

FARM GRIT.

GRIT GRINDS

Edited by
COUNTY AGENT

Let us grow clover and grass on the hill;
While intensely the leas and flats we till.
The cows and hens will settle our daily bill;
While the beaves, shoes and tobacco the coffers fill.
And, when orchard, garden and sty the larder fill,
Then, with a smile, will Mary greet her Bill.

EARLY LAYERS—Floyd McDevitt, Barnard, has Ancona pullets that laid their first eggs at about 3 1/2 months of age. These pullets are well grown. Mr. McDevitt raised 105 pullets out of 200 baby chicks. They will have to be very carefully handled to prevent a molt this fall.

GOOD TOBACCO—There are many fine looking tobacco fields in the county. Gorland Hutchins, who has a demonstration plot in Mars Hill, has plants with 22 leaves. Tom Anders, on John Bryan's place, has tobacco knee high. R. A. Edwards has a fine looking piece just below his home toward Mars Hill. The acre demonstration plot on the Allen Bros.' farm is already showing the results of the fertilizer. Rex is inclined to give the fertilizer credit for a difference that is showing this early. Mr. Shoffner, Assistant County Agent, says that the best piece of tobacco he has seen is that of a 4-H Club boy at Hot Springs, Lester Wilson.

PROGRESS—When a new home is being erected it indicates progress. Especially when this new home is attractive. Shuford Smith, in the Brush Creek section, is rightly proud of his new home. It has increased the value of his farm materially.

L. C. Coates is having built on his place on Route 4 a new farm home that will add to the appearance of his farm and make life more worth living. Money invested in a home is well spent. A farmer deserves a livable home as much or more than any other person and we are glad to see these new homes being erected.

We were traveling the Spring Creek road with Warren Davis, Cashier of the Hot Springs bank. The remark was made, "Doesn't that look good." He was speaking of the well painted tenant's home on Andy Woody's farm. Paint and a little care used around the premises works wonders in the appearance of a farmstead.

MANY EGGS BOUGHT DURING JUNE—Emmet Davis tells us that from June 10th thru July 1st, 1040 dozen eggs were purchased at the Grade Market in the Farmers' Warehouse. This is a start and we don't think it should be considered more than a start. The receipts should be many times that amount in a month. The price paid on July 1 was 35c for Grade A, 31c for Grade B, and 28c for Grade C eggs.

POULTRY TRUCK—The poultry truck bought 618 lbs. of poultry Monday. This brought the farmers \$153.33.

Farmers should remember that this truck is coming every second Monday and is at the depot from early morning until noon. The next truck is due on July 15th.

BIG CORN—John Bryan has corn that stands taller than a 6-foot man. He's that for this time of the year?

THE FARMERS WAREHOUSE—Mr. E. B. Moore, Morganon, a brother of our Dr. R. L. More, Mars Hill, has heard of the prospects of building and has written that he will be wanting to make a bid on the building.

Mr. Mac Sprinkle, Marshall, has already started figuring his bid. The farmers most interested all say that it is going over. The building will be started in the near future and pushed to completion so that it can be used for the fall's trade. It will be a building that every farmer having stock in addition to proud of and that will be an addition to the town and the county.

Four hundred and eighty-one men attended twelve meetings held at the "weat clover, pasture and small grain demonstrations in Catawba County recently."

Barley harvest of Davidson County was held during the first week in June with excellent yields recorded.

