

Scientists Succeed With Incubator Calf

Coastal Cooperative Breeders Association has just received word of what is believed to be the first birth of a calf through the transfer of a fertilized "egg" from one cow to another, the "incubator cow". The information came from the American Breeders Service of Chicago, whose artificial breeding studs furnish semen to the Coastal Cooperative Assn.

The work was done by The American Foundation for the Study of Genetist, the University of Wisconsin, and the U. S. Department of Agriculture's Bureau of Dairy Industry.

The "egg transfer" birth involves the transplantation of the calf from one animal to another while it is still microscopic in size. Such transfers were made successfully 60 years ago with rabbits, and have since been done with mice, rats, and sheep. This is the first time that success has been reported with cattle.

The transfer of the egg, or ovum, was done in this way: The cow that was the natural mother was injected with a hormone, an extract of the sheep pituitary gland. (This is not an essential part of the process, but was done to make her release from her ovary a large number of eggs instead of the usual one.) Then the cow was artificially bred.

Five days later the cow was slaughtered and a single fertilized ovum was carefully removed. At that stage in its development it was almost invisible to the naked eye. It was transplanted surgically to the "substitute mother", and in about 35 days an examination indicated that the calf was developing.

The egg transfer was made in March, 1950, and the heifer calf was born 278 days later on December 19. It weighed 84 pounds. The cow to which the egg was transferred was kept isolated both before and during her "pregnancy". Color markings and analysis of the calf's blood gave further evidence that the calf developed from the trans-

planted ovum. The calf's blood contained factors not present in that of the sire or the substituted mother.

The egg transfer technique opens new possibilities for scientific study. Some livestock researchers have suggested that egg transfer methods may some day be of direct usefulness to the dairy farmer in herd improvement. However, the present work does not seem to offer practical techniques along this line.

SPORTS AFIELD

By TED KESTING

Does shooting have a future? You might as well hazard a guess as to the future of our latest breakfast food, claims Edwards Brown noted arms authority. He says shooting won't end but it could develop to the point where it is no longer a sport.

Stop a moment and think. What has happened to our constitutional right to bear arms? It is no fantasy that a law-abiding man, in most parts of our country, is prohibited from having a gun in his car ready for the protection of his life.

If you are stopped by a bandit on the highway, of course you do not have to submit. Instead you can choose to be clubbed or shot to death. Naturally - and here is the irony the bandit can have a gun because he isn't a law-abiding citizen.

Most of us are engaged in something other because we're interested in it as a sport. A vast majority channel their enthusiasm into hunting because it gets them out in the open and they like the spirit of the chase. Killing game does not breed a lust to kill most humans feel a pang of sympathy for game they have killed.

Many who are against hunting try to outlaw guns because they regard them as dangerous. But are they as dangerous as many household risks—steps, bathtubs and butcher knives? Accident records indicate that they are not. Frankly, we'll never eliminate a few accidents with guns but legislating against them isn't the answer.

If you love shooting, only you can do something about preserving its future. The answer to the firearms question is not narrow-minded gun legislation. The answer is education. Teach everyone—boys young men, adults how to use a gun! Then gun handling will be complete.

Not long ago an officer's report from Korea complained about the lack of GI experience in gun handling. If ever there was a time when Americans should be able to handle a gun then it is now.

at room temperature when it goes into the oven. Allow 10 minutes a pound more for a ham that is just out of the refrigerator.

Test for doneness with a meat skewer or cooking fork to be sure the meat is tender throughout. A meat thermometer is a help. Bake until the thermometer registers 170 degrees F. When the ham is done, remove the rind, score the fat by cutting crisscross fashion in diamonds, being careful not to cut all the way through the fat. Then sprinkle or spread brown sugar over the fat, stick in long stemmed cloves and put in hot oven 450 degrees F. for 10 minutes or long enough to brown and crisp the surface.

John Smith Is Back In Country

John S. Smith, seaman, USN, returned Feb. 8, to San Diego, Calif., aboard the destroyer USS James E. Kyes, after 9 months continuous duty in the Far East.

Smith, who is serving aboard the Kyes, is the son of Mrs. Paul Byrd of Rt. 2 Warsaw. He entered the Naval service in October, 1949.

Cancer Clinic

On Friday, March 2, the Wayne County Cancer Clinic held its weekly clinic when 18 white women, 3 white men and 8 colored women appeared for examination. All examinations were completed and 16 patients were referred to their

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Mrs. A. Jimenez, 141 East 13th St., Fort Arthur, Texas, gave HADACOL to her young son, Floyd, after he had recovered from a bad cold when she heard how HADACOL was helping folks suffering from deficiencies of Vitamins B₁, B₆, Niacin and Iron. It helped him so much in regaining his strength and energy that Mrs. Jimenez says she is always going to have HADACOL on hand for Floyd.

Here is Mrs. Jimenez's statement:

"My son Floyd was very subject to colds. He's eleven years old, and he was run-down, didn't seem to have an appetite at all, and just simply lacked energy. I heard about HADACOL on the radio, and it was about this time that Floyd was just recovering from a siege of a bad cold. He was very run-down, lacked an appetite, and I started giving him HADACOL. After about a bottle and a half I could no longer see an improvement. His appetite picked up and he had increased strength. I think HADACOL has done wonders for Floyd, and can't praise it enough. I have continued to give him HADACOL, and intend to always have it on hand for Floyd."



