

Agriculturally Speaking

Green House Tomato Production Calls For Good Management

COMING EVENTS

July 1-Sept. 30: Time to file application for State and Federal Gasoline Tax Refund.

July 16: Tobacco Tour, Oxford Experiment Station-9:00 a. m. to 12:00 noon (public invited).

July 19: Penar Sucker Control demonstration-9:00 a. m.-Jack Hawks Farm, Norlina

10:30 a. m.-John A. Wilson farm, Manson.

2:00 p. m.-Johny W. Shearin Farm, Vaughan. (Public invited-same demonstration each location).

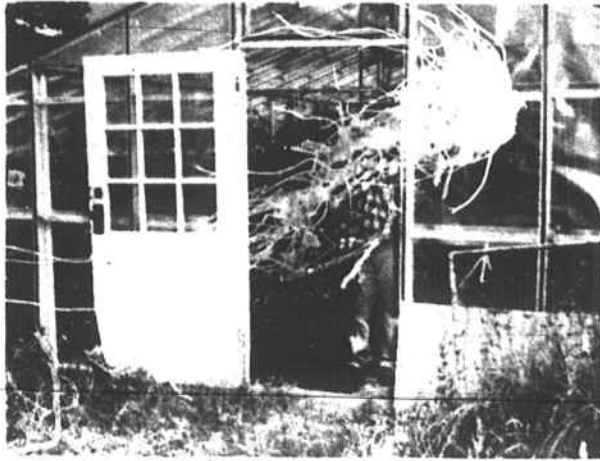
July 21: Watermelon Show and Sale, Farmer's Market, Raleigh.

July 21: Forestry Club supper meeting, Kimball's Point.

July 23: Drewry Fire Department Fish Fry Supper at Drewry Community Club House for benefit of Fire Department.

July 26: 4-H Club Week begins at N. C. State University.

July: Keep an eye on insects and diseases. They are great sharecroppers.



animal is to be congratulated and there were plenty participating in the show. There was a standing room only audience to see the bull riding contest and I must say this event was much superior to the 1964 contest. This event provided wholesome fun and the promoters are highly commended.

BOATS

For millions of salt and fresh water sailors, boating is the greatest sport in the world. But to keep it fun-filled it needs to be fire free, says the National Fire Protection Association.

To keep your boat and passengers safe from fire this season, the international fire safety organization has these pointers:

1. Be sure to enforce a strict "no smoking" rule and extinguish all open flames when refueling. Wipe up any spilled fuel immediately. Portable fuel tanks used with outboards should be removed from the boat for filling.
2. Only approved stoves labelled for marine use should be taken on board. Never use gasoline fuel stoves.
3. Do not use portable heaters of any type.
4. Use your nose before you turn on the ignition switch to start the engine. Ventilate the engine compartment and check for gasoline vapors before you try to start.
5. Because of the fire and explosion hazards from leaking fuel to boats, it's essential that the materials used, the design, the construction and the installation of all parts of the fuel system be to the highest standards.
6. A fire protection must for any motorboat over 16 feet is a bucket with lanyard attached, and smaller motor craft should follow suit.
7. Every motorboat should have at least one (larger boats, several) approved extinguisher

designed for use on flammable liquid (Class B) fires. Extinguisher or extinguishers should be located near the equipment being protected, or readily accessible outside the compartment they are intended to serve. Keep extinguishers in good working order at all times.

With The Home Agent

By MRS. BERTHA FORTE
Negro Home Ext. Agent
Telephone: 257-3948

Monday, July 19: 7:30 p. m. The Macon Home Demonstration Club will meet with Mrs. Marinda Harris.

Tuesday, July 20: 12:30 p. m., Shocco will meet at the Community Building with Mrs. Elnora Mann as hostess.

Wednesday, July 21: 7:30 p. m., Ellington will meet with Mrs. Minnie Boyd.

Thursday, July 22: 2:00 p. m., Hecks Grove will meet with Mrs. Hattie Williams.

7:30 p. m., Pine Grove will meet as scheduled.

Friday, July 23: 1:00 p. m., Jordan Hill will meet at the Club House.

Clothing leaders will give the lesson for the month.

He wanted a job in the circus, and the owner figured he might make a good assistant lion tamer. So he took him to the practice cage, where a beautiful young woman was rehearsing a lion.

She motioned to one of the lions, and it came over quietly, licked her hand and rolled over twice.

"Think you could learn to do that?" asked the owner.

