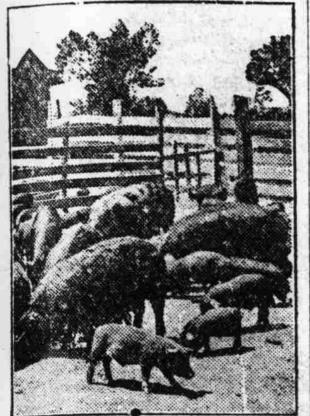


LOCATIONS FOR HOG RAISING

Well-Drained Farm Possessing Rich Soil That Will Produce Forage Is Desirable.

(Prep., red by the United States Department of Agriculture.)

An ideal location is on a well-drained farm possessing a rich soil that will produce grasses and other forage as well as the grains needed for fattening the hogs. This does not mean, however, that only those farmers holding rich level lands should raise nogs, for as a matter of fact hogs are most easily handled on farms that are some, what rolling. For the production of forage crops the rolling farm is often as good as the level one, and it often has the added advantage of shade and





One by one thy duties wait they. Let thy whole strength go to each; Let no future dreams elate thee, Learn thou first what these can teach.

Every hour that fleets so slowly Has its task to do or bear; Luminous the crown and holy, When each gem is set with care. -Adelaide Proctor.

SEASONABLE DISHES.

The careful preparation and serving of foodstuffs are coming to be known

as worthy of attention and thought. Beets Piquante .--Wash beets and cook in boiling sait. ed water until tender. Drain and reserve one-half cupful of the water in

which the beets were cooked. Plunge into cold water, rub off the skins and cut into cubes. Reheat in the following sauce: Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and when well blended, add the beet liquor, cook until smooth, add one-fourth of a cupful of vinegar and the same of cream. one teaspoonful of sugar, one-half teaspoonful of salt and a dash of red pepper.

Potato Salad .- Mix two cupfuls of chopped cooked potato, add one cupful of chopped celery, one chopped hard-cooked egg and three-fourths of a tublespoonful each of chopped pickle and parsley. Moisten with cream and salad dressing. Heap on a salad dish and surround with crisp lettuce leaves Giazed Sweet Potatoes .- Wash and pare six medium-sixed sweet potatoes. cook ten minutes in boiling water, salted. Drain, cut in halves lengthwise and put into a greased pan. Make a sirup by boiling three minutes onehalf cupful of sugar and four tablespoonfuls of water; add a tablespoonful of butter. Brush the potatoes with most of the tourists never see. In New twice with the remaining sirup. Canton Cream .- Soak one tablespoonful of granulated gelatin in onefourth of a cupful of water and add to a custard made by using two egg yolks one cupful of milk, one-fourth of a cupful of sugar and a dash of salt. Strain and chill in a pan of ice water, add a tablespoonful of orange juice, three tablespoonfuls of canton ginger sirup and one-fourth of a cupfui of ginger cut in small pieces. When the mixture begins to thicken fold in the whites of the eggs, well beaters, and a cupful of whipped cream.

# POLK COUNTY NEWS, TRYON, N. C.

Strange Corners Herusalem t

#### Street of the Damascus Gate.

• ERUSALEM is full of strange respect, and there the merchants hung and interesting nooks and corsuch things as cords, nets and girdles ners that are almost unknown out into the street. and often sat in to the outside world and that front of their shops.

the sirup and bake 15 minutes, basting Age Ph. J. Baldensperger writes enter- a broader street, and lighter, since it is tainingly of some of them. not vaulted in, but, as many more

The Suk el Bizar (grain market) is



(Prepared by the United States Department of Agriculture.)

