



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 100 birds will give excellent retamp 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 onethird to one-half the top from the plant. Fertilize at the time of transplanting or early the next article on this subject, the head-potato is mature, but if the sap spring.

ous plants, or at least keep the David. Thru an error, the title pone harvesting. roots moist until they are reset. heading was published on the page 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 mainprocess 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.

of nuts is largely dependent on the but you should go over it and see mometer registers as low as 45 deoils they contain, although in some if the plaster and mud is tight. kinds of nuts there are also specific flavoring substances. In most rancid and give the disagreeable center line on the inside. After on a cool night until the tempera-

Kernels of nuts gathered at home moved for curing tobacco. can be packed in jars from which the air is exhausted in a boiling well developed, fresh nut kernels, 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 labor. pullets it prevents a partial or complete molt in the fall and early winter. It is also used for latehatched pullets in the fall to hasten production, and with breeding hens to hasten production in December and January. Three pounds of the

SWEET POTATOES

articles appearing on this page on move a full grown potato, cut it in the harvesting and storage of sweet half and allow the cut surface to

will testify.

Converting A 16-Foot Tobacco ly to the storage house, and stacked Barn For Sweet Potato Storage

tained at that point. The curing son is over it is well to get the bins. Grade your potatoes in the barn in shape for storing sweet field and place all injured ones topotatoes, in order that everything gether. will be in readiness at the time of the sweet potato harvest. The for curing tobacco.

Inside Wall

tween the walls. Between the walls should be made a dead air space. Many barns already have inside perature should be gradually rewalls sealed, making it easy to The container will also protect potato storage. If you are using a possible thru the remainder of the nuts from insects. The flavor log barn it is not necessary to seal, the storage period. When the ther-

Floor and Floor Supports

nut kernels the oils readily become foundation as evenly spaced on a about 60 degrees open the barn

flavor found in so-called stale nuts. the fondation is laid it should be The vacuum-packed containers in floored. The floor should fit tight which nuts are often put up com- and be level. The floor should not mercially help to prevent rancidity. be nailed down so as to be easily

Ceiling

Nail 1 by 4 inch strips on the bath, as in canning fruits. Select under side of the tier poles spaced 34 inches apart on center. Use 3 free from bits of shell. Sterilize ply tar paper and tack to the underside 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

By ALLAN DENTON.

HARVESTING AND CURING SWEET POTATOES

Harvesting

Sweet potatoes should be harregular laying mash, moistened vested as soon as mature, and bewith hot water or milk, for each fore 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 har-This is the last in a series of vested. To tell if it is mature, rebe exposed to the sun for half an Last week Wade David wrote an hour. If the cut surface dries, the ing being-"Harvesting and Stor-continues to flow and remains Immediately transplant decidu- ing Sweet Potatoes" by Wade sticky, it would be best to post-

We should handle our potatoes with the society news. Wade has very carefully. A plow with rollhad several inquiries as to the ing colters for cutting the vines is charge he makes to harvest and a good implement for digging postore potatoes. I would like to take tatoes scratched out by hand and this means to announce that Wade allow to dry. Do not throw several is not in the business, but should rows together, because they will he decide to enter, he knows how become bruised and may decay very to do it, as his article of last week badly. The best plan is to pick up the potatoes direct from the row, place them in crates, carried directin a manner already described, or After the tobacco curing sea- they may be carefully placed in

Curing

It is a good plan to start the flues and furnace should be gone fire a day in advance, to thoroughly over and tightened up. After this dry out the house. After the venremove tier poles to the height of tilators in the floor or roof are as ten feet from the top of the foun- wide as possible, while bringing the dation. These poles should be laid potatoes in. A temperature of 85 aside until the house is again used to 90 degrees F. with plenty of ventilation should be maintained for about 10 days, or until the eyes With a frame barn, if the inside of the potatoes, or the top of the wall is not present seal over the pile turn pink, showing signs of studding with matched lumber from sprouting. The temperature inside the foundation to the top of the the storage house during the curstorage wall of first row of tier ing period is warmer than outpoles. They should fit as tight as side, and as the cool air enters possible to prevent circulation be- thru the wall ventilators, it warms, expands and rises.

After the curing period the temduced to 50 or 55 degrees F. and convert a barn for the use of sweet held at this degree or as nearly as grees, keep the ventilators open and start the fire to raise the tem-Two tiers to the height of the perature. If the temperature runs

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.

ture inside is lowered to a desired FOR SALE-CHEAP. LARGE Heatrola. Will heat several rooms. J. D. Finch, Zebulon.

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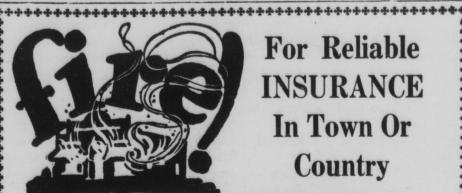


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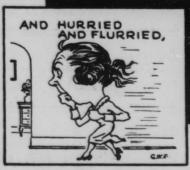
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