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Obituary notices, cards of thanks, tributes of respect, by individuals, lodges, churches, organizations or societies, will be regarded as advertising and inserted at regular classified advertising rates.

"Bring ye all the tithes into the storehouse, that there may be meat in mine house, and prove me now herewith, saith the Lord of hosts, if I will not open you the windows of heaven, and pour you out a blessing, that there shall not be room enough to receive it.—Malachi 3:10.

The "New Deal"

THE nation will have a new president Saturday and, it is hoped, the promised "new deal" will not be long in coming.

It would be foolish and unfair to expect Franklin Delano Roosevelt, single-handed, to bring immediate restoration of prosperity. No individual could accomplish such an enmistic feat.

Yet there are good reasons to expect big things of Mr. Roosevelt and his administration. Occupying a position of unique influence during the interim between his election and his inauguration—an influence greater than that which has been exercised by any other president prior to assumption of office—he has deported himself in such a manner as to encourage only hopefulness.

If congress will forget its petty political jealousies long enough to clothe the new chief executive with sufficient authority, there is every reason to expect that he will wield it boldly, yet judiciously, in reducing burdensome and, in many instances, useless governmental expenditures.

Until the president is given broader powers to cope with a situation like the one now facing the nation there can be little hope of cutting the strands of red tape and politics so as to effectuate prompt remedial measures.

"The object to be gained by extending the president's powers," points out Walter Lippmann, "is to reduce the power of the individual congressman over, and to relieve of the responsibility for, as many decisions as possible affecting patronage, pork subsidies and bonuses.

Business men all over the country see little hope for recovery until governmental expenses are cut sharply. The best way to reduce them is to give the chief executive authority to do so and then to back up his actions to that end with an aroused public opinion.

By his proposal of a program for development of the Tennessee river valley Mr. Roosevelt has demonstrated a tenor of thought which already has brought encouragement not only to the immediate area affected but also has aroused new hopefulness among constructive forces throughout the whole country.

Surely, a new deal is coming. Don't expect an ace in the hole, but we'll bet our last chip that it won't be a deuce.

"Moral Risks"

THE Senate stock market investigating committee has disclosed such startling evidence concerning the operations of the National City Bank of New

York and its subsidiary brokerage house, the National City company, that two of the higher officials of these "big business" financial institutions have felt it advisable for them to resign from their lucrative jobs.

The National City Bank is one of the largest in the country. Of course, it would not do for such an institution to speculate with its depositors' money. Nevertheless, it did exactly this, but in a roundabout manner, operating through its subsidiary brokerage house.

So damaging was testimony brought out by the Senate committee that Charles E. Mitchell, chairman of the boards of both the bank and the brokerage house, resigned. Hugh B. Baker, president of the brokerage company, also resigned. Mr. Mitchell, it was learned, had resorted to trickery to avoid income tax payments to the government in 1929 by taking an alleged loss of \$2,800,000 on a sale of bank stock to another member of his family and later buying it back.

It was also revealed that while no bank can legally make loans on its capital stock, the National City bank loaned large sums to outside brokers to enable them to acquire shares of the bank for delivery to the bank's affiliate, which was booming the same shares in the investment market.

No wonder the American people have lost faith in banks. The Glass bill recently enacted by Congress is designed to prevent some of the doubtful practices revealed by the stock market investigating committee; but no amount of legislation will restore banking to the position of high respect it should occupy unless bankers themselves are determined to clean house.

Bankers have talked much of "moral risks." Until they learn to practice what they preach banking in this country will continue unstable.

Clippings

COWS FOR CAROLINA

North Carolina agriculture can profit much by studying the experience of one man farming in the county of Durham. Coming into the ownership of a rundown farm, George Watts Hill discovered the way to success in pure-blooded cows.

He lost money, along with thousands of other North Carolina farmers, in tobacco. Then he lost money on corn. He made the discovery that \$1 corn sells for \$1.40 as milk, that the finished product, milk, sells at a higher price than the growing crop, and at the same time instead of taking value out of the land the land is built-up.