Young chicks may be fed any time after they are thirty-six to forty-eight hours old whether they are with a hen or in a brooder. Some good feeds for the first feeding are moistened hardboiled eggs, johnnycake, stale bread, outmeal or rolled oats, which may be fed separately or in combination. Mashes mixed with milk are of considerable value in giving the chicks a good start. The mixture should be ted in a crumbly mash and not in a sloppy condition. Johnnycake composed of the following ingredients in the proportion named is a very good feed for young chicks: One dozen infertile eggs or one pound of sifted beef scraps to ten pounds of cornmeal; add enough milk to make a pasty mash and one tablespoonful of baking soda and bake until done. Dry bread crumbs may be mixed with hard-hoiled eggs, making about one-fourth of the mixture eggs, or rolled oats may be used in place of bread crumbs.

It is a good plaa to give these feeds about five times daily for the first week, then gradually substitute for one or two of these feeds a mixture of finely cracked grains of equal parts by weight of cracked wheat and finely cracked corn and pinhead oatmeal or hulled oats, to which about 5 per cent of cracked peas or broken rice and 2 per cent of charcoal or millet or rape seed\_may be added. A commercial chick feed may be substituted if desired. This ration may be fed until the chicks are two weeks old, when they should be placed on grain and a dry or wet mash mixture.

Young chickens should be fed from for the year amounted to SI.State three to five times daily, but if care They produced 26,323



As a result of a number of orchard demonstrations supervised by county agents in the eastern part of Maryland peach growing is receiving considerable attention by farmers in that he cality. During the past growing season nine orchard demonstrations were conducted by county agents in Tablet. Caroline and Worcester counties. The total cost of operating these orchards



Peach Tree After Its First Year's Growth in Orchard

peaches yielding a cet presit of SK-576.36. From one Talbot county orchard \$12,740.75 worth of peaches were sold, the profit over cost of predipation and marketing amounting to STILLE

### increase the Meat Supply of the Nation by Finishing the Hog Crop.

a better water supply. The hill farmer does not have the best situation in all things, but in many instances he has certain advantages which he does not appreciate.

It is an advantage to locate in a hogmising community. There are many small problems in management which may be learned through actual experience in one's own community. In such cases the older breeders have for a long time been in contact with local conditions, and a new man may profit by their experiences without spending several years acquiring one of his own. Then, too, if a whole community will raise a certain grade or breed of hog, it can obtain a reputation for its product as a community such as an individual never could hope to win. When the buyers learn that a type or breed of hog which they desire is to be obtained in unlimited numbers in a certain locality, they will naturally turn there first to buy the animals. All of which tends to decrease the difficulties of growing and marketing for the small breeder.

The question of a market must always be considered, especially the facilities for reaching it and the type of hog it demands. Most communities have been successfully connected with the large central markets by the railroads, but these will be of little avail if the roads to the stations are poor. Good roads are of inestimable importance, for, among other things, they enable the farmer to market his products at any and all times, thus taking advantage of any favorable fluctuation in the market prices. As to the type of hog the market demands, that must be determined by local inquiry, but in order to bring the highest market price hogs must be well finished and fat. The greatest demand is for 200 to 300 pounds hogs, and farmers generally obtain the most profit by marketing their hogs at weights ranging from 250 to 300 pounds.

\*

It is a well and quite generally mown and recognized fact that the erum treatment properly adminisared will immunize cattle against blackleg.

Our life is composed of a thousand springs And dies, if one be gone; Strange that a harp of a thousand strings Should keep in tune so long. WHOLESOME DISHES.

For a new dish and one of good fla-



cloves: 15 peppercorns and one-half a tablespoonful of salt; cook until tender. Take from the water, remove the skin and roots and cut in halves lengthwise. Cook one-half can of tomatoes with two cupfuls of brown stock until reduced one-half. Reheat tongues in sauce. Garnish with parsley, lemon slices and points of bread sauted in butter.

Mock Sausages .- Pick over one-half cupful of lima beans and soak in cold water to cover. Drain and cock in boiling salted water until sofi; then force through a sieve. There should be three-fourths of a cupful of pulp. Add one-third of a cupful of dried crumbs, three tablespoonfuls of heavy cream or butter, a few grains of pepper. salt to taste, one-half teaspoonful of sage and one egg beaten slightly. Shape in the form of sausages, dip in egg crumbs and fry in olive oil. Drain, arrange on a serving dish and garnish with fried apple rings.

