

Farm Department.

Conducted by J. M. BEATY.

Spring or Fall Plowing.

I have lived on a Northwestern farm my whole life, and have been actively engaged in farming on my own farm for more than twenty-five years, and have found very few seasons when any farm crops did as well on spring plowed land as on fall plowed. Corn is no exception to this rule. Some tell me that their corn gets very weedy where the field is plowed the fall before. If it does, it is because the soil is not properly worked before the corn is planted. The fall-plowed field has every advantage where the soil is thoroughly worked before planting.

By plowing in fall the earth is thrown up where the sun and air can work upon it, and the freezing of our cold winters helps to pulverize the lumps and fine the soil. If the following season is dry the fall-plowed field will withstand the drought very much better. By having the plowing all done in the autumn, the farmer is enabled to put much more labor on his fields in working and fining the soil and still get his crops in on time, which means much in a good year and everything in a poor or dry season. There may be seasons where the soil seems to run together when plowed in fall, and it is quite hard and flinty and difficult to work up when spring comes. In such cases it should not be allowed to get hard and dry before it is loosened on the surface with the harrow, and then by thoroughly disc harrowing it later, it will be as fine and mellow as need be. In such instances it may take a little more work than when plowed in spring, but the extra crop will more than repay one for the extra work.

Always remember that extra labor put on land by way of cultivation is not labor thrown away, but is time well spent, as it always means the liberating of plant food and consequently larger crops.—Forest Henry.

"I was trouble with constipation and stomach troubles, lost flesh, my complexion was ruined; Hollister's Rocky Mountain Tea brought back my health and complexion." Mary Allen, St. Louis. 35 cents.

Hog Killing Times.

It won't be many moons before out of the Rockies in the far northwest old winter will begin to shake out the icicles from his snowy locks and fling them out among the sunny skies of the far southland. When that time comes, and it cannot now be very far off, the learned prophets having in charge Uncle Sam's weather bureau will issue their 36-hour bulletins telling the people that high barometer central in Montana will precipitate a cold wave over the south which will send the mercury down below freezing, and advise the people in the cities to look after the coal supply and the water piping in the residences.

But to the provident farmer, who has already laid in his winter supply of wood, the news of the cold wave will have quite a different meaning. There are thousands of good, thrifty farmers all over the cotton belt who have porkers now fattening in pens, who will take advantage of the first cold snap to have what we southerners usually term a "hog-killing time." As the first red rays of dawn break upon that frosty morning when ice is forming in the water trough, the glimmer of log fires will be seen heating the rocks and the sound of the dying pigs will be heard in the land. There will be bustle and stirring in many a rural home while knives are being whetted, water heated, gambling sticks prepared and pots and cans cleaned. The week of hog killing, drying up the lard, salting down the meat, grinding and stuffing the sausage, soaking the chitterlings, and all the other innumerable details in connection with the work make the annual hog-killing on a southern farm one of the most important events in the year. I am always sorry for the little boys and girls who live in towns and cities, and who never were present at a hog-killing as we have it. A little boy who has never enjoyed the luxury cooking the "melt" on a hot rock, or blowing up a bladder for a Christmas gun has never realized the true enjoyment of an unalloyed youthful pleasure. And, as for that matter, the grown folks in town, while they

may have their western porter-house steaks and oysters from Norfolk, yet there is no bill of fare equal to one made up of broiled tenderloin pork, fried sausage, spareribs, brains, hot coffee and "fatty" bread on a cold frosty morning. I have dined at the best hotels in the country, but for a meal fit for the gods, sit me down before the above bill of fare when tired and hungry, and I will tell you that life is worth living, no matter which way the cat jumps. I have been there many a time in the past, and trust I may be spared for many more similar experiences. So long as I farm I expect to have each year a hog-killing time.

SAVING THE MEAT.

In presenting my plan for saving meat that covers a period of thirty years, observation and experience and during an actual experience of the past twenty years I have never lost a pound of pork, I never slaughter hogs unless my weather map indicates fair weather, the wind is from the west and ice has formed on water in exposed places. I try to kill and clean the porkers in the forenoon and let them hang out until late in the afternoon.

