

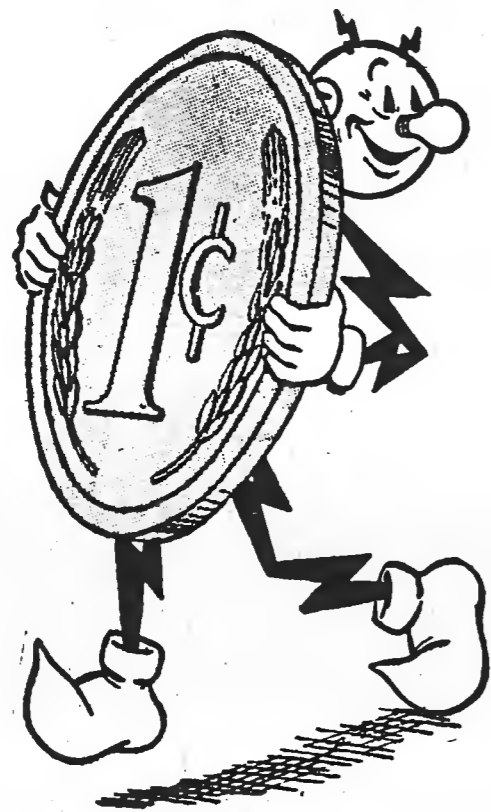


ANNOUNCER: "These days a PENNY is a pretty insignificant coin. Yet, spent for electricity, it will light a hundred-watt bulb more than three hours—wash three tubs of clothes—vacuum-clean six large rugs—or toast 35 slices of bread.

"Penny for penny, dollar for dollar, electricity is STILL one of the biggest BARGAINS in your family budget—even though the costs of SUPPLYING it have risen considerably over the years. Yet, despite the rising costs of supplying your electric service, the price to you has been KEPT LOW! This has been the result of the wider use of electricity, and of the efficient methods of business-managed electric light and power companies like Carolina Power & Light Company.

"Today, the average American family gets twice as much electricity for its money as it did twenty years ago—but the average family served by Carolina Power & Light Company actually gets THREE TIMES as much!"

CAROLINA POWER & LIGHT COMPANY



Proper Curing Advised For Sweet Potatoes

Farmers who cure their sweet potatoes carefully and store them at the proper temperature and humidity are finding their losses from rot to be reduced appreciably, says H. M. Covington, Extension Horticulture specialist at State College.

Sweet potatoes have for years been "cured" before storage—kept for about 10 days immediately after harvest at a temperature of 85 degrees and a relative humidity of about 85 per cent. The explanation for the sureness of this process is that when the skin of a sweet potato tuber is broken in the harvesting process, the tuber forms a layer of corky cells which heals the wound. This healing takes place most rapidly in fairly high temperature and moisture conditions.

Even with the greatest possible care in handling, there are at least two small wounds on almost every sweet potato, where the ends are broken in harvesting. Until completely healed by the formation of new cells, these breaks are entrances for disease-producing organisms. U. S. Department of Agriculture specialists working in cooperation with the Southeastern States have found that wound-cork layers formed beneath the dried and hardened wound surface greatly retard infection and to a large degree actually prevent it.

At a temperature of 85 degrees and a relative humidity of 85 per cent this healing process begins by the third day and proceeds rapidly.

The potatoes should be placed in the curing house within a few hours after digging, and in no case should they be allowed to remain outside over-night. After curing, storage house temperatures should drop to about 55 degrees, but humidity should be maintained at 80 to 85 per cent. Storage temperatures should not be allowed to go below 50 degrees, or cold damage may result.

The North Carolina sweet potato crop averaged 115 bushels per acre in 1947.

Protect Hogs From Cholera

With hogs selling for \$25 to \$30 per hundred pounds, farmers should take every precaution to guard against an outbreak of cholera in their stock, says Dr. C. D. Grinnells, professor of veterinary science at State College.

Protection against this dreaded disease, Dr. Grinnells said, in terms of dollars and cents, is four times as important to North Carolina swine raisers this fall as it was ten years ago.

Therefore, the financial loss due to hog cholera this fall may be the highest in history unless swine raisers take every precaution to protect their stock, Dr. Grinnells declared. Cholera is the No. 1 killer of swine of all ages, he said.

