

HOGS WON'T THRIVE ON PASTURE ALONE

Raleigh, N. C., June 21.—The grower who depends on pasture alone to fatten his hogs will figure his profits from the use of the hog. Records kept on several thousand head properly fed during the past few months show conclusively that hogs paid at least \$1.00 per bushel above the market price for corn. However one can still drive through North Carolina and see thousands of hogs under-nourished and failing to gain in weight because the owners are depending on pasture alone for a large part of the feed.

W. W. Shay, exponent of wise hog feeding in North Carolina and promoter of countless hundreds of feeding demonstrations put on with farmers by the county agents of State College, states that the hog market last month reached the highest point in six years. Except during the inflation of wartime prices, hogs are in an exceedingly strong market position for the next five months and the hog-corn ratio is near the highest on record. But, he states, it is time now for hog producers to bear in mind, the violent down-swing of prices that has been caused in times past, by over-expansion under similar price.

By not properly feeding out their hogs, many growers in North Carolina are not taking advantage of the conditions outlined by Mr. Shay. Furthermore, some owners of half-starved hogs are selling corn while others are feeding corn alone. Mr. Shay states that 7.9 per cent of the corn crop is sold off the farm where raised. The total yield of corn in North Carolina last year was estimated to be 41,321,000 bushels. A difference of \$1.00 per bushel secured by converting this corn into pork would amount to \$3,264,398 which might have been added to the net income of corn raising farmers had the corn been fed to hogs.

There is no doubt, states Mr. Shay, that each bushel of corn, properly supplemented and fed to hogs last winter and spring would have returned a much profit over cost of production as five bushels sold at the market price.

AN OLD JOKE

Daughter:—"Mr. Purdy proposed last night and I accepted him. We're to be married soon!"
 Mother:—"What! Not old man Purdy?"
 "But he's only sixty, mother."
 "But child, I turned him down twenty-five years ago!"
 "Yes we were just laughing about that last night!"

Silo building time is near. State College has free plans and specifications to aid farmers in this work. C-wheat, soybeans and sudan grass may be planted to furnish late hay and forage for livestock, say extension workers at State College.

JUNIOR ORDER MEETING

Roxboro Council No. 121. Meeting opening at 8 o'clock P. M. All members requested to be present. Visitors of other orders invited.

NATHAN LUNSFORD, Counselor, ROBERT LUNSFORD, R. S.

ADVERTISE IN THE COURIER

Indigestion

bad spells relieved

"NOTHING can take the place of Theford's Black-Draught with us because we have never found anything at once so mild and so effective," says Mrs. Hugh Nichols, R. F. D. 4, Princeton, Ky. "When the children have spells of indigestion and upset stomachs, I always straighten them out with a dose or two of Black-Draught."
 "Several times I have suffered with bad spells of indigestion myself and found I would soon get relief if I took a course of Black-Draught. I was troubled with a bad accumulation of gas and severe pains across my stomach and lower bowels. Now when I feel a spell of this kind coming on, I head it off by taking Black-Draught—a dose every night for a few nights will prevent the trouble and save me much pain and suffering."
 "My whole family uses Black-Draught for biliousness and constipation."
 "It is a splendid medicine."
 Sold everywhere. 25 cents.



(This strip should run with Ad. No. 341)



A MEATLESS MEAL, "FIT FOR COMPANY"

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and paste them in your cook book.)

At the Battle Creek College of Home Economics they specialize in planning and preparing well-balanced meals which are both attractive to the eye and nutritious to eat.

Miss Margaret Allen Hall, dietitian and nutrition expert of the college, has prepared for our readers a "company" menu which is particularly palatable, even though it is absolutely meatless. Proportions are given for the serving of ten.

Eggs a la King
 Glazed Sweet Potatoes
 Ritz Tomatoes
 Fruit Salad a la Creme
 Bread Beverage
 Butterscotch Pie
 Directions for each dish follow.

Eggs a la King
 8 tablespoons butter
 4 tablespoons minced sweet pepper
 4 cups (one quart) milk
 8 tablespoons flour
 2 cups mushrooms (fresh or canned)
 12 hard boiled eggs, cut in pieces
 2 teaspoons salt
 Melt butter, add pepper and mushrooms, and cook until soft. Stir in flour and add milk. Stir until thickened. Add seasoning and eggs, and cook for three minutes. Add the butter. Brush potatoes with syrup and bake until brown, heating with remaining syrup. Serve in a hot covered dish.

