



J. P. Roberts Is Owner Of Mystery Farm Number 46

Driving nails has just about helped the owner of Mystery Farm 46 overcome dry-weather loss caused by pasture failure. J. P. Roberts, Rt. 1, Foxworth, says he moved on this farm in 1947 and lived there a year before he bought it through F. H. A.

There are 78 acres in this farm. Fifteen acres are in timber. The balance is in cultivation, with about 30 acres being in open pasture.

Last year 9.3 acres of cotton produced 6 bales of lint and the land

in corn filled 11 big wagon loads that were put in the barn. Three acres were in hay.

Crowder peas, peanuts, butter beans, sweet potatoes, water melons, tomatoes and plots of other vegetables were grown for home use. From 300 to 500 quarts of home grown fruits and vegetables are canned yearly at Mystery Farm Number 46, Mr. Roberts says. But, a lot of this canning work will be eliminated another year because a deep freeze is now being used.

Mr. Roberts says he borrowed a thousand dollars and bought some heifers after he had been on the farm about two years. The next year he borrowed a couple of thousand more and did a lot of permanent pasture work. Dry weather came along and killed all of the pasture, so he was in the hole, for sure, he says.

By farming and working in New Orleans as a carpenter Mr. Roberts says he is just about over this financial set-back. However, while climbing back out of the hole, improvements have been going on at this farm.

Three improved pastures have been developed. White dutch and ladino clover have been established in one. Another is growing Bahia grass and crimson clover. One pasture has failed to produce any crimson clover, although the Bahia grass is doing fine. Mr. Roberts says two plantings on this plot have failed to produce any clover. Soil tests were made on all of the pastures and they were fertilized according to findings of the soil tests.

The 19 head of beef cattle on the farm are grade stock. Mr. Roberts says he recently sold a registered male and bought another male that is subject to registration, improving his herd.

The barn is what Mr. Roberts called a regular FHA barn. It was built in 1948, when Mr. Roberts bought the farm.

The two stock ponds in the pastures are stocked with fish. Both Mr. and Mrs. Roberts like to fish.

Utilizing all the help available from the agricultural agencies in the county has enabled Mr. Roberts to improve his place much faster than he could have done without this assistance.

Mr. Roberts married Miss Allie Morgan fifteen years ago. They have four children. Three of them are in school at Marion-Walthall, and the other one will begin school after Christmas.

Mavis, 14 years of age, is in the eighth grade. She is a basketball fan. Dewey is twelve, in the seventh grade, and likes to hunt, fish and play basketball. Gary is ten and in the fourth grade. Irma Lynn will start school when school opens after Christmas.

WCJU is a favorite station of the Roberts family and the radio is on most of the waking hours of the household. They take the programs as they come, but are especially enjoying the Christmas programs right now.

Mr. Roberts says they haven't had time to join any clubs, but the family attends the Mt. Sinai Church of God.

Small Fry Can Make Sweets

SMALL FRY can help Mom make Christmas decorations—and get a big bang out of their handiwork. It's such fun to shape a sweet cereal mixture into big balls, tie them with red and green ribbon, and hang on the trees!

KRIS KRINGLE BALLS

Ingredients: 2½ cups sugar-coated rice cereal, ¼ cup chopped candied cherries, ½ cup sugar, ½ teaspoon salt, ¼ teaspoon baking soda, ¼ cup dark corn syrup, ½ cup milk, 1 teaspoon vanilla, ½ cup butter or margarine.

Method: Place cereal and cherries in a large buttered bowl. Put sugar, salt, baking soda, corn syrup and milk in a saucepan. Bring to a boil over medium heat, stirring to dissolve sugar. Continue boiling, stirring constantly, until a small amount of mixture forms a firm ball in cold water; if a candy thermometer is used it should register 242 degrees. Remove from heat and cool 1 minute. Add vanilla and butter and beat until thick. Pour over cereal and cherries and mix well. Let stand until mixture is cold. Shape into 2-inch balls, buttering hands lightly to prevent mixture from sticking. To make Christmas tree decorations, tie balls with red and green ribbon. Makes 1 dozen balls.

who is stationed there. She has been visiting her parents, Mr. and Mrs. R. P. Mullins for the past several weeks.

Mr. and Mrs. Marvin Graham are the proud parents of a new son, Marvin Forest, who made his arrival Friday. Both mother and son are doing nicely.

Among the newly married couples are Mr. and Mrs. Gerald Pittman who were married Friday night. Mrs. Pittman was the former Miss Hazel Ione Staples, daughter of Mrs. Forrest Haddock. Mrs. Pittman will be at home in Kokomo.

Mr. and Mrs. Douglas Mullins



Merry Christmas

And greetings of the season! We hope that you and all of our loyal customers enjoy this wonderful Yule to the very utmost!

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