The American Foundation for Animal Health has outlined the following points on hog cholera prevention:

Guard against bringing the cholera virus onto your farm on clothing, bags, wagons or other equipment.

Have newly-purchased stock examined, and quarantine the newcomers until you are sure they are not disease carriers.

Have all pigs vaccinated, preferably around weaning time. First, however, make sure that the pigs are in physical condition to receive vaccination. Take no chances on inexperienced handling of virus.

If unprotected swine show signs of fever, loss of appetite or weakness, suspect cholera first. Have the trouble diagnosed immediately, isolate the ailing animals, and warn your neighbors.

Hatcheries and dealers in the Chatham area placed 107,000 chicks with broiler producers during the week ended September 11.

Poultry Breeders School Scheduled In Asheville

A Poultry Breeders School, the first such one to be held in the state, has been scheduled in Asheville, September 27, according to C. J. Maupin, Extension poultry specialist at State College.

This is a new attempt to get the hatcherymen, poultry breeders and other interested poultrymen together and discuss breeding and new research discoveries made in this important field, Mr. Maupin said. The program which has been arranged for the meeting is a simple one and has been planned for the interest of poultry laymen as well as specialized breeders, the specialist declared.

Scheduled to begin at 10:15 a. m., the full day's program will be followed in the next three days with the Carolina Poultry Industries Exposition, an event of interest to all poultrymen.

Topics of talks scheduled to be given at the Breeders School include: Fundamental Principles of Genetics, as Applied to Poultry Breeding; Selection Through Family Breeding as Compared with Individual Performance; Selection and Breeding for Better Broiler Quality; How Good are our Hatchery Chicks?; and Inbreeding and Hybrids. These talks will be given by out-standing men in their fields from State College, Clemson College, the U. S. Department of Agriculture and N. C. Department of Agriculture.

The evening program will be given over to a panel discussion of breeding problems, Mr. Maupin stated.

The State's commercial apple crop is currently estimated at slightly more than one million bushels.

FREE

All Republicans and their Friends are invited to a Fish Fry at the Armory, Wednesday night, Sept. 29th at 7 O'clock.

A Speaker Will Be Present

30-DAY SMOKING TEST PROVES CAMEL MILDNESS!



THIS TEST REVEALED NO THROAT IRRITATION DUE TO SMOKING CAMELS!

In a recent test, hundreds of men and women smoked Camels—and only Camels—an average of one to two packages a day—for 30 consecutive days. Each week their throats were examined by noted throat specialists—a total of 2470 examinations—and they found not one single case of throat irritation due to smoking Camels.

"The new Ford knocked my hat off!"

