

Calling Broody Hens Helps Poultry Flock

A broody hen is one of the barnyard's chief trouble-makers, says Prof. Roy S. Dearstyne, head of the State College poultry department. She is usually better off in the roasting pan than in the laying flock, as far as the farmer is concerned, he declared.

"The broody hen not only discontinues laying," Prof. Dearstyne said, "but she also makes a practice of sitting on nests usually containing a large number of eggs. She will fight off other hens desiring the nest for laying purposes and she is responsible for a number of broken and soiled eggs."

The State College leader says that broodiness, generally speaking, asserts itself in a hen during the spring of the year. However, certain birds will "go broody" before this time. From the standpoint of egg production, it will usually pay the poultry farmer to market broody birds since there is a tendency for one spell of broodiness to follow another.

Prof. Dearstyne also explained that broodiness is an inherited trait in chickens, and the eggs that a broody hen lays will often spread this undesirable trait if the eggs are hatched.

Many people prefer to break hens of broodiness and carry them in the flock for laying purposes. Prof. Dearstyne says this may be done by confining the broody birds in a special coop having a wire or slatted bottom and offering no opportunity for nesting. He says that broody birds

must be fed and well cared for if they are to come back into production at an early date. Stravation has no place in "breaking" broody birds and often leads to retarded production after the bird finally resumes laying. "The lack of nesting facilities is, primarily, the deciding factor in breaking broodiness," the poultryman stated. "Very often an outdoor yard with some protection from the weather can be used successfully to break broody hens."

Farm Women Prepared To Can Garden Surplus

Shortage of canning equipment and supplies should not prevent farm women from canning the Victory Garden surplus, says Mrs. Cornelia C. Morris, Extension food conservationist of N. C. State College. She predicts that 12 to 15 million quarts of vegetables, meats and fruits will be canned in North Carolina this year.

The food conservationist said further that facilities for canning tomatoes and fruits are practically unlimited. A wash boiler, lard tin, or any covered vessel that is large enough to hold the filled jars can be used for a hot-water canner. Many glass jars that are not suitable for pressure canning may be used satisfactorily when this method is employed.

TO CHECK

MALARIA IN 7 DAYS
take **666**

A DRESSING for a Fresh Spring Salad

by Dorothy Greig

THE salad makin' we get in the spring, tra-la, always seem more spanking fresh, greener and succulent than at any other time of year.



Young dandelion greens, washed and chilled are in their glory for salads at this time. Raw garden spinach, the new tender leaves, is another springtime favorite. So are baby scallions, and the jolly little first radishes of the season. To this list add garden cucumbers, watercress—in fact, almost anything that is tender, green and edible.

Then as a binder of flavors, pour this Tomato-French Dressing over the whole and toss your salad until each piece is delicately coated with the dressing:

Tomato-French Dressing

- 1 tablespoon dry mustard
 - 1 teaspoon salt
 - 3 tablespoons sugar
 - 1/4 teaspoon pepper
 - 1 tablespoon grated onion
 - 1 cup oil (olive or salad)
 - 1/2 cup vinegar
 - 2 can condensed tomato soup
- Combine the dry ingredients and mix in the grated onion. Blend in the oil and let stand for 10-15 minutes. Add vinegar and tomato soup. Beat well until the dressing mixture is thick and well blended. Makes 2 cups of dressing. This is a non-separating French dressing.

Drys Winning Hard Fight

If all the citizens of the United States were asked today to go to the polls and vote yes or no on whether the nation should return to constitutional prohibition, one out of every three persons would vote yes.

Surprising as that may sound to some, it is a fact verified by the most recent Gallup Poll. This survey found 32 per cent of the people willing to go on record as ready to vote in favor of national prohibition, as compared with only 30 per cent eight years ago, according to Gallup's statistics.

These figures indicate that there has been no rout of the temperance forces, that instead of losing ground since repeal—as claimed in some quarters—they have more than held their own.

Most Americans will probably be surprised to learn that those who would vote tomorrow for prohibition constitute such a substantial minority. One of the Gallup statisticians calculated that if all the persons calling themselves dry had voted for the prohibition candidate in the last national election he would have received about 16,000,000 votes.

All this indicates that only a comparatively small shift in public opinion is necessary in order to give the forces of temperance enough strength to go into battle on even terms.

The rising tide of temperance sentiment is shown in reports reaching National W.C.T.U. of new supporters of the dry cause. Slowly but surely, mass resentment is beginning to be aroused in the American people at the heartless efficiency with which liquor sales promotion is carried on by the highly capitalized and effectively organized liquor industry of today, retaining all the evils of the old time saloon and adding many new ones.