The richest agricultural countries have always been those in which there were both growing crops and cattle. North Carolina, which Mr. Hill believes is ideally suited for dairy farming, has always placed too great an emphasis upon inedible cash crops, too little on food and feed crops, and far too little on dairy cattle.

"FIVE-CENT MEALS," CERTAINLY

The alleged experts of the Bureau of Home Economics of the Department of Agriculture have issued a manifest ridiculing the

idea that meals can be served for as low as five cents a plate, as demonstrated by the Pinchots recently. They say that they have conducted some of those well known "investigations and that they figure the very least allowance for a family of five is \$6.50 to \$7.50 a week—and this includes only the bare necessities.

The allowance made by the charity relief authorities in Washington is \$3.60 a week. This is for a family of four.

In order to insure smooth meat cuts always let carcass cool out thoroughly before cutting.

CURING PORK

1. What vessels are best for curing pork?

LEGAL ADVERTISEMENT NOTICE OF RESALE Macon County, North Carolina, In the Superior Court. Ernest Vinson vs. T. M. Grist, Helena Grist, Lizzie Ballew, E. H. Brown and J. E. Hicks.

LEGAL ADVERTISEMENTS West 48 poles to a white oak; then a straight line 49 poles to the beginning. SECOND TRACT:—On the waters of Shoal Creek, being part of Grant No. 9070 and of No. 6918.

Public Opinion

To the Editor:

Will you please give me space in your paper for a few brief remarks that I wish to say in regard to our law-makers.

I may be wrong, but I think after we elect men and send them to Raleigh and Washington that people should consider that they know what we need and not be swarming them all the time, trying to tell them what to do. It seems to me that would be rather brain racking, something like a back seat driver having Dick, Tom and Harry trying to steer you. I say let them alone and give them a chance to do what they deem best for the situation and I'm sure the majority of them know.

I hope our law-makers stand Pat on their own convictions and I think they will.

Several years ago I knew a very old Indian whom we all knew as "Uncle Ned." He had lived among white people, or pale faces, till he had acquired quite a bit of English

language. One day a very slick-tongued cattle buyer came to see him trying to buy his twelve head of cattle. He pointed out to "Uncle Ned" that cattle weren't worth anything and would soon go much lower, and of course he didn't offer him half what he should have for the cattle, thinking the poor old Indian didn't know what they were worth.

So "Uncle Ned" says: "White man, talk you listen me—cattle mine. Me keep." So I suppose the would-be advisers can talk and our congressmen, senators and representatives can listen and feel like "Uncle Ned" did about the cattle—"Talk you, listen me;" but I know my onions.

So let's be patient and see if we don't get just as good results as we will by trying to push the thing ahead. We can't all have our way, so what will suit the majority is the things we need most.

Yours, J. G. FLEMING.

Your Farm - How to Make It Pay

HOW TO KILL AND CURE MEAT AT HOME

(Editor's Note:—Every Macon county farm should raise, kill and cure at least enough meat for home consumption. Thousands of dollars goes out of the county each year for fat back alone, to say nothing of western beef, whereas this county should be selling pork, mutton and beef rather than buying it. Looking around one's neighborhood, one finds that the most prosperous families are those which not only grow their own produce but who also raise their own pork and beef. Too few people know how to kill and cure meat properly. With view to spreading more accurate knowledge on this subject, R. E. Nance, of the animal husbandry department of State College, Raleigh, has compiled the information below. Macon county farmers would do well to clip this article and paste it in the family recipe book for future reference.)

PORK

1. What tools are necessary for farm butchering?

One common 6 or 8 inch butcher knife, one 6 inch skinning knife, one 7 inch boning knife, one smooth steel for sharpening knives, several hog gambril sticks, two bell shaped hog scrapers, one 28 inch meat saw.