Glazed Sweet Potatoes
 12 medium-sized sweet potatoes
 1 1/2 cups sugar
 3/4 cup water
 3 tablespoons butter
 Boil the sweet potatoes in salted water for ten minutes, remove the skins and cut in half lengthwise. Arrange in a buttered pan. Make a syrup by boiling the sugar and water for three minutes. Add the butter. Brush potatoes with syrup and bake until brown, heating with remaining syrup. Serve in a hot covered dish.

Ritz Tomatoes
 Slice bread in usual manner, shape with three-inch biscuit cutter, and toast. Slice ripe tomatoes, place a slice on toast, sprinkle with salt, grated cheese or cottage cheese and onion, and finely chopped pepper. Bake in hot oven until tomatoes are cooked and slightly browned.

Fruit Salad a la Creme
 2 large bananas
 1 pint sliced pineapple
 1 pound Tokay or Malaga grapes
 1 cup Cream Salad Dressing
 Drain the pineapple and cut into small pieces. Peel the grapes, cut into halves and remove the seeds. Peel the bananas, scrape off the fuzzy portions, and slice. Mix with the Cream Salad Dressing and serve on a plate garnished with lettuce, or place a spoonful of fruit on the lettuce leaf with a smaller spoonful of the dressing.

Cream Salad Dressing
 2 tablespoons butter
 2 tablespoons oil
 1 cup cream
 1/2 cup lemon juice
 2 egg yolks
 1/2 teaspoon salt
 2 tablespoons sugar
 2 cups whipped cream
 Melt the butter in a double boiler, stir in the flour and the cream (sour milk being preferable). Stir until it begins to thicken. Beat the egg yolks, add to them the salt, sugar and lemon juice, and turn into the thickened cream. Cook in a double boiler about five minutes, or until the eggs begin to thicken. Cool, and fold in the whipped cream.

Butterscotch Pie
 Plain Pastry:
 2 cups flour
 1/2 cup fat
 1 teaspoon salt
 Ice water
 Mix salt with flour. Cut fat into flour with two knives. Add just enough ice water to hold mixture together without its being sticky. Roll lightly from center outward. This is sufficient pastry for double crusts of one large pie, or two pastry shells.

Butterscotch Filling (for two pies)
 4 egg yolks
 4 cups dark brown sugar
 1 cup milk
 1 cup flour
 1/2 cup butter
 3 teaspoons vanilla extract
 Beat yolks of eggs in inside of double boiler, add milk and butter. Mix flour with sugar, and add to milk mixture. Cook until thickened. Remove from fire and cool. Fill cooked pastry shells. Cover with whipped cream or meringue.

Make a meringue with the four egg whites beaten until stiff, fold in four tablespoonfuls powdered sugar, and spread on top of the pie and bake in moderate oven until brown.

A meatless meal, yes. But who would ever miss the meat?
 (Be sure to read next week's special cook-ticle.)

Barley, oats and vetch in combination have produced yields of from 1.2 to 3 tons of dry hay per acre in Union County this spring.

HOW TWO FARMERS PICKED UP \$1,810 FROM HOGS

"There's no money in hogs."
 "The highest per cent profit I made on my farm last year was from hogs fed by the Shay ration and sold by the Lewis plan."

Here are the A and Z statements taken from a lot of comments made by farmers who have sold hogs at prices that ranged from 100 per cent profit to 50 per cent loss. We doubt whether any branch of agriculture in North Carolina has advanced so far ahead of what it was a few years ago as the breeding, feeding and sale of fat hard hogs.

County Agent J. M. Cameron of Anson County, N. C., has been encouraging the growing of hogs and helping the farmers do it right. He says that he has just received a check for \$700 for 22 hogs shipped R. B. & T. V. Hardison. They re Charlotte from the farm of Messrs. cently sold 14 hogs of the same age for \$600 dressed. They also sold 51 pigs from 6 sows for \$10 each.

This is \$1,810 from hogs sold in the spring when there is a greater

need of money on the farm than at any other time. At present prices for cotton it would have required a little more than 21 bales, weighing 500 pounds, to have brought the money received by Messrs. Hardison for their hogs. Besides the hogs brought a good profit while 17 cent cotton means no profit.

- Pigs will make profitable hogs of themselves if:
1. Well bred.
 2. Bred at the right time.
 3. Fed a balanced ration.
 4. Fed home produced feed as far as possible, and—
 5. Cooperatively marketed.
- The Progressive Farmer.

It pays to keep the cultivators going and to maintain a dust mulch during periods of drought.

Weeds and grass use valuable moisture during dry summers. Frequent cultivation will keep them in check.

Another car of 200 feeder pigs has been purchased by the tobacco farmers of Granville County.

