

THE HERALD'S FARM DEPARTMENT.

Matters of Interest to Those Who Till the Soil.

Conducted by J. M. BEATY.

SAVE YOUR CUT CORN.

I see that much of the corn cut this summer and fall by the new machines, the corn binders, is still in the fields. Some of the shocks turned over by the winds and are lying flat on the ground. All this corn is damaging and that lying on the ground is ruining. Had this been a wet season the damage would have been far greater. Unless the corn is managed better the sale of binders and shredders will not increase. If the use of a shredder cannot be secured the corn should be housed. Better not have the corn cut unless you can get a shredder or a shelter.

What Farmers Need Most.

The question "What does the farmer need most?" is brief but very comprehensive, and embraces many needs.

The farmer should be a well rounded man, strong in mind and body, and possessed of good health and of a wife equally endowed, whose every thought and interest are in unison with his. They should be possessed of good executive ability and be capable of planning and directing their affairs wisely and intelligently, and to carry out their plans with energy and industry. They should raise their children to habits of industry, and train and educate them to a high order of citizenship.

The next requisite to success is a good home farm conveniently located to some city where he is easily accessible to churches, schools and railroad facilities. The home should be ample in its accommodations for a comfortable life, improved with suitable buildings, with an orchard and garden, all located most conveniently for the purposes for which they are intended. The farm should be plentifully supplied with water, with convenient pass-ways to and from the same, with good gates where reasonably required. The acreage should be ample for a rotation of crops and to keep a variety of stock. It must necessarily be fertile to produce good crops and to provide an income sufficient to enable him to live comfortably and to be a useful citizen. It is necessary to graze and rest our tired fields, to supply manure as fast as possible to old soil fields so as to renew them and fit them for raising another crop. Farming cannot be carried on with success on a few acres; no one can do it by reason of the necessary expenses of living. The necessary expenses of an ordinary family are just as great on a farm of forty acres as they would be on a farm of one hundred or two hundred acres. Every business succeeds by the amount of it, and whether it be a school, a store, a newspaper or a railroad, the profit is all in a large business. "The fixed charges and expenses of a business do not increase in proportion to the profits."

Such has been my experience. I began life as a farmer on one hundred acres of land; it required economy and hard work to make more than a living. I then tried two hundred acres, and it was not until then that I began to accumulate or to advance, and I have continued to advance and to extend operations until I now have six hundred acres of land richly improved, highly fertile and productive. It is not profitable to cultivate any except rich land. Upon a farm of, say, one hundred acres of rich land, by cultivating fifty acres of it in corn you can raise as much as you can on one hundred acres of poor land, and thereby save one team and one hand and gain fifty acres for grass or other purposes.

You ask what the farmer most needs. I answer, briefly, good sense, health, ambition and will power. These with a good wife whose energies are united with his will bring success in life. With a good home and shelter, corn in the crib, meat in the meat house, money in pocket and with the other qualities to which I have referred the farmer is a fitting representative of the highest order of American citizenship.

Education is not altogether of books; by experience also we

learn much that is of great value to us. The farmer starting out with a common school education can easily become an educated man, and much of his time can be profitably employed in the study of agricultural chemistry, thereby enabling him to understand better the character of the soil which he cultivates, and the elements which it particularly needs to make it productive. By a wise employment of his leisure time in the study of philosophy, history and the great daily newspapers, he can keep thoroughly abreast with the spirit of the times and be fully qualified for the most important duties of citizenship.

The farmer needs a religion that sees good in every season and inspires love and confidence that bring happiness in life, whether it be a life of sunshine or one of clouds and storms, for it is by the sunshine and the storms, the rains and dews, that nature works out her highest development. He needs a religion as sweet and impartial as the dews from heaven, inspiring wisdom and love in all the walks of life, in family, neighborhood and good citizenship.—John B. Kenney in Tribune Farmer.

Curing Pork.

Within a very short time cold weather is due, and with the approach of ice preparations will be made for "hog-killing." Tenderloins, brains, spareribs, sausage and pig feet will be for a season, the annual delicacy of the most toothsome desire on farmers' tables all over the South. Little children will be made happy broiling the much coveted melts on hot rocks around the big log fires at the hog killing, while thousands of bladders will be prepared and hung up for Christmas guns by the little fellows who look forward to hog killing with as much or more interest than the older folks.

