
Georgia	12,565	58,124
Virginia	55,595	97,046
Pennsylvania	46,316	21,330
Connecticut	26,633	18,378
Wisconsin	36,180	16,023
TOTAL U. S.	1,026,091	1,377,659

With hog prices already at 10 cents a pound in larger markets and with a short spring market will undoubtedly profit thereby, crop, farmers who feed hogs well for the crop. A. L. DuRant, extension livestock specialist at Florence, S. C.



A HOME-MADE CANNER IN A COOL SPOT NEAR THE FARM HOUSE—GRANVILLE COUNTY.



Left: Blanching Kettles, Crane and Dipping Baskets. Right: Steam pressure Retort, Sealer, Steam Jacketed Kettle and Sink.

Fine Strawberry Crop Grown In N. Carolina

One of the finest strawberry crops in years was harvested in North Carolina this spring. Production was close to 2,500 carloads, including the large volume moved by truck.

The shipping season started about a week early and berries came in ahead of the numerous competing states that start around May 1. Quality was excellent for the most part and fair prices were realized.

Weather conditions were very bad this season from a consuming standpoint as the season was cold and rainy, and not at all conducive to an active demand for strawberries.

Express cars were used extensively in loading out this season's crop as the express rates were reduced and very prompt delivery was given. This enabled North Carolina shippers to get their berries into market while they were still in prime condition.

Directions for using and making a hot water canner may be had from the Division of Home Demonstration Work, State College, Raleigh, N. C.

SWEET PICKLE PEACHES

One of the most delicious peach products is Sweet Pickle Peaches and here the Elberta, or semi soft, peach is much superior to the cling. Haven't you tried to eat a cling stone sweet pickle peach and have it shoot across the table or into your neighbor's lap when you tried to bite it?

With the Elberta your teeth sink into a luscious tidbit, soft and yielding, and you lose no particle of the sweet meat.

RECIPE FOR SWEET PICKLE PEACH

Sweet pickle peaches are easily made. Take 1-2 bushel of firm Elbertas peel by hand or you may peel as directed for canned peaches by dipping in boiling water for one minute and next in cold. Take care not to let them get soft in the process and use them whole for pickle.

Make a syrup of 1 gallon of vinegar and 10 pounds of sugar and flavor it with 1 ounce of cloves and 3 sticks of cinnamon tied in a bag. Boil the vinegar, sugar, and spices 5 minutes and to the boiling syrup add the whole peaches, a small number at a time. Allow these to remain in the boiling syrup for one minute but not until soft. Remove from the fire, place in a large stone crock, or glass jar and when all have been scalded or cooked pour over them sufficient boiling syrup to cover generously. Seal the jar and let the pickle stand for three weeks before packing in smaller jars. This procedure insures plenty of syrup while osmosis is taking place. Which means while sugar is absorbed by the peach and juice is drawn out.

RECIPE

1-2 bushel of Elberta peaches
1 gallon of vinegar
10 pounds of sugar
1 oz. of cloves and 3 sticks of cinnamon tied in a bag.

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