

Of Interest to Farmers

Tobacco Plant Beds Injured By Recent Cold Snaps

Lumberton, N. C., March 10.—Tobacco plant beds have been seriously injured by recent cold snaps but tobacco farmers in the Lumberton area have a spirit of optimism at the beginning of another growing season. This is revealed in the first 1943 tobacco crop condition report issued from the office of Jasper C. Hutto, supervisor of the Lumberton tobacco market.

Farmers have already replanted their seed beds many of which were killed out almost entirely and they report they will be ready with sufficient plants when transplanting time comes in April, the supervisor said.

"Tobacco growers expect a shortage in labor this year," Supervisor Hutto said in his report, "but that is not holding them back. They say this will not be acute until growth season and they expect by some trick to get the crop 'barned.' There will be lots of exchange of labor among neighbors, and all the household out at war or on defense will go to the fields, the curing barns and the pack houses. Growers are looking for good prices and they don't expect to see up production if there is any way to get it."

Supervisor Hutto's report said tobacco farmers would utilize their full tobacco acreage and that most of them reported they had been able to arrange for sufficient fertilizer to grow their crops.

State College Hints for Farm Homemakers

By RUTH CURRENT
N. C. State College

Let's talk about soup today, that food which is so nourishing and filling for a cold March day. The war-time cook is wise if she makes soup one of her specialties. It can be made from parts of food, which might otherwise go to waste—bones, and the trimmings of meat and vegetables, as well as the liquid which is left from cooking vegetables.

You have been hearing many requests lately about saving all of the fat from meat. But, have you also considered making use of every bone? For instance, bones left from chickens and bones from roasts, steaks and other cuts, as well as the traditional "soup bone," may be used to advantage.

The vegetables which you add to the bones, contribute some of the needed vitamins and minerals. They also perform another function. Tomatoes, for example, will help dissolve even more calcium from the bones. Relatively large amounts of calcium are needed in the balanced diet, and bones, trimmings and peelings can all do their bit toward nourishing your family.

Here are some suggestions for patriotic spending and saving during wartime: Pay off all debts except those which are needed for efficient operation of the farm. This does not conflict with War Bond buying, because the money you pay on debts can be used by someone else in buying bonds. It is also sound economy to buy bonds now to help pay for the war, and to help build financial reserves for your family.

State College Answers Timely Farm Questions

Q. Can dirty eggs be cleaned?
A. Slightly dirty, or stained, eggs can be cleaned with an emery cloth, or with a damp cloth and soda, says C. F. Parrish, extension poultryman at N. C. State College. Dirty eggs should never be washed. The hands should be clean when handling eggs and they should be marketed in clean, odorless cases or containers. Remember that eggs are food.

Q. What is the best garden fertilizer?
A. Manure has no substitutes as a general garden fertilizer. It not only furnishes plant nutrients but also supplies organic matter to help keep the soil in good physical condition. On soils of average fertility, well rotted manure should be broadcast at the rate of about 10 two-horse wagon loads per acre. When applied at this rate, one load will cover a space approximately 50 by 100 feet.

No Waste Fats In Old-Fashion Kitchen

To the old-fashioned housewife, the term "waste fats" in connection with her kitchen is an insult. She simply doesn't have any. Every bit of fat from bacon, ham, chicken, other fowls, beef or mutton, is used in her daily operations.

The government is asking for waste fats, but not for fats which may be used in the home. Such uses save other fats for war uses which otherwise would go into domestic shortenings.

If, in certain communities, collection of waste fats seems to be lagging, or certain dealers fail to receive large amounts those may be the communities where kitchen fats provide not only an economical, but also a savory source of home fat supply.

In World War I, Too.
In World War I, both the U. S. Food Administration and community groups were active in promoting "save the fat" campaigns and urged the use of kitchen fats at home to free other fats for use of the armed forces and Allies. Look through your old cookbooks and see if you haven't a "conservation cookbook," compiled and published by an interested group of women, which contains their favorite tested recipes, and was sold for the benefit of some war relief project.

Many persons learned tricks with kitchen fats during World War I which stood them well during the depression years. But in those same years social workers found many families who had never heard of doing anything with bacon grease except throwing it into the garbage pail and considered fat from a chicken only something more to throw away. Many families learned how to use household fats in those years both for cooking and for soapmaking and have continued the practice into better financial times.

But the old-fashioned housewife had no need to learn any of this either in World War I or in the depression years. She simply followed the kitchen customs of her French, Pennsylvania Dutch, New England or other thrifty ancestors and continued to turn out delicious foods which caused her guests to ask for recipes.

"Bread and drippings" always has been a favorite snack of children in British novels—and it is equally tasty in the United States. Hot or cold, drippings from broiled steaks or chops, or fat from roasts with bits of crisp crust mixed in, used on good bread, provide a tasty bite. Drippings of all kinds, or rendered chicken fat, may be used on bread for sandwiches in place of butter, according to taste.

Fats from cooking can be used either "as is" (if not burned) by straining through a fine sieve into a container, or they may be clarified by several methods if there are too many dark particles; or the taste is too strong for your preference.

To clarify fat, according to a World War recipe, add an equal amount of water and boil for an hour. Allow fat to harden in cake on top of the pan and then pour off water. Then heat the fat gently to drive off enclosed water. If with whole or skimmed milk—one cup to two pounds of fat. Strain the sterilized fat through a cloth to remove all bits of foreign matter. Another method of clarification calls for heating the fat, without water, in a pan with slices of raw potato. Then strain into a container.

