

### White Oak Wiener Roast

and, since some cake was left over, cake walks were held.

A door prize was awarded to the holder of the lucky ticket.

The evening was a great success, and the club plans to hold a similar event in the near future.

Mrs. Robert Davis, White Oak chairman, presided.

A record acreage of permanent pasture, most Ladino clover and fescue or Ladino and orchard grass, will be seeded in Nash county this fall, says County Agent M. E. Hollowell.

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## ONE-PLATE PARTY SUPPER

BY CECILY BROWNSTONE  
Associated Press Food Editor

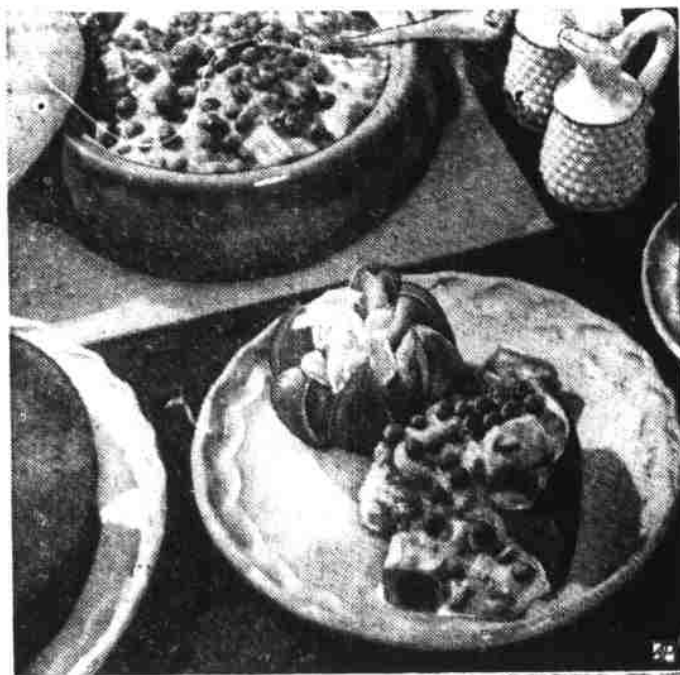
If you want "look food" for a buffet supper, serve an attractive casserole of creamed diced ham and peas to spoon over golden wedges of Johnny Cake. You can prepare the ham and peas well ahead of time and pop the Johnny Cake into the oven just before your guests arrive. The creamed peas called for in the recipe are inexpensive and widely available now. For an easy salad accompaniment wash and dry whole tomatoes, cut out the stem end, and then cut each tomato into six wedges without cutting through at the bottom. Perk a few salad greens in the center of each tomato, as shown in the accompanying photograph, add a little French dressing and presto!

And so to dessert. After a main course of this sort you might just take the easy way and serve fruit and cookies, or if you want to go to town run up a fresh pear pie, using good rich pastry. With a lot of good hot coffee, of course.

**CREAMED HAM AND PEAS**

Ingredients: 1/2 cup butter or margarine, 1/4 cup flour, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon dry mustard, 1 No. 2 can peas, milk, 2 cups diced cooked ham.

Method: Melt butter or margarine in a medium-size saucepan over low heat; remove from range. Add flour, salt, pepper, and mustard and mix well to blend. Drain the peas, reserving liquid, add enough milk to the liquid to make 2 1/2 cups, pouring it in slowly and



stirring until smooth after each addition. Cook over low to moderate heat, stirring constantly, until thickened and bubbly. Add the peas and the ham and heat thoroughly. Serve over the Johnny Cake. Makes 6 servings.

### JOHNNY CAKE

Ingredients: 2 1/2 cups sifted all-purpose flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, 1/2 teaspoon salt, 1 tablespoon egg, in a moderately hot (400° F.) oven at 1 1/2 cups yellow corn meal, 2 for 30 to 35 minutes. Cut in wedges eggs well beaten, 1 2/3 cup sour and serve hot with creamed ham milk or buttermilk, 1/4 cup shortening and peas.

Method: Mix and sift together the flour, baking powder, baking soda, salt, and sugar, add the meal and stir well. Mix the eggs, sour milk or buttermilk and melted fat and add, all at once, to the dry ingredients. Stir only until dry ingredients are moistened. Turn into a buttered deep 8-inch round baking pan or dish and bake in a moderately hot (400° F.) oven at 1 1/2 cups yellow corn meal, 2 for 30 to 35 minutes. Cut in wedges eggs well beaten, 1 2/3 cup sour and serve hot with creamed ham milk or buttermilk, 1/4 cup shortening and peas.

