

-T I M E L Y -
**Farm Questions
and Answers**

Question: What is the best date for sowing Italian Rye Grass seed?

Answer: A successful growth of rye grass can be obtained over a wider range of seeding dates than is the case with most of the winter legumes, says Dr. E. R. Collins, in charge of Agronomy Extension at State College. In the Coastal Plain and Piedmont, seeding should be done as near the first of September as possible. In the Mountains, between July 10 and September 1.

If planted with crimson clover, the planting date should be suitable for the clover. Crimson clover should never be planted except when the ground is moist, or the seed will germinate and die due to a lack of sufficient moisture.

War Series Bulletin No. 22, "Italian Rye Grass," will give detailed information on the growing of this crop. Write to the Extension Editor at State College for a free copy.

Question: Why do my sliced apples for pies always shrink in canning and leave a space at the top of the jar?

Answer: This shrinkage is in all probability due to packing the apples in the jars raw, according to food conservation specialists at State College. The heat of canning drives

the air out of the sliced apples and they settle in the jar as they become soft. This shrinkage can be reduced if the apples are precooked before being put into the jars. This precooking can be done in a light syrup for about five minutes, or the apples can be steamed until they are wilted.

Question: What is the proper seeding rate for winter legumes?

Answer: The rate of seeding for winter legumes should be about as follows, according to E. C. Blair, Extension Agronomist at State College: Austrian Winter Peas—25 pounds per acre drilled, 30 pounds broadcast; Vetch—20 pounds per acre drilled, and 25 pounds broadcast; and Crimson Clover—20 lbs. per acre drilled, and 25 pounds broadcast. Use slightly more Crimson Clover seed when they are sown in the hull.

Question: How should corn syrup and sorghum be used in replacing some of the sugar for canning fruits?

Answer: Sorghum syrup is not a good sweetener for fruits. Its flavor is apt to drown out the delicate flavor of the fruit. You can use corn syrup, however, to replace one-third of the sugar in any fruit-canning recipe.

**No Idle Acres
Wanted This Winter**

No idle acres on North Carolina farms this winter is the goal of Agronomy specialists at State College who are concerned over the

\$2,000 a Week



**State College Hints
To Farm Homemakers**

By Ruth Current
N. C. State College

When the front door swells, the bureau drawers stick, the dining table warps, and the ironing board bulges blame the weather, say wood experts. Wood, especially unfinished wood, absorbs moisture from the air in warm humid weather and swells. While the wood is swollen, not much can be done except to ease tight places by rubbing with wax. But later when heat has dried out the house and brought the wood back to normal size, coat the under side of tables and other unfinished wood surfaces with varnish or wax to prevent the wood from taking in so much moisture again.

The bulged board that adds to home ironing difficulties is a problem to many homemakers. Ironing boards are usually unfinished, and kept in damp laundries or kitchens. In ironing, steam from damp clothes is driven down into the wood. Wood experts advise buying a thoroughly seasoned board at least an inch and a half thick, because thick wood warps less than thin and giving it several all-over coats of good spar varnish. Cleats of hard wood nailed to the under side of the board help hold it flat. Keep the board in a dry place.

If you must peel potatoes ahead of time and keep them soaking before cooking, put them in salt water rather than fresh water and save vitamin C, advises experiment specialists. Though potatoes lose some crispness in salt water, they hold more vitamin C and are excellent both in flavor and texture after cooking.

**State Increases Use
Of Fertilizer**

North Carolina farmers used 1,292,655 tons of fertilizer during the 1942-43 farming season as compared with 1,194,175 for the previous year and 1,113,327 in 1940-1941, according to fertilizer sales tags compiled in the office of A. R. Powledge, auditor for the State Department of Agriculture.

According to the statistics division of the Department, Robeson county led the State last year, using 42,700 tons, with Johnston second at 40,900 tons. Third in the list was Sampson county with 33,000 tons and Pitt was fourth, using 31,200.

Back the Attack—Buy More War Bonds and Stamps.



THE INDUSTRIAL CITY of Kharkov has again fallen into Russian hands. Berlin reports that Nazi troops are retreating from the city in an effort to escape a Soviet pincer closing in. (International)

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