HOME DEMONSTRATION WORK

REPORT OF MADISON COUNTY FOR THE MONTH OF JUNE

I have held 8 women's clubs during June, these being at Little Pine, California Creek, Mars Hill, White Rock Hot Springs, Walnut and Spring Creek and have given California Creek an extra meeting. I had to miss the meeting at Enon and Pioneer on account of the achievement day. The meetings have been spent mostly in completing their dresses for the achievement day which was held Tuesday, June 25, and in making plans to send their delegates to Raleigh to the short course which is the week of July 22. I gave a demonstration on egg cookery and preparation to the Spring Creek. I cooked eggs by different methods and compared the differences in the results properly and improperly cooked. I also gave a short talk on the indigestibility of improperly cooked eggs. I prepared egg salad, deviled eggs, egg a la golden rod on toast. Eggs are one of the necessary foods and every farm woman can have an abundance and use them many ways in the diet of the family as they are especially good food for the children if properly cooked. The July and August meetings have been left open and most of the clubs have decided to have demonstrations on canning and jelly making, two are having raised bread. The Achievement Day was very much a success. We had Elimination within the clubs as there would be so many dresses to be judged. There were 20 dresses in the contest. The types of dresses represented were house dresses, street dresses, suits and afternoon dresses. They were very cleverly designed, well made and well fitted. The women were well pleased with their prizes, which had been so graciously given by the clothing merchants of Marshall. Mrs. Jane S. McKimmon gave a very impressive talk on "The Effect of Good and Bad Training and Environment in the Home." The woman representative from each club gave a very enthusiastic talk on the work of her club and how much it means to her community.

I assisted Mrs. Ellis one day in scoring some more yards for the yard improvement campaign and 6 more yards were scored making a total of 32 yards. There will be more to enter this fall.

I have met 18 girls' clubs during the month. The older girls have completed their coats and are going to make dresses as their next project. The small girls have completed their nightgowns and have started slips. The Walnut club is giving a 20-minute cultural program at their club each time, such as music, singing, readings, and a discussion of some subject they are interested in. Last time they had a discussion on the Do's and Don'ts at the table. White Rock Girls have made little wash hats at one meeting. We have made plans to have our 4 H camp with the girls of Buncombe, Rutherford and Henderson counties July 15 at Western North Carolina Camp at Swannanoa. This is a reward for good club work for the girls. The girls are also making plans to send their delegates to Raleigh to the girls' short course to be held July 29 to August 3rd.

SCHEDULE
Monday—Enon girls—10:30.
Tuesday—Sandy Mush—2:00.
Wednesday—Big Laurel girls—10:30
Thursday—Hot Spgs. girls—9:30
Thursday—Hot Spgs. women—2:00
Friday—White Rock girls—10:30
Friday—White Rock women—2:00.

I have made four home visits and written about 50 letters. Have sold \$11.35 worth of rugs and placed \$4. at Allen's in Asheville to be sold. Am working on two more prospective sources to sell products. Have had one committee meeting at White Rock to assist in organizing a community club for the Laurel section of the County.

FUNERAL SERVICES OF MRS. A. R. FELCH
Funeral services over the remains of Mrs. A. R. Felch, age 53, of Tampa Shores, Fla., formerly Miss Lula Gibbs, of Mars Hill, were held Wednesday morning at ten o'clock at the Gibbs cemetery near Beech Glenn, conducted by Rev. J. R. Owen of Mars Hill and Rev. Mr. Hughes, pastor of the Methodist church at Beech Glenn. Mrs. Felch died almost suddenly Sunday about 1:30 A. M., having been sick only a day or two and her physician advising that there was no cause for alarm. A possible explanation of her death lies in the fact that she suffered injuries in an automobile accident some time ago, from which she had never fully recovered. Mr. Felch and Mrs. Ray, husband and sister respectively of the deceased, together with Mrs. Ray's son, Mr. James Ray and wife, arrived with the remains on the Florida Special train Tuesday with beautiful floral tributes from the Methodist church and Sunday School and Woman's Club of Tampa Shores, of which Mrs. Felch was the leader. Serving as active pallbearers at the funeral were the nephews of the deceased: James Ray, Terry Wood Gibbs, Glenn Ray, and James Gibbs. Mrs. Felch is survived by three brothers, Messrs R. S. and Frank Gibbs, of Mars Hill, Dr. J. B. Gibbs, of Burnsville N. C., and one sister Mrs. S. N. Ray, of Tampa Shores, Fla.

Funeral Services of Mrs. A. R. Felch

Did you ever "carry water for the elephants?" Yes, all of us do who see the show. Many carry the water and do not see the real show; because the sure-enough show we enjoy is Comfort and Plenty. This can come only after the practice of economy.
Start saving regularly now We invite YOUR BANKING business



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NORTH CAROLINA STATE DEPOSITORY

THINK! **THE BANK OF FRENCH BROAD** THINK!
"Home of The Thrifty"
Marshall, North Carolina
HAVE MONEY!