Men, women and children of all ages are praising HADACOL for supplying Vitamins B₁, B₆, Niacin and Iron which their systems lacked. Don't let that "After-Cold Run-down Feeling" drag you down—HADACOL can help you, too, if you suffer such deficiencies.

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State College Hints To Home Makers

All traditions to the contrary, boiling is not the ideal way to cook ham, says the food experts. These authorities -- who have cooked hundreds -- say boiling is too high a temperature for cooking ham. Meat cooked at low to moderate rather than high heat show great tenderness, finer flavor and juiciness.

If ham is to be cooked in water, simmer just under the boiling point then let cool in its broth to draw back moisture and become juicy. However, slow baking has advantages over cooking in either water or steam, and often more convenient. In baking there is no water to dilute the flavor and force out too much juice.

Long, slow baking at 250 degrees F. gives best results, according to laboratory research. Place ham, rind side up on a rack in an open shallow pan. Do not add water and do not cover. Allow 25 to 30 minutes to a pound for a ham that is

Women and Children are Beneficiaries of 70% of all Life Insurance



Jefferson Standard's 44th ANNUAL STATEMENT December 31, 1950

ASSETS		
	Percent	Amount
Cash on hand and in banks	1.39	\$ 3,695,549.74
Bonds (Total \$76,013,161.99):		
(28.65%)		
United States Government	14.63	38,815,973.87
All other	14.02	37,197,189.12
Stocks (Total \$23,357,281.47):		
(8.80%)		
Preferred (Market value \$10,217,610.50)	3.65	9,694,442.86
Common (Market value \$18,492,849.00)	5.15	13,662,838.61
Real estate (Total \$12,922,301.15):		
(4.88%)		
Used or held for home office purposes	.94	2,494,500.18
Acquired for investment	3.93	10,413,720.70
Foreclosed properties and sales contracts	.01	14,280.27
Loans to policyholders	6.74	17,873,071.98
Interest and rents due and accrued	.64	1,703,123.41
Premiums in course of collection	2.36	6,266,556.14
All other assets	1.07	2,843,499.25
TOTAL ADMITTED ASSETS	100.00	\$265,315,053.56
LIABILITIES		
	Percent	Amount
Policy reserves	73.49	\$194,969,693.00
The amount required, which in addition to future premiums and interest earnings, provides for payment of policy obligations as they fall due		
Benefits in course of payment and provision for unreported claims	.50	1,337,776.70
Policy proceeds and other amounts left with the company	8.59	22,795,532.80
Premiums, interest and rents paid in advance	1.92	5,078,200.16
Dividends for policyholders	1.12	2,965,091.67
Estimated tax liability	.33	888,453.29
Provision for policy revaluation	1.09	2,896,951.00
Miscellaneous liabilities	.71	1,882,534.94
TOTAL LIABILITIES	87.73	\$232,615,053.56
Contingency reserve		\$ 3,500,000.00
Capital stock (1,500,000 shares—par value \$10.00)		15,000,000.00
Surplus unassigned		14,000,000.00
Total Surplus Funds for Additional Protection of Policyholders	12.23	\$3,500,000.00
TOTAL	100.00	\$265,315,053.56

"I know the satisfaction and peace of mind that comes from life insurance. I speak for thousands of beneficiaries whose financial future has been made more secure by Jefferson Standard's 'Planned Protection Service'.

"In our family, life insurance is as necessary as other fundamental needs of present day living. It is the stabilizer that keeps our long-range plan of financial security on an even keel.

"As a member of Jefferson Standard's large family of beneficiaries I share the feeling of pride in the progress and growth of our Company."

—Quoted from our Annual Report Booklet.

The 44th Annual Report of the Jefferson Standard Life Insurance Company reflects continued growth and progress.

Payments to policyholders and beneficiaries amounted to \$11,775,508 in 1950, bringing total payments since organization of the Company to over \$199 million.

Assets of the Company now amount to more than \$265 million. Total insurance in force exceeds \$967 million.

Sales of new insurance amounted to over \$130 million in 1950, a new high and a 6% gain over 1949.

For the fourteenth consecutive year Jefferson Standard maintained its leadership among all major life insurance companies in rate of interest earned on invested assets. This very favorable rate enables the Company to pay 4% on dividend accumulations and policy proceeds left with the Company—extra income to policyholders and beneficiaries.

Through Jefferson Standard's Planned Protection Service the hopes and ambitions for financial security are being realized by thousands of families: income for retirement years—education of children—cash to pay off mortgages — incomes to widows — lump sums of cash for final expenses in event of death—business insurance—and many other forms of protection.

Jefferson Standard's Field Representatives are trained to render a high quality of underwriting service, tailored to meet the needs and circumstances of the individual.



Copy of the complete 44th Annual Report of our Company will be delivered or mailed to you on request.

M. F. Allen, Jr.

Agent KENANSVILLE



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*This statement has been filed with the Insurance Departments of the District of Columbia, Puerto Rico and the 30 states in which we operate, and has been examined by A. M. Pullen & Company, Certified Public Accountants, Greensboro, N. C.