## **State College Answers** Timely Farm Questions

QUESTION: How can slugs and snails be controlled?

house clean and free from rubbish, old boards, bricks, and like materials, which offer protection to the pests. Painting-up foundation walls and the walls of dug wells also is an aid in control.

When snails or slugs have become established, the U.S. Department of Agriculture recommends that a poisoned bait con-ANSWER: The favorite haunts sisting of one ounce of metaldeof slugs and snails are damp or hyde to three pounds of wheat moist places under or near ac- bran, slightly moistened, be scatcumulations of decayed vegeta- tered over the infested area. tion or rubbish, piles of old Sometimes fairly good control boards, bricks, and stones, and can be obtained by the use of a dense, low-growing vegetation. bait consisting of one part of cal-They also are found in basements cium arsenate in 16 parts of bran, and drain pipes and on rough moistened and scattered about a stone walls and well walls. Thus garden or other places where it it is important to keep the base- may be used with safety. Both ment and spaces beneath porches metaldehyde and calcium arsendry and the garden and green- ate should be used in the bait

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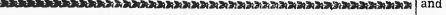


We want Santa to relax a minute and take the quick convenient telephone way to send you our very best wishes for the happiest of holidays.

We're sure you'll telephone Christmas greetings too-so place your calls early, won't you?

Merry Christmas!

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THE NEWS-JOURNAL

#### THURSDAY, DECEMBER 22, 1949

### HIS "HOME AWAY FROM HOME"



hiding places beneath boards or may obtain a copy of this publirubbish. cation. When only a few slugs or snails are present, they may be collected USDA Farmers Bulletin No.

by hand picking at night. with 1895, "Land Slugs and Snails and the aid of a lantern or flashlight, Their Control," gives more com- a 

QUESTION: How long should turkey be cooked?

ANSWER: Not as long as most housewives think, says Miss Ruth Current, State home demonstration agent. Laboratory tests show, she says, that quicker cooking is more satisfactory for birds weighing more than 101/2 pounds dressed or nine pounds ready-to-cook.

creased slightly for best results. Cooking time and oven temperatures for birds of various readyto-cook weights are recommended as follows: 5 to 81/2 pounds, 325 degrees, 21/2 to 3 hours; 9 to 12 pounds, 325 degrees, 3 to 31/2 hours; 12 1-2 to 15 1-2 pounds, 325 degrees, 3 1-2 to 4 1-2 hours; 16 to 21 pounds, 300 degrees, 41/2 to 6 hours; 21 1-2 to 26 pounds, 300 degrees, 6 to 71/2 hours. ,

Oven temperatures have to be in-



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