State Rank Second In TurkeyRaising

Quality and quantity has been combined by Maryland turkey producers in supplying the East with approximately 100,000 gobbiers to grace Thanksgiving festive boards.

Wade H. Rice, poultry husbandman of the University of Maryland Extension Service, said Maryland, ranking second in the United States for the number of turkeys produced per square mile of land, has produced the finest birds of the annual Thanksgiving crop.

The crop is slightly under last year and market prices are still 21 and 22 cents, alive, wholesale — approximately the same as last year. But quality, Mr. Rice said, is far above the average.

Most of the birds raised in Maryland's three major turkey-producing counties, Talbot, Queen Anne's and Kent, have been sent to Philadelphia and New York city—for the "quality trade." The Eastern Shore produces about sixty-five per cent. of Maryland turkeys.

The fine quality, Mr. Rice said, is due to the cheapness of feeds.

"Maryland birds are of finer grain, are more tender, juicy and have sweeter flesh than range birds being sent from the Mid-West," Mr. Rice said.

Range birds are those which must scrabble and dig for food, he said, and thrfore keep themselves in good athletic trim but provide coarser meat. Maryland birds of the type being provided for epicureans are pampered and have food brought to them, thereby being fleshier and tastier. The Maryland crop, second only to Delaware, is raised chiefly by commercial producers.

Help Wipe Out Tuberculosis

At no time of the year should we be more moved to help the less fortunate than during this season between two of our greatest holidays—Thanksgiving and Christmas.

The first holiday we devote to giving thanks for good health and the bountifulness of our country. The latter holiday is a joyous religious celebration which stresses a kindly and charitable attitude toward all.

There are among us today many individuals who have little reason for thankfulness and who are in great need of thoughtfulness from the rest of us. Among these are the people who are afflicted with the great white plague—tuberculosis.

Last year 1,384 Marylanders died of tuberculosis and a great many more are ill with it each year.

By purchasing the little Christmas Seals that are now being sold by the tuberculosis association one can do much to help wipe out this disease and bring health and happiness to these people. Great good will also be done for those of future generations, for many of them, in turn, will be afflicted with the disease if we do not pass on to them a heritage free of tuberculosis.

Celebrate the two great holidays by remembering others who are less fortunate. Use the Seals on all your Christmas letters and packages and help wipe out this needless sickness and loss of life. Tuberculosis can be destroyed.

CHRISTIAN SCIENCE SERVICES

Ancient and Modern Necromancy, Alias Mesmerism and Hyponotism, Denounced will be the subject of the Lesson-Sermon in all Churches of Christ, Scientist, on Sunday, November 27.

The Golden Text will be from Romans 8:31—If God be for us, who can be against us?

Among the citations comprising the Lesson-Sermon will be the following from the Bible—Matt. 9:35—And Jesus went about all Galilee, teaching in their synagogues, and preaching the gospel of the kingdom, and healing every sickness and every disease among the people.

The Lesson-Sermon also will include passages from the Christian Science textbook, Science and Health with Key to the Scripture, by Mary Baker Eddy, among which is the following, page 97—The broadest facts array the most falsities against themselves for they bring error from under cover. It requires courage to utter truth, for the higher Truth lifts her voice, the louder will error scream, until its inarticulate voice is forever silenced in oblivion.

Services: Sunday, 11 a. m., Sunday school 9:45 a. m., Wednesday evening testimonial meetings at 8 o'clock, 11 N. Harrison St., Easton, Md.

CORRECT PRUNING VALUABLE TO ORCHARD

Pruning is one of the most costly of orchard practices but, if done properly, it serves a number of useful and valuable purposes, according to Albert F. Vierheller, Specialist in Horticulture for the University of Maryland Extension Service.

He points out that after the young tree is planted, and during its first years of growth, pruning is a means of developing a stronger framework. However, pruning should be done carefully as too heavy pruning will tend to dwarf the tree and delay fruit bearing. The rule should be to prune the young tree lightly and increase the pruning as the tree becomes older.

Mr Vierheller says the object of pruning bearing trees is to remove weak, broken or diseased parts and any branches or other sections of the tree that are crowded and competing with one another for room to grow and develop. Keeping in mind that the various parts of the tree depend upon sunshine for the promotion of leaf activity in manufacturing food, the pruning should be done so as to allow sunshine to filter through the tree.

To prune intelligently there should be a reason for every cut and promiscuous or careless cutting should be avoided. Pruning offers an opportunity for thinning out weak twigs or branches which would otherwise produce cull fruit if left in the tree. Experience in some commercial orchards has shown that it is sometimes cheaper to prun off the cull fruit before it is formed than to allow it to develop on the tree and then have to thin it off by hand.

Pruning is also an aid to better and more effective spraying as it opens up the various parts of the tree and permits greater spray penetration and cover age.



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