FARM GRIT

GRIT GRINDS

EDITED BY THE COUNTY AGENT

Let us grow clover and grass on the hill;
While intensely the levels and flats we till.

The cows and hens will settle our daily bill;
While the beeves, sheep and tobacco the coffers fill.

And, when orchard, garden and sty the larder fill,
Then, with a smile, will Mary greet her Bill.

CLUB BOYS TO CAMP—On Monday, July 7, the 4-H Club boys from Madison County go to the 4-H Club Camp on the Swannanoa. This camp is an annual affair. Only a regularly enrolled member of a 4-H Club is entitled to attend. At this camp a program of play and study is followed. This program is in charge of the Extension forces of North Carolina.

This year the boys from Buncombe and Madison counties attend camp at the same time. We expect around 10 boys to attend from this county. At the camp are cottages, a kitchen, a playground, a swimming pool. A good time is anticipated.

WHAT ABOUT A HAY CROP—The meadows have been seriously damaged by the continued dry weather. This means a short hay crop. Some farmers have been asking about planting a crop to grow for hay. Several are available.

In the list of crops that can be grown are soybeans (an early variety), sudan grass, millet. We would rank these three in the order given. Virginia soybans sown up until the middle of July will make a hay crop. They will not make the quantity they would have made if sown earlier but will be worth while. There is no hay that outranks soyban hay in feeding value and but few equal it. Sow a bushel of Virginia Soybeans to the acre of ground and you will harvest a crop in early September that is worth while.

Sudan grass is next to soybeans in value. This crop will make hay within 60 days from planting. It is not as valuable as soybeans but makes a good feed to carry cattle thru the winter and the stock like it. Millet will also make itself within 60 days. It is not as desirable a hay crop as either of the two named above but will make feed.

Let's get busy and make some hay for next winter.

SHIPPING LAMBS—We expect to ship a car of lambs either July 12th. or July 19th. Nearly enough for a single car signed up at the date of writing this, July 1, and we know of others that will ship. These lambs will be shipped, probably, to Jersey City. If the price does not change previous to shipping they should net the grower between 9 and 10 cents per pound here. If we can get enough for a double deck car the expense of shipping will decrease and the net returns to the farmer increase. If interested get in touch with the county agent, either in person or thru the mail, at once.

THE CREAM MARKET—Often we are asked if the cream market is permanent. We were interested, the more because of this oft repeated question, at some information we secured while at the Biltmore Dairy last week.

Mr. Fried, who is in charge of the creamery, gave us this information. Mr. Fried told us that they had recently spent over $10,000 in improvements. New freezers have been installed. New machines for packing the cream have been purchased and erected. Other improvements in the sewerage system, etc., which were not detailed have been put in place. In other words the dairy has been taking steps to make the business more solid and more profitable.

The butter output from the dairy has increased over one-third in the last year. Their butter is used by a large number of high class hotels, hotels that cater to a particular trade which demands the best. This fact alone shows that the business is expanding.

The ice cream business, in the last 27 months, according to Mr. Fried has grown 500%. Ice cream is shipped as far as Charlotte. Neighboring towns of Asheville are using Biltmore ice cream. The ice cream put out by this company carries 13% butter fat against about 10% of other commercial creams. There is 40% solid matter in the Biltmore ice cream against 36% of solid in other commercial creams. The ice cream of Biltmore is of greater food value and also more tasty because of the increased fat content and the large amount of solid matter. Also real fruits are used in making this ice cream rather than using fruit juices, another thing that makes to a more desirable cream.

Another fact that does not interest Madison County farmers directly but that goes to show the permanency of the establishment is its market milk. Today you will find Biltmore Milk, both pasteurized and raw milk, in many of the large eating places in Asheville. This was not true a couple of years back. The raw milk is from the Biltmore herd and the pasteurized from neighboring herds in Buncombe County.

This information, the very brief, goes to show that the market to which the cream from Madison County goes, is as permanent as a market can be. The farmers of Madison County can go ahead and build to supply more cream and will find a market as long as they produce the sort of cream they are producing now.

Politician: "Congratulate me, dear, I got the nomination."

His wife: "Honestly!"

Politician: "Why bring that up!"

Mose: "Hey fer' can you all go in dat new car?"

