

### Farm Demonstration Agent's Column

Contributed by EARLE BRINTNALL

**POULTRY NOTES**—When the State Extension Poultryman, A. G. Oliver, was in the county last September, one forenoon was used in visiting the home of Don Fisher, Porter Bryan, and Jeter Bryan. At this time there were on each of these farms a flock of 100 or more Barred Rock pullets. After carefully inspecting these flocks and after Mr. Oliver had given these folks some instructions about the care of their flocks we started on the return to Marshall. As we drove away Mr. Oliver said, "Each of those flocks are what I would call 100 per cent demonstration flocks." He meant that they were flocks that could be pointed out as examples of fowls properly raised.

Each of the parties started in the spring with 300 day-old Barred Rock chicks; each had purchased a brooder of the 500 chick size; each had built an up-to-date brooder house. In short, each was ready for the chicks when they came. The brooders cost about \$16 each; the brooder house from almost nothing up to about \$18. Porter Bryan's house, built of pine logs, chinked with mud, white-washed inside and out, was pronounced by the State man as one of the best brooder houses he had seen. This house did

not cost very much, a few boards and a little roofing for the overhead, a few boards for the floor, and a little wire for the front.

The chicks were received, were placed under brooders (the heaters of which had been started some time previously) and were reared as nearly as possible after the directions given out by the Extension Poultry people. As a result there are on each of these farms 100 Barred Rock Pullets that are today more than paying their way.

Don Fisher has 98 pullets that the first of November cost him right at \$1 each. During November they returned him \$15 over cost of feed and this was the first month they laid. Jeter Bryan's have about 100 pullets that cost November 1st about \$1.50 each. More birds were lost from this flock. We have not the returns for November. Porter Bryan's have around 120 pullets the cost of which could not be secured but which would average with the other two. No record for this flock for November yet.

Today these three flocks are housed in comfortable laying houses. On Fisher's place an old tobacco barn was remodelled for a poultry house at little expense. On the other two

farms houses 20 feet square were built from cull lumber purchased at \$10 and erected by the owners. The eggs from all three flocks have been contracted for the hatching season to a hatchery at a substantial advance over market prices. Things are looking up.

In the fall of 1925 T. A. Woody purchased a few White Leghorns from a neighbor who had failed to 'make poultry pay.' In the spring of 1926 he purchased 300 day-old chicks of the same breed, bought a brooder, and erected a laying house. The chicks were raised under the brooder quartered in the laying house. That fall Mr. Woody started in the winter with 100 pullets and a few yearling hens.

During the year, November 1, 1926 to November 1, 1927, 1475 dozen eggs were sold, used at home and set. These eggs were worth \$347.10. 60 fowls were sold for \$53.20. This makes the income from the laying flock \$400. The income over the feed purchase was \$282.40.

In the spring of 1927, 300 more young chicks were ordered. This year a brooder house was built. From these 300 chicks they have 130 pullets which they figure cost them \$67.35.

The first of November the Woody's had 130 pullets, and 50 yearling hens in their flock. They have built an addition to their laying house and will have

a capacity for 250 laying hens. In the pasture are four Cracking Heifers due to freshen in the spring. They will give these Cracking Good Heifers, The Cracking Good Flock, the proper care and will find their Bank Account and Their Farm building.

Another flock of White Leghorns was started in 1926. Starting with about 200 day-old chicks that spring Chapl Tweed had 80 pullets in the fall. He kept a record of these pullets for about four and a half months. During this time Tweeds sold \$126 dollars worth of eggs from this flock, receiving the current market prices for their output. He purchased feed during this time to the amount of \$16, the remainder of the feed coming from the farm. This left \$110 to reimburse him for what feed was grown on the farm and for his work. This fall he is starting with about 100 pullets and 40 yearling hens. Mr. Tweed makes a practice of making his own mash and scratch feed using as much of the farm grown grains as he can, following the state formula. The eggs from the last two flocks are all spoken for from the middle of January on.