## School Children Get Much Of U. S. Surplus Food

By VINCENT J. BURKE  
United Press Staff Correspondent

WASHINGTON (UP)—The government will subsidize the serving of about 1,100,000,000 noon-lunches to school children during this school year.

Agriculture Department officials said one-fourth of the nation's 26,000,000 grade and high school students will benefit from the 1949-50 school lunch program, largest ever taken.

The subsidized lunches will be available at parochial and other non-profit private schools, as well as at public schools.

The program is designed to provide nutritionally balanced, noon-day lunches for school children and to help provide an enlarged market for food surpluses. Schools sharing in the program serve lunches free of charge or at reduced prices to children unable to pay the full cost. Children able to pay may be charged a small amount.

Jointly Financed

The program is financed by federal and state funds and local contributions. Congress has provided a record high \$13,500,000 in the federal government's contribution during this school year. Individual states are expected to provide about three times that amount. Except in areas where per capita income is below the national average, the states must match the federal funds at least dollar-for-dollar.

During the last school year \$200,000,000 worth of food was served to children in the 40,000 schools taking part in the program.

In 26 states distribution to private schools is made directly by the federal government. Of the 24,922 schools in the program in those states, 1,700 are private or parochial schools. That is about seven per cent.

The latter include 263 of Penn. schools, 2,046 in Missouri, 1,445 participating schools.

**Surplus Food Donated**

In New York State and in 21 other states, where law permits, state authorities to make distribution of federal funds, no funds are available here on the distribution of the federal funds between public and parochial schools.

In addition to the federal government's cash contribution, the Agriculture Department will donate to the schools free of charge a large volume of food acquired under price-supporting operations. Local groups and individuals are expected to contribute other foods and services.

Voluntary agencies, more than 40 years ago first took on the task of providing free school lunches for needy children. Government feeding programs already had been adopted by many European countries.

It was not until the depression years, that the American people really awakened to the need for feeding hungry school children. In 1935 the government was authorized to buy up surplus farm commodities and distribute them outside normal trade channels.

**No War-Time Problem**

By 1941 the Agriculture Department was donating 56,000,000 pounds of food-bills a month to schools serving free or low-cost lunches. The program was being fitted 4,715,000 children.

Farm surpluses posed little problem during the war years. But the large number of young men rejected for Army service because of physical defects traceable to nutritional deficiencies helped keep the need for the program in sharp focus, officials said. The school lunch program was continued on a year-to-year basis

## Cattle Bloat Called Major Disease By Vet

A new six-page folder on "Bloat in Cattle and Sheep" has just been published by the State College Extension Service and copies are available on request.

The publication was prepared by Dr. C. D. Grinnells, professor of veterinary science for the Agricultural Experiment Station, who describes bloat as "a disease of major economic importance."

"More reports than usual of bloat and fatalities from it have been received this year," Dr. Grinnells says. "An increase in our cattle population and legume acreage will bring this condition to our attention especially when weather conditions are conducive to rapid growth of legumes."

Symptoms of bloat include prominent swelling in the left flank, un-

casiness or nervousness, rapid ballooning of the left flank, swelling which rebounds and gives a dull sound when thumped, cessation of and heaving, labored breathing, unmaning, and dilated nostrils.

Dr. Grinnells lists the following preventive measures: Feed dry pregnant or grazing grass pastures before placing animals on rich legume pasture, use cottonseed hulls and corn chaff to prevent alfalfa bloat, mix grasses with legumes so they make up 50 per cent of the ration, allow alfalfa to mature before grazing, closely supervise animals when moving them to new grazing areas, do not turn hungry cattle on legumes in the pre-bloom stage.

Management is important in reducing the amount of bloat and increasing losses in cases that do occur, the State College professor says. He points out that many stockmen have gone for years with-

## More Pork in Prospect, Farm Experts Predict

ST. PAUL (UP)—North central farmers are planning earlier pig farrowing after having already increased their crops two per cent over the average national increase. University of Minnesota farm economists say regional swine raisers saved 17 per cent more pigs this spring than last. April 1 farrowings were reported about four per cent above last year.

That fact, together with plentiful farm feed supplies, probably will result in more pork on consumers' tables.

out a case of bloat.

Suggestions for home treatment are also given in the publication, copies of which may be obtained free from the local county agent or by writing the Agricultural Editor, State College Station, Raleigh, and asking for Extension Folder No. 77.

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<b>TENDER MINUTE STEAKS</b> lb. <b>85c</b>
<b>LAMB SHOULDER ROAST</b> lb. <b>55c</b>
<b>BONELESS VEAL ROAST</b> lb. <b>59c</b>
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