Rastus: "Ah could make yer miles a minute 'cept fer one thing."

Mose: "What's dat, boy?"

Rastus: "Dey jes' ain't no shortcuts in dis long fer de shortcuts of de time."

Bearers of Good-Will Message from Japan

These four Japanese girls, selected to bring to the United States an expression of their nation's gratitude for the assistance given at the time of the great earthquake, were chosen as the most beautiful maidens of their country. The older woman on the left is their chaperon, Mme. Matsudaira. The girls are her daughter Yoshiko, Miss Sumiko Tokuda, Miss Kimiko Ashino and Miss Kaiko Nemoto.

Work of Two Brilliant Men Revolutionized Dairying

Prying Professor Found Simple Way to Measure Fat Content of Cream; Cream Separator Work of Swedish Inventor.

Two adventurous and brilliant men working in different parts of the world practically revolutionized the greatest rural industry in the United States. A prying professor named Babcock, working in the laboratory of the Wisconsin College of Agriculture, found a simple, accurate way to determine the butterfat content of milk or cream. A brilliant inventive genius named De Laval, laboring in his workshop in Sweden, found a way by which whole milk could be accurately, continuously and quickly separated into cream and skimmilk. De Laval also inaugurated the research which resulted in the widely-used efficient mechanical milker of today.

Dr. De Laval.

Professor Babcock's discovery stabilized the dairy industry. Doctor De Laval's separator saved farm women millions of dollars' worth of cream while his milking machine saved farmers millions of hours of drudgery.

"When it is realized," says Dr. O. W. Larson, former director of the National Dairy Council, "that the change from the gravity method of obtaining cream for buttermaking and other purposes to the continuous separator resulted in the saving of labor, a better quality of cream and butter, a skim milk superior for feeding purposes and available for the manufacture of by-products, and a great saving of the butterfat that was lost in the skim milk, the value of this ingenious invention can scarcely be overestimated.

Old Methods Wasteful.

"If all the cream that was used in this country last year for making butter alone had been separated by the deep-setting system, which was the best method known at the time the centrifugal separator was invented, more than $35,000,000 worth of butterfat would have been left in the skim milk. This does not take into consideration the enormous quantity of cream that was used as cream and for making ice cream. By the old method much more labor would have been required in the homes and in the factories, and the present high quality of products could not have been made."

The cream separator eliminates the great waste which accompanies hand skimming methods. According to experiments conducted at the Indiana State Experiment Station in separating a certain quantity of milk, 26.2 pounds of butterfat were lost by shallow pan gravity setting, and 40.07 pounds were lost by water dilution, while only 1.2 pounds were lost when a centrifugal separator was used. This gives one an idea of the enormous losses which occur from hand skimming and which a good separator eliminates. In addition, it saves all the time, trouble, bother of setting, handling and washing pans, and provides the skim milk in a sweet condition, ideal for feeding young stock. This is extremely important, as much of the profit from dairying comes from proper utilization of skim milk.

Find Worn Separators Faulty.

There are many separators in use today, however, that are wasting valuable butterfat in the skim milk without the owner knowing of his losses. Badly worn separators, or ones that were of faulty construction to begin with, should be replaced. A farm wife can tell whether her coffee grinder is grinding fine, medium or coarse by merely looking at the texture of the coffee after it has passed through the grinder. But no one can tell how much cream a separator is wasting by looking at the skim milk, nor by filling a glass with skim milk and allowing it to "set" on the window sill for a day or more to see how much cream rises to the top. When one "sets" skim milk that has gone through the separator it cannot be expected that the small, hard-to-get fat globules will work their way through the milk serum and rise to the top unless there is an unusually heavy loss. "Setting" skim milk is merely an impractical way of trying to test an inefficient separator by the more inefficient gravity setting "test."

Little Theatre For Paris In Celebrated Latin Quarter

THE Little Theatre movement has spread to Paris. This distinctively American institution has been transplanted by Poirot le Renard, publicist, who believes that the theatre is one of the world's best channels of international good understanding.

The Boy Americans, Russians, whom will need full people will appreciate the humanity, humor, the sad hope, the tragedy, the joy, the pathos, the universal appeal, that is in the plays. The universal appeal, that is in the plays. The universal appeal, that is in the plays. The