2. What is the average dressing percentage for hogs?

By dressing percentage we mean the proportion of chilled dressed carcass to live weight. If a barrow weighed 200 pounds live weight and the dressed carcass weighed 160 pounds, the dressing percentage would be 80 per cent. The dressing percentage on an average runs from 70 per cent to 80 per cent.

3. Should a hog be fed before killing.

No, the hog should not have any feed for 24 hours before killing, but should have plenty of water. This gives the hog time to get rid of the contents of the stomach and intestines and this is a great help in gutting. It is easier to get a good bleed when the system is not gorged with food. The meat always cures better when the small blood vessels are free from food products and blood.

4. What temperature should the water be for best results in scalding?

150 F. is best. In cold weather add one bucket of cold water to about one-half barrel of boiling water and you will get a good scald. You can also tell when you have the right temperature by dipping your finger into the water three times in rapid succession. If it burns severely the first time the water is too hot. It should burn severely the third time for best results in scalding.

5. What vessels are best for curing pork?

Oak barrels or large stone jars are the most satisfactory vessels for curing. A clean container is absolutely essential for successful meat curing. They should always be washed out and thoroughly scalded before using.

2. What is the best method of curing meat and what are the agents used in the cure?

There are many methods of curing meat, most of which are simply a variation of two principal methods, the brine cure and dry salt cure. Common salt is the basis of all meat curing. Sugar is sometimes used to give a better flavor and to counteract the action of the salt by keeping the muscles soft, where salt alone makes them hard. Salt peter (potassium nitrate) may be added to give a natural red color and it also has some preserving effect.

In all cures be absolutely sure that the meat has all the animal heat out of it and that it has not been frozen. Cure in a cool, well ventilated place.

The Brine Cure

For 100 pounds of meat use: 12 pounds of salt, 2 ozs. salt peter, 6 gal. of water (boil and allow to cool).

Add 3 pounds of sugar to the above formula and you will have a sugar cure or sweet pickle.

For the brine cure thoroughly mix salt, salt peter and sugar and rub some of the mixture into the hams, shoulders and sides. Pack all the meat in the same vessel skin side down except the top layer there put skin side up. Weight meat down with some kind of clean hard wood or brick. Boil six gallons of water to make sure that it is absolutely pure and while the water is warm dissolve the ingredients left after rubbing the meat, and then when the brine has cooled pour it over the meat. Cover all meat with brine, then cure meat about three days per pound per piece. Repack meat on the seventh and twenty-first day. When meat is cured wash thoroughly in hot water and then in cold water and hang in smoke house to drip about 24 hours before smoking.

Dry Cure

For 100 pounds of meat use: 8 lbs. of salt, 3 ozs. salt peter, 3 lbs. sugar (brown preferred).

Mix ingredients thoroughly and rub half of the mixture on the meat. Pack as for the brine cure. In seven days repack meat and rub on the other half of mixture. After meat has cured three days per pound per piece wash and hang in smoke house.

3. What are some precautions to prevent hams from souring?

Be sure to bleed the animal well. Do not over heat the animal before killing. Have the animal heat out of meat before curing.

Boil water for the brine or pickle. Scald out all curing vessels. Rub each piece with salt before packing for cure.

Cure in a cool dry place and examine brine every few days if brine cured. Smoke to suit taste with some

hard wood like hickory, oak or corn cobs. Hang meat at least 6 to 8 feet above fire.

4. What is the best recipe for making sausage?

For 50 pounds pork (3/4 lean and 1/4 fat) use: 1 lb. fine table salt, 2 1/2 oz. finely ground pepper, 3 oz. sage.

Mix this thoroughly and spread evenly over meat. Then stir meat well before chopping.

5. How can I pickle pigs' eat? Clean pigs' feet thoroughly and boil from four to six hours. Salt when about half done. Pack in a tight vessel and cover with hot spiced vinegar.

