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POLK COUNTY NEWS.

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F EST TO POLK COUNTY FARMERS almered Here and There Which Has a Local Angle ak s It Worth the Progressive Farmer's Attention Edited By "A Dirt Farmer"

Body-Food, sides!" How can a man so slander [money clubbing offer.-Editor Clarhis own brain, his own mind! How ence Poe, in The Progressive Farmer. 80

can he be content to intimate that there is the minds of his family deserve no ally can't better food than some cheap journal it is their thrown in with a free fountain pen if it is dangerous to feed "frost bitor buggy whip!

Suppose some agent should come to -BWOH is the more you and say: "I understand you have more been eating good wheat flour costing often included. farmers \$8 or \$10 a barrel and feeding your think of children the same high-priced stuff. alv food. Why, sir, that's too expensive. You to hovercan't afford it. Why, here's a mixof brainture of bran and spoiled cornmeal, and I'll sell you three barrels for \$5 and throw in a fountain pen free!" were his his You wouldn't take two minutes, we 8100 bodies suspect, to show that man the door. And yet, although food for the seraps. mind is just as important as food for st bran- tthe body, there are farmers in every that he neighborhood who refuse to use their poper or own heads in selecting their reading matter, but let some slick-tongued and mules .. ch ap. agent palm off on them whatever . heap! three or cheap, unwholesome, unhelpful, bran-. ... -or and chaff mixture of intellectual food ar for he chooses to throw together in some ing it to livestock .- The Progressive bagged .- Editor Talt Butler, in Pro-

is Frosted Forage Dangerous? Every fall inquiries come in asking

ten" forage to livestock. Most frequently the question applies to sorghums, but other forage plants are

There is no question but freezing injures the feeding value of green for- break bulk and resalt with fine salt. ing: age of any kind. But if the forage is The hams thus salted and resalted If we are to get the highest price value is not large and there is no danger to the livestock in feeding. But if the crop is not cut and cured, and mold occurs, there may be dan- Smoking should be done very graduger in feeding it, especially to horses ally and slowly, extending through 30

If the frosted material is cut and cured without decay or mold, there will be no danger of injury in feed- guard against vermin and then be disposing of their present crop in

How Smithfield Hams Are Cured. | when they reach the retailer and also The Smithfield ham has a reputa- to the better grade of such potatoes. tion the country over. Anyone can We believe it wise to withhold curingproduuce them if he has the right house potatoes from the market until kind of hams and cures them properly. the bulk of potatoes handled in other The following is the method recom- ways have moved. Sweet potatoes mended for producing these hams by invariably bring better prices after the United States Department of Ag- Christmas than before. riculture: 3. If reports of damage from freez-

Thhe hams are placed in a large ing to the Northern and Western Irish tray of fine salt, then the flesh sur- potato crops are true, or even near face is sprinkled with finely ground true, then the price of Irish potatoes saltpeter until they are as white as will be high until the 1926 late crop though covered by a moderate frost, reaches the market. In the meantime or say,, use four to six ounces of the vegetables that compete with Irish popowdered saltpeter to each 100 pounds tatees and can be used as substitutes of green hams.

After applying the saltpeter, salt will apply more to the sweet potato immediately with fine salt, covering than to any other product that comtthe entire surface well. Then park petes with the Irish potato. It is the the hams in bulk, skin side down, in nearest substitute, and to the cultipiles not more than three feet high, vated taste is better. In ordinary weather the hams should But let our sweet potato growers

remain thus for three days. Then bear well in mind the following warn-

cut immediately after being frosted should now remain in bulk one day for this year's sweet potato crop and and put in the silo, or properly cured for each pound; that is, a 10-pound at the same time continue to estabas dry fodder, the loss in feeding ham should remain ten days in like lish a reputation for the sweet potato proportion of time for larger and in the North, we must offer a scrupusmaller sizes. When the cure is lous honest, standardized pack of high complete, wash with tepid water un-quality and avoid markets where there is considerable loss of feeding til the hams are clean, and after sweet petatoes are not well estabvalue, and if it begins to decay, or partly drying rub the entire surface lished and offer nothing that is of low if in trying to cure it partial decay with finely ground black pepper. grade or poor quolity.

> or 40 days. After the hams are cured and

smoked they should be repeppered to storing have a distinct advantage in

Prices Both North and South.

Build That Hotbed.

Build that hotbed now, A standard size hotbed sash in six feet long and three feet wide. The width of the bed should be six feet and the length any multiple of three. Locate the hotbed on the south side of a building or shed or something that will protect from the north winds. Well drained soil should be selected. Dib a hole in the ground 18 inches deep by 61-2 feet wide and as long as desired. The extra six inches in width is to provide for the framework. Bui'd the frame the bottom of the hotbed to about 18 inches above the ground level will command increased prices. This on the north side, and about 10 or 12 inches on the south side.

In the bottom of the hole, put a than half to two-thirds of it is needsmall amount of straw or hay. This ed for home use, and the remainder will cause the manure to pack better and to heat better. Then put in about 12 to 15 inches of manure and the meat itself. A good grade of tramp lightly. Only fresh manure pork sausage can be made by using from the horse or mule stable should be used, and if it is about one-third to one-fourth litter or straw it will be better. After the manure is put in the hotbed cover with five or six inches of finely pulverized garden oil. The heating manure will cause he temperature of the soil to go to the small plate so as to chop it up 100 or 125 degrees at first, but it will finely. Both the lean and the fat lowly subside. When it has gone should be cut into small pieces. Add down to 75 to 85 degrees, plant seed the spices before grinding. After it or plants.

A hotbed is easily built, is compar- times with the hands, so as to be tively inexpensive and every farm should have at least a small one. Build thoroughly mixed. A small amount ne now, and sow radishes, beets, let. of water should be added if the sauuce, etc., and see what a luxury it vegetables along the first of February, when the weather is really cold. Then by taking out the old manure and putting in new manure the hoted will again serve the purpose of i

How to Make Good Sausage.

land the sale is already nine-tenths made.

All the equipment needed is a meat chopper, with stuffer attachment. These can be had at a very small price and every person killing even three or four hogs should have them. Where one is putting up sausage to cure and keep a good while before selling it, it is well to stuff it, either in casings or muslin bags. It keeps better in the muslin bags than in the casing. These bags should be coated with paraffine, as this helps to keep the sausage longer.

Much of the meat that might otherwise be wasted may be made into sausage. When one is killing hogs for home use, it may be that not more can often be made into sausage and sold at much better price than could the following:

Eighty pounds fresh lean pork: 20 pounds fat pork; 13-4 pounds salt; 2 makes fine sage: 1 ounce ground nutmeg; 4 ounces black pepper.

Some prefer to leave out the sage and popper. When grinding meat use is ground, work it over two or three sure that the salt and spices are sage is to be stuffed. Otherwise do

To make good country or smoked sausage, us the following material: Seventy-five pounds lean pork; 10 sweet marjoram; 1 ounce mace.

Prepare in the same way as outlined above, then store in a cool lace for a day and a half. It is then





Those who have curing house: built and operated in accordance with the "government plan" for curine and