

## We Now Have The Most Attractive Store Room In Yanceyville

Since Our Building Has Been Remodelled

We are enlarging our stock of goods to meet the demands and needs of our customers.

Our policy is service. It gives us real pleasure to make satisfied customers.

Do not hesitate to make known to us your desires.

## Yanceyville Motor Company

Yanceyville, N. C.

JNO. A. MASSEY, Prop.

## WE CONGRATULATE

### The Citizens of Caswell County

on their support of this publication. This paper can render a beneficial service.

You can also benefit by purchasing your needs in General Hardware and Farm Supplies from

## Vass-Mobley Hardware Co.

DANVILLE, VA.

(Formerly Mobley Graham Jones Co.)

### FOR SALE

A farm of 271 acres on state highway No. 14, seven miles from Danville, Va., two miles from Park's Springs—one-half mile frontage on highway. Good farm land, especially adapted to dairy farming, well timbered. Price moderate.

Caswell Real Estate Company, Yanceyville, N. C.

### KEY SERVICE

in Virginia, having installed a famous Beisser Key machine.

If you have lost or do lose the keys to your automobile steering wheel lock—your sedan or coupe body lock—High grade Lale Padlock—Transmission Locks—Come to see us.

WE MAKE THE KEYS BY THE NUMBERS ON THE LOCKS

N. J. WAUGH

Back of the First Nat'l Bank

FOR SALE—One new Racine Threshing machine, only threshed 4,000 bushels. One second hand Guyser Threshing machine, No. 4, in fine shape. Nothing to do, only to go to threshing. Will sell at a bargain on easy terms. R. A. Coble Hardware Co., Burlington, N. C.

### MILTON

Mr. and Mrs. C. P. Miller have returned from a visit of ten days with relatives in Kinston and Rocky Mount.

Miss Mary Williams is on a visit to Mr. and Mrs. Charlie Smith at Wilson, N. C.

Mr. and Mrs. A. H. Motz were business visitors in Danville Tuesday morning.

Misses Mary Kerr Motz and Phillis Winstead were guests of Miss Katherine Malloy of Yanceyville Tuesday.

Mrs. Lewis Walker, Miss Belle Cunningham, and Mrs. R. S. Wooding motored over to Yanceyville Tuesday afternoon to call on Mrs. B. S. Graves.

Mr. and Mrs. Marcus Winstead, little Marcus and John Winstead, Mrs. F. B. Jones, and Mrs. R. L. Dixon spent Thursday in Mebane, visiting Mr. and Mrs. Clyde Jones, and Mr. and Mrs. Murry Ferguson.

W. C. Jones attended District Conference at Chapel Hill last week.

Mr. and Mrs. Walter Lea Thomas, Jr., announce the birth of a son, John Yancey, on Thursday, May 27th.

C. M. Winstead, of Milton, who has been visiting in Detroit, Michigan, returned to his home in Milton Monday night, after a very interesting trip.

### IMPROVEMENT MADE IN MILK MACHINES

The present-day milking machines are such an improvement over the old-time machines that they may now be considered beyond the experimental stage. When first put on the market, they naturally had a number of serious imperfections. These have been almost entirely overcome by the inventive ingenuity of man, so that today it may safely be said that the most modern of them are a success.

The two chief stumbling blocks were keeping the machine clean and avoiding injury to the udder of the cow. It is true that in the hands of a careless operator they are still subject to criticism along these lines, but it is the fault of the operator, and not of the machine. It will no doubt always require more intelligence and judgment to operate them than is generally displayed by a large percentage of our hand-milkers.

It would be difficult to foretell what the future has in store for the dairyman with the milking machine to do his milking. Nevertheless, the most difficult problem, that of hired help, should be at least partially solved. If there is any one drawback to dairy farming, it is this one of keeping competent and reliable help. All other irksome farm operations seem to have been benefited by mechanical invention, but milking, the most despised of them all, seems either to have been neglected, or to have been the more difficult to solve. Men hate the monotony and regularity of hand-milking. Perhaps mechanical milking should prove more popular, as the amount of time and physical exertion is greatly decreased. Already a great many have been installed in some of our best dairies, and their success there is being watched with much interest by farmer dairymen.—H. E. Dvorachek, Colorado Agricultural College.

### Little Extra Grain Will Give Increased Returns

A little thought to the feeding of fall-freshened cows will be well repaid in increased returns. Too many cows freshen in poor condition and cannot be expected to yield a good return. To begin with, a dry period of least six weeks is essential to enable the cow to build a reserve. How the cow is fed during this interval will largely determine her production after she freshens. A little extra grain at this time means dividends later. Freshening in good flesh the cow starts her lactation at a big advantage.