These Americans have given liquor a chance since repeal—with the ever-more-evident result a conviction, based on their own observation, that complete prohibition is the only real solution.

The above is printed by the News-Journal at the request of local citizens contributing the cost of plate manufacture.

SUBSTITUTE

More than 100 ways in which wood can be used in place of tin or steel have been listed by the U. S. Department of Agriculture's Forest Service.

THE NEWS-JOURNAL WILL ACCEPT country produce on subscriptions. Subscriptions may also be paid in one or two installments. BUT DON'T MISS TAKING THE NEWS-JOURNAL — HOKE'S SUPER ADVERTISING MEDIUM.

Farmers To Vote On Free Tobacco Grading Service

North Carolina flue-cured tobacco growers will join with those of four other states next week in voting on free and mandatory inspection of tobacco passing over auction sales floors, according to E. Y. Floyd, AAA executive assistant of N. C. State College.

Urging tobacco growers not to confuse this referendum with a vote on marketing quotas, Mr. Floyd pointed out that, "this is a referendum to determine whether growers want the free grading and market news service provided under the tobacco inspection law."

"Growers patronizing markets where the inspection service is in effect have their tobacco graded by government inspectors and have access to daily market reports showing the average prices by grades. Thus they have an official guide for use in accepting or rejecting bids on their tobacco. Both of these services are free," he said.

All growers who sold tobacco at auction on the markets last year are eligible to vote in the referendum, which will be held from May 25 through May 28 in North Carolina, South Carolina, Virginia, Georgia, and Florida, Mr. Floyd said. Ballots will be cast by mail and two thirds of the growers voting must give their approval before markets will be designated for federal inspection service.

The Tobacco Inspection Act was put into operation for the first time in 1936 on the Virginia flue-cured tobacco markets. The inspection service now covers all Burley and fire-cured markets and all dark air-cured markets in Kentucky and Tennessee.

Twenty-six flue-cured markets in the states in which the referendum will be held already have been designated for the service. Ten of these are in North Carolina.

Markets to be covered by the referendum in this state are: Aberdeen, Ahokie, Burlington, Carthage, Chadbourn, Clarkton, Durham, Fair Bluff, Fairmont, Henderson, Kinston, Lumburg, Lumberton, Madison, Mebane, Mt. Airy, Rocky Mount, Roxboro, Sanford, Smithfield, Stoneville, Tabor City, Wallace, Warrenton, Washington, Whiteville, Wilson, and Winston-Salem.

State College Hints For Farm Homemakers

By Ruth Current
State Home Demonstration Agent

Your sugar ration is all you will need if you plan your meals wisely, if you cook carefully, and if you don't waste any. But if you have a very sweet tooth and insist you want more sugar than you are getting—remember, "We're in a War!"

The shadow of Japanese conquest falls right across your spice chest. Nutmeg, cloves, cinnamon, allspice, pepper and curry come from the southeastern Pacific. Try growing a herb garden and learn how to use old time recipes that depended upon sage, thyme, rosemary, anise, coriander, cummin, fennel and marjoram for their spiciness.

If you find starch spots on the bottom of your electric iron, try cleaning it with a cold cloth wrung from soapsuds, using very mild scouring powder like silver polish.

If you keep aluminum clean from day to day, you won't have to resort to drastic cleaning measures. Most every metal in your house can be cleaned frequently by washing in hot, sudsy water, rinsing and drying.

The way to protect garden shoes from moisture and mud is to keep them well greased and oiled. This not only prevents the leather from becoming hard and dry, but it also keeps your feet dry. For greasing

shoes, you can use neat's foot oil, or cod or castor oil, tallow or wool grease, or combination of these.

FOOD - SAVING

Farm housewives are being urged by home economists to store, dry, brine and freeze garden products whenever possible, due to the shortage of canning equipment.

Professional Cards

ARTHUR D. GORE
Attorney and Counsellor at Law
Bank of Raeford Building

N. McN. SMITH
Attorney-at-Law

G. G. DICKSON
Attorney-at-Law
Bank of Raeford Building

G. B. ROWLAND
Phone 2271 - Raeford, N. C.
Attorney-at-Law
Office in Courthouse

LEGAL NOTICES

ADMINISTRATRIX NOTICE

Having this day qualified as administratrix of the estate of A. D. McGirt, deceased, late of Hoke County, North Carolina, this is to notify all persons having any claims against the said estate to present them to me, duly verified, on or before the 9th day of May, 1942, or this notice will be pleaded in bar of their recovery.

