

When Green Corn Goes To Market

By GUY A. CARDWELL

There is a substantial increase this season in corn acreage in territory served by the Atlantic Coast Line.

As green corn shipping time will soon be here some thought should be given to the preparation of this crop for market.

In some places corn comes in from the field to the shipping platform where it is graded and packed in slat crates and then precooled as described below. However, at many places in the Carolinas corn is graded and packed in crates on the farm. Sometimes it is precooled and over is the necessity for thorough shipping.

If corn is graded and packed on the farm, care should be used to put up a uniformly neat looking pack—a ragged pack most assuredly will not sell as well as a neat looking pack. Corn heats quickly and the shuck dries out and turns yellow; therefore, it should be thoroughly wet and precooled in making it ready for shipment.

Precooling is done in various ways. Sometimes the corn is cooled by drenching it with hydrant water from a hose, then again the corn is placed in a vat or trough of ice water and left for several minutes or pushed along by hand or pulled through the water on a chain operated by a motor until it is chilled.

The thought that I am trying to get over is the necessity for thoroughly wetting the corn before shipping. If this is not done the load is almost sure to arrive at destination in a heated and shrunken condition.

After precooling the corn some shippers use iced cars which are thoroughly cold when placed for loading and they also top ice. Other shippers, according to shipping distance, use iced cars, top icing, and standard refrigeration.

I cannot afford to recommend the form of refrigeration gives best results because of varying conditions. Most shippers of experience know what form of refrigeration gives best results for different shipping distances.

In shipping green corn the main

"Eastern Carolina Day" To Be Observed Tuesday, June 29th

June 29th has been designated by the Eastern Carolina Chamber of Commerce's officers and directors as "Eastern Carolina Day" and on this particular day special attention will be called to the advantages that Eastern Carolina has to offer, according to a statement made by Secretary N. G. Bartlett, for this paper this week. Attractive window cards will be distributed in each of the towns enumerating at least a few of the things which Eastern Carolina has to offer.

During the day a local Committee will call upon the Business and Professional men with a view of enlisting their active support for the Eastern Carolina Chamber of Commerce by subscribing for at least one membership. The membership in session in Kinston, April 12th with 440 present from all over Eastern Carolina adopted this procedure by Resolution and it is the hope of the officials of this organization that the local members as well as the local citizens will rally to this one day solicitation for the support of the organization which has stood the test for 15 years and has never failed in any section wide movement which it sponsored, according to a statement made by the present Secretary, who has been with the organization since its beginning. A small quota will be allotted each town and it is the belief that each town will be represented before the day closes.

The organization expects to concentrate during the next two years on constructive publicity for the section. This will be very opportune in view of the fact that the State will spend \$250,000 to advertise the State as a whole. The territories served by the Eastern Carolina Chamber of Commerce comprises 47 counties with about 40% of the entire population of the State.

thing to be accomplished is to have the corn reach the market in fresh, crisp condition. To accomplish this I feel that I can safely suggest and urge thorough wetting of the corn before or after loading and some form of precooling.

Hints for Homemakers By Jane Rogers



ALTHOUGH pineapple juice is ordinarily chilled in the tin before serving, many persons suffering from intestinal disorders, find the juice more to their liking if it is warmed, or slightly heated, especially when drunk at breakfast time. The chilled juice is much preferred as an eye opener, or an appetizer, but an excellent hot beverage for winter evenings is mulled pineapple juice. Here is the recipe: Take an 8 oz. stick cinnamon; 3 whole cloves; 1/4 teaspoon ground allspice; 1/4 teaspoon grated nutmeg in a small cloth of cheesecloth. Add to 1 quart of Hawaiian pineapple juice and bring to boiling point. Add little salt, and serve with a little cheese.

Brazil nuts add nutriment and give new flavor to countless other foods. As appetizers and as an integral ingredient in entrees, salads, breads, buns and in numerous desserts, these Amazon jungle nuts are winning wide favor. Every few weeks during the year fresh nuts arrive in this country. Ideal for summer use, they keep indefinitely in a refrigerator or other cool place. Shelled nuts should be kept dry covered. Brazil nuts may be raw or roasted, whole, sliced or ground.

The Cantaloupes Are Coming

By GUY A. CARDWELL
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The fine flavor of this healthful melon, a source of vitamins A, B, and C, is eagerly anticipated by thousands of gourmet, who welcome the fruit with open mouths. Imagine the disappointment of these epicures if the melon has been picked green and ripened enroute and comes to the table flat and flavorless.

There are different ways of selecting this fruit for ripeness, but only one way for flavor. Ripening on healthy vines is the secret of well-flavored melons.

The best test for detecting a vine-ripened cantaloupe is to examine the stem scar. If the scar is smooth clean and cuplike, it means that the melon was picked at "fullripe" or when ripe enough for the fruit to separate easily from the stem. A melon picked at "halfripe" or at a less ripe stage, will have some of the stem still adhering. If there is a little secretion of sugar around the stem scar, it is a pretty good indication that the melon is sweet.

Growers and shippers of cantaloups in western producing areas have realized that a decreased demand is the penalty which promptly follows the shipment of melons picked green and melons of poor quality. Today by improved methods these western producers are aggressively attacking the problem of getting vine ripened melons to consumers a long distance from growing centers.