BEEF

1. What percent of the live weight will an average steer dress out?

The dressing percentage depends on the paunchiness, fatness, quality, and type. The average steer will dress out from 50 percent to 53 percent.

2. How may beef be preserved on the farm?

Corned beef—Any part of the beef can be corned. Cut in five or six pound chunks and rub with salt. Pack in a clean vessel of hard wood or stone ware and cover with the following pickle: 1 1/2 lbs. salt, 1 oz. salt peter, 1/4 lb. sugar or syrup, 1 gal. pure water.

This will be cured in about two weeks. Then it can be smoked lightly to improve flavor. If allowed to hang for some time and dry out well it is known as dried beef. The rounds are usually dried.

LAMB

1. What is the average dressing percentage for lamb?

The average dressing for lamb is about 50 per cent, and depends upon the following factors: Paunchiness, weight of pelt, quality, and type.

2. Is it possible to cure or corn lamb as you do pork and beef?

Yes. The shoulders and legs are the cuts most frequently corned. They make a very delicious product. Use 10 pounds of lamb; 1 1/2 cups of salt, 1/2 tablespoon of baking soda; 1 tablespoon of salt peter; and 1/4 of a cup of brown sugar. Rub salt thoroughly into the meat, covering every portion, and allow it to stand with the salt on it for twenty-four hours; then pour over it the other ingredients dissolved in a small quantity of lukewarm water. Add water enough to cover the meat and allow it to stand in the brine for 3 or 4 days. Meat thus corned will keep in good condition for a long time. Since lamb absorbs salt more readily than beef, special care should be taken to avoid using too much salt. Corned lamb may be used in all the ways in which corned beef is used. The broth in which it is boiled makes good soup when seasoned with onion and turnip or other vegetables. (Potts, 1930.)

3. Where may I secure further information in regard to killing, cutting and curing meat on the farm?

Write Animal Husbandry Department, State College Station, Raleigh, N. C.

LEGAL ADVERTISEMENTS and husband, G. A. Jones, Mary Emma Bell Bryson and husband, W. M. Bryson, vs. Christine Burns, Susie Jacobs and Roy Jacobs, Jr.

Susie Jacobs, Roy Jacobs, Jr., and Christine Burns, defendants in the above named cause, will take notice that an action as above entitled has been commenced in the Superior Court of Macon County, North Carolina, for the purpose of selling the real estate of A. W. Jacobs, deceased, for partition among the tenants in common, and the defendants will take notice that they are required to appear on the 6th day of March, 1933, in the office of the Clerk Superior Court of Macon County, North Carolina, and answer or demur to the complaint in said action, or plaintiffs will apply to the Court for the relief demanded in said complaint.

This the 3rd day of February, 1933.

HARLEY R. CABE, Assistant Clerk Superior Court. F9-4tc-J&J-M2

EXECUTRIX NOTICE

Having qualified as executrix of Elizabeth Kelly, deceased, late of Macon County, N. C., this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned on or before the 26th day of Jan., 1934, or this notice will be plead in bar of their recovery. All persons indebted to said estate will please make immediate settlement. This 26th day of January, 1933.

LASSIE KELLY CUNNINGHAM, Executrix. F2-6tc-M9

NOTICE OF SERVICE OF SUMMONS BY PUBLICATION

North Carolina, Macon County. In the Superior Court.

Lawrence Weaver, Executor under the last will and testament of A. W. Jacobs deceased, Lawrence Weaver, J. L. Jacobs and wife, Frances Jacobs, Maude E. Jones

This the 8th day of February, 1933.

R. S. JONES, Commissioner. F23-2tc-J&J-M2

EXECUTRIX NOTICE Having qualified as executrix of Elizabeth Kelly, deceased, late of Macon County, N. C., this is to notify all persons having claims against the estate of said deceased to exhibit them to the undersigned on or before the 26th day of Jan., 1934, or this notice will be plead in bar of their recovery. All persons indebted to said estate will please make immediate settlement. This 26th day of January, 1933.

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