Italian Canapec .- Cut stale brend in one-third-inch slices and remove the crusts. Cut in finger-shaped pieces and toast on one side. Mix one cut ful of grated cheese (Parmesan), two-thirds cupful of heavy cream and two tablespoonfuls of fruit juice; season well with salt and pepper. Spread the untoasted side of bread with the mixture, arrange in a pan and bake in a hot oven six minutes. Garnish with sprigs of parsley and serve at once on small hot plates.

The Church of the Holy Sepulcher and its surrounding honeycomb of cloisters may be said approximately to have separated the Christian and the Moslem quarters of the city. Two gates, closed at night, shut off the church from the town-one below Christian street, beside the Jami'el Omari, and the other, a small one, leading to the Mauristan. The Jami'el Omari is the real Mosque of Omar. It was built in A. D. 63% to commemorate the first prayer said by the Caliph Omar ibn el-Khattab after his entry into the conquered city. The small gate opposite across the court leads straight into the Moslem quarter. No Jew is ever allowed to pass in front of the church or through either of the two gates. Once or twice an inquisitive son of Judah has tried the experiment, but he has not lived to tell the tale of his adventure, so roughly was he handled

by the mob. Outside the small gate, in the Moslem quarter, are shops for the sale of glass beads and bracelets, kept by men of Hebron, and soon you come into the street of shoemakers. The trade was established here in old days, when the abattoir vies in the Mauristan, among the ruins of the ancient hospital of the Knights of St. John. The Mauristan was given by Sultan Abdul Aziz as a present to Frederick William, crown prince of Prussia, when he visited Jerusalem in 1869. The German Church of the Redeemer (Erloserkirche) was built here after the war of 1870. The slaughter house had previously been removed to waste land just inside the walls up by the Zion gate. The hides of beasts were thrown upon the road, and people walked on them till they were tanned enough for shoemaking. European boots and shoes were then unknown to the majority. The Moslem and Christian men wore soft red shoes of sheepskin; the women yellow slippers of the same. The mission schools and convents had cobblers of their own, who had been taught the ways of Europe in such mat ters.

Round the corner to the left, below the Abyssinian convent, were the sweets shops. Great was our delight when at the New Year every boy in the school received a cake enriched with clarified butter and sweetened with honey and sugar. But Halaweh, sweetstuff made of sesame meal and hopey, was our perennial joy.

Butchers, Spicers and Dyers. All along behind the Mauristan run

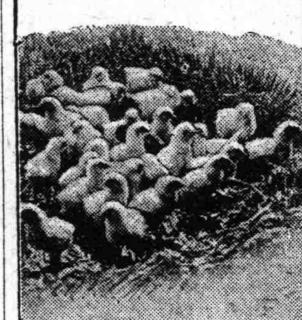
people congregated there, progress was as difficult as in the butchers' street. This was the busy part; in every other region of the Moslem quarter hardly a soul was to be seen at some hours of the day, except in Harat Bab el'Amud (the street of the Damascus Gate), and Harat Bab Sitti Mirian (street of Our Lady Mary's Gate), where grocers did an active trade, the fellahin from the eastern country buying necessaries there just before leaving the town. A conventional thin veil or net was dropped over the shop entrance, and projecting baskets of rice, nuts, lentils, etc., from 11 a. m. to 1. p. m., signifying that the owner was away, presumably at prayers in the adjacent Haram. The protection was more real than any police measures could have secured.

In the Crowded Grain Market.

In the Suk el Bizar the throng was sometimes so great that it was impossible to advance a step; especially was this the case when a long string of camels loaded with grain made its way to the wheat bazaar, the small square underneath a vault which gives the street its name. Wheat and barley, lentils and dhurra, or maize, are here poured on big heaps and sold to the public. The official appointed to measure out the grain in the Tabbeh (about eight rotis) or Sa' (half a Tabbeh) is quite a serious and important personage. Filling his measure, he will begin by announcing Allahu Ahad (God is One), and continues saying this till the first tabbeh is in the sack. "Two," "three," he says at every measure, till he comes to seven, when he says sameha (pardon), instead of saba (seven). The number seven, being that of the princes of the Jann (genis), must not be named while handling grain for fear the Jann should carry off the blessing. Tamanieh (eight), ya Rabb, el Amaneh (Lord, give me honesty).

