

## GOOD PARENT STOCK NEEDED IN POULTRY

Quality Cannot Be Put Into Inferior Stock, Says Head Of Poultry Department At State College.

The most important factor in the success or failure of the coming poultry year is the baby chicks to be hatched or purchased.

"The present day poultryman, whether engaged in the business commercially or simply as a farm flock owner, or whether he is new to the business or has had years of experience, must give attention to the quality of his baby chicks," says Roy S. Dearstine, head of the poultry department at State College. "If these chicks are not of proven stock, no amount of expensive equipment, care in feeding or careful management will put this quality into the birds. It must be transmitted to them by the parent stock."

By quality, Prof. Dearstine points out, he means that the chicks be from flocks of high vitality, carefully chosen for production and conformation to the standard of the breed, and from blood-tested parents, if possible. Such chicks are to be found only in hatcheries which have a carefully chosen source of supply, or from flock owners who have proven themselves capable of developing such chicks.

Dearstine looks for an increase in poultry growing in North Carolina this coming season and this means there will be a demand for baby chicks. Some will purchase on a price basis without regard for quality and bring disease and low production into their present flocks. Some will be misled by enticing advertisements and will send orders without first investigating the conditions. It would be wise, thinks the poultryman, for those who contemplate buying from outside of North Carolina to first take up with the agricultural college of that State, the status of the source of supply.

## FOOD AND FEED CROPS SHOW GAIN

State College Extension Director Gives Statistics On Crops Since Live-at-Home Program Began.

Since 1929, North Carolina farmers have increased the acreage to food and feed crops by the remarkable total of 695,000 acres. During the same period, the acreage to cotton and tobacco has been decreased by 576,000 acres and allowing for an increase of 19,000 acres in the peanut crop, the total decrease in the State's so-called cash crops amounts to 537,000 acres.

The only loss in acreage to food and feed crops has been a slight decrease with wheat because of low prices. Since 1929, there has been 2,000 less acres of wheat planted, finds Charles A. Sheffield, assistant extension director at State College, who has been studying North Carolina's condition since the live-at-home program has been underway.

The dry figures on the situation are as follows: corn has been increased by 324,000 acres or 14.5 percent; wheat decreased by 2,000 acres or less than one percent; oats increased by 48,000 acres or 15 percent; rye increased by 10,000 acres or 10 percent; barley increased by 12,000 acres or 30 percent; cowpeas increased by 18,000 acres or 20 percent; soybeans increased by 83,000 acres or 47.5 percent; hay increased by 105,000 acres or 11.8 percent; Irish potatoes increased by 29,000 acres or 39.7 percent; sweet potatoes increased by 41,000 acres or 53 percent; sorghum increased by 15,000 acres or 75 percent.

During this same period since 1929 Mr. Sheffield says the cotton crop planted has been decreased by 534,000 acres or 28.5 percent and the tobacco crop by 42,000 acres or 5.5 percent.

Further decreases in the acreage to both cotton and tobacco are expected for 1932 with more legumes planted and more land seeded to grain and other feed crops, Mr. Sheffield says.

## JUST ONE THING AFTER ANOTHER

By CARL GOERCH

Present indications are that the farmers of North Carolina will have to listen to more advice, more suggestions, more plans and more recommendations in connection with their operations for the ensuing year than ever before in all their lives.

Everything else may fall him, but the average farmer can always depend upon getting plenty of advice. Most of it doesn't amount to much. It sounds nice, but that's about all. A few days ago there appeared in the papers an interview with a prominent banker in the western part of the state. He made the assertion that "farms generally should be more self-sustained. So far as possible, all food and feed needed for man and beast should be produced on the farm."

That particular banker probably flattered himself with the thought that he had made a pronouncement which would prove beneficial to the farmers of the state. As a matter of fact, it was just about as beneficial as though he had said: "Every farmer of North Carolina should strive to be prosperous and to make money out of his farming operations next year."

Whole reams of advice and suggestions have been offered. Most of it is along the same lines as that which was given out by the above-mentioned banker. Which means that most of it was sound, splendid advice—but absolutely useless.

The farmers of North Carolina have a wonderful opportunity to get even with these numerous purveyors of advice, a large portion of which comes from individuals who know very little about farming. All they've got to do is to make use of one word. That one word will do them more actual good than whole realms of intricate and learned treatments.

The word is—"How," with a question mark at the end of it.

"My farmer-friends," says the stump-orator, "we are living in trying times. Many problems confront us. We should so endeavor to regulate and rotate our crops as to put farming upon a systematic and business-like basis. We should try to get away from out-of-date methods and should try to adjust ourselves to present-day conditions. We should adopt a constructive program which will enable us to show a profit at the end of the year."

Somebody gets up in the audience and utters just one word—"How?"

Can't you imagine the effect of such an interruption upon the average orator? He would be completely flabbergasted and unable to say another word. Perhaps he might be inclined to argue just a little bit.

"Do you mean to say that my advice isn't sound?" he might inquire. "Perfectly sound," replies the farmer.

"If carried out, would it not enable you to farm at a profit next year?"

"You're probably right about that."

"Then why are you so skeptical?"

To which the farmer replies with one word—"How?" For years various individuals and agencies have been telling the farmers what to do, but only in extremely rare cases have they been telling the farmers how to do it. Anybody could have told General Pershing, during the great war, that he ought to take his armies on the field of battle and win a great victory, but who was there who could tell him how to do it? The same thing applies with advice to the farmers.

