

Just About the Farm

Chicken Day!
 November 7th, at 11 o'clock, at the court house in Franklin.

On our trip to the National Dairy Show we struck a county in Mississippi that sells \$1,800,000.00 worth of poultry per annum.

That makes our little effort look small. They have an average of a couple of hundred hens to the farm. We have an average of 19 hens to the farm.

There will be one more co-operative poultry sale this fall. That will be on Wednesday, November 2. All boarder hens should be got off on this sale.

Now about the meeting at the court house on Monday, November 7. It is sincerely hoped that every one who has sold chickens co-operatively this year will attend this meeting. If you want to bring in roosters or eggs for exchange, all well and good. The main reason your county agent calls this meeting is to give you an opportunity to express yourself as to how you think the poultry industry should be carried on; how often sales should be held; and in what manner the sales should be held.

To decide whether or not you want to try to build a loading shed.

To decide whether or not you want me to handle eggs co-operatively.

And to decide various other questions that anyone may care to bring up.

It will soon be time for ordering baby chicks, and we wish to know whether or not each farmer wants to order theirs separately, or whether they want to pool the order and endeavor to get a discount.

Another thing that should be done, is the election of a poultry council to study the requirements of the county, and to generally supervise the sales. Another thing that should be done is arranging for a poultry show here some time this winter.

It is simply square up to each individual that sells poultry, to take a direct and personal interest in his own business. If he does not I fail to see wherein he has any kick coming for anything that happens.

When anyone doesn't care enough about his produce to know what is being done with it, right there he gets in the "Hick Farmer" class.

So let me again urge every one of you, men, women and children, to come in to Franklin on Monday, November 7, in behalf of your own interest.

On our trip to the National Dairy Show there was so much to see and so much to learn that we could only touch the high spots. One great thing we noticed was the diversification and soil building methods practiced by the farmers. The conclusion one is forced to draw from this is that if Macon county folk don't wake up and get in line and produce quality stuff and sell it co-operatively they are going to be left away behind in a very short time.

On the other hand, when one took notice of the climate, soil and native ability of the farm population, one was easily lead to the conclusion that if Macon county folk would apply modern methods to the farm business they could easily stay away ahead of the average run.

When you find a bunch of 40 farmers from one county dead bent on doing one thing right and all pulling together, you have found a force which only God and death can stop.

At the cattle show there were exhibited the world's finest Guerneys, Brown Swiss, Holsteins, Jerseys and Ayrshires. There was also several train loads of 4-H Club heifers. These came from New York State, Minnesota, South Dakota, Missouri, Mississippi and Louisiana.

There were also on exhibition over 1,000 entries of chickens with the meat breeds predominating.

In the detail of the fair there was one thing stood out above all others, and that was the understanding between the cattle and their attendants. There was practically a complete accord between even the most ferocious bull and his attendant.

The hogs were, in themselves, worth the trip to see. There were several hundred exhibits, including all breeds. One thing in connection with this was the microscopic photographs showing the effect of kicks and bruises of all sorts. Once a hog is bruised it never comes out of the meat. It was an education to watch 500 or 600-pound boars being driven into the show ring at one time. These hogs seemed to have more sense than a hog ought to have; in the vernacular, they shod "strutted their stuff."

Going back to the dairy cattle—it was the main feature of the show—the mamillary development of the champion cows in all breeds was a sight for the gods. To see an udder that was as big as a bushel basket

before milking dwindle away to a peck measure after milking gives you some idea of this development. But right here let me say that that was not made on coarse meadow hay and cotton seed meal. A perfectly balanced ration, including minerals is what did it.

By way of illustration of the working ability of a cow, there was a glass form of a cow which had electric lights passed through it, showing the course of the feed from the cow's throat to the udder. This dummy cow was rigged up with belts and pulley from the outside, typifying the machine she is.

The authorities have decided to hold the Southern Dairy Exhibit at Memphis at the Tri-State Fair next year. There should be 100 Macon county farmers make the pilgrimage to that fair. The cost of the trip to each individual member for actual necessary expenditures was \$17.00 which is very nearly as cheap as living at home.

MACON COUNTY—The Land of Super-Farmers Who Think.
 —LYLES HARRIS, County Agent.

Bound Over

Glenn Talent was hailed before Justice of the Peace George Carpenter Wednesday on a charge of having a small quantity of liquor in his possession.

He waived preliminary hearing, and was bound to Superior court. Bonds was fixed at \$200.

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No, this doesn't refer to the year Columbus discovered America, but to the number of miles recently made in a Chevrolet by the County Agent and four other citizens of the county. Without trouble of any kind, excepting one puncture, these gentlemen drove through five states in a Chevrolet to attend the National Dairy Show and Tri-State Fair at Memphis. All are high in their praises of the Chevrolet.

WHY WAIT?

PERRY-JONES CHEVROLET CO.
 FRANKLIN, N. C.

WHITE CREST FLOUR DEMONSTRATION

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J. S. PORTER & COMPANY
 FRANKLIN, N. C.

Thursday, Friday and Saturday, October 27-28-29

White Crest Luncheon Served Each Afternoon.
Come and Bring Your Friends

One 24-Pound Bag "WHITE CREST" Flour Given Away FREE
Each Afternoon at Place of Demonstration

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Every kernel of the carefully selected wheat used in making **WHITE CREST FLOUR** is washed and scoured before it is milled. Then only the choicest part of the flour ground from this wheat is made into **White Crest Flour**. This is one of the many reasons why **White Crest** makes lighter, whiter, better tasting bread.

WHITE CREST saves shortening and is good for all baking purposes.



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WHITE CREST is a pure, soft wheat flour. No phosphate added.

Ask J. S. Porter & Co. for "White Crest" the Quality Flour, and have perfect baking results. Every bag guaranteed

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