

**FOR HOGS AND
NOW AVAILABLE IN
SYLVA**

long time the farm poultry and hog feeders of the county have been greatly handicapped in mixing a profitable ration for poultry and pigs from our own grown grains because we did not use fish meal or tankage as necessary to furnish the animal. Our state test farm experimenters everywhere know that a mixture of 100 lbs. corn, 100 lbs. ground oats, 100 lbs. fish meal is the best mash for egg production as ever ate. Any farmer can mix the grains this way and have them ground together, then add the fish meal and mix and it's ready to use. The fish meal will cost you about a hundred. You know what it is worth, so use your own mill and you can soon figure out this mixture is profitable.

Mr. Varner has 100 April pullets eating this mash mixture two weeks ago they were averaging 45 to 50 eggs per week and paying a real profit. Farmers who went on the Jack-anity farmers tour to Tennessee August remember very definite results obtained for several months at Tennessee Experimental Station lead like this: Hogs fed on fish meal or tankage made more gains with less than the cost of hogs fed on corn. A good mixture to feed grower's slop is as follows by

1 part fish meal
2 parts corn meal
3 parts wheat shorts
for hogs 100 to 300 lbs:

1 part fish meal
2 parts corn meal
mix this into thick slop for hogs and feed what they will clean up. dry corn and less slop may be used if you will feed over a month before killing.

has been arranged with Sylvan Company to keep a supply of fish meal available for farmers at a reasonable cost. A. G. Oliver, Poultry Specialist says to add 10 pounds of fish meal to any commercial mash on the market and your hens lay more eggs.

**Black Tongue,
Croup, Distemper,
Coughing Fits easily
eliminated with
Guaranteed Dog
Remedies.**

Try your druggist or write
**GUARANTEED REMEDIES CO.
Asheville, N. C.**

**KILLING HOGS AND CURING
MEAT BY COUNTY AGENT**

Our farmers and farm women are fast getting away from the old idea of trying to have the biggest hog in the township to kill for home meat or market either. We are beginning to find that a hog in good flesh (not too fat) that will net 150 to 225 pounds makes the best meat for home use.

Many of us will kill our hogs and start curing our meat in the next few weeks and some have already. It is the best plan to give the hog nothing but plenty of clean fresh water 24 hours before killing. A hog stuffed with feed at killing does not bleed good and a good or poor drainage of blood largely determines the quality of meat in cure and keeping too.

Before the hog is killed one should have plenty of hot water in the scalding vat or barrel, and some reserved. When the hog has been killed and bled good the water should be in the vat or barrel 145 to 150 degrees Fahr. before the hog is put in for scalding. It saves time and trouble ten to one to have your own thermometer and get the water just exactly right for then the cleaning is easy and otherwise it's the hardest job in hog killing time.

After the hog has been cleaned, hanged and the intrals removed it should be kept in a cool, dry place and be allowed to drain and cool out thoroughly stiff before anything else is done. Over 90 per cent of the meat spoiled is because the hog was not thoroughly cooled out before the meat was put into cure.

One of the very best dry cures to use is as follows: For every 100 lbs. of meat use:

- 8 lbs. of salt
- 3 lbs. of sugar
- 3 ounces ground sage
- 2 ounces black pepper
- 2 ounces salt peter

Mix the ingredients well. Rub the mixture over the meat thoroughly and pack away in a box or on a table with skin side down. After 5 to 6 days take the meat out and repack to insure thorough contact with the cure. In case there are thin spots with little of the mixture on them, apply more as you repack. Allow the meat to stay in this cure at least two days for every pound the individual pieces will average. After this the meat may be taken up and rubbed off (not washed) and rubbed over with black pepper containing a little fresh salt. This will prevent insects, etc., from bothering meat.

Once you use this cure for home meat you will never be satisfied with the old salt alone cure, says County Agent C. W. Tilson.

B. H. CATHEY U. D. C.

On the afternoon of December 8th the B. H. Cathey Chapter of the U. D. C.'s met with Mrs. C. C. Buchanan at her home on Sylvan Heights.

This was altogether a business meeting. It was decided to send Christmas boxes to the Veterans Home in Raleigh and the Widow's Home in Fayetteville. During the social hour, Mrs. Buchanan served a lovely plate.

It is our pleasure to
wish you the Season's joys
and a New Year
overflowing with
prosperity

The Woman's
Shop

93
2.50

Yuletide Greetings

With sincere appreciation of
your goodwill and friendship,
we take pleasure in wishing you a
Merry Christmas and a Prosperous
and Happy New Year.

**MEDFORD FURNITURE
COMPANY**

2.50