URSDAY, JULY 21, 1932

WHITE OAK

people of this section have been asy for the past few weeks. asy for the people here will finish by their crops this week. besutiful weather has been envery much but a little shower would be enjoyed much more. bacco crops here are needing

ry much. Weaver Bramlett and neice. gildred Sims, and Miss Renda who have spent some time ave returned to their home in

propie here were very sorry r of the death of Mr. W. P. at Cove Creek. Among the om here attending the funeral Mr. and Mrs. Wade Davis and a. Mr. and Mrs. R. V. Fisher, B. Hill, Mr. and Mrs. J. D. t, Mr. A. G. Baldwin, Mrs. Salli and daughter, Edna, and Mr. Jenkins. There was abut 500

people here are very glad to hat Mr. Newton Leatherwood ought home from the Haywood Hospital Saturday, where he en for some time for an opera-

e is going to be a revival meett the Baptist church here. Y. Davis, pastor, Rev. Kennedy, and Mev. Doe Russell are gowe will have a great success. Brown Lowe Messer who has pending some time here with other is now returning to

nd this week. hoped Miss Edna Rose McElhere, who is in the county they must be stored where the moths purpose just as well. for an operation of appendilivery soon return to her home

Dam spent Saturday night r. Hobert Ducket here, and Mrs. Norman Duckett and spent Saturday at Mr. W.

kins here. Albert Hunter and Mr. Kelly from Riverside spent Sunday

as their vacation. It seems (are having good success. was a visitor on White Oak

onråd from here made a busip to Waynesville Friday. arbet Duckett from here spent of the past week in Waynes-

business. and Mrs. Jack Conrad and spent Sunday at Mr. R. C. here.

Effie Lee Green and Miss Mae Messer from hore were at town Sunday. Yaughn Beamlett from Canton Saturday here.

sh-What makes you think mdiddle is prospering now sh-Well, I saw gravy stains

np-How could you lose on ture about July bock when you said that you before ripening.

Timely Questions And Answers On **Farm Problems**

Question :-- When should I plant my Irish potatoes for the fall crop?

in piedmont North Carolina and between July 20 to August 1st in the coastal plain secion.

early crop of Irish potatoes to plant of the Home Demonstration division, preparation of string beans for can-in the church cemetery. Woodrow Allison of Waynesville the second crop?

steps to make them sprout. Spreadthem to sprout. Storing them in bar- vide a guarantee against want next Only young and tender beans which rels under open sheds also gives good | winter.

results. It is not best to give them any kind of chemical treatment.

out of my winter clothes?

and Mey, Doe Russen are go, ending work conduct the services. It is ed spots in a garment, particularly ply for winter's use. grease spots. Some garments need only airing, sunning, brushing and

cannot get at them. Moth-proof bags | Large lard tins, or tin wash boilers canning.

Their Control." The bulletin is pub. sterilizers.

people here after they have D. C., and is free for the asking, their crops are enjoying fish-

Robert Dee Rogers from Fines causes this and how can I correct it?

nd Mrs. R. C. Duckett and Mrs. plant will then put out a new and better root system which will result in better tobacco and a larger yield to the acre. This is called the ridge method of cultivation and definite in-

formation may be had by writing for Extension Folder 27 to the Agricultural Editor, State College, Raleigh, of new tops each year.

at least expense?

Ans. Early varieties such as Elberta and Georgia Bells should have been sprayed before the 20th. of this finely ground dusting sulphur. pounds of hydrated lime, and one-half loss of good food later. pound calcium caseinate thoroughly mixed and diluted with 50 gallons of water to 121/2 pounds of the mixture. The Hale and other late. varieties

should be sprayed with the same mixture about July 1 and again ten days 1 do to correct this

Timely Suggestions And Directions For Canning

THE WAYNESVILLE MOUNTAINEER

There has never been such interest are filled with vegetables. Place them shown in canning in North Carolina on the rack in the canner in tepid Answer:-Between July 10 to 20th since the World War when home dem- water then pour three inches of water onstration club women filled eight mil- in the canner, cover, bring the water grieved to hear of the death of Ed- being planted to cowpeas and soylion cans of fruits and vegetables for to a boil and steam jars for eight ward the seven-year old son of Mr. winter use in one year. From the minutes.