Production can be held up with economy by supplementing pasture with ground barley, equal parts ground oats and corn chop. This grain should be fed at the rate of one to five pounds of milk as long as the pasture is good. Don't expect the milk flow to increase materially, but it will hold up over a much longer period of time when prices are good, and therefore more than pay for the grain consumed.

### Keep Out Bacteria

The udder and teats become contaminated when cows lie down. The movements of the udder during the milking process cause the particles of dirt to become loosened and fall into the milk. By keeping the udder and flanks well brushed, much of the loose hair and dirt are removed. In one trial the average number of bacteria in milk before the udder and flank were wiped with a damp cloth, was 7,058 bacteria per cubic centimeter. After being wiped the number was reduced to 716 or a decrease due to wiping of 6.342.

### Plenty of Water Needed for Higher Production

An Iowa dairyman whose cows have been making one of the best milk and butterfat records in the state attributes no small share of his success to the use of individual drinking cups in his barn. The drinking cups were installed about a year ago and the dairyman says he noticed from the first the good effect the handy drinking system had on the milk yield.

He uses one cup for two cows, having it attached to the feeding rack just between each two stanchions. A large tank is up against the ceiling in one end of the barn. This is filled from the well by an electrically operated pump. The water flows on a plate in the cup, a valve opens. When the pressure is released, the valve closes and water stops flowing. The cows very quickly learn to use them, the dairyman says.

Since the cups let the cows water themselves, they are a great labor-saving device. But that is not all. "If you want to get high production from cows," the dairyman says, "you must see that they get plenty of water. With the drinking cups right at their heads all the time they are in the barn, cows drink much more than they would if they were regularly watered, or had to go to a tank to drink. You would be surprised to see how often they take a sip at the drinking cup. Taking just a little sip that way every now and then, they drink much more in the course of a day than they would otherwise. Another thing, with the tank up near the ceiling, the warmest part of the barn, the water stays at a comfortable temperature in the winter, which is another inducement for the cows to drink more.

### CARRY BUTTERMILK IN SEPARATE CAN

"Sour, moldy, and off-flavor cream can often be traced to the practice of carrying buttermilk in cream cans from the creamery to the home," says Harold Macy of the division of dairy husbandry, University of Minnesota. Cream cans, he believes, should be used only for the transportation of cream. Mr. Macy says:

"With the facilities available at the average creamery, it is a difficult task at best to clean and sterilize the cream cans properly. The process is much more difficult where the buttermilk is transported in the cans.

"It is exceedingly hard to keep the buttermilk tank in such condition that the product does not sour or decompose, particularly in the flush of the summer season. Such buttermilk has a high bacterial and moldy content of many undesirable types which contaminate the cream so badly that one cannot expect to get a good product from the patron who fails to wash or sterilize his cans after they are emptied.

"On many farms the cream can never receive the attention which it deserves. Many times the buttermilk is simply poured into the barrel in the hog pen and the can rinsed out in cold water. In this condition the can remains until it is stuck under the separator spout. This sort of thing goes on from day to day, so that one marvels that much of the cream is as good as it is.

"The best way to solve the buttermilk problem is to contract with the individual for the whole batch. This takes it off the operator's hands and makes cream grading much easier. The powdering of the sweet cream buttermilk is also another outlet and often very profitable. If the farmers insist upon having their buttermilk, it is well for the operator to influence his board to require the use of other cans for the purpose.

"Eliminate this practice of placing buttermilk in cream cans and creamery operators will be one more long step nearer the standard which they wish to reach—all first-class cream."

### Improvement of Flavor and Quality of Butter

M. Mortenson of the Iowa experiment station made a comparison of the effect of the pasteurization temperature and acidity of sour cream on the flavor and keeping quality of butter made from cream; samples of cream were pasteurized at 145 degrees Fahrenheit for 30 minutes and at 170 degrees and 180 degrees for 20 minutes. The butter was scored on arrival at the market and after from 2 to 9 months' storage at 6 degrees.

The results of 17 comparisons indicated that a pasteurization temperature of 170 degrees produced a slightly superior product to that resulting when the cream was pasteurized at 145 degrees; but butter pasteurized at the higher temperature did not appear to keep as well over a nine months' storage period. Pasteurization at 180 degrees did not give quite as satisfactory results as at 170 degrees in nine experiments.

The neutralization of sour cream was also found to improve the quality and reduce the amount of deterioration occurring in the butter.

### Calves Fed for Spring Market Most Profitable

There is less risk and greater profit in feeding calves for the late spring or early summer market than in feeding any other class of live stock, according to Dr. C. W. McCampbell of the Kansas State Agricultural college. "In feeding calves for the market," Doctor McCampbell points out, "it is important to remember that a calf should be prime to sell at a profit. No other class of cattle is discriminated against so severely as the half-fed calf.

