

Methods of Curing Meat Outlined by S. L. Williams

By S. L. WILLIAMS
Assistant County Agent

The curing of meat is a very simple process and there are many methods used today, most of which are variations of two principal methods, the brine cure and the dry salt cure.

The Brine Cure

If sugar is added this cure is known as the "Sugar Cure," or "Sweet Pickle."

For each 100 lbs. meat use:

- 12 lbs. salt
- 3 lbs. sugar
- 2 ozs. Saltpeter
- 6 gals. water.

Thoroughly mix the salt, pulverized saltpeter, and sugar (brown preferred) and rub some of this mixture into the hams, shoulders and bacon. Pack all meat, hams, shoulders and bacon in the same vessel, such as a stone jar or wooden barrel. Place the skin side down except on the top layer; then put skin side up. Weight this down so that none of the pieces will float when the brine is poured over the meat.

Boil six gallons of water thoroughly and while it is still warm add the rest of the salt and sugar mixture, left from rubbing the pieces of meat. Be sure that all of the meat is covered with this brine solution. Set aside in a cool, well ventilated place to cure about three days per pound for each piece of ham and shoulder. Two days per pound is sufficient for the bacon. In order to insure a uniform cure, the meat should be repacked on the 10th day and remove the bacon on the 21st day, repacking the hams and shoulders. When the meat comes out of the cure, wash thoroughly in hot water, and then in cold water. Hang in smoke house to drip about 24 hours before smoking.

THE DRY CURE

Here again salt is the basis, but any of the other ingredients may be used if a sweet flavor and a red color are desired.

For every 100 lbs. of meat use:

Thoroughly mix the salt, sugar, saltpeter and other ingredients and rub the mixture on the meat. If the weather is above 45 degrees it is advisable to push the salt up along the shank bone and some into the hip

joint where the ham has been cut from the side. This will get some salt to the inside of the ham before it has a chance to spoil. In seven days rub the other half of the mixture on the meat. Repack again on the 21st day of the cure and remove the bacon. Three days per pound per piece will be sufficient for the hams and shoulders. Wash the meat with cold water and hang in the smoke house to drip for 24 hours before smoking.

Most other methods of curing meat are simply a variation of one of the above methods.

State College Answers Timely Farm Questions

Q. How can I preserve or save the extra beef on the farm:

A. All beef left after a killing and usual distribution may be corned and put aside for future use. Cut the meat into five or six pound chunks and rub with salt. Then pack into a clean vessel of hardwood or stone ware and cover with a pickle made with one and one-half pounds of salt, one ounce of saltpeter, one-fourth pound of sugar or syrup, and one gallon of pure water. Leave the meat in cure for about two weeks and then smoke to improve flavor. The rounds are usually allowed to hang for some time to dry out.

Q. What fertilizer do you recommend for tobacco plant bed?

A. The commercial 4-8-3 mixture is one most generally used and gives best results. Apply 200 pounds of this mixture to each 100 square yards of bed space. If a lower grade fertilizer is used it should be supplemented with from 50 to 100 pounds of cottonseed meal, provided the meal is thoroughly mixed with the soil. Broadcast the fertilizer on the bed and thoroughly mix it with the upper three or four inches of the soil. Do not use tobacco trash or manure containing tobacco leaves, stalks or roots on the beds.

Q. Should I feed roughage to my dairy cows before or while the cow is being milked?

A. Neither. Feed before or during milking the air will be filled with dust which will get into the milk and impair the quality. Roughage and highly flavored feeds, such as turnips or rye, should always be fed after milking. The highly flavored feeds will impart an objectionable flavor to the milk if fed during or a short time before milking. Clean air, clean utensils, and above all, a clean cow is necessary for the production of clean, good quality milk or cream.

Officials Find Victims of Careless Sportsmen



Harry Armstrong, left, member of the New Jersey board of fish and game commissioners, together with Deputy Game Warden M. M. Barrien of Trenton, are shown a number of does and deer shot in one day near Pasadena, N. J. All of these were killed illegally and abandoned in the woods by hunters.

One Hit—No Runs—No Errors



Teammates on the baseball field and hunting companions in the field are Roy Johnson, left, veteran coach of the Chicago Cubs, and Larry French, one of the team's pitchers. They are untying a wild boar shot on Santa Catalina Island, where the Cubs hold their pre-season training.

Merit Examinations To Be Given This Month

DURHAM, January 4.—Dr. Frank T. de Vyver, supervisor of Merit Examinations for the North Carolina Unemployment Compensation Commission, has announced that arrangements for giving merit examinations have been completed. All applications will be mailed in a week or so.

The examinations will be held in the following centers: Asheville, Charlotte, Durham, Elizabeth City, Fayetteville, Greensboro, Hickory, New Bern, Raleigh, Wilmington, Winston-Salem and Wilson.

All the clerical examinations will be given the afternoon of January 21. Dr. de Vyver explained that the examinations are so arranged that an applicant for several clerical examinations can take all the examinations in one day. The administrative examinations will be given the following Saturday. Again, Dr. de Vyver stated, it is possible for one individual to take several examinations on the same day since an applicant for several positions is required to answer only an additional set of questions on another examination booklet.