All persons indebted to the said estate will please make immediate settlement.

This the 9th day of May, 1942.

MRS. MARY MCGIRT,
Administratrix

ATTENTION—Voters Hoke County

Why pay extra taxes to employ a Rural Policeman to do your investigating when you can register and vote for me on May 30th and elect a Sheriff who will personally make your investigations for you? Give me a chance to show you.

THANK YOU

W. R. BARRINGTON
Candidate for Sheriff
HOKE COUNTY



Shall the State of North Carolina or the Bootlegger tempt our boys to drink liquor as they march away from home to battle, perhaps to die, and then to the judgment?

I say "NO!" And if you want to know why I say "No," then come to the Hoke County Court House Friday, May 22nd, 8:30 P. M. and hear the message, "Liquor Among a People at War."

Your vote on May 30 will be appreciated.

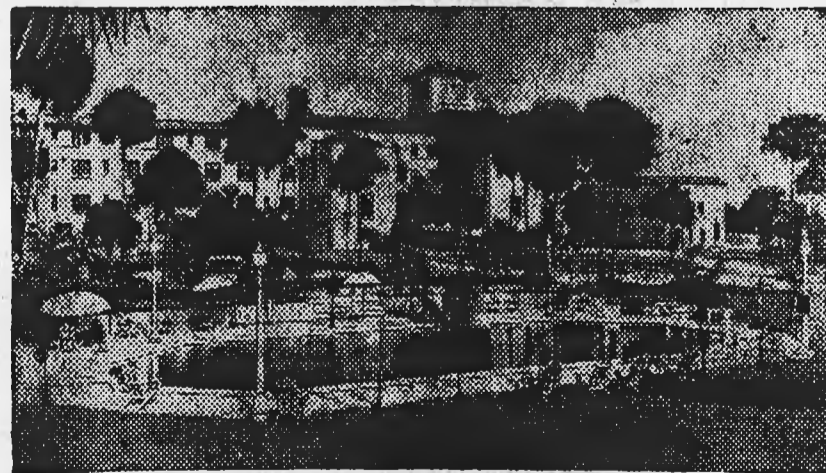
E. C. CRAWFORD
Candidate for House of Representatives.

1942--"PO" FOLKS' VACATION HEADQUARTERS--1942

Take a Two-Week Land Cruise, Including Transportation and Hotel Room Accommodations, via Streamlined Train to Riviera Hotel and Return for only \$55.00

FLORIDA'S NEWEST, FINEST, and LARGEST ALL-YEAR HOTEL.

Completed January, 1942



THE RIVIERA HOTEL BAR AND GRILL

Near Daytona Beach, Florida.
"Where the Tropics Begin"

Convention and Conference Headquarters the Year Round.
Capacity 350 Guests.

Private Bath, Radio and Electric Fan in Every Room. Cocktail Lounge, Bar and Grill, — 3 meals daily per person from \$1.30. Golf Links. Artesian Swimming Pool with Sand Beach. Tennis, Badminton, Ping Pong, Croquet, Horseshoe and Shuffleboard Courts. Ballroom and Convention Hall. Banquet Facilities. 1,000 Acres of Spacious Grounds. COOLEST SPOT IN DIXIE, AT THE BIRTHPLACE OF THE TRADE WINDS. Where the Labrador (Arctic) Current meets the Gulf Stream, and Bathing and Fishing are Superb.

Write Today for Free Descriptive Literature.

HOTEL RIVIERA, Box 429, Daytona Beach, Fla.
"Most for Your Money in Florida."

Phone 1800 on Arrival and Car Will Meet You

Better Buy An
OK USED CAR

right now—at the right price
—and in the right condition

From your
CHEVROLET DEALER

NO DELAYS
NO RESTRICTIONS
REASONABLE PRICES

Come in. . . See our wide selection of OK used cars in many makes and models. . . They're priced right—sold on convenient terms—and are conditioned to give sound, dependable, economical wartime transportation. Better buy one of these cars today!

GOOD CARS
GOOD CONDITION
GOOD VALUES
CONVENIENT TERMS

See Your Local CHEVROLET DEALER Today!

HOKE AUTO CO.

WE HAVE SEVERAL 1941 and 1940 CHEVROLETS and FORDS WITH LOW MILEAGE

ALSO — ONE GOOD FORD 1½-TON TRUCK; ONE ¾-TON INTERNATIONAL PICK-UP; ONE ½-TON CHEVROLET PICK-UP.

HOKE AUTO COMPANY