

4 Glorious Roses And 2 Packets Seeds For ONLY 25c
 ECBLMTE-MICh oarlot.

 $18=2$



MSS JESSIE M. COOD, Mlorlat ofotivemen, Dahla Spechalist, Bor 1 ae Springiteld, Otilo



TON
 If You Want $\frac{\text { Simplins' Ieal Cotton }}{\text { WRTE ME }}$ Seed

1 aM This ortainator.
W. A. Stimpldas, Ealeigh, N. C. Kentricidy Brue Grass Also Orchard Grass Seed.
White for prices and free booklet
i blue and orchard grass growing: Tonisville Seed CO., weishilishy

## Uicle San Trimph Cotion




If you have livertock to nil, now to the


## ORGHARD AND GARDEN

THE FARM CANNING FACTORY HAS A BIG TUTURE

Points to Look Out For in Makding It

## n amapinva

tory, it to ta a farm canning factorys trying to can 15,000 or 20 .
000 cans until everything connected with the work is tully understood and likewise with the disposal of the canned products. It the beginner were to put up a very large quantity at the start, insummelent cooking might result in a very large loss. So 1 lound the best plan to make haste slowly and to learn everything connected with the work before entering too teeply.
I have reason to believe that the small farm canning factory is going to become the real canning factory of the future. I am told that large factories find it diffenit to secure the promise of sufllient farmers of the neighborhood to raise enough to keep the factory busy during the season. Much money has been invested in such a large factory and idleness spells loss. Not much has been in-
vested in a farm canning factory, hence it can operate at a good profit where a large factory cannot.

What to Can
WHE owner of a farm canning facraise most of the things he cans, for the greatest profit is derived in that way. In addition, the labor problem is easier to solve, for he can seciure the help of his own chilaren and a few neighbors. In this way the fruits and vegetabies are canned just at the distance, bruising them or carrying them over from day to day.
The question of "what to can and what not," is a rather perplexing one. Miy experlence has shown me that tomatoes are amoug the easiest vegetables to can, and there is always a strong derand for them. Hence one is sate in raising all the tomatoes one can. I raise both yellow and red varieties, but I find a greater call for the red. When able to place my tomatoes on the market early at three cents a pound or more, I sell them while the price remains good, bat as soon as they drop below three cents, 1 begin to can at once. Blackberries are easy to can and find a ready sale, especially in a jear when fruit is scarce. I use No. 3 cans (size of regulation tomato cans) for everything I can except corn, for which I ase a No. 2 can. In this way a full ten cent value is given for everything I pat up. Peaches and pears are easily put up, but I could never secure safficient to put up-on a large scale, Grapes also find a ready sale. Our experience tells us it is best to put up snepe beans in the following way. While direc tions with the canning outfit say to parboll 10 minutes and then can, we
have found it best to cook as for tahio have found it best to cook as for table
use, then can. In opening the can, the beans need not be cooked, simply warmed and seasoned. It one simply parboils them before canning, the
beans do not become as tender and beans do not become as tender anत
delicious as when cooked in the way mentioned. In canuing apples, w slice them as for pies, pour cold water into the eans and seal, and deincious apple ples during the cold winsection of the Pledmont country we find it impossible to raise good winter apples. However, we are able to raise many varieties of summer and fall apples, so we help ourselves by canning all the surplus apples during summer and tall and so have plenty
for winter use. for winter use, I have not yet fully determined what flgure I can afford to pay for summer and fall apples to cas on a large scale.

I have found that it aoes not pay me well to put up much corn, as it requires such a long time to cook it.
have the best varlety of sweet corn for that purpose and not use the common filld corn. I have never canned sweet potatoes, for the reason that we can keep them yery well in our climate in special houses, and so it seems like a waste of time to can them.
1 believe in experimenting with new things. Two years ago I put up corn and tomatoes, about hall and half, for our own use, and we liked it very much, so I tried to ean some for market. When I tried to sell this new combination to the merchante they said they were afraid they could not handle it. Then 1 got busy and sold it privately and soon hai more orders than I could fill.
The proper method of caming is not difficuit to learn if you bear in ly insisted cleaniness everyone in the work. The children can quickly learn to peel tomatoes, yet their work must be watched that they allow no peelings to get linto the cans An honest pack of fine, ripe tomatoes should always be given, because that very feature marks the difference between the large factory and the small farm outfit
Attractive lithographed labels can be secured for 20 cents per 100 to paste on the cans. There is always a space to insert your imprint and so build up a profitable business. cannot see there is any danger of overstocking the market with goods or first-class quality, as the towns and cities are growing so fast. I certainly believe there will always be room at the top for canned goods of first quality, and that is what each one should try to place on the mar
ket.
P. C. HENRY

## Starting Early Vegetables

COLD frames without bottom heat, Will be sutficient with packed manure, will be suffcient for Central Alamore Northern sections, some heat is necessary. For the cold frame use four boards, one 12 feet long, 12 inches wide, and one inch thick, for the back and one 18 feet long, six inches wide and one inch thick for the front. Cut two side pieces, each six feet long, so that the slope is equal from back to front, 12 inches to six inches. Fasten the corners to stakes, and cover the whole with four window sashes $3 \times 6$ feet, and the cold frame is complete. For heat, dig out a space about $7 \times 13$ feet, and a foot deep. Pack in nine or ten inches of fresh manure, tramping and packing well. Cover this with a couple aches of soil. These frames should have been built in October, but might well be made and used now.
Lettuce is the most popular crop grown to maturity in hotbeds or cold frames. Seed may be sown any month after September, for home use. Some time will be saved by sowing as late as the first of February. Distribute the seed thinly but evenily in rows four inches apart, and not more than half an inch deep. The best way of covering is to sprinkle a quarter of an inch of sand or fine earth over the seeds. When the plants begin to crowd, transplant to six inches apart each way. One three-foot row of seedlings ought to furnish plants to fill one frame, and have some to spare.
Early morning is the best time fo watering, and the common mistake is too much water. Supply in small quantities, do not allow plants to wilt, but water only when they are dry.

Spinach may be fully matured in rrames by sowing seed, as for lettuce, In November. . After the splnach is all used, beets may be sown. The rows should be put eight to ten inche apart and the plants thimed, after they come up. Radishes also do well sown at any time fuxing the einter Athens, Gin. R, EL, BLAGKBURN. Seed corn

The bee lot we have ever offered ginned on ourr private git grown on our
own farm, sound, pure and live to name Clevelands big poll the best cotton 50 bu. 90 c .
Roddinge select Cleveland and Wan namaken pedigree Cleveland mon prolific atraine yot found $\$ 1.50 \mathrm{bu}$
Few bushels select DoLoach Sun beam the new Anthracnose proof cotto beam he
$\$ 1.25$ bu.
Sanders Improved, Marlhoro, Batts

## Fair View Farm,

Palmetto, Ga.

## Mitchell's <br> Early Prolific Ytela Cotton

The Earliest, Most Prolitic and Larmest yicia Int on Record Per Acre- 1640 Pounds.

Wouble Joinfed Polled, Linhed and
Yield-Detles Won Weevin hiseetion



SUGAR LOAF COTIOI TARM,


Pecan Trees Get Money From the Fence Corners