The crowd is exasperating at times, though comical incidents occur occasionally. As I slowly pushed my way forward one day, stopping to avoid huge sacks, a European snob, anxious to escape being crushed, stood in a corner, wearing a new straw hat. Hats are, as a rule, disliked by orientals. The European, in derision, is often called abu 'l-baranit (father of hats). A durneytah (hat) attracts unpleant notice in a crowd. A camel, waiting to pass, looked round casually, put out his huge lips, seized the strange straw basket, and in one bite ate half the hat, to the distress of Mr. Snob and the three streets parallel to one another, delight of the by-standers. The north and northeast portion as far as the Temple Area was most exclusively Moslem. Like the butchers and the spicers, the gold and silversmiths, the blacksmiths and the coppersmiths and other workers had their separate streets, the last named near the dyers; but many began to feel the influence of a new period and left their old quarters, bidding farewell to the ancient oriental tradition.

is given not to overfeed chicks will grow faster when fed five times per day. Young chicks should be fed not more than barely enough to satisfy their appetites and to keep them ex-



### Young Chicks Just Out.

ercising except at the evening or last meal, when they should be given all they will eat. There is danger in overfeeding, particularly if the young chicks are confined and do not have access to free range, as too much feed under such conditions is apt to cause leg weakness.

## GRIT NECESSARY FOR FOWLS

### Hopper Feeding Saves Labor and Fur nishes Desirable Supplementary. Feed for Hens.

Ground feeds are necessary for most efficient digestion in poultry. Hopper feeding saves labor and furnishes the necessary supplementary feed at all times. There is no danger of poultry overeating on ground feeds fed dry in a hopper. The University of Missouri college of agriculture is recommending the hopper as a labor saver in the boultry yard.

Limestone grit or oyster shell is also necessary for laying hens. A laying hen requires large quantities of shellmaking material. Nearly all of this must come from the grit and shell she eats. It is poor economy not to keep a liberal supply accessible. One extra egg a year will pay the bill. It returns the money invested a hundred fold.

Chickens raised on range can be pro duced much more economically than those kept closely confined around the farm buildings. Not only is less feed required, but the danger from disease is reduced. The edge of the cornfield makes an ideal poultry range. Chickens grow best on plowed ground and the corn furnishes shade, which is essential during the summer. Under such conditions, a pound of chicken can be produced from three to four pounds of grain.

### SPRAYING IS NOW NECESSARY

Whether Fruit Is Raised for Home Une or for Market Spraying Will Insure Best Results.

There may have been a fimie when fruit could be successfully ground without spraying. There was little commercial demand for fruit years ago. Farmers' orchards were planted exclusively for home use and if much of the fruit was wormy and fell from the trees for the hogs there was finde complaint.

But these days the former limself expects good fruit and he is not salling fied with fruit of an inferior quality. Furthermore, he wants to sell the surplus, for there is a domand for it.

That spraying is now a uncessity for successful fruit growing no well informed orchardist will question. Whether fruits are raised for home use only or for market surviver will be insurance for best results in or charding.

Preparations should be made early for winter spraying. The spares of disease may be destroyed when the trees are dormant by using strung. concentrated sprays. In this way the danger of diseases may be conditionably reduced.

Among the fruit tree diseases with which peach growers had to cantend this year was peach tree leaf cari This disease was more common than general this year and a special efforts should be made to control it ments year. It is not very hard to control provided spraving be done in time.

The solution best suited for domain spraying is lime-sulphur. A strong su lution can be used in winter and there are many more chances of destruying the spores of the diseases.