Render Raw Fats
Raw fats must be rendered. Perhaps the preferred way is to chop fats in bits, and then heat it over water until it is separated from the tissue, or cracklings which also are to be saved. Or, if you can watch the fat carefully, simply cut in bits and heat in a pan in the oven. When thoroughly melted, strain into a container. Fat from chickens and other fowl, beef suet, pork fats and mutton fats and others may be cared for in this way.

It is better to keep different fats in separate containers in a cool place (not necessarily a refrigerator) and not to mix them as you use them.

Fat from properly fried bacon need no clarification and can be used in many ways. Use for shortening for biscuits, cookies, muffins, pancakes; use for all kinds of frying; for seasoning vegetables in place of butter; and in tend of butter for making white sauce, which, in our opinion, needs something to step it up at any time not to mention war times.

Ham fat can be used in a similar manner. And ham fat, mixed with some of the brown sugar and other mixture used to coat baked ham gives an extra flipp to cornbread, waffles, macin, or pancakes when used for shortening. If you make the ham cooking with crumbs, and some falls off, save all the fat and crumb mixture to use with bread or

Dick Reynolds Gives Far Movies To State College

A gift of a series of motion pictures on agriculture to the recently organized State College Foundation, Inc., by Richard J. Reynolds, of Winston-Salem, has been announced by Col. J. W. Harrel on dean of administration of the college and president of the Foundation. The moving pictures to be made in sound and color, will be produced to aid North Carolina farmers in increasing the value and output of their farms, particularly during the war emergency.

When completed the pictures will be given to the State College Agricultural Extension Service, for use of this and other College Agricultural agencies in their rural educational activities.

Mr. Reynolds, now a lieutenant in the U. S. Naval Reserve on active sea duty, completed arrangements to make the movies during a recent leave.

"I am doing this," he said, "because I think that nothing is more important to the war effort than the production of food. The farmer has a big job, and needs such aid as I believe these educational movies can give." Mr. Reynolds' interest in agriculture has been stimulated by the operation of his own large farm on which he raises crops of the Piedmont section.

Dermid Maclean, of Winston-Salem, in making the movies, with the cooperation of the office of F. H. Jeter agricultural editor of State College, and the technical assistance of Extension specialists and county farm and home agents.

"North Carolina, Variety Vacationland," the film which Lt. Reynolds produced and gave to the North Carolina Department of Conservation and Development, and "Winston-Salem—A Balanced Community," a picture recently completed and presented to the City of Winston-Salem. Lt. Reynolds received a leave of absence as mayor to serve in the navy.

Present plans call for the production of five pictures, all to be made on North Carolina farms. Subjects to be treated are: home gardening, swine, dairying, poultry, and repair and maintenance of farm machinery. Other pictures on subjects of vital interest to North Carolina farm families will follow as rapidly as time and the seasonal activities to be photographed will follow.

Dean I. O. Schaub director of the Extension Service, said the pictures will be of great value in promoting the production of "Food for Victory" during the war emergency, and will be a substantial asset in the field of extension education.

cracker crumbs for au gratin dishes, if the ham flavor will blend in.
So far as ham rind is concerned, just consult a good negro cook. She will tell you all sorts of tricks of flavoring green beans, dried beans, split peas, and other vegetable mixtures, as well as soups and stews.

Cracklings for Shortening
The cracklings left after fat is rendered are excellent shortening for cornbread or gingerbread. Remember the "cracklin' bread" of the old song. Used alone, one-half cup equals two tablespoonful of butter. If anyone objects to the chewy bits, add a bit of chopped apple to cornbread or muffins, raisins or currants to gingerbread.

Fat from chicken, turkey, goose or duck, used separately or in combination with other fats is excellent for cookies, as well as for other uses previously mentioned. It helps give a crisp brown to pancakes, for example. Either render fat or that hardened and lifted off broth can be used. Use slightly less of this fat than butter or other fats called for in standard recipes.

Raw chicken fat, or fat from other fowls, finely chopped, is recommended, mixed with half melted butter or used for the entire amount, to season stuffing for roast fowl of all kinds. Rendered fat also can be used.

You probably will save time by sticking to chicken fat for cakes and cookies leaving bacon, beef and others for frying or flavoring. Mixtures are good for deep frying although some cooks prefer all bacon fat.

You may prefer to make savory fat for seasoning. Heat your fat for about an hour with one of the following: onion, whole thyme, savory, marjoram or bay leaf. Experiment with clove to see if you wouldn't like it in muffins or gingerbread. Extra spices and chocolate may be used in cake to cover any pronounced fat flavor, such as mutton. And remember to increase the salt in the recipes, since home fats are not salted.

Workers get priority in bus and street car queues in Scotland.

OLD BELL ON WATER TANK TO WARN OF FIRES AGAIN

Red Springs, Feb. 28.—Horses are not the only old friends back in circulation in Red Springs to help win the war.

The old fire bell on the water tank, which for more than 20 years faithfully called the volunteer fire department—and most of the citizens—to every fire, large and small, has come into its own again, in the same old capacity of public fire alarm signal.

The more musical siren which replaced the old fire bell in 1927, will be used only to announce air raids and blackouts for the duration.

IMPORTANT PEANUT

Three hundred commercial products are now made from peanut, varying from fire-fighting foams to synthetic wool resembling the finest Scotch wools.

Last year timber production in the United States was about 6 billion feet under the requirements of the armed services, reports R. W. Graeber, in charge of forestry extension at N. C. State College.

ADMINISTRATOR'S NOTICE

Having qualified as administrator of the estate of Neill A. McDonald, Sr., late of Hoke County, North Carolina, this is to notify all persons having claims against the said estate to present them to me, duly verified, on or before the 11th day of March, 1944, or this notice will be plead in bar of their recovery. All persons indebted to the said estate will please make immediate settlement.

This 11th day of March 1943.
W. A. McDonald,
Administrator.

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