BACON BY THE PIECE

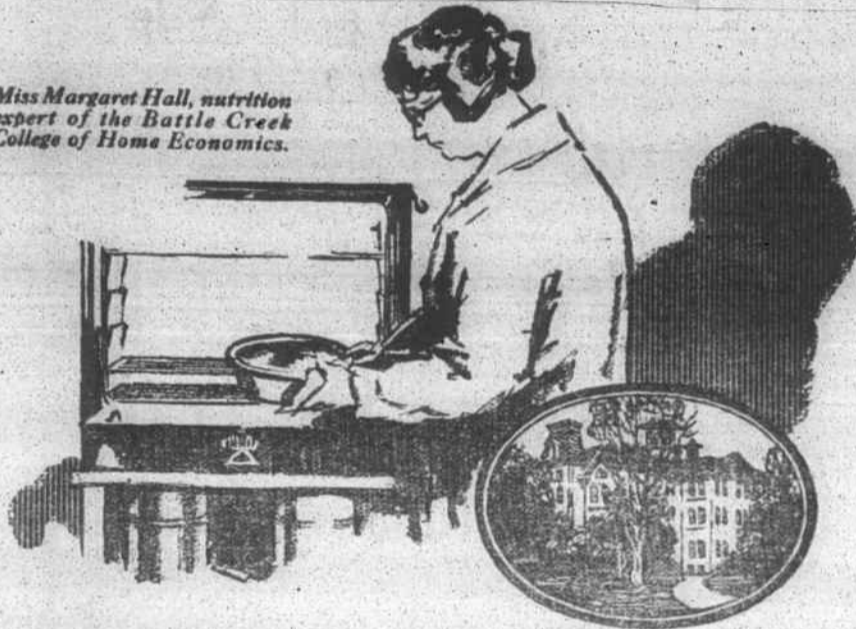
Buy Bacon by the piece. It is not only the economical way but it also assures you a supply of this healthful, nourishing meat in your home when needed—Our meat is always fresh—kept so by Mechanical Refrigeration.

— BEST FOR LESS —

Moore's Market

PHONE 175

Miss Margaret Hall, nutrition expert of the Battle Creek College of Home Economics.



Scientific Battle Creek was more than satisfied

Great institution recommends Perfection after exacting tests

TRULY scientific is the Battle Creek College of Home Economics. Its nutrition expert, Miss Margaret Allen Hall, cooked many meals on a Perfection in a nation-wide cooking test conducted by six famous cooks. Miss Hall expressed the most complete satisfaction with the Perfection.

The results were fine

"Whether I broiled mushrooms, boiled peas or fried timbale cases the results were fine," she said. "The stove lighted quickly. Its heat was steady and even and so easily regulated that I cooked all those dishes at the same time, using a different grade of heat for each."

The flame is steady

"The flame did not creep or crawl. I tested the oven with a standard oven thermometer and found that I could keep it any length of time at the temperature I desired. This is very necessary for successful baking."

Oodors don't mix in the oven

"One meal I cooked entirely in the oven, corn and cheese souffle, stuffed tomatoes seasoned with onions, and angel food cake. There was no mingling of odors. This meal saved fuel, too, as I used only one burner. Through the glass doors I could see at any moment how every dish was getting along."

"The Perfection is easy to handle and easy to keep clean. And I didn't have to scrub pots and pans. The long chimneys prevented discoloration. From the former knowledge I had of oil stoves, my expectations were exceeded by the performance of the Perfection."

Battle Creek Recommends

This recommendation came from the Battle Creek College of Home Economics after the most exacting laboratory tests. Scientific Battle Creek was more than satisfied. And the Perfection was proved ready to meet the cooking needs of any household.

All six famous cooks recommend the Perfection. Every day 4,500,000 women with Perfections in their kitchens are having real cooking satisfaction.

See Perfections today

See the complete line at any dealer's. Sizes—from a one-burner model at \$6.75 to a five-burner range at \$120.00. Select the stove that best fits the needs of your family. Cook on the Perfection—approved by Battle Creek College.

Manufactured by PERFECTION STOVE COMPANY, Cleveland, Ohio

Clean, Even Cooking Heat

The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of this sort of heat when you use a pure water-white Kerosene that burns cleanly, evenly and without odor—"Standard" Kerosene. It is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

STANDARD OIL CO. (New Jersey)

"STANDARD" KEROSENE

STANDARD OIL COMPANY (New Jersey) Distributors - 26 Broadway - New York.

PERFECTION Oil Cook Stoves and Ovens

WARNING: Use only genuine Perfection wicks on Perfection Stoves. They are marked with red triangle. Others will cause trouble.

Send for this Free Cook Book

These Stoves are sold in Roxboro by T. W. PASS & SON, HOME FURNISHERS LONG BRADSHAW & CO., HARDWARE