Canning String Beans

Grading

Blanching String Beans

way in which requests for canning in-Question :-- Can I use seed from the formation are coming into the office Now we are ready to begin the

Answer:-Yes, if you will take to five million cans filled in 1932. Fifty-eight counties with home canner, turn them upside down on a Miss Willa Boyd spent last week. At Waynesville, North Carolina, to shade for two or three weeks and for canning schools in 1,800 communi- leave them until the string beans are Waynesville. keeping them moist will often cause ties that people may be able to pro- prepared.

have few strings should be used for Canned food will not only be a help canning. The Green Pod Stringless while there are good and inexpensiv variety is extremely good because it

while there are good and inexpensiv variety is extremely good because it pers last Wednesday. to families but county boards are find- has practically no strings and the pool ing that the inmates of county homes, is thick and fleshy. Qestion :- How can I keep moths ing that the inmates of county homes, is thick and fleshy. Answer :- The best thing to do is the county must feed next winter will until they are mature enough to de. Mrs. A. E. Allison.

Assembling Equipment

Much of the canning for home use is best to gather beans in the morning Boyd. beating which will dislodge any of is done in a hot water canner and and can immediately. Straight from them. After the clothes are cleaned market, home-made ones serve the In any event do not let more than 18 Duff.

or cedar closets are all right if there with closely fitting tops are good they are stored. Every homemaker wooden rack made of slats to keep ning that the young and tender ones home in Greenville where the groom should have a copy of Farmers' Bul. glass jars from touching the bottom may be canned together and more maletin No. 1353, "Clothes, Moths and of the boiler. They make efficient ture beans be left for the steam pres-

Their Control." The bulletin is pub-lished by the United States Depart. When a hot-water canner is used, size the fact, therefore, that grading a position in Weldon, N. C. is spendment of Agriculture at Washington, one should be careful to partly fill is important. Remember that old with water before setting it on the beans may spoil your whole pack. hot stove and it should be ready with

spindly and blooms too early. What with vegetables to be canned. There both ends, string and place in a thin a poor root system and may be cor- they are more economical for home boiling water which you must have for the former's home Teller Green from here made rected by cultivating so that the soil canning as they can be used over and ready. Let them remain from three Masters will be engaged in Revival will be piled up around the plant. The over again and the cost be spread to five minutes. This greatly im- services for a week. proves flavor and allows more eco-

Jar Tops

Glass tops for these jars are pre-Rubbers

With any type of top, new rubbers Q. My peaches are affected with Brown Rot. How can I control this should be had every time the jar is used as the success of the air tight seal depends chiefly on the rubber rings. Never use a rubber the second month with a mixture of 5 pounds of time. It will pay you to spend a little

> Sterilizing Jars Jars should be sterilized before they

many parts of the field.

JONATHAN'S CREEK

A series of Revival services which have been held the past week at Shady day nite. Very interesting messages were delivered by the Pastor, Rev. R. Masters, assisted by W. O. Goode

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of the Waynesville Methodist chunch. and Mrs. Lee Howell at the Haywood County Hospital, July 14th. Funeral senvices were conducted at the church

visited his cousin James Erastus Remove the sterilized jars from the Howell last week.

ing the potatoes on the ground in the demonstration agents have planned table to prevent entrance of dirt and end visiting friends and relatives in the Commissioner of Banks. At the

Mrs. Medford Leatherwood spent a few days with Mrs. J. R. Cadwell of Enka.

Mrs. Troy Leatherwood, Mrs. J. R. Overdrafts Boyd, Jr., Mrs. Sallie Boyd, and Mr. Banking House Rankin Ferguson were Asheville shop-

jails and many needy persons whom | Do not let beans remain on the vine day with the latter's parents, Mr. and

Mary Ellen and John Wesley Chamclean the clothes well before storing be blessed if the county can have or- velop large and hard beans as this bers spent the week end with Ruby them. Moths concentrate on the soil- ganized canning work to lay up a sup- will make sterilization dificult and it and John Williams of White Oak. Mrs. Ham Enloe and smail son Jack will be necessary to use a steam pres-

will be necessary to use a steam pres-sure canner to insure their keeping. It of Canton are spending this week with her parents Mr. and Mrs. R. T.

