

UN Sees Poultry As World "Pump Primer"

Chicken flocks offer a very rapid means of boosting food supplies in hungry areas throughout the world, says a new report from the Food and Agriculture Organization of the United Nations, New York City. It sees no significant obstacles, with modern drugs, to establishment anywhere of a sound and progressive industry.

After an area-by-area review, in general terms, of present and potential utilization of poultry products the FAO report singled out poultry as

an inexpensive economic "pump primer." The poultry industry could be stimulated by establishment of poultry feed mixing units to channel distribution of feed surpluses, said the FAO. Such mixing units later could function with purchases of feedstuffs, made possible by the profits from increased production.

Teachey Veteran Dies

Funeral services for Norman Faison Southerland, 65, of Route 1, Teachey, were held Thursday at 3 p.m. in the Norman Funeral Home Chapel in Wallace. The Rev. Harry Goodwin, pastor of Rockfish Presbyterian Church, officiated. Burial was in Rockfish Cemetery.

He died early Wednesday in the Veteran's Administration Hospital in Fayetteville, and was a member of Rockfish Presbyterian Church and the Wallace Masonic Lodge No. 595. Survivors include his widow, Mrs. Mabel McNeil Southerland; four sisters, Mrs. W.C. Worsley and Mrs. W.B. Baker of Wallace; Mrs. C.R. Simpson of High Point and Mrs. W.B. Whitfield of Columbus, Ga. and a brother, Hurkles Southerland of Teachey.

Pallbearers were: Cecil Worsley, George Worsley, Donald Worsley, Mansel Baker, Tommy Baker and Jimmy Southerland.

National School Week Proclaimed

The National School Lunch Program is the largest single food service in the nation, according to the U.S. Department of Agriculture. It now serves one out of every three children in the nation's schools.

The program is an amazing network of thousands of small enterprises operated by local citizens for the benefit of their children. Put together, these small enterprises are a 1 1/4 billion dollar food industry, serving 2.7 billion lunches a year.

Food used in the National School Lunch Program has now reached a value of well over \$800 million annually. According to USDA's Agricultural Marketing Service which administers the program nationally, four-fifths of this food, almost \$650 million worth--is bought by the schools by their own local market areas.

Total foods used in the national lunch program annually represent a train of 137,000 cars--reaching a length of over 1,000 miles. This represents over 10 percent of the total U.S. food sold through food service outlets.

In recognition of the lunch program's value and achievements the Congress in 1962 requested the President to issue annually a proclamation calling for observance of National School Lunch Week. For 1963, it is the week beginning October 13 with the theme of "School Lunch Serves the Nation Through Food for Learning."

In issuing the proclamation, President Kennedy called upon the people to observe National School Lunch Week this year in order to increase public understanding and awareness of the significance of the school lunch program to the child, home, farm, industry, and to the nation.

The President's proclamation also calls attention to the fact that the lunch program represents one of the nation's best examples of a cooperative local-state-Federal partnership for the benefit of a most important segment of the country's population.

When the 16 million school children sit down to appetizing lunches served through the National School Lunch Programs this year, they enjoy the benefits accumulated over more than a hundred years of American agricultural progress.

Since the passage of the National School Lunch Act in 1946, the school lunch program has been extended to all 50 states plus the District of Columbia, Puerto Rico, the Virgin Islands, Guam, and American Samoa. Great improvements have been made in management and operation techniques, tying in the program with plentiful foods information issued by the Agricultural Marketing Service, and now, giving special assistance to distressed areas.

The Agricultural Marketing Service is continually making improvements in the operation of the national program and in purchasing foods for use in school lunches. Under a provision of the National School Lunch Act, the Agricultural Marketing Service buys and distributes to participating school foods that are of high nutritive value and suitable for lunches.

These expanded purchases help fill requirements of the Type A lunch, which is the basic lunch pattern established by USDA home economists. It is based on recommendations of the nation's leading nutritionists. Often the Agricultural Marketing Service also makes available to all eligible non-profit school lunch programs, foods which have been obtained under authority of legislation to widen the market outlet for farm products.