The city children who are always dressed for looks can never realize the highest joys of child-life unless they could be transported to the country and enjoy the unalloyed bliss of a winter's hogkilling scene, and be enabled to participate in the occasion fully. I am often asked by subscribers at this period of the year for information relative to the best methods of curing pork, and am just in receipt of the following communication from J. H. B., of Athens, Ga.:

"I am a subscriber to the Semi-Weekly Journal and would like for you to answer a few questions through its columns, if you will be so kind. "This cold weather makes us think about killing hogs, and as I have a few to kill, I would like to know the best way in which to put the meat up. When I was a boy I lived up North and the folks there put up their meat in a barrel and pickled it. No doubt, if you are an old soldier you have eaten some of that same pickled pork. Now, I would like to know from start to finish how to put it up, say in a common lard barrel. How much salt and saltpetre, and, in fact, the whole process for hams, shoulders, heads, etc."

PICKLED PORK.

I beg to assure my correspondent that I did not commence eating pork until after the great military struggle he refers to, as I was an infant at that time, but during my travels through the North and West in recent years have many times had the opportunity of testing the merits of pickled pork. I was raised up on dry cured pork and have never cultivated a fondness for the pickled kind. The South is the only country in the world, however, where pickled pork is not universally used, if eaten at all. The western packing houses always ship cold storage cured meat to their southern customers, but to the balance of their trade the meat goes pickled in barrels, both local and abroad.

A barrel of pickled pork would be a curiosity in any merchant's store where pork is supplied to southern farmers and their labor. A greater curiosity would be a barrel of pickled pork in a Georgia farmer's smokehouse, having been prepared on the premises. But it is doubtless less expensive

and safer to pickle pork than to cure it after the usually long and tedious methods ordinarily employed in the South. Smoked, dry cured bacon, though, imparts a flavor to our homeraised pork which cannot be equaled by any process ever yet discovered. The only trouble is we don't cure enough of it every year on the different farms.

At the first approach of ice it is safe to kill hogs. The most important item is to be sure the animal heat is out of the joints before the hog is cut up and packed down. Meat is oftentimes lost by hurrying that feature of the business. Hogs killed one day should not be packed down until the next morning, no matter what process is to be used in curing. If the weather is clear and freezing, kill and clean the hogs in the forenoon, and leave them hanging until late in the afternoon. They can then be taken down, and each hog divided in half, and laid out in the smoke house until next morning. By that time all the animal heat will be out, the meat will be firm and can be nicely cut up and trimmed closely with a sharp knife.

The hams and shoulders especially should be trimmed close and all the surplus fat taken off and made up into lard. The backbones and spareribs can be lightly salted and laid away under close cover for immediate consumption by the family or for sale. If the pork is to be pickled the following process may be safely adopted:

Cut the middlings, hams and shoulders into convenient pieces for handling so they can be packed closely. Cover the bottom of the barrel into which it is to be kept with a layer of salt half an inch thick. Place in a layer of pork, then another layer of salt and so on until the barrel is nearly full. The pieces of pork should be tightly and neatly fitted in so that the entire surface is covered. If this is not done the opening must be filled up with salt.

Pour in enough pure cold water to fill all spaces and to cover the last layer of salt placed above the meat. Then for every hundred pounds of pork use the following recipe: Dissolve in pure water, using just enough to dissolve the materials, four ounces of saltpetre, two pounds of good brown sugar, and seven pounds of salt. When thoroughly dissolved, boil the mixture and skim off all the impurities. When this is cold pour over the meat. Then take a circular board which will fit on the inside of the barrel, bore a few holes through it and weigh it down on the meat. This will keep the meat in place and prevent it from floating in the brine.

DRY CURED MEAT.

When the hogs have been cut in half and laid out for the first night as already referred to, it is a good idea to sprinkle a little salt over the bone joints, so as to bring all surplus blood to the surface. After trimming close, the meat should be well rubbed with salt, and packed down in barrels or boxes, placing a layer of salt on the bottom, covering each layer with salt. Hogs that weigh from 150 to 200 pounds should be thoroughly salted in from 3 to 4 weeks' time. Very large hogs should remain packed down 5 weeks.

Alter the meat is taken up, the salt should be knocked off each piece, and the shoulders, hams heads and jowls lightly dusted over with pulverized borax. One pound of borax is enough for 700 or 800 pounds of meat. The meat can then be hung up, and either smoked or not smoked, as desired, it will keep without further trouble.

I have tried this plan for several years and think it superior to all other methods. Some farmers dip the hams and shoulders in boiling water after taking them up and sprinkle with red pepper. Others use a brine of twelve pounds of salt, 2 quarts of tualas, and one-half pound of saltpetre to sprinkle each 150 pounds of the meat, just before smoking it. It is needless to smoke the meat when borax is used, neither is there any necessity to sew the hams and shoulders up in bags.