Americans are accustomed to buying many varieties of muskmelons under the trade name "Cantaloups." In reality the cantaloupe is a variety of muskmelon common in Italy but not commonly grown in this country. Cantaloupe seeds, imported from Armenia, were first cultivated in western Europe in the vicinity of the Castle of Cantalupo, in Italy. We have borrowed the name and use it as a blanket term for many different varieties of muskmelons.

The Notted Gem group, developed for the most part at Rocky Ford, Colorado, is grown extensively for the commercial market. Hales' Best and Hearts of Gold varieties are popular with large growers because of their excellent shipping qualities. Little time as possible must be lost in grading and packing melons for market. They should, if possible, be hauled directly from the field to the packing shed and promptly graded, packed and loaded on cars. The important thing is to protect the melons from the sun when once picked and to get them packed for market as quickly as possible.

A container of U. S. No 1 grade cantaloupe must measure up to the following qualifications: The melon must be firm and mature—meaning they must have reached a stage of development that will insure proper completion of the ripening process. They must be free from cracks, sunburn, decay, and from damage caused by dirt, moisture, heat, disease, and insects. Ten per cent by count of the melons may be below the requirements of this grade, but not over 5 per cent of this tolerance may be allowed for any one defect and no tolerance for decay. Cantaloupe which fail to rate U. S. No 1 grade are ungraded.

Need Storage Plants For Poultry Products

Providing two or three centrally located packing and storage plants would work to the advantage of both buyers and sellers of poultry, believes T. T. Brown, extension poultryman at State College.

At present large grocery companies and packers are forced to buy the bulk of their poultry meat and eggs outside North Carolina because their demands cannot be satisfied within the State.

Yet, declares Brown, North Carolina poultry growers ship large numbers of their chickens and eggs to eastern markets.

This discrepancy is brought about because buyer and seller find it difficult to get together. Consequently the buyer will continue to make his purchases outside the state, and the seller will continue to ship his poultry north.

When there is such a huge potential market right here in North Carolina for poultry and eggs, some plan should be worked out so that local products could be bought by home companies and packers, Brown adds.

One large packing company made a survey of poultry resources in North Carolina a few years ago, but decided, at the time, there would be an insufficient amount of poultry and eggs to justify the erection of a packing and storage plant.

However, declares Brown, poultry production has expanded to the extent that two or three of these plants could be employed to good advantage at present.

Cooperation would be essential to the success of these plants, the poultryman points out. Before they could be set up, officials would have to be reasonably sure that there would be enough offerings from growers to keep the establishments going.

Health Before Everything
Public health lies at the very foundation of all human welfare. Unless that is conserved and protected, there is very little use in any other activity for the promotion of public welfare.—Calvin Coolidge.

CUMBERLAND NEWS

Mrs. Annie Crain and Rosalyn Miller, of Charlotte, are visiting Mr. and Mrs. C. L. Godwin.

Mrs. J. V. Roach and daughter, Amy Van, of Winfall spent Wednesday with Mrs. Ernest Stallings.

C. M. Umphlett, of Burgess, spent a few days last week with his daughter, Mrs. Clifton Morgan.

Miss Carmen Morgan left Wednesday for Wake Forest, where she is attending summer school.

Mr. and Mrs. George Roach and Mr. and Mrs. C. L. Godwin and daughter, Celesta, visited Mr. and Mrs. H. J. Boyce at Edenton Sunday afternoon.

Mrs. Annie Crain and Rosalyn Miller, of Charlotte, and Mrs. Susan Etheridge spent Sunday with Mr. and Mrs. H. C. Davenport, near Columbia.

Mrs. Effie Miller spent Sunday with Mr. and Mrs. George Booth in Norfolk, Va.

Mr. and Mrs. Harvey Stallings spent Sunday with Mr. and Mrs. David Miller.

Mr. and Mrs. Kenneth Miller spent Sunday at Nags Head.

4-H BOYS PLAN WORK

Fourteen club boys who are members of the 4-H club of Sladesville in Hyde County were entertained at supper by Mrs. W. E. Noble, Jr., last week. The boys discussed their work played games and had an enjoyable evening.

First Salt Works in Ohio

The first salt works in the section of the country, according to the Cleveland Plain Dealer, was established in 1796 on Salt Creek near what is now Zanesville. Fifty settlers pooled \$1.50 each, bought 24 kettles and set to work in shifts. They worked night and day to keep the kettles boiling, taking turns bringing wood for the fires. In twelve hours' time six men could produce 50 pounds of salt—which was worth \$3.

MULES SCARCE IN CHATHAM

Farming plans of A. O. Bowers of Chatham County were seriously upset for this season when a bolt of lightning killed his two mules last week. Due to the scarcity of work-stock in the County Mr. Bowers has been unable to buy others.

BUMPER CROP IN STOKES

Stokes County farmers report the best small grain crop of recent years with excellent acre yields being secured at harvest.

Money Saving Specials

FOR THE HAIR

Lucky Tiger Combination, \$1.75 value	98c
Wildroot Combination, \$1.20 value	69c
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25c toothbrush free with the purchase of any large tooth paste or powder.

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Colored, fancy, or white, in the new collar styles. Finely tailored.

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All hand rolled hem, smart colored borders on fine white batiste.

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Domestic and imported laces, in fancy patterns or with hand made clocks.

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