Dr. de Vyver urgently requests that applicants refrain from personal correspondence unless such correspondence is absolutely necessary. There is a tremendous administrative and clerical task involved in giving the examinations, and every personal letter slows up the entire program. The merit examination office has not yet succeeded in compiling definite statistics as to the number of applicants and the positions applied for. These statistics will be forthcoming in a week or so. At present the estimate remains 4,500 eligible individuals

duals filing applications to take examinations in 7,000 different series for approximately 15,000 positions.

LARGER

The 1938 fall pig crop has been estimated as 18 per cent larger than the crop last fall, according to H. W. Taylor, extension swine specialist at State college.

POTASH PAID

J. R. Sherrill of the Vienna township, Forsyth county, reported to his farm agent that using 50 pounds of muriate of potash on one acre to cotton as a side application gave him a 30 per cent increase in yield and that earlier and easier picking was noted.

LEGAL ADVERTISING

ADMINISTRATORS' NOTICE

Having qualified as administrators of H. O. Penland, 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 14th day of December, 1939, or this notice will be plead in bar of their recovery. All persons indebted to said estate will please make immediate settlement.

This 14th day of December, 1938.

A. C. PATTERSON,
H. R. PENLAND
Administrators.

D15-6tp—J19

NOTICE OF FORECLOSURE SALE

North Carolina
Macon County

Under and by virtue of the authority conferred by a Deed of Trust executed by T. A. May and wife, Nora May, dated June 2, 1938, and recorded in Book 35 at page 539, in the office of the Register of Deeds for Macon County,

LEGAL ADVERTISING

North Carolina, I, the undersigned trustee, will on Wednesday, January 18, 1939, at 12 o'clock noon, at the courthouse door of Macon County, North Carolina, sell at public auction to the highest bidder for cash, the following land:

In the Town of Franklin, North Carolina, and being the same lands described in a deed from J. O. Harrison and wife, to T. A. May and wife, Nora May, dated January 16, 1926, and recorded in Deed Book M-4 page 464, records of Macon County. To which record reference is hereby made.

This sale made on account of default in the payment of the indebtedness secured by said Deed of Trust, and demand having been made upon said trustee by the holder of said indebtedness.

This the 17th day of December, 1938.

J. H. STOCKTON,
Trustee

D22-4tc—J12

NOTICE

The annual stockholders meeting of the Macon County Building & Loan Association will be held in the Building & Loan office, Bank of Franklin Building, at seven-thirty o'clock P. M. on Thursday, January 19, 1939. Please be present either in person or by proxy.

H. W. CABE,
President.

J5-2tc—J12

NOTICE OF SALE

North Carolina
Macon County

Under and by virtue of the power of sale contained in a deed of trust given by Lula Jane Wiley and husband, D. W. Wiley, on December 9, 1931, and recorded in the Office of the Register of Deeds for Macon County, North Carolina, in Book No. 31, of Mortgages and Deeds of Trust, Page 382, and default having been made in the payment of the indebtedness secured by said deed of trust and demand having been made on the undersigned Trustee to sell the property described in said deed of trust, the undersigned Trustee will, on Tuesday, at 12 o'clock, noon, at the courthouse door in the Town of Franklin, Macon County, N. C., sell to the highest bidder for cash, the following described property, to-wit:

In Highlands Township, BEGINNING at a stake in the east line of First Street, said stake being North 22 deg. East 166 min. from the northeast corner of First and Main Streets, go with the east line of First Street North 22 deg. East 100 min. to stake in said east line of First Street; then south 52 deg. West 101 min. to a stake in the west line of No. 7; then with said line south 22 deg. West 100 min. to a stake; then North 52 deg. West 101 min. to BEGINNING, being same property bought of Joshua and Nannie Rogers September 27th, 1927.

This December 30, 1938.

S. T. MARETT, Trustee.
J5-4tc—J26

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Liberal Winter Feeding Essential For Turkeys

Breeding turkeys lose weight during the laying season. They can stand this loss if they are fed liberally through the winter, says C. F. Parrish, poultry specialist of the State college extension service.

Now is the time to start feeding turkey hens mash, Parrish says. Some flocks in the state have already started laying.

Too, most poultrymen select young hens and young toms from the spring flock to hold over as breeders. Only by liberal feeding do they reach full growth by the time they start laying, the specialist added.

Breeding birds will keep in good condition with green feed such as clover, Italian rye grass or alfalfa, plenty of sunshine, a good growing mash, scratch grain, plenty of water and gravel or some other insoluble grit.

A recommended mash is: Bran, 12 parts; middlings, 12 parts; ground oats, 12 parts; ground yellow corn, 33 parts; alfalfa leaf meal, 6 parts; meat scraps, 13 parts; dried milk, 10 parts; and salt, 1 part.

This ration, together with scratch grain, water, and grit, should be continued until at least one month before the hens are expected to start laying, after which time a laying ration should be provided.

When winter weather is severe and birds must be confined, the growing mash should contain 2 per cent cod liver oil. To preserve the Vitamin A of the cod liver oil, it should not be mixed with the mash for more than two weeks in advance—one week is better.