Bugs and flies will not get about borax, and it makes a splendid preserver of meat. It leaves no odor or flavor to the meat, as it can be easily washed off. Saltpetre imparts an objectionable flavor, as it strikes into the meat, and I never use it. Pork is easily preserved if killed at the proper time, when a cold spell is on, and a northwest wind blowing. Never kill when the wind is from the east or south. Never pack down until the animal heat is all out, and do not

kill when the weather is cold enough to freeze the meat before it can be properly packed down.—Harvie Jordan, in Atlanta Journal.

The fine fall days, of which we are having so many this year, ought to be fully utilized in getting home to the barnyard and under cover all late crops of hay, millet, sorghum, peas and soy beans as fast as they are fit to store. The farmers of the South are much too careless in attending to these things. They allow crops, which have cost labor and money to raise, to remain in the field, bleaching, weathering and wasting long after they might be safely under cover if given proper attention during the curing, and then in winter and late spring complain of being short of feed and compel stock to live on food containing little or no nourishment. There is no excuse for this in a country where we have such a long and usually fine fall. See that the crops after being cut are given frequent attention and exposed to the sun and wind until sufficiently cured to keep, and then at once put them under cover or into stacks.—Southern Planter.

"IMPOSSIBLE" for you to enjoy motherhood," says the doctor. Sometimes he qualifies the statement, and says: "Impossible without an operation." Yet both these "impossibles" have been made possible by the use of Dr. Pierce's Favorite Prescription. Many times the hindrances to motherhood are to be found in womanly diseases or weaknesses, which are perfectly and permanently cured by "Favorite Prescription."



This great medicine for women cures irregularity and dries debilitating drains. It heals inflammation and ulceration, and cures female weakness. It makes weak women strong and sick women well. "I wish to add my testimony to hundreds of others as to the value of Dr. Pierce's medicines," writes Mrs. Ida M. Le Ford, of Latona, Hubbard Co., Minn. "Have doctored with a great many physicians—some specialists; have twice been in a hospital for treatment. My case has been regarded as a hopeless one, and they knew not what the trouble was. Heart was bad; stomach all out of order; tired out; severe pains in all parts of the body; sinking spells, and nearly every ailment a woman could have. I took many a bottle of 'patent medicines' without effect. I began taking Dr. Pierce's Favorite Prescription, and ten months afterward I gave birth to a ten-pound boy. All physicians had stated as a fact that I never could bear a child. Both the baby and myself were strong, and I got along splendidly—thanks to your medicine."

The Common Sense Medical Adviser, 1008 large pages, in paper covers, is sent free on receipt of 21 one-cent stamps to pay expense of mailing only. Address Dr. R. V. Pierce, Buffalo, N. Y.

One Woman's Way.

Mrs. Homer—How do you manage to get your carpets so clean? Do you hire a professional carpet beater?

Mrs. Neighbors—No, my husband beats them, and I always do something to make him angry just before he begins the job.—Chicago News.

"Last winter an infant child of mine had croup in a violent form," says Elder John W. Rogers, a Christian Evangelist, of Filley, Mo. "I gave her a few doses of Chamberlain's Cough Remedy and in a short time all danger was past and the child recovered." This remedy not only cures croup, but when given as soon as the first symptoms appear, will prevent the attack. It contains no opium or other harmful substance and may be given as confidently to a baby as to an adult. For sale by Hood Bros., Cavanaugh & Benson, Hare & Son.

One-third of the people who go mad recover their senses.

One Minute Cough Cure

Is the only harmless cough cure that gives quick relief. Cures Coughs, Colds, Croup, Bronchitis, Whooping Cough, Pneumonia, Asthma, La Grippe and all Throat Chest and Lung troubles. I got soaked by rain, says Gertrude E. Fenner, Muncie, Ind., and contracted a severe cold and cough. I failed rapidly; lost 48 lbs. My druggist recommended One Minute Cough Cure. The first bottle brought relief; several cured me. I am back to my old weight, 148 lbs. One Minute Cough Cure cuts the phlegm, relieves the cough at once, draws out inflammation, cures croup. An ideal remedy for children. Cavanaugh & Benson, J. R. Ledbetter, Hood Bros., Benson Drug Co., Hare & Son.

Hancock's Liquid Sulphur cures skin trouble of every nature. No home should be without it. Ask your druggists for a book on Liquid Sulphur, it will tell you how to treat skin diseases of every kind. For sale by Allen Lee.