**WHICH WOULD YOU RATHER DO?**—Taking into consideration the labor involved, the amount of time necessary, the returns secured, the fertility of your farm, the enjoyment you receive from your work, which would you rather do sell the products of your farm condensed, as beef, as pork, as poultry, as cream, or sell them in bulk as hay and grain. Considering the manner in which the payments for your produce come in, once a month or once a year, which do you prefer? These are some things that must be considered when one determines the advisability of growing and caring for livestock on the farm.

Next week the County Agents of North Carolina have their annual conference at Raleigh. During this week the local County Agent will be out of the office attending that conference. The men higher up consider it advisable to gather all the Extension Force at Raleigh once a year and make them go to school for a few days.

There will be a meeting of the Madison County Agricultural Board on Saturday, December 10, 1927. County Agent's office at 1:30 P. M.

#### From ALEXANDER

Mr. Bill Rice had music at his home by Mr. Joe Melton Monday morning.

Miss Hope Woodson left Flat Creek High School Monday to go to Asheville to High School.

Mr. James Glenn is the proud owner of a new overcoat.

Mr. Garrison Roberts had the bad luck to get his home burned down on last Monday. His friends are trying to make them comfortable with kind words, good treatment and helping them to replace as much of their furniture as they possibly can.

Mr. Charlie Andrews was the guest at the home of Miss Mary Laughter Monday afternoon.

Miss Blanche Keys went to Asheville Monday evening.

Miss Lucy Eason suffers the pain of a broken finger which happened

Monday morning while on her way to school.

Mr. Wayne Rogers is absent from school on account of pneumonia.

Mr. Warren Pike and Miss Martha Pike were married Nov. 28 in Marshall and left on their honeymoon to parts unknown.

Miss Gene Feles is sick at this time and we hope she will recover soon.

Miss Lillian Paris was in Asheville Monday.

Miss Susie Pike was on the Marshall highway Sunday with Mr. Myron Harding of Asheville.

Mrs. Garrison Roberts is visiting her friends since her home burned.

Mr. Reuben Austin was laid to rest at French Broad Cemetery. He was killed Saturday morning by a west bound train.

The reason the average man can't tell a woman anything is because she would rather talk than listen.

### MARS HILL COLLEGE NEWS

Dr. O. E. Sams, President of Bluefield College, Bluefield, W. Va., spoke in Chapel Friday.

The Declaimers' Contest will be held at Mars Hill College Dec. 9th & 10th. The contest is in charge of Mr. R. M. Lee.

Rev. N. A. Melton, President of Fruitland Institute, will conduct chapel Dec. 9th.

Mr. R. M. Lee represented Mars Hill College at the Convention of the Southern Association of Colleges, which met in Jacksonville, Fla., last week.

The Mars Hill College basketball team defeated Leicester High School 23-16. Burt Johnson, of Mars Hill, was the star of the game.

The Mars Hill College Dramatic Club presented in the College auditorium on Dec. 3rd, "A Trial of Hearts," a comedy of college life. The play was unusually good. Every actor was suited to his part. "A Trial of Hearts" will be given in the auditorium of the Biltmore High School, Friday, Dec. 10.

#### FROM MARSHALL, R. F. D. No. 4

The farmers are all busy handling tobacco.

Mr. Emmet Davis has returned from Detroit Michigan.

Mrs. Roberta Ramsey called on Mrs. Connie Smith Thursday.

Mr. Grant McDarris passed thru this section Sunday.

The death of Mr. C. R. Tipton was unexpected in this community. His family have our deepest sympathy.

Mr. Troy Rogers was a pleasant caller of Miss Delmar Roberson on Thursday evening.

Rev. Ben Smith was in Walnut on business Saturday.

Mr. Jimmie Wade was the guest of

Miss Cathelina Allen last Sunday.

Mr. Troy Haynie spent the week end with homefolks on Spring Creek.

Miss Queen Waldroup was visiting Miss Roberson Friday.

Rev. J. A. Martin spent Saturday night with Mr. and Mrs. W. A. Waldroup.

Miss Kathelina Smith was visiting home Saturday evening.