Success With French Dishes Is Easy For Careful Cooks
By: CHARLES SCOTTO, Chef,
Ambassador Hotel, Park Avenue, New York City.

CONTRARY to general belief, French cooking demands neither scarce ingredients, nor long bending over pots and pans. The majority of French dishes are extremely simple. The delicacy of their flavor, and the reputation for excellence which they enjoy throughout the world, are solely the result of painstaking attention to details and a knowledge of the culinary art which, in many cases, has been handed down for generations.

Success with French dishes is assured provided a few general rules and easy instructions are followed. In cooking vegetables, for instance, proper seasoning is of the first importance, and the seasoning substances—condiments, spices, salt and sugar—should be used, not to disguise the natural taste of the vegetable, but to accentuate the flavor, restore it if the vegetable is not quite fresh, or blend it with the flavors of other ingredients.

Tarte aux Oignons—Slice thin four large onions. Put in a quart of cold, salted water. Add a teaspoon of sugar and bring to a boil on a quick fire. Cook a few minutes. Remove from the fire and drain. Add the onions to a quarter of a pound of butter that has been melted in a saucepan and cook until they are lightly browned. Add three slices of bacon that have been cut into small pieces and cooked in butter. Let the mixture cool until it is just warm. Add three eggs beaten lightly with four tablespoons of cream. Fill tart shells with the mixture, pour melted butter over them, and bake until set.

Fresh Peas and Scallions—Put a quart of peas in boiling water, and cook uncovered for about twenty minutes. At the same time stew a dozen scallions, cut in two-inch pieces, in a tablespoon of chicken fat or butter. Mix the drained peas and scallions together. Add a teaspoon of sugar, salt to taste, and dust lightly with flour. Stew until tender, adding some of the water in which the peas were cooked.

Carottes A La Bourguignonne—Cut twelve medium-size carrots into two-inch lengths. Cook until tender in salted water to which a teaspoon of sugar has been added. In the meantime, cook two chopped onions in melted butter until lightly browned. Mix with the carrots and dust with flour. Salt and pepper to taste. When the flour is thoroughly browned add a cup of soup stock. Cook gently for about ten minutes, and serve very hot.

Chef Scotto

French Recipes Will Banish Monotony From American Diet
By: CHARLES SCOTTO, Chef,
Ambassador Hotel, Park Avenue, New York City.

BRILLAT-SAVARIN, one of the world's most famous epicures, once said that the discovery of a new dish is more beneficial to humanity than a new star. The majority of American housewives, racked with the necessity of planning three meals a day for 365 days throughout the year, would almost certainly agree with him.

While entirely new dishes are rare indeed, it is still possible for any woman to find among the recipes of foreign lands a variety of dishes that will be new to her and her family. A study of French recipes, alone, will provide her with ample means of escaping the deadly accusation of monotony which, with more or less justice, has been leveled at the American menu. French methods of seasoning, including the use of a little sugar to enhance the flavors of vegetables, will enable her to arouse envy in the hearts of less knowing cooks.

Spinach A La Touraine—Put a peck of washed spinach in a saucepan with one and a half cups of water and one teaspoon of sugar. Cook for twenty minutes. Drain and press through a colander. Mix in three-quarters teaspoon salt, one-quarter teaspoon paprika, and two tablespoons butter. Heat again and then press firmly into a bowl to mold. Turn the spinach out upside down on a platter, garnish with slices of lemon and hard-boiled egg, and serve immediately.

Carrots Vichy—Cut a dozen young carrots in half, lengthwise. Remove the centers. Then mince them fine and put them in a saucepan with an ounce of butter, a teaspoon of sugar, and a pinch of salt. Moisten with French vichy water and let them cook slowly until tender. Serve immediately, and very hot.