Rheumacide advertisement with text: "Continues to make Miraculous Cures. READ THIS LETTER: ALMOST A MIRACLE. DILLON, S. C., Aug. 18th, 1909. Gentlemen: In September, 1899, I took rheumatism in a very bad form. In a month after the disease started I had to give up my work and go to bed. It continued to grow worse until my arms and hands were badly drawn, so much so that I could not use them. My legs were drawn back until my feet touched my hips. I was as helpless as a baby for nearly twelve months. The muscles of my arms and legs were hard and shriveled up. I suffered death many times over. Was treated by six different physicians in McColl, Dillon and Marion, but none of them could do me any good, until Dr. J. P. Ewins, of Dillon, came to see me. He told me to try your 'RHEUMACIDE.' He sent me one bottle of the medicine and I began to take it and before the first bottle was used up I began to get better. I used five and a half bottles and was completely cured. That was two years ago, and my health has been excellent ever since. Have had no symptoms of rheumatism. I regard 'RHEUMACIDE' as by far the best remedy for rheumatism on the market. I cannot say too much for it. I have recommended it to others since and it has cured them. Will say further, that I began to walk in about six days after I began to take 'RHEUMACIDE' with the aid of crutches; in about three months after I began to take it, I could walk as good as anybody, and went back to work again. Very truly, JAMES WILKES. All Druggists, or sent express prepaid on receipt of \$1.00. Bobbitt Chemical Co., Baltimore, Md.

The CASH RACKET STORE advertisement with text: "Beautiful Display of Christmas Goods. Beautiful presents for your sweethearts and loved ones. Most beautiful line of DOLLS ever introduced here. Call for them. ASTONISHINGLY CHEAP. Funny Toys for children. Come and look, and you will get Christmas in your bones. Best variety of ORANGES, APPLES, RAISINS, COCOANUTS and CANDY, in Smithfield, at lowest prices. High Grade Coffee, 10cts per pound. 2 Pounds Prime Roasted Coffee with tea and tablespoon, 25cts. Cheese 15cts. Snuff, any quantity and quality. Complete Line of Crockery, Cheap. Special Sale. All SHOES will be sold at Cost. All sizes. Do not fail to ask for them. Chance of your life. Yours to serve, W. H. PEACOCK.

DR. MOFFETT'S TEETHINA advertisement with text: "Cures Cholera-Infantum, Diarrhoea, Dysentery, and all Bowel Troubles of Children of Any Age. Aids Digestion, Regulates the Bowels, Strengthens the Child, and Makes TEETHING EASY. Costs Only 25 cents at Druggists. Or mail 25 cents to C. J. MOFFETT, M. D., ST. LOUIS, MO. Office of Dr. H. Handy, Secretary of State, Austin, Tex., Nov. 21, 1909. I have found Dr. Moffett's TEETHINA a splendid remedy and aid for my teething children. When my eldest was a teething child, every succeeding day warned us that we would inevitably lose him. This happened upon TEETHINA, and began at once administering it to him, and his improvement was marked in 24 hours, and from that day on he recuperated. I have constantly kept it and used it since with my children, and have taken great pleasure in sending its process to all mothers of young children. I found it invaluable even after the teething period was passed. ALLEN, D. H. HANDY."

ALLEN BROS., Great Cost Sale. A Question of Money! Do you want to save the BIG profits you pay merchants for your goods? If so, NOW IS YOUR CHANCE. From now until Xmas we are going to close out every SUIT of CLOTHES, every HAT, every pair of PANTS and all of our Gents' Furnishings, AT AND BELOW COST. They will go at some price. Remember, everything in our store except SHOES, will go at COST, or at your own price. We are doing this in order to convert our business into an Up-to-Date Shoe Store. It is only a short time until Xmas and these goods must go. Get in line and get some of the great bargains. Don't forget that everything but SHOES is going at cost, and we can save you money on them. Hurry up and get your choice. No goods charged. Yours for bargains, Allen Bros., Next to Post-Office.

SPOT CASH Will Cut Prices. Don't fail to see BOYETT BROS. & GODWIN, if you want any thing in General Merchandise. We carry DRY GOODS, NOTIONS, SHOES, HATS, DANTS, TINWARE AND HEAVY AND FANCY GROCERIES. Flour and Meat a Specialty. CALL FOR GOLD MEDAL FLOUR, BEST ON THE MARKET. Tomatoes at the Old Price, 10 cents. Remember we carry the best staple goods and make prices as low as the lowest. Come to see us. BOYETT BROS. & GODWIN.