



FARM AND HOME

J. E. McINTIRE



ture inside is lowered to a desired point. Give the barn some ventilation every day unless the weather is damp and rainy. The ventilators and fires should be so managed that moisture is not allowed to collect on interior walls or windows.

By WILBUR HALES.

FOR SALE—CHEAP. LARGE Heatrola. Will heat several rooms. J. D. Finch, Zebulon.

CABBAGE PLANTS FOR SALE Wood's Extra Early and Early Jersey Wakefield. F. P. Hales. 1.2 mile south oil mill, Zebulon N. C. 4t

ADVICE IS OFFERED ON MOVING SHRUBS

Wife: "We've got too many shrubs next to the house. Let's move some to the corners of the yard."

Husband: "I'm satisfied like they are, but if you must move them, do it yourself or have it done."

Accept the challenge, Madam, it's not hard. John H. Harris, extension landscape specialist at State College, will tell you how. He says:

Most people have success moving shrubs and trees during the dormant season, preferably in November and December. If the plant to be moved is deciduous (drops its foliage in the winter) it is not necessary to remove a ball of earth with the plant. Care should be taken, however, to remove all the roots possible with the plant and avoid bruising the roots as much as possible. A ball of earth should be moved with evergreens. A two to six-foot native plant is usually the best size to move.

The hole in which the plant is to be placed should be dug considerably larger and deeper than is necessary to take care of the longest roots. Use only topsoil to fill this surplus space. Place the plant in the hole the same depth that it was growing originally and tamp the soil around its roots until the hole is three-fourths filled. The remainder of the soil should be filled without packing.

Prune the plant enough to balance against the loss of roots. This usually means cutting from one-third to one-half the top from the plant. Fertilize at the time of transplanting or early the next spring.

Immediately transplant deciduous plants, or at least keep the roots moist until they are reset. Leave a disk shape hole around the new position for the purpose of collecting water for the plant.

POTATO HOUSE HEAT

The best temperature in the potato curing house should run between 80 and 85 degrees F. When the sprouts begin to appear the potatoes are cured and the temperature should then be lowered to 50 degrees and should be maintained at that point. The curing process usually requires about three weeks. During the storage period the temperature should never go below 40 degrees nor above 50 degrees as a high temperature during storage causes shrinkage. If soft rot becomes severe during storage, heat the house until potatoes and moisture are well dried out. Do not remove the dried up potatoes.

HOME AGENT TELLS HOW TO KEEP NUT KERNELS

To preserve nut kernels and keep them from becoming rancid, can them as you would fruits, says Miss Ruth Current, State home demonstration agent at State College. They can be kept fresh and tasty by being placed in an airtight container in a cool, dry place away from light.

The container will also protect the nuts from insects. The flavor of nuts is largely dependent on the oils they contain, although in some kinds of nuts there are also specific flavoring substances. In most nut kernels the oils readily become rancid and give the disagreeable

flavor found in so-called stale nuts. The vacuum-packed containers in which nuts are often put up commercially help to prevent rancidity.

Kernels of nuts gathered at home can be packed in jars from which the air is exhausted in a boiling bath, as in canning fruits. Select well developed, fresh nut kernels, free from bits of shell. Sterilize half-pint or pint jars and allow them to dry. Fill with the nuts and partially seal. Place in a hot water bath that comes up about two inches on the side of the jars and let them remain in it while the water boils for 30 minutes. Complete the sealing and store in a cool, dark place.

MOIST FEED FOR POULTRY

There is little to be gained by feeding a moist mash the entire year, but it has an important place in the feeding of most flocks at some time to stimulate egg production. When fed to early-hatched pullets it prevents a partial or complete molt in the fall and early winter. It is also used for late-hatched pullets in the fall to hasten production, and with breeding hens to hasten production in December and January. Three pounds of the regular laying mash, moistened with hot water or milk, for each 100 birds will give excellent results.