Miss Marie Davis was the guest of Miss Fay Redmon Saturday.

Mr. Will Woody is very busy going to Davis Chapel.

Mrs. Bettie Henderson and daughter Grace of South Carolina are here visiting Mrs. Laura Tipton.

Mr. Wayne Payne made a trip to Petersburg Thursday.

#### From PAW PAW

Miss Iva Payne is spending the week end with her parents.

Mr. and Mrs. R. A. Lunsford spent last Sunday night with Mr. and Mrs. J. F. Payne.

Mr. and Mrs. Ervin Brown and family visited Mr. E. L. Lunsford and family Saturday night.

Mr. and Mrs. Beverly Freeman of Anderson Branch have moved to this vicinity.

Miss Belle Lunsford will be home this week end.

Mr. Luther Hagan took dinner with Jack Lunsford Sunday.

Miss Lillie Brown is spending a few weeks with Mr. and Mrs. Dewey Payne.

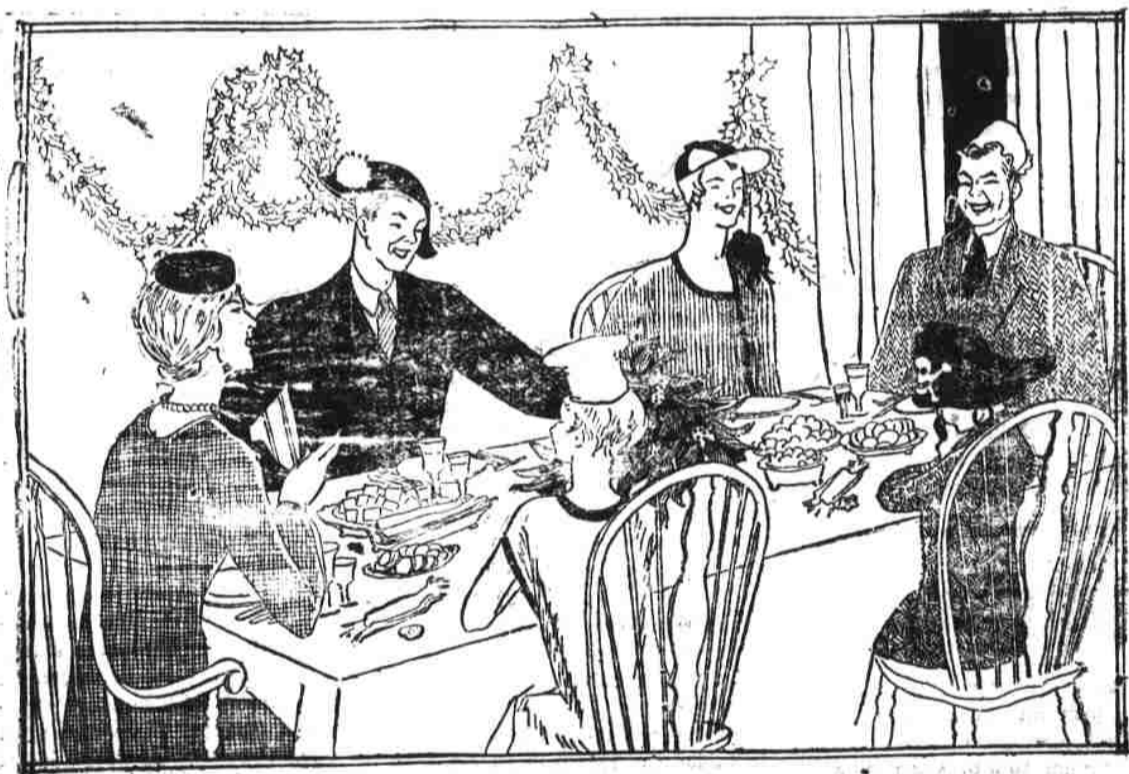
Mr. and Mrs. Levi Freeman visited homefolks last week end.