# SPRAY GUN FOR AN ORCHRAD Short, Pipelike Contrivance to In Used in Connection With Penner Pump is Latest. Service Provident Provident

One of the latest developments in spraying apparatus is what is known as the spray gun, a short, pipelike contrivance to be used in consection with a power-driven purse. It will throw a fine spray into the tops of the trees and the operator can stand on the ground. It is claimed to be sure effective than the long-pole method. It operates under a pressure of 175 pounds but uses no more spray was terial than the usual cetter. While it may not be applicable to all could tions, orchardists who have adouted it find it has many advantages.

Keep an eye open for those fat, plump, young pigs that do not come but of their nest for exercise. They are the ones that are apt to have the thumps.

-To feed the pigs from the trough, arrange a creep so the pigs can go to the trough to eat without being interfered with by the sows. . . .

No cow's color has ever caused her to produce one pound more of milk ir one pound more of butterfat.

. . .

Animals should have enough roots in barns and under sheds so they will be comfortable.

\* \* \* Keep plenty of clean, fresh water before the brood sows at all times.

Jood pasture lands are the basis of roccessful dairy farming. . . .

. . .

The water supply is of paramount mportance in raising animals.

Escalloped Potatoes .-- Wash, pare and cut four medium-sized potatoes in one-fourth-inch slices. Put a layer in a buttered baking dish, sprinkle with salt and pepper and dredge with flour and dot with one tablespoonful of butter; repeat. Add hot milk until it seen through the top layer. Bake one and one-fourth hours or until the pa tatoes are soft.

Nellie Maxwell

New Ornament for Hats. One of the manufacturing jewelers has just completed a new article of jewelry in the form of a bar for ladies' hats. This new bar is of a military design and is an exact reproduction of the emblem used by the aviation corps. It is made of sterling silver and is set vith rhinestones, rubles and ouyz. S. S. TATOLS Statt 352

appropriated by the butchers, the spicers and the dyers, respectively. In the butchers' street, the dealers, all Moslems, sold nothing but mutton and goat's flesh. As the streets are arched over, semidarkness reigned, and often we have tumbled over fat and lazy dogs which were attached to almost every meat shop. These dogs not only kept good watch at night, but also kept the greasy street in a tolerable condition by licking up the blood and eating benes. But for the presence of the spicers' street at hand the shoemakers' street, with its old skins; the butchers' street, with all its offal, and the dvers' street, with blue colored stuffs hang- the lands recently wrested from the ing from the roof, would have made grasp of the enemy. In the library of the whole region smell as foul as the a ruined chateau was found a notetown slaughter yard. Once or twice a week we were sent to fetch meat needed for the kitchen on our donkey. book was dated at the time when he The butchers' street, I forgot to say, hardly measured three yards across, but notes referring to foot drill. In anwith the carcasses hanging out before other case, a dugout, once a German the shops there was hardly room in the battalion headquarters, contained 's outchers' street for two to pass abreast. well-filled bed of excellent mush Che spicers' street resembled it in this | romme

### Napoleon's Drill Book.

Some curious finds are being made by French inhabitants returning to book bearing on its title page the signature "Napoleon Bonaparte." The was a corporal, and was filled with able of all domesticated fowl ind mature. If the gobbler

1. (2. (2.) Start

\*\*\*\*\*\* Skim milk is good for the c \* \* \* Pumpkin is of value in t weather poultry ration. . . . Wheat, oats and corn at grains to feed the laying her

. . .

. . .

Ducks are among the mos

Parent turkeys should be fu

ated to the henz, get a new

S	VOLUNTARY FRUIT REPORTS
chickens.	Fourteen Thousand Included in Sen- cial Lists of Correspondents of Government.
he cold	(Prepared by the United States Segent- ment of Agriculture.)
re good n.	Approximately 10,000 voluntary ap- ple reporters and 4,000 peach reporters are included in the special lists of
t pro <b>lit</b> s.	correspondents reporting in the finit crop service of the bureau of crop estimates, United States department of agriculture. The total crops in-
ll grown r is re one,	Suded in this work and a when he P17 of \$274,148,000.