New Peas With Lettuce—Chop one-half of a medium-size onion. Cut fine (in Julienne) one small head of lettuce. Fry the onion with a little butter until lightly browned. Add the lettuce and let simmer together for a few minutes. Then add a quart of fresh peas, a teaspoon of sugar, a half ounce of butter, salt and pepper. Moisten with water, cover the pan, and let cook slowly. When the peas are tender, add an ounce of butter mixed with a teaspoon of flour.

Chef Scotto

An Old Man's Dream

This story as the writer heard was told as follows:
An old man one time told in a talk to a congregation that he had a dream one night of dying. The old man said he dreamed that he went to heaven. At the gate a man named St. Peter, met him and began taking him about the beautiful place showing him the beautiful buildings. Whose is this? asked the old man as his companion pointed out a mansion, the most wonderful sight the old man had ever seen. "Oh!" replied his companion, "that one belongs to the poor Jones man who lived just across the street from your place." "I see" said the old man (who did not). And after showing the old man numerous mansions, at last to the surprise and amazement of the old man, they were confronted by a little one sided, molded, rotten, down-and-out looking hut. Oh! my, said the old man, I'd like to know who that belongs to. It's yours, replied St. Peter. Why! Why! Well! Stuttered the old man, I don't see why those other fellows have such fine places and then I get such a place as that. "Well, now, my good man," replied St. Peter "you don't see, but you see it is like this, every fellow sends the material to build his own house and the material in this house of yours here is made out of what you sent to make it." Here the old man awoke.

Let us remember folks that this is only an old man's dream, and not forget that there will be no little huts in heaven, but instead there will be many mansions. Let us all try to do more for Jesus who has done all for us. Some folks are going around here. What's the matter folks, grumbling about what they don't have? What's wrong? They just don't appreciate what they do have.

I have a favor to ask of all the News-Record readers, or maybe I ought to have said, request to make that is this, pray for me.

Like the old song "I Need The Prayers of Those I Love," and way down deep in my heart I love everybody. So pray for me, never mind about a name, just pray for the girl who has written this, God will know whom you mean.

Wishing success to the News-Record. Good luck and happiness to all. (Signed) One of Your Many Readers

Sometimes after a girl has fished for a man and landed him she doesn't know how to get him off the hook.

Even hot-headed men occasionally get cold feet.

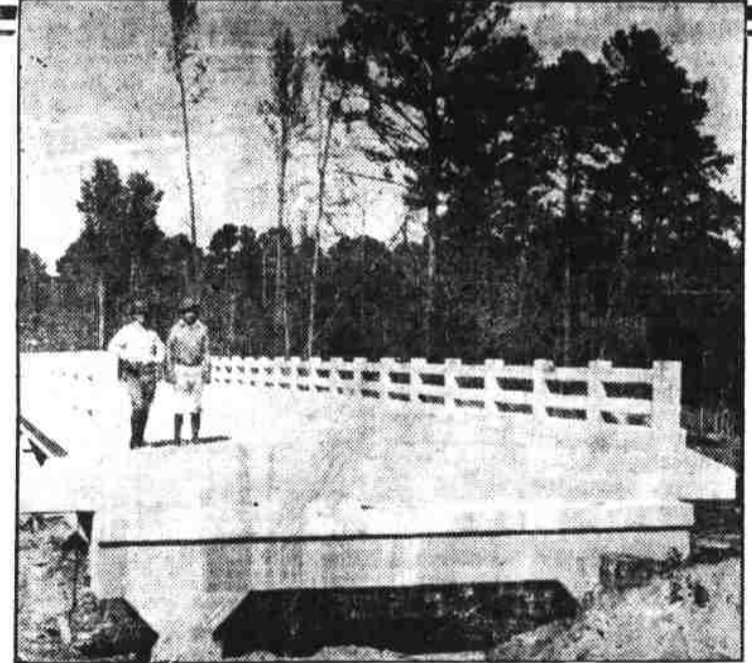
Criticize yourself today and others tomorrow.

The wages of sin is death, but there is always a man for the job.

There is always room at the top; the elevator doesn't run that high.

The collector of the wages of sin is never turned away empty-handed.

Nine times out of ten a proud spirit in a woman is mistaken for a sour disposition.



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