

The News-Journal



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State College Hints To Farm Homemakers

QUESTION: How can I keep my turkeys picking feathers from other birds?

ANSWER: Feather picking is a mild form of cannibalism, and flesh picking is a more severe form, says L. W. Herrick, Jr., turkey specialist with the State College Extension Service.

He says ample feeder and floor space will reduce this trouble considerably. Providing oats as one of the grains appears to be helpful in preventing feather picking and cannibalism also. Baled alfalfa or some other le-

gume hay, fresh cabbage and other such materials placed in the pen seems to curb this vice, says Herrick.

Debeaking, cutting or burning off the outer one-fourth inch of the upper mandible will control this habit. Another way is to fit a hog ring into the nostrils without penetrating the septum and allowing it to swing between the upper and lower parts of the beak is also effective. None of these methods interfere with eating or drinking says Herrick.

QUESTION: Can peppers be frozen?

ANSWER: Yes, say food preservation specialists. The Ruoy King or Pimiento variety should be used. They should be washed, halved or sliced and scalded for two minutes. Then cool, pack and freeze.

A mixture of green, red and yellow pepper slices makes a beautiful combination to use with corn or other vegetables, say the specialists. Package these in small amounts. Halves may be frozen and used as stuffed peppers. Frozen peppers are not suitable for salads where crispness is desired.

QUESTION: How many seed potatoes will I need to plant an acre of sweet potatoes?

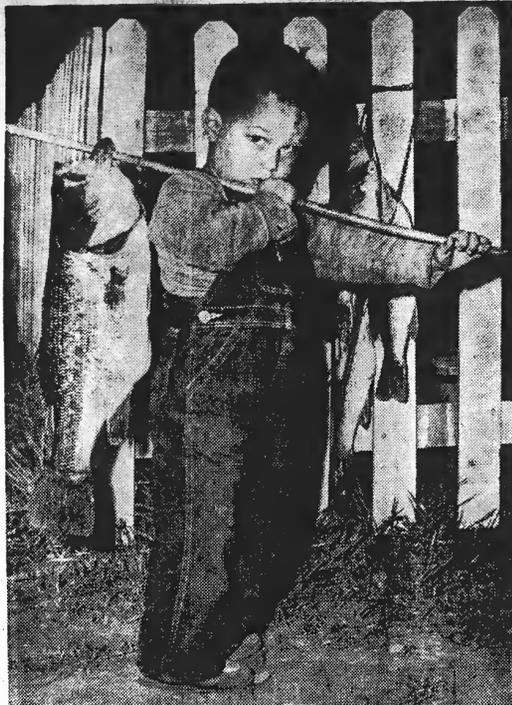
ANSWER: It depends on the size of the seed and method of growing the sprouts or vine cuttings, says the specialists.

For example, in a hot bed six bushels of potatoes one and one-half inches in diameter will produce enough in three pullings. In a cold frame the requirements are seven bushels. In "mammy rows" (field bedding in rows) it will require eight to 10 bushels to produce enough vine cuttings by June 20.

State College Answers Timely Farm Questions

Garbling in home canning doesn't pay—and that's putting it mildly, home canning specialists say. They explain that any housewife who is going to the trouble and time of canning should make sure that all equipment is in best condition and that she uses fresh food of good quality and follows the most up-to-date directions.

Housewives sometimes are tempted to save a penny here and there by using imperfect jars or



"Let me tote him home, Carl," young Bob Akin, above pleads with Carl Longworth who caught the 7½ pound large-mouth bass. Young Akin is the four-year-old son of Mr. and Mrs. Pete Akin, druggists at Fontana Village, resort town in the Great Smoky Mountains. Carl Longworth, TVA electrician, caught the fish in the thirty-mile-long lake formed by Fontana Dam.

lids. That's hazardous. Any jar with the slightest crack or chip should be discarded because these defects may prevent an airtight seal and thus lead to spoilage. The same is true of lids with dented or spread edges, or masonry-type caps with loose or cracked linings.