The animal is then split open down the back, a little salt sprinkled on the joints and the whole laid out in the smoke house until next morning. By the next day all the animal heat is out, the meat is thoroughly cold and can be cut up and trimmed to much better advantage. The hams, shoulders, jowls, middlings and heads are then rubbed well into salt and packed away in the order named. Each layer of meat is covered with salt and the whole is then covered securely against outside enemies. If the animal heat is gotten out entirely before packing down the meat will cure up nicely and pure. Hogs weighing from 200 to 300 pounds should remain down in salt for three weeks and larger animals four weeks.

The meat will absorb too much salt if allowed to remain a longer period of time. The backbones and spareribs are lightly sprinkled with salt and kept in a separate box or barrel for immediate consumption.

I usually work the heads up into soups, as they contain but little meat and can only be cooked to advantage in seasoning a dish of turnips or salad. I know of nothing better than a piece of cold back-bone, bread and a glass of good butter milk for supper. It makes me dream cotton is worth 15 cents a pound whether I get it or not.

TAKING UP THE MEAT.

At the end of the third or fourth week take up the meat, knock off the salt and hang it up to be smoked for a few days. After smoking take the meat down and sprinkle each piece lightly with a little pulverized borax, using one pound of the borax to each one thousand pounds of meat. The meat can then be rehung, laid out on shelves or the hams and shoulders wrapped in paper or sewed up in bags. However, putting in paper or sewing in bags is unnecessary as bugs and flies will not go about the borax.



It is just a common cold, people say, there's no danger in that. Admitting their statement, then there are *uncommon* colds, colds which are dangerous; for many a fatal sickness begins with a cold. If we could tell the common cold from the uncommon we could feel quite safe. But we can't. The uncommon variety is rarely recognized until it has fastened its hold on the lungs, and there are symptoms of consumption.

At the first symptoms the careful person will heed the warning by taking a mild laxative; some vegetable pill that will not disturb the system or cause griping. About the best is Dr. Pierce's Pleasant Pellets. If the cold starts with a cough, and it persists then some local treatment for this condition should be taken. A well known alternative extract, which has been highly recommended by thousands of users, is Dr. Pierce's Golden Medical Discovery. This tonic compound is composed of an extract of roots and herbs and has a soothing effect upon the mucous membrane, allays the irritation and at the same time works in the proper and reasonable way, at the seat of the trouble—the stagnated or poisoned blood.

It contains no alcohol to shiver up the blood corpuscles, but makes pure rich red blood. Dr. Pierce's 1000-page illustrated book, "The Common Sense Medical Adviser," is sent free in paper covers on receipt of 21 one-cent stamps to pay cost of mailing only. For 31 stamps the cloth-bound volume will be sent. 1008 pages. It was formerly sold for \$1.50 per copy. Address Dr. R. V. Pierce, Buffalo, N. Y.

Just a little borax is all that is needed, and when the meat is to be cooked have it washed good in hot water. However, I have never known any harmful effects from borax, although some of the chemists claim it might be harmful if used in too large quantities. It saves meat better than anything I ever tried. The important feature in saving pork is to be sure the animal heat is out before packing down and the liberal use of salt. I am exceedingly fond of country cured hams, but I have never yet been able to cultivate an appetite for the canvas hams sent us from the west.

I am satisfied that our dry cured country pork, as we cure it in salt, is healthy. It is free from the powerful acids often employed by the western packers and which some of our soldier boys in Cuba during the Spanish-American war termed the "embalming process." It is very gratifying to know that pork production is increasing in the south. Every southern farmer owes it as a duty to himself and family to raise enough pork each year to meet all the needs of his family for that kind of meat. We are taking advantage of our resources unless we do.

We can raise meat as cheaply as the western farmer and save the cost of transportation, packing, and a half dozen middlemen's profits. We can also cure our meat better than the western packing houses and unquestionably it eats better. I always enjoy everything that comes on my table which I produce better than anything I can buy. I know that what I raise is pure and it is eaten with a greater relish. Likewise my appetite is always good at our institute dinners because I know that everything on the table is home-raised. Get ready for hog killing.—Harvie Jordan.

Mothers Praise It.

Mothers everywhere praise One Minute Cough Cure for the sufferings it has relieved and the lives of their little ones it has saved. A certain cure for coughs, croup and whooping cough. A. L. Spaford, Postmaster, of Chester, Mich., says: "Our little girl was unconscious from strangulation during a sudden and terrible attack of croup. One Minute Cough Cure quickly relieved and cured her and I cannot praise it too highly." One Minute Cough Cure relieves coughs