"Sure," the job hunter replied. "But first you'll have to get the lion out of there."

HOME DEMONSTRATION CORNER

EMILY BALLINGER, County Home Economics Agent

The home economics extension agents announce the following schedule:

Monday, July 19: Office.

Tuesday, July 20: Zion Home Demonstration Club will meet at 2:00 at the home of Mrs. J. Fred White.

Wednesday, July 21: Afton Home Demonstration Club will have a picnic supper at 7:00 p. m. at Afton-Elberon Clubhouse.

Thursday, July 22: Wise Home Demonstration Club will meet at 2:30 p. m. at the home of Mrs. M. H. Hayes, 265 Gholson Ave., Henderson. Mrs. W. L. Elam will be co-hostess. Ridgeway 4-H Club will meet at 8:00 p. m. at the Lutheran Church Parish Hall.

Friday, July 23: Friendship Home Demonstration Club will meet at 2:30 p. m. at the home of Mrs. Sol Bobbitt. Mrs. Charlie Reid will be hostess.

Sunday, July 25: Epworth-Enterprise Community Club will sponsor a water safety demonstration at Salmon's Landing at 2:00 p. m. Members of the Roanoke Rapids Rescue Squad will give the demonstration.

SAVING SEASON

The season for freezing and canning fruits and vegetables is here. Are you following the scientific recommendations for preserving these foods? Maybe you are one that says "I've always preserved food this way and it has kept, so I will continue to do so even if it is not the recommended method. I don't expect to change now."

If you do follow poor practices and say that, let us say we are glad you are among the lucky if your foods have kept and have not developed one of the many types of food spoilage. I hope however, that you are one that will follow recommended practices.

Fruits, tomatoes and pickled vegetables are acid foods and are canned in the boiling water bath (212 deg. f.)

Most vegetables are low in acid. The steam pressure canner is used for canning all vegetables except tomatoes and pickled vegetables. They require a processing temperature of 240 deg. F. This is a higher temperature than can be reached in a boiling water bath.

Therefore, the pressure canner is used to be sure of killing bacteria that cause dangerous spoilage.

Homemakers often complain that vegetables from their home freezer don't taste good. Many of the complaints come from individuals who claim they blanched and froze just as the "book" said. If we question these people closely we often find their vegetables were harried. "But first you'll have to get the lion out of there."

ture before harvest. Following are some suggestions to help you do a better job with frozen vegetables:

1. Harvest during cool part of day, preferably early morning.

2. Harvest before vegetables are over-mature. Corn should be in milk stage. Beans should be young, tender and without fiber.

3. Harvest no more than can be processed and frozen in a reasonable length of time.

4. Vegetables that cannot be blanched within two hours after harvest should be held in the refrigerator or iced.

5. The shorter the period between harvest and freezing, the higher the quality.

6. Under certain uncooled conditions, sweet corn can lose 50% of its sugar in four hours.

7. Blanch and prepare all vegetables according to recommendations.

8. If large quantities are to be frozen, contact a commercial freezer - locker; afterwards store the frozen package in your freezer. Large quantities of unfrozen vegetables may overwork the home freezer.

9. Proper harvest plus rapid processing and freezing equals top quality food from the home freezer.

For additional information and bulletins on canning and freezing call the home economics extension agents office 257-3997.

CAUTIOUS VET

The medics of an Air Force unit at an overseas base decided to give their troops their annual immunization injections. They set up a regular assembly line and even pressed the veterinary surgeon into helping out. One of the unhappy fellows looked up at the vet and said: "Gosh! You did that so gently I hardly felt it. How did you get so good at it?"

"I have to be gentle," he replied. "My patients can bite!"

NEGRO FARM AGENT NEWS

LEONARD C. COOPER
Negro County Agent

G. W. KOONCE
Asst. Negro County Agent

SOYBEAN OUTLOOK

Carryover of old crop beans is expected to be around 10 million bushels compared with 32 million last September 30. A larger crop, both nationally and locally, should cause prices for No. 2 beans to average around \$2.30 - \$2.40 per bushel at eastern N. C. markets at harvest.

Now is the time to plan for this fall's harvest of soybeans. Marketing decisions made at harvest could have an appreciable effect not only on your income from soybean production, but also on your total farm income as well.

For the past four years the price rise from the low at harvest time to a peak later in the year in eastern North Carolina has averaged 30 cents a bushel for soybeans. However, in 1962 when soybeans appeared to be in critically short supply, prices were highest at harvest and declined throughout the remainder of the year.