The average farmer is a pretty intelligent man. He doesn't have to be told that a live-at-home plan is a good policy for him to pursue; what he needs to be told is how to pursue that policy. He doesn't have to be told to diversify his crops; he wants to know how to diversify them. He already knows that he ought to make a profit on his year's work; the thing that gets him is how to make it.

North Carolina has more than its share of professional advisors. They delight in telling people what to do, but they fall dismally short in their attempts to tell them how to do it. For the most part, they prefer to ignore details and content themselves with broad generalities.

"My dear friends," says another speaker, "I sympathize deeply with you in your predicament. The farmer this year is up against it. But I see a way out of this wilderness. What you should do is to adopt a program of cooperated effort, to pool your resources and to concentrate your energies. At the present time, every farmer is working by himself. There is no cooperation. Before we can hope to bring about a return of prosperity, we must learn the value of teamwork."

Once more the man in the audience rises. Once more he utters that fateful word—"How?" And immediately the speaker on the platform is silenced.

So far as I know, there has been only one section of the country that has tried to answer this "how" busi-

## Planning Christmas Dinner Means Less Work Today



By JOSEPHINE GIBSON, Director, Heinz Food Institute

THE Christmas dinner is a highlight of holiday festivities, rivaling in importance the tree and gifts. It's a joyful time of family reunions, when everybody gathers around the dinner table!

Decorations of dining room and table must be in keeping, and an idea, always lovely, is to have holly about walls, lights and pictures. Have, as a table centerpiece, a bowl of choice fruit with sprigs of holly, stuck here and there; and at each place a bit of holly tied with red ribbon. The menu should not be overly elaborate but should stress good old-fashioned dishes, well prepared and attractively served. Women today are fortunate in that many good things can be prepared outside the home, so that while the dinner is as bountiful and delicious as ever, it is much less labor to prepare. Cocktails, soups, relishes, preserves, jellies, mincemeat and old-time fig and plum puddings may be purchased ready for use, without endless days of preparation necessary in grandmother's time. For the dinner we suggest one of the following menus:

- Chilled Tomato Juice or Oyster Cocktail\*
- Celery Ripe Mission Olives
- Roast Turkey or Goose or Chicken with Dressing\* Mashed Potatoes
- Creamed or Buttered Brussels Sprouts or Cabbage
- Cranberry Jelly Fresh Cucumber Relish
- Malaga Grape and Pineapple Salad with French Dressing
- Plum Pudding (ready to serve) with Hard Sauce
- Coffee Nuts
- Cream of Tomato or Cream of Pea Soup (ready to serve)
- Celery Spanish Queen Olives
- Roast Stuffed Little Pig Baked or Glazed Sweet Potatoes
- Baked Onions Cold Slaw
- Pure Apple Butter Hot Parkerhouse Rolls
- Fig Pudding (ready to serve) with Ice Cream or Sauce
- Coffee Christmas Candies

(\*Indicates recipes are given below.)

Oyster Cocktail: Allow six oysters per person. Serve on half shells; arranged on cracked ice in deep plate; or mix oysters with cocktail sauce and serve in stemmed glasses. Prepare cocktail sauce as follows: 1 cup Tomato Ketchup; 3 tablespoons Chili Sauce; 2 tablespoons Pure Vinegar; 2 tablespoons Evaporated Horseradish, which has been soaked for ten minutes in 2 tablespoons cold water; few drops

Pepper Sauce; ½ to 1 teaspoon salt; dash of pepper. Mix all ingredients thoroughly together. This makes about 1½ cupsful of sauce.

Turkey Stuffing: Crumb one loaf slightly stale bread. Season with salt and pepper to suit taste. Add ½ cup melted butter, 1 teaspoon cinnamon, if desired, 1 tablespoon Worcestershire Sauce and 1 tablespoon onion juice. Mix thoroughly. Press firmly into fowl.

## TIMBERLAND NEWS

Mr. and Mrs. George Fox and daughters, Cleo and Rachel, of Roxboro, spent the week-end as guests of the families of Messrs. C. H. and J. D. Tapp.

Mr. and Mrs. Fred Riley left Sunday for Florida. They have spent the winters in Florida for the past few years. Mr. Riley having business there, and here also.

Many of the farmers around here are finishing up grading their tobacco this week, which is much sooner than usual, owing to the short crop. All have made a poor average.

Mr. and Mrs. Hinson Walters, of Chapel Hill, spent Monday and Tuesday in this vicinity.

## BROTHER OF N. A. McDONALD DIES TUES.

Carthage, Dec. 8.—D. A. McDonald, widely known political leader and one of the most beloved and highly respected as well as leading citizens of Carthage, died Tuesday morning at his residence in Carthage at 7 o'clock, age 80 years. He had been in failing health for several months but was stricken early Sunday morning and never regained consciousness.

Mr. McDonald is survived by one son, D. A. McDonald, Jr., of Carthage; two daughters, Miss Annie Lee McDonald and Mrs. J. K. Roberts, of Carthage. His wife and two daughters preceded him to the grave. He is also survived by two brothers, M. C. McDonald, of West End; N. A. McDonald, of Timberland; and two sisters, Mrs. M. A. Monroe, and G. W. Breton, of Biscoe.

The funeral services will be held from the Presbyterian church at Carthage of which he has been a ruling elder for many years, Wednesday morning at 11 o'clock with interment in the local cemetery, the services will be in charge of Rev. W. S. Golden, pastor.

For 20 years Mr. McDonald was clerk of the court of Moore county. He also served several terms as state senator and member of the state house of representatives. For more than a decade he was member of the Democratic state executive committee and for more than 50 years a member of the Masonic order.

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