Jack and Neal Leatherwood spent the moth larvae which may be in canners of this type to be had on the the vine to can should be the motto. last week visiting relatives in Iron

hours pass between gathering and of Mr. and Mrs. J. H. Leatherwood of this place and Mr. James Osborne of Greenville, S. C. were quietly mar-Robert Kirkpatrick from Cata- are no moths in the clothes when when fitted with a wire netting or a Beans should be graded before can- ried July 8th. They will make their is in business.

Mr. Lawrence Leatherwood spent Saturday nite with his cousin Mr. sure canner. I should like to empha- Wayne Dotson of Iron Duff.

Mr. David Hugh Moody who holds ing his vacation this week with his parents Mr. and Mrs. C. M. Moody. Mrs. Blenn Tweed, of Asheville is

Q My Tobacco is growing tall and water boiling before jars are filled After grading, snap the beans at spending this week with her parents Mr. andMrs. J. R. Boyd, Jr. causes this and how can I correct it? Ans. This condition is caused by the homes without glass jars and cotton bag and plunge into a pot of small daughter Mozelle left Monday where Mr.

> nomical packing in the can. The beans are made soft and pliable by each grade. This means better sterage and watch your time table for ferable as metal may become dented this procedure and may be pushed lization and a minimum of spoilage. down compactly in the jar, thus sav-3 Make a budget of canned proding space. This is called blanching. ucts your family will need during the

Packing and Pressing winter months. We estimate that After blanching, pack the string each person should eat 57 pints of a beans closely to within one-fourth inch variety of vegetables and 45 pints of of the top of the glass jar and fill a variety of fruits in addition to the June, 1932 ... with boiling water. Add one level teaspoonfull of sait. (If you are can-

4 Do not use canning powders, Heat 7 money on these at first and save the of make a weak brine of 1 gallon cannot model applied will sterilize of water and one-third cup of sait canned products.

instead and add to the jar of beans). Do not use vinegar to preserve vege Place the rubber on the jar, seal, place in the canner, and process (or boil) rect the acid before the canned vegeany parts of the field. What can do to correct this Ans. A side application of some at a jumping boil when you place the addity soluble form of nitrogen filled inverting of the total of the solution of the

form of nitrogen, filled jars therein. The hot water and ing to get rid of vinegar. Soaking

Burke County produced 60,000 bushels of wheat on 8,000 acres of land this season.

Realizing the food value of sweet Grove Methodist church closed Sun- potatoes, properly cured, Catawba County farmers are remodeling their potato houses for use this winter.

> Cleveland County stubble land is all beans for hay and soil improvement.

Report of the condition of the CITIZENS BANK & TRUST CO.

(Old Bank)

close of business on the 30th day of June, 1932.

RESOURCES 423.40 28,000.00 Furniture and fixtures 10.000.00 Cash in Vault and amounts due from approved depository banks 11,483.18

Total \$280,542.30

LIABILITIES apital stock paid in \$ 50,000.00 Surplus fund 7.735.14

Undivided profits (net amounts) Reserved for depreciation 12,698.11 464.31

Other deposits subject to . 115,490.05

Time certificates of deposit (due on or after 30 days) 85,676.12

Savings deposists (due on or after 30 days) 8,416.67

Total \$280,542.30 State of North Carolina, County of Haywood, ss:

Thos. Stringfield, Cashier, J. M. Long, Director, and H. B. Atkins, Director of the Citizens Bank & Trust Co. esch personlly appeared be-fore me this day, and, being duly sworn, each for himself, says that the foregoing report is true to the best of his knowledge and belief.

Sworn to and subscribed before me this the 18th day of July, 1932. W. L. HARDIN, Jr.,

Notary Public.

My commission expires June 29, 1933. THOS STRINGFIELD, Cashier,

J. M. LONG, Director.

H. B. ATKINS, Director.

Report of the condition of the CITIZENS BANK & TRUST CO. (New Bank)

At Waynesville, North Carolina, to the Commissioner of Banks. At the close of business on the 30th day of

RESOURCES Cash in vault and amount

due from approved depository banks ... \$27,814.97 Checks for clearing and tran-

LIABILITIES Total

Undivided profits (net amounts \$58.08 Other deposits subject to . 27,211..52

check. Cashiers checks outstanding 19.15 Time certificates of

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on the ground floor? -Well, it must have to the basement.