SWEET POTATOES

This is the last in a series of articles appearing on this page on the harvesting and storage of sweet potatoes.

Last week Wade David wrote an article on this subject, the heading being—"Harvesting and Storing Sweet Potatoes" by Wade David. Thru an error, the title heading was published on the page with the society news. Wade has had several inquiries as to the charge he makes to harvest and store potatoes. I would like to take this means to announce that Wade is not in the business, but should he decide to enter, he knows how to do it, as his article of last week will testify.

Converting A 16-Foot Tobacco Barn For Sweet Potato Storage

After the tobacco curing season is over it is well to get the barn in shape for storing sweet potatoes, in order that everything will be in readiness at the time of the sweet potato harvest. The flues and furnace should be gone over and tightened up. After this remove tier poles to the height of ten feet from the top of the foundation. These poles should be laid aside until the house is again used for curing tobacco.

Inside Wall

With a frame barn, if the inside wall is not present seal over the studding with matched lumber from the foundation to the top of the storage wall of first row of tier poles. They should fit as tight as possible to prevent circulation between the walls. Between the walls should be made a dead air space. Many barns already have inside walls sealed, making it easy to convert a barn for the use of sweet potato storage. If you are using a log barn it is not necessary to seal, but you should go over it and see if the plaster and mud is tight.

Floor and Floor Supports

Two tiers to the height of the foundation as evenly spaced on a center line on the inside. After

the foundation is laid it should be floored. The floor should fit tight and be level. The floor should not be nailed down so as to be easily moved for curing tobacco.

Ceiling

Nail 1 by 4 inch strips on the under side of the tier poles spaced 34 inches apart on center. Use 3 ply tar paper and tack to the under-side of the strips.

Ventilators

Most barns have ventilators at top of the barn, but if they do not, ventilators should be made. Make 6 openings, 8 by 24 inches, three on each side between the temporary floor and the ground, and provide with sash or doors. Cut ventilators in tarpapered ceiling and make doors to fit them. The door should be made to fit tight.

Cost of Materials

The first year would be the only year that there would be much cost to convert the barn. The only cost the following years would be the labor.

By ALLAN DENTON.

HARVESTING AND CURING SWEET POTATOES

Harvesting

Sweet potatoes should be harvested as soon as mature, and before hard frost. If they are left in the ground they are liable to be chilled, thus bringing about favorable conditions for decay in storage. The potatoes should be thoroughly mature before it is harvested. To tell if it is mature, remove a full grown potato, cut it in half and allow the cut surface to be exposed to the sun for half an hour. If the cut surface dries, the potato is mature, but if the sap continues to flow and remains sticky, it would be best to postpone harvesting.

We should handle our potatoes very carefully. A plow with rolling colters for cutting the vines is a good implement for digging potatoes scratched out by hand and allow to dry. Do not throw several rows together, because they will become bruised and may decay very badly. The best plan is to pick up the potatoes direct from the row, place them in crates, carried directly to the storage house, and stacked in a manner already described, or they may be carefully placed in bins. Grade your potatoes in the field and place all injured ones together.

Curing

It is a good plan to start the fire a day in advance, to thoroughly dry out the house. After the ventilators in the floor or roof are as wide as possible, while bringing the potatoes in. A temperature of 85 to 90 degrees F. with plenty of ventilation should be maintained for about 10 days, or until the eyes of the potatoes, or the top of the pile turn pink, showing signs of sprouting. The temperature inside the storage house during the curing period is warmer than outside, and as the cool air enters thru the wall ventilators, it warms, expands and rises.

After the curing period the temperature should be gradually reduced to 50 or 55 degrees F. and held at this degree or as nearly as possible thru the remainder of the storage period. When the thermometer registers as low as 45 degrees, keep the ventilators open and start the fire to raise the temperature. If the temperature runs about 60 degrees open the barn on a cool night until the tempera-

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A. G. KEMP ----- Zebulon, N. C.

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