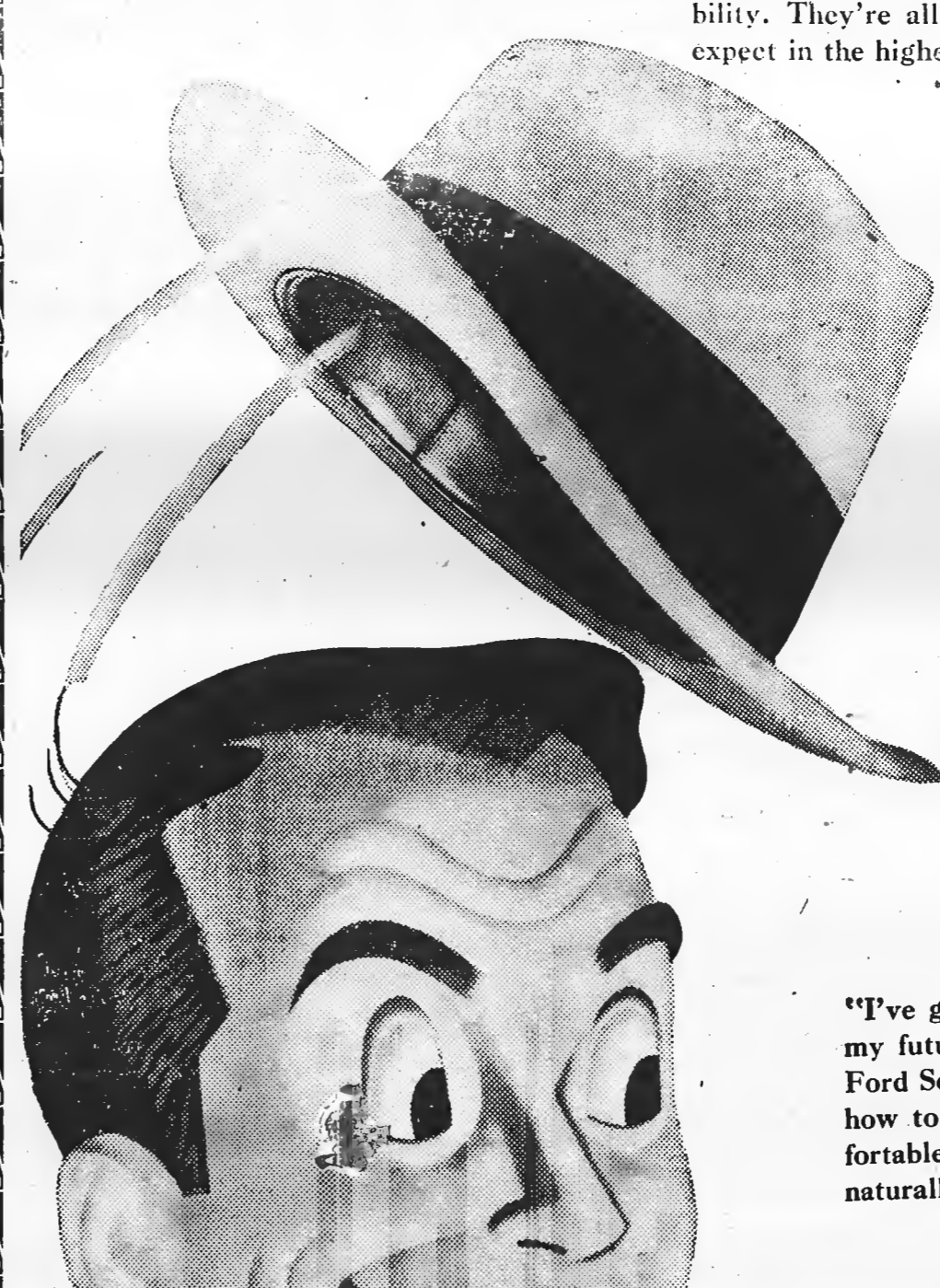
"I knew it would be the fine car of its field. But that '49 Ford is clear out of its class. It's the car of the year."

"Take those 'Magic Action' Brakes, the 'Mid Ship' Ride, the new 'Picture Window' Visibility. They're all the type of features you'd expect in the highest priced cars."

"My dealer took me out for a ride. Those 'Hydra-Coil' front springs and 'Para-Flex' rear springs are mighty smooth! And what room! . . . those seats are sofa wide."

"—and my hat's off to Ford Service too!"

"I've got my order in. But, till that Ford in my future is in my garage, I'm getting real Ford Service at my Ford dealer's. He knows how to keep my Ford safe, peppy and comfortable. And some day he'll own it . . . so, naturally, he's keeping up its trade-in value."



OAKDALE GIN

We are glad to say that our Oakdale Gin plant with all its new machinery is at last in operation and doing a good job on all types of cotton.

In making this announcement, we must express our thanks and sincere appreciation for the friendly interest shown in the new installation, and for the wonderful patience our customers have shown in waiting until we could get started. The lateness in getting started was beyond our control and embarrassed us more than we like to think about. However, the sympathetic understanding of our efforts shows once more that friendship in a business relationship is just as fine as friendship in any other kind of relationship. We are proud of your interest in our efforts to bring the best in ginning to this community.

It is impossible to give cotton a better color and staple than nature gives it. But our new equipment will gin and condition your cotton in such a way, that all the color nature intended it to have will show up in the sample, free from dust and dirt, and relatively free from leaf trash, depending upon the method of picking.

Once more, let us say "thank you" for the interest shown in what we are trying to do for cotton growers in this area, and also for your patience.

The Johnson Co.

Owner and Operator of Oakdale Gin

RAEFORD AUTO COMPANY

Phone 251-1

Raeford, N. C.

Your Excited Ford Dealer