"A heavy feed of grain is necessary to put the calf in condition to sell at advantage. We find that it requires approximately 180 days as a minimum feeding period and about 40 bushels of corn to put the calf in best market condition."

### Grinding Hay for Dairy Cows Is Not Profitable

Experiments conducted by the dairy husbandry section of the Iowa experiment station indicate that it doesn't pay to grind alfalfa hay when it is to be fed to dairy cows. At least it wasn't profitable in these preliminary tests. Eight cows were used in the experiment.

The use of ground alfalfa did not increase the yield of either milk or butterfat in these tests and, in addition, there was a greater amount of ground hay refused by the cows than of the unground hay.

It cost \$3.50 per ton to grind the alfalfa and there seems little likelihood that this figure could be reduced on the average farm, those in charge of the test say. The grinding cost, they state, represents from 20 to 25 per cent of the market value of the hay on the farm in the average year.

Cleanliness is essential for the best results, for the cows when in the barn will not thrive in filthy quarters.

Among New Year resolutions don't omit the one about individual cow records.

## A. D. PATE & CO.

BOOK AND COMMERCIAL

### PRINTING

Corner Davis and Worth Streets

Burlington, N. C.

We Will Appreciate Any Orders Sent Us By The People of Caswell

For Printing of Any Description

## Danville Dairy Products Co., Inc.

A Home Institution

Manufacturers of

## Faultless Butter and Ice Cream

We will buy the separated cream from the Caswell County farmers and dairymen, paying the market price.

Faultless ice cream is made by the Heatized method, which insures purity. The quality of our ice cream is unsurpassed. We want to introduce it into Caswell County. When you eat our cream you are helping this community. This is a home institution, and the money stays at home.

### THE LONG DROUGHT IN CASWELL BROKEN LAST MONDAY

Farmers Immediately Began to Put Out Tobacco Plants

The long dry spell of May was broken last Monday afternoon, gracious rains fell in all parts of Caswell county. There was more rain in some parts than in others. But so far as has been learned there was some rain all over the county.

There is no definite way of estimating the value of even the small showers that fell Monday to the farmers of this county. Had the drought continued another week much of the tobacco land would perhaps have been planted in something else, and the men who had put the fertilizer in the ground depending on the rain, would have lost thousands and thousands of dollars. It can truly be said that many anxious hearts have been relieved by the rainfall of Monday. It is perhaps not much to say that a number of our people had ventured their little all on the crop of this year. And if this year's crop had failed them they would no doubt have been forced to give up farming.

But a kind and gracious Providence has seen the urgent need of these hard pressed men and has heard their prayers, and has not withheld the rain. In the houses of worship all over Caswell county next Sunday there will no doubt be gathered hosts of devout men and women who will render unfeigned thanksgiving to Him who sends His rain upon the just and the unjust. The anxious fears of the people will give place to joyful peans of praise and gratitude, and it is safe to say that our people will join with the Psalmist in saying, "Bless the Lord, O my soul, and forget not all His benefits."

Miss Green, a missionary from China, will make an address at the Woman's Missionary Conference to be held at New Hope church, on June 12th.

### FOR SALE

Two-story brick store building 25 x 80 feet, in a thriving town in piedmont section. Good business. Owner wants to retire from active mercantile business. A rare opportunity.

Caswell Real Estate Company, Yanceyville, N. C.

### ADMINISTRATOR'S NOTICE

Having this date qualified as administrator of the estate of B. H. Carter, deceased, late of Caswell County, North Carolina, this is to notify all persons who have claims against said estate to present them for payment to the undersigned on or before the 6th day of April, 1927, or this notice will be pleaded in bar of their recovery. All persons indebted to the said estate will please make prompt settlement.

This the 6th day of April, 1926. L. A. GWYNN, Administrator of B. H. Carter. 4-6t.

## ANNOUNCEMENT

I take pleasure in announcing that I am now with the Reidrock Shoe Store on South Scales Street where I will be glad to serve my friends and former customers.

We carry a splendid stock of all grades and styles of MEN'S, WOMEN'S AND CHILDREN'S SHOES, AND HOSIERY and can supply every need in the shoe line.

## R. E. Delappe

REIDSVILLE, N. C.

Miss Caroline Scott, of Milton, who has been spending some weeks in Washington City, visiting relatives, has returned to her home, and reports a most interesting visit.

Archdean Bethea, of the Episcopal church, preached a splendid sermon at Christ Episcopal church, Milton, last Sunday.