While it is still too early to predict with confidence what the price pattern will be for soybeans this year, early indications are that a record crop will be produced locally and nationally. Normally this would

mean lower prices. However, there is a strong demand for soybeans in the export market as well as domestically. With smaller carryover of soybeans, prices could experience about the same seasonal rise as they have averaged over the past four years.

If you are able to purchase bins and store soybeans for less than 30 cents per bushel in-

cluding labor, it would pay you to consider holding your beans for later sale.

Whatever decision you make regarding the use of your soybeans, you will want to keep abreast of the market to determine when and where to sell for the highest price as well as consider the alternative uses of your time and capital.

Sell Your Next Livestock At The . . .

WARRENTON LIVESTOCK MARKET

Auction Sale Every Tuesday At 2 P. M.

SEVERAL MAJOR

PACKING PLANTS REPRESENTED

NEW BUYERS

T. B. CREECH, AUCTIONEER

25 YEARS EXPERIENCE IN SELLING LIVESTOCK. NOW OPERATING IN SOUTH HILL STOCKYARD ON MONDAYS, WARRENTON STOCKYARD, TUESDAY, VICTORIA, VA., ON WEDNESDAYS. IF YOU ARE NOT ATTENDING ONE OF THESE SALES YOU ARE MISSING THE BOAT.

NOTICE

OUR PLANT WILL BE CLOSED FOR VACATION JULY 26-30

PLEASE GIVE US YOUR CLEANING NEXT WEEK

FASHION CLEANERS

WARRENTON, N. C.

50 EXTRA GOLD BOND STAMPS!

at Colonial & Stores

Help Yourself to the world's most extraordinary GIFTS!

ONLY GOLD BOND GIVES YOU GIFTS FROM TWO COMPLETELY DIFFERENT GIFT BOOKS - 1. for gifts by America's finest manufacturers; 2. for hundreds of import gifts from foreign countries, yours exclusively for Gold Bond Stamps.

GET MORE GOLD BOND GIFTS FASTER - It takes less stamps, less savers books, less total purchases on the average to get Gold Bond Gifts . . . COMPARE!

GOLD BOND, AN INTERNATIONAL STAMP PLAN, PROVED FOR OVER 25 YEARS - Save Gold Bond Stamps with confidence they can be redeemed from any place in the world.

CLIP AND REDEEM THIS COUPON TODAY!

REDEEM THIS COUPON FOR... 50 EXTRA GOLD BOND STAMPS WITH YOUR NEXT PURCHASE AT ANY... COLONIAL STORE

NAME _____ CITY _____ STATE _____

ADDRESS _____

COUPON EXPIRES JULY 24, 1965. Adults only, limit one coupon per family, please.

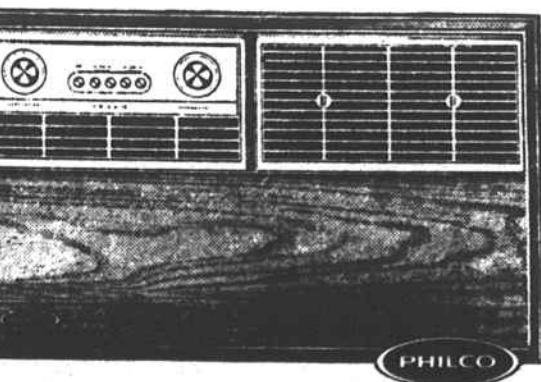
50 GOLD BOND STAMPS: new Gold Bond representative will reimburse you for this coupon, provided you and the customer have complied with the terms of this offer. Proof of purchase of sufficient Gold Bond Stamps to cash coupons required must be present.

MORE EXTRA GOLD BOND STAMPS

Look for coupons on other pages of this newspaper for MORE EXTRA GOLD BOND STAMPS



PHILCO summer cool carnival



save on room air conditioners STARTING AT \$169.95

Stay cool all summer with a high performance air conditioner by Philco.

Sale! No frost refrigerator STARTING AT \$319.95

Forget tiresome defrosting with a no frost refrigerator. 13.7 cu. ft. capacity with a 93 lb. capacity freezer.

Upright and chest type freezers

STARTING AT \$199.00

Come on in and buy a freezer now in time for freezing fresh garden vegetables.

WARRENTON FURNITURE EXCHANGE

Scott Gardner, Mgr.

Phone: 257-3693