The flat lids of two-piece metal closures cannot be re-used so should be discarded when the jar of food is opened. Generally it is safest to buy these lids new each year, even if some unused are left from the year before. The pressure gage of a canner should be checked for accuracy each year.

The specialists remind housewives that canning cannot improve any food and therefore that putting up poor quality food does not pay. They advise using only fresh, firm, sound fruits and tender vegetables, and canning them as soon after harvest as possible.

How "C-Rich" are your canned tomatoes? Now is the time to do a little thinking about your supply of canned tomatoes for the winter. They are a valuable source of vitamin C. Vitamin C protects the health of the teeth and blood vessels, helps in the healing of wounds, and aids in warding off many infections. Since it is not stored in our bodies, every day's food must provide us with an adequate supply.

Solicitations for charitable purposes in North Carolina, other than purely local drives, must be licensed by the State Board of Public Welfare.

Folder On Dairying Edited By Extension

A new Extension Folder entitled "Links in the Chain to Better Dairying" and prepared by R. L. Wynn, Negro Extension specialist, came off the press this week, according to F. H. Jeter, editor of the State College Extension Service.

The folder presents in picture-story form the essential of good dairying. Some of the features portrayed by Wynn are a safe water supply, mastitis-free cows, sanitation, and clean, tight milking barns.

Care of cows and milk isn't the only essential, according to Wynn. A good Ladino pasture is also necessary in providing a cheap, economical source of feed. Wynn says a good vigorous growing pasture is also an aid in maintaining a healthy herd.

Wynn uses pictures to demonstrate that raising calves as herd replacements is essential to economical production of milk.

Copies of the folder may be obtained from the local county agent or by writing the Agricultural Editor, State College Station, Raleigh, and requesting "Links in the Chain to Better Dairying," Extension Folder No. 82.

Children may legally be placed for adoption in North Carolina only through county departments of public welfare, except for three child-placing agencies licensed by the State Board of Public Welfare.

Tar Heels Don't Drink Enough Milk

One of the many reasons why North Carolina needs improved pasture and more livestock on its farms is that consumption of livestock products in the State falls far short of what nutritionists recommend for good health, says D. W. Colvard, head of the Animal Industry Department of the North Carolina Experiment Station.

The State would need half again as much milk if its citizens consumed the amount of milk and dairy products recommended by nutritionists, says Colvard. They recommend 301 quarts of milk or its equivalent in dairy products per person annually. The average person in the United States consumes 284 quarts, but the average in North Carolina is only 228 quarts.

Fluid milk was once a classic example of North Carolina's livestock deficiency. During the past two years, local Grade A production has equalled or exceeded the demand during the summer or "fluid milk" season. However, to meet the State's needs the year round, says Colvard, dairy herds and the pastures to support them will probably require a further increase.

Grade A milk isn't the only product falling short in State consumption. Only about a fourth of the beef consumed in North Carolina is produced here. About a tenth of the eggs and poultry products consumed come from out-of-state sources.

Under our present economic system the desire to be self-sufficient is not a justifiable motive, Colvard continues. However, there are other reasons for producing all the livestock products we consume.

Such products are the most perishable foods we have. When they are shipped into the State, sometimes from great distances, they lose some of their flavor and food value. Also livestock products are bulky, meaning that a large part of the price paid for them is transportation charges.

ATU Sees No Rush Of Sugar For Stills

Are bootleggers in this section stocking up on sugar?

Reports from several sections of Cumberland and nearby counties tell of large sugar purchases.

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But Alcohol Tax Unit agents here say they have noticed no unusual rush for the product — the lack of which virtually halted the manufacture of non-taxed-paid whiskey during the last war.

ATU agents said large sugar purchases may be used as circumstantial evidence against known bootleggers, and agents keep a close watch on such goings-on. It was pointed out that this is canning season and the reported large sugar purchases may be explained on that score.

Incidentally, government spokesmen have announced that there is no threat to the sugar supply and no need for consumers to stock up.

Amended Federal legislation in 1948 raised the maximum aid to dependent children grant in this state to \$27 monthly for one child and \$18 monthly for each additional child.

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