Only a small part of the food commodities for the lunch operation, however, are furnished from USDA sources. Most of the food used in the program is purchased locally by the participating schools, thereby providing an expanding market for U.S. farm products.

Three basic requirements for school participation in the National School Lunch Program are that the lunchroom be operated on a nonprofit basis, that free or reduced price lunches be provided for children determined by local school officials to be unable to pay the full price, and that the lunches served meet the basic Type A pattern.

The Type A lunch, as compared to the average a la carte lunch, meets from a third to a half of the recommended daily dietary allowances and includes as a minimum, a protein-rich food, generous servings of fruits and vegetables, bread, butter or fortified margarine and a half pint of milk.

The National School Lunch Program teaches children to develop sound food habits, eat a wider variety of foods, and practice good table manners. The lunch operation helps to make a wholesome, appetizing lunch available to the nation's children every school day.

FRIED CHICKEN

1 broiler-fryer chicken, cut in serving pieces
1/2 cup flour
1 teaspoon salt, pepper and paprika in paper bag or shallow dish. If paper bag is used, put chicken in bag and shake until coated; or roll in flour in dish. Put shortening or salad oil in skillet to a depth of 1/4 inch. Heat until drop of water sizzles in fat. Place chicken, skin side down, in skillet and brown. Put larger, meatier pieces first; add liver and gizzard last few minutes cooking time. When chicken is brown on one side, turn and brown second side. Cook uncovered 15 to 25 minutes on each side. YIELD: 4 servings.

Tested and approved by the National Broiler Council.

Egg Industry Conference

The 1963 Egg Industry Conference will start Monday afternoon, November 11, at 1:00 p.m. and run to noon Tuesday, November 12. The conference is being conducted by the Department of Poultry Science and the Division of General Extension.

egg hens, mixing feed, leucosis, poultry research and sales philosophy. Also, a thirty-minute movie will be shown entitled, "The Wilkes Story." There will be a question and answer period following each session.

The program on Monday afternoon will cover topics on egg facts, implant egg washing, growing versus buying started pullets, colony cages, laryngotracheitis, coccidiosis, egg story, and a 4-H demonstration on eggs. On Tuesday morning the program will feature topics on the family type poultry farm feeding hatching

Every poultry man and all workers engaged in the egg industry in Duplin County should attend this 1963 Egg Industry Conference, because it will provide the latest information on the production and marketing of quality eggs. Also, it will provide everyone in or connected with the egg industry to discuss problems of mutual interest.

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Adequate Lighting For Egg Production

BY SNODIE B. WILSON ASSOCIATE AGRICULTURAL EXT. AGENT

Artificial lights have been used for the lighting of the laying house for many years. At first it was thought by poultrymen that the value of artificial light was that it gave the chicken more time to eat. Actually, light is beneficial because of the stimulation which it produces of the pituitary gland. This gland releases hormones necessary in the production of eggs.

Since the latter part of June, day-length has been growing shorter. By the beginning of October, number of daylight hours is down to less than 12. It is recommended that once production has started to peak (about 70-75 percent production), natural daylight or natural plus artificial light should provide at least 14 hours per day. Decreasing light produces slumps in egg production. Increasing light stimulates egg production.

For optimum production, provide one 60 watt bulb with a reflector located seven feet above the floor for each 200 square feet of floor space. Dirt and dust will drastically reduce the light output below the desired level. It is necessary to clean the fixture every two weeks to maintain adequate lighting. Sufficient light should

be reflected on all portions of the floor to stimulate the entire flock. In houses 36 feet wide, a row of lights should be placed down the center with a row 8 feet on either side of this center row. Space the bulbs approximately 16 feet apart in the rows. Place nests in an area that is not brightly lighted in the fringe areas of illumination. Place feeders and waterers in the well-lighted area.

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