Mr. R. A. Lunsford and Miss Lockie Worley of Big Pine were happily married last Saturday, Nov. 29. Mr. Lunsford had only one sister who hated to see him married because he was always so good to her but we all wish them a long happy life.

#### FROM AN ALEXANDER CITIZEN

I noticed in last week's Record where someone had put in false news about me. Said I was certainly interested in the welfare of my community. I was always present when there was anything going on. I want them to know and to understand that I am not into anything for I stay at home and tend to my own affairs, care nothing about knowing or interfering with other people's business. I want them to please let my name alone unless they can tell the truth, for I sure do not take sides with these backbiters and flappers and flour faced people that are always running over their community and talking about the ones that are staying at home and tending to his own business. If I put anything in the paper it is going to be the truth, not false. I just want to tell these people if they would just get their Bible down and read it and try to do what it says maybe it would do them more good. So now come on with the truth.

GASTON WARLICK,  
Alexander, N. C.



### MAKE YOUR CHRISTMAS DINNER COLORFUL

**G**REEN and red, barbaric you say? Possibly so for your wardrobe, but not for nature or Christmas. Would you plan a green and silver Christmas, or a red and white or red and black one, instead of our colorful holiday feast? When the house is gay with wreaths of holly and ground pine and festive with red ribbons and streamers, and the tree flaunts its miniature lights, the table set for the Christmas dinner must be gorgeous too. The snowy linen forms a background against which favors and decorations show up in all their glory. This is an occasion when the food should echo the color scheme, so we must plan our menu most carefully. The traditional dinner is similar to the Thanksgiving spread, though many people vary it to the extent of serving duck or goose. (We had to stop right here to say that so long as Dickens' "Christmas Carol" is read and loved, goose for Christmas will remain many people's symbol of peace and good-will and the joy of Christmas cheer.)

A pretty winter landscape or the story of the nativity even in all its charm.

Snappers, in red and green, yielding caps of every shape and color add to the general festivity. If fortune favors, father draws a baby cap with pale blue streamers and mother a black skull cap such as baldheaded men wear to keep off drafts. A plate hat for John and a chef's cap for Mary, and the meal is off to a joyous start.

Guests do not matter much to the children, but of course there must be some in accordance with the spirit of the day and to help eat the dinner we are about to plan.

#### What We Shall Eat

We shall wish either an appetizer or a soup, and nothing is much better than a pineapple and grapefruit cocktail colored green with cream de menthe, modern style, and garnished with a maraschino cherry. A can of crushed Hawaiian pineapple and one of grapefruit sections will make large servings for eight or medium for twelve.

The main course follows, and we are going to have a goose such as made glad the heart of Tiny Tim. Apple and pimiento stuffing will be just about right for this bird, though if we had served a thin soup or sauce of pineapples of the cocktail, pineapple would have been suggested. Because of the ability to aid in protein digestion, pineapple is as suitable to serve with goose as with

pork. For the apple and pimiento stuffing, chop two goose livers with one large onion, add salt and pepper and simmer in a little water until tender. Drain off the liquid, reserving it. Chop five large apples and add to the liver and onion mixture together with one cup of bread crumbs and one-half cup of chopped pimiento. Add enough of the liquid to moisten and stuff the goose as usual. One No. 2 1/2 size can of sliced pineapple cut in pieces would be needed in place of the apples, if the pineapple and pimiento stuffing were used. Currant jelly is considered a little better with goose than cranberry, but either would do.

Mashed potato is necessary if one wants good giblet gravy, and candied sweets are usually served also. They are delicious when combined with either apple or pineapple. If you have used a regular bread stuffing for the goose, try either of these combinations. Vegetables are so much a matter of personal taste that any green one you like can be used. Chopped beans on watercress and endive is a gay salad. And did you know that beans and pineapple made a good salad combination? Put that away in your mind for another meal.

Both mince pie and plum pudding are improved by the addition of pineapple or its syrup. The pineapple syrup left from the stuffing can be thickened with egg yolk and so made into a delicious sauce to serve over the plum pudding. It is both less rich than a custard, and better liked by the average person.

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