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DIPPING FOWLS IN SODIUM LIQUOR KILLS ALL LICE

Chicken Lice Exterminated More Effectively When Insecticide Is Made into Liquid Solution for Bird Dip—How to Dip a Fowl.

There seems to be a general sentiment among poultry raisers against the practice of dipping fowls. This is probably partially on account of the fact that the dips tried have been of an oily or caustic nature and have tended to soil the feathers and in some cases injure the skin of the fowl and give the feathers a thorough wetting. The experience of poultry specialists of the United States Department of Agriculture does not justify this aversion to dipping in a sodium-fluorid solution. The dipping method, however, is most applicable to the Southern States and to summer treatments in the North.

Warm Sunny Day Necessary. The first requisite is a rather warm sunny day so that the fowls will dry quickly. Windy weather should be

avoided. In dipping fowls as described the feathers do not get thoroughly wet, and if the operation is finished an hour before sundown the fowl will become thoroughly dry before going to roost. In the rather extensive tests made of this method no ill effect whatever from the dipping has been observed. As compared with dusting, this method has an advantage in that it reduces considerably the cost of materials, is more rapidly done, and the discomfort to the operator is avoided. It is just as effective as dusting.

The lice die much more quickly following dipping than when sodium fluorid is applied in the dust form. It appears that all those which are touched by the liquid die very promptly, and the others succumb in a few hours.

In using the dipping method all that is necessary is a supply of tepid water and a tub. If two persons are to dip at the same time, it is advisable to use a large tub. The water should be measured into the tub and three-fourths to 1 ounce of commercial or two-thirds of an ounce of chemically pure

sodium fluorid added to each gallon of water. It is readily dissolved by stirring. The tub should be filled with in 6 or 8 inches of the top, and as the amount of solution is lowered through dipping numbers of fowls, water with the proper proportion of sodium fluorid dissolved should be added from time to time. In dipping the fowls it is best to hold the wings over the back with the left hand and quickly submerge the fowl in the solution, leaving the head out while the feathers are thoroughly ruffled with the other hand so as to allow the solution to penetrate to the skin on different parts of the bird. The head is then ducked once or twice, the bird is lifted out of the bath and allowed to drain a few seconds and is then released. The total time required for an individual fowl is from 30 to 45 seconds.

CITATION NOTICE

STATE OF SOUTH CAROLINA, County of Clarendon. By J. M. Windham Probate Judge. Whereas, Isaac Young Eadon made suit to me to grant him Letters of Administration of the Estate and effects of Clara Eadon.

These are, therefore, to cite and admonish all and singular the Kindred and Creditors of the said Clara Eadon deceased, that they be and appear before me, in the Court of Probate, to be held at Manning on the 2nd day of August next, after publication hereof, at 11 o'clock in the forenoon, to show cause, if any they have, why the said Administration should not be granted.

Given under my hand this 15th day of July, Anno Domini, 1920. J. M. Windham, Judge of Probate.

NOTICE

NOTICE IS HEREBY GIVEN, That pursuant to Rule 12 of the Democratic Party of South Carolina, the Clarendon County Democratic Executive Committee will meet at the Court House at Manning, S. C. on Friday, July 30, 1920 at 11 o'clock A. M. at which time the enrollment books will be examined. Any person may complain of errors therein and it is the duty of the County Committee, after hearing complaints, in a fair and impartial manner to correct and purge the rolls, striking off the names of all persons not residing in the Club District or adding thereto names of persons improperly omitted. All persons having any complaint with respect to enrollment are notified to make same known at said time, otherwise it will be too late.

S. Oliver O'Bryan, County Chairman. Manning, S. C., July 21, 1920—21-c

RULES FOR USE OF PRESSURE COOKER IN CANNING IN GLASS

To secure the best results in the operation of steam-pressure canners in canning in glass jars, the following precautions should be observed, say canning specialists of the United States Department of Agriculture.

Place each jar in hot water or in the canner as soon as packed.

Have the water come to the platform, but not above it; add hot water occasionally to prevent its boiling dry before the lid is clamped down.

Have the canner absolutely steam-tight.

When the canner has been filled, fasten down the lid evenly and moderately tight; then tighten fully.

Allow the petcock to remain open until live steam escapes from it; then close completely.

Force the pressure to the required point before counting time.

Maintain a uniform pressure during the sterilizing period. This may be done by turning down gas or oil flame or moving canner away from the hottest part of the stove.

Allow the canner to cool until the steam gauge registers zero before opening the petcock.

Remove lid of canner very soon after steam gauge registers zero.

Remove the jars from the canner and tighten the lids as soon as the canner is opened.

Liquid will be lost from jars during the sterilizing period if steam leaks at the joint and around the fittings; if the pressure is allowed to fluctuate, as by running up to 12 pounds, down to 7 pounds, and back to 10 pounds; if steam is allowed to blow from the petcock during or at the close of the processing period; if a vacuum forms in the canner; or if the wire bales on the glass-top jars are so loose that they will not go in with a snap.

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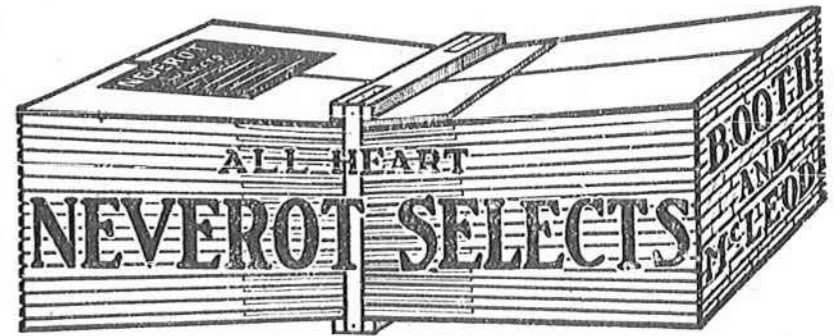
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