

# ROCKFISH NEWS

By Mrs. A. A. McInnis.

Bruce Dees of State College and Graham King of Chapel Hill spent the Thanksgiving holidays at home.

Miss Ruby Wood who teaches at Franklinville and Miss Vera King of Nashville were at home for Thanksgiving and the following week end.

Mr. and Mrs. William Motley and son, Robert Neil, and Miss Sarah Neil McKeithan of Burksville, Va. Mr. and Mrs. Westley McKeithan and daughters, Patricia and Delia, of Sharon, Penn. and Mr. and Mrs. Melvin McDowell of Apex visited Mr. and Mrs. Neil McKeithan during the Thanksgiving holidays. Miss Sarah Neil McKeithan is a student at Shennandoah College this year.

children, Mr. and Mrs. Smith McInnis and children and Mr. and Mrs. E. J. Hare and baby daughter spent Thanksgiving day with Thomas McInnis and Mrs. Mary McInnis.

There will be a miscellaneous shower for Mrs. Harold Tillman, recent bride, at the home of Miss Grace Ling, Friday evening.

Misses Maggie and Lucy Smith Samuel and Miss Sarah C. McInnis, Mary Ethel, Jack and Samuel Smith of Wagram visited relatives at Rockfish last Thursday.

John Parker and Dougald McDougald of Wayside left Tuesday for Florida to spend several months.

Bud Weston Stephens came home from Highsmith hospital

last Friday after being treated there several weeks following an automobile wreck. He is still in a cast and had to be brought home in an ambulance, but his condition is fairly good at present.

Mrs. N. H. Forbis of Lumber Bridge and daughter, Carolyn, spent Thanksgiving with her parents, Mr. and Mrs. S. N. McColl.

Mrs. Douglas Monroe has been right sick with some thing like intestinal flu. We wish for her a speedy recovery.

Mr. and Mrs. Doug Stephens have moved to Rockfish from near Fayetteville. We welcome them to our community.

Dr. Bob Creadick of Duke and Prof. John Elmendorf of Chapel Hill visited in the home of Mr. and Mrs. Herman Koonce last Friday night and went deer hunting Saturday morning. They shot at a deer and missed but escaped without the usual penalty. Prof. and Mrs. Elmendorf, who have many relatives here expect to move to Mexico to make their home some time in the near future.

Miss Jean Lindsay and Ruby Berry of Greensboro visited Miss Lindsay's aunt, Mrs. F. P. Bethea, at the home of Mr. and Mrs. Herman Koonce Thanksgiving day.

Wm. Adcox who is a student

at Chapel Hill was at home for Thanksgiving. William is majoring in instrumental music and is aspiring to become a band leader some day. Here's wishing him much success.

Mr. and Mrs. William Bennett, Mrs. Herman Koonce, Miss Ellen Kate and Lacy Koonce attended the Carolina-Virginia ball game at Chapel Hill Saturday.

Miss Leona Therrell of Fort Bragg in the home of Mr. and Mrs. Herbert Long Thanksgiving day.

Mrs. D. E. Miller and daughters, Sylvia, Nancy and Gayle visited relatives and friends at Apex last Friday and Saturday.

A. A. Wright left Saturday to visit his sister, Mrs. Mary Savage and his son-in-law and daughter. Mr. and Mrs. E. R. Brown in Raleigh for a few days.

Mr. and Mrs. C. H. Hammond and son, Henry, of Fayetteville visited Rev. and Mrs. D. E. Miller Sunday evening and attended the evening worship service at Tabernacle church.

The Grange will meet at Wayside on Wednesday night, November 7.

Howard Wood of Newport News Va. visited his mother, Mrs. C. L. Wood and family at Thanksgiving.

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## State College Answers Timely Farm Questions

QUESTION: What is the purpose of smoking meat?

ANSWER: The purpose of smoking is to add flavor as well as to give a more desirable appearance to the meat. Smoking also improves the keeping qualities of meat.

The procedure that is generally recommended for smoking meat is as follows: After the meat has been removed from the brine or dry cure it should be soaked in

cold water for several hours, scrubbed with a clean stiff brush and then hung to dry over night in the smoke house. Care should be taken to prevent the cuts of meat from touching since this will cause streaking. It is possible to smoke meats by either of two methods. It may be smoked 24 to 48 hours at a temperature of approximately 125 to 135 degrees F. This will give a light mahogany colored smoke. If the meat is to be stored for summer use it is generally more satisfactory, however, to smoke it at a temperature of 80 to 100 degrees F., at intervals of approximately 5 to 10 days, over a period of several weeks. After the meat is smoked many people like to season it heavily with black pepper.

QUESTION: Is it all right to can meat in half gallon or larger jars?

ANSWER: Meat should not be canned in any jar larger than a quart. Pints are even better than quarts. It takes so long to process meat packed in half gallon jars that some meat is over-cooked while there may be "cold spots" within a jar. In these "cold spots" spoilage bacteria may survive.

QUESTION: How can I recognize fowl pox in my laying flock?

ANSWER: External pox is recognized in the early stages by the appearance of blister-like nodules on the exposed surfaces of the body, particularly the comb and wattles. These areas later develop into hard scabs. The internal type of infection, sometimes called wet pox, forms white to yellowish patches or false membranes in the region of the mouth. When these patches are removed a raw bleeding surface is exposed. Mortality is usually not high, but egg production may be markedly decreased.

More farm people are killed in motor vehicle mishaps than any other class of accidents.

W. C. Toney of Henrietta, Rutherford County, reports that he will make 30 bales of cotton from the 28 acres he planted this year.

Five Duroc sows belonging to John S. Sykes, Route 4, Conway, have produced five litters of pigs which weighed 1, 792 pounds at 56 days of age.

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Washington State Delicious APPLES, 2 lbs 27c	Standard Red Ripe Tomatoes, 2 no. 2 25c	Armour's Corned Beef Hash, lb. can 35c
Extra Large GRAPEFRUIT, 3 for 27c	Armour's Corned Beef Hash, lb. can 35c	Van Camp's Hominy, 2 no. 2 21c
ARMOUR STAR SMOKED HAMS, lb 49c	Armour Vienna Sausage, no. 1/2 19c	HI-C Refreshing Orangeade, 46-oz 29c
14-16 lbs Ave. — Whole, Butt or Shank End	Armour's Star (Thin sliced) BACON, lb 55c	Sunshine Krispy Crackers, lb 25c
Armour's, 1 Lb. Rolls — All Pork SAUSAGE, lb 39c	Meaty Rib or Loin End PORK ROAST, lb 37c	Ivory Flakes Or Ivory Snow, lge 29c
Center Cut PORK CHOPS, lb 49c	Select OYSTERS, pt 85c	Soap — 3 Reg. Bars 25c Sweetheart, bath 12c
Standard OYSTERS, pt 75c	Regular Size Camay Soap, bar 8c	Old Dutch Cleanser, 2 cans 23c

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