Q. My cotton has stopped growing nd seems to be at a standstill. The plants are yellow and withered in

SEA TRAIN EXCURSION

om all stations in Western North Carolina, to Norfolk and historic Yorktown

UND TRIP RAIL FARE FROM ALL POINTS INCLUDING STEAMSHIP \$5.00

Asheville Special Train, July 23, 5:00 P. M. Norfolk, Special Train, July 24, 7:55 A. M.

RETURNING

Norfolk, Special Train, July 24, 7:00 P. M. Asheville, Special Train, July 25, 9:00 A. M.

Those desiring longer stay in Norfolk and not ing to take steamer trip, can do so, taking adntage of one or two days visiting Virginia Beach ^{d other} Seashore resorts, returning to Asheville ening of the 24th or 25th.

Number of tickets to Yorktown are limited your local agent should be requested to order th tickets for you at once.

rough Pullman Sleeping cars and day coaches from Asheville to Norfolk.

Children between 5 and 12 half fare.

STOP OVERS-NO BAGGAGE CHECKED DUCED PULLMAN FARES BAISIS FARE AND A HALF

For the round trip.

further information see your local agent or address

> J. H. WOOD, Div. Pass. Agent Asheville, N. C.

Southern Railway System

such as sulphate of ammonia or ni-trate of soda, should be made just after chopping and before the first went breakage. The jars will lower value. Use from 50 to 100 vent breakage. The jars will lower value.

pounds to the acre and apply along the temperature of the water in the te rows from 2 to 3 inches from canner and you must wait until the canning sent out by the Division of the plants. This application will water is again at a jumping boil be- Home Demonstration work, State Coltend to produce good stems, icaves, torts, and limbs and will start the fore counting time,

ant to growing satisfactorily.

ear. an I prevent it?

Ans. The black heads are caused itic fungi entering the plant either in a cool pantry. at the time the seed is being formed or at the time the seed is sprouting after planting. There is no control reating the seed grain with formallehvde. de before planting time.

Do not guess at time. Keep a clock from drafts to cool.

This process should give a good smut which comes from a para- product of excellent flavor. Store jars

Things To Keep In Mind

1 Do not stand over the hot stove for the disease after the plants are all day. Can only a few cans each affected, but it may be prevented by morning. This means vegetables or This treatment should be fruit fresh from the vine to can. 2 Grade vegetables as to size and

5 Use the standard directions for

lege Station, Raleigh, N. C. in Extension Bulletin No. 114, "Canning near at hand and when processing Fruits and Vegetables." We believe My oats and barley have a time is up remove the jars from the these directions are available and

> CHESTNUT LODGE Coolest, Highest Hotel **Reasonable Rates** wimming, springboard, canoes etc. Adults 15c, under 15 years 10c Sunday Dinners 1:30 P. M. 50c Week day 6:30, Luncheon 12:20

(due on or after 30 days) 409.42 avings deposits (due on or 304.00 after 30 days) ...

.....\$28,002.17 Total State of North Carolina, County of Haywood, ss:

Thos. Stringfield, Cashier, J. M. Long, Director, and H. B. Atkins, Director of the Citizens Bank & Trust Co., eash personally appeared before me this day, and, being duly sworn, rge number of black heads this canner and set aside in a place free easy to follow and that results will each for himself, says that the foregoing report is true to the best of his knowledge and belief.

Sworn to and subscribed before me this the 18th day of July, 1932 W. L. HARDIN, Jr. Notary Public. My commission expires June 29, 1933. THOS STRINGFIELD, Cashier.

J. M. LONG. Director. H. B. ATKINS,

Director.

Forget your Troubles--By Seeing "Cool Knights" High School Auditorium, At the 8 P.M. Thursday and Friday, July 21-22, ALL LOCAL TALEN **Under The Auspices Local Chapter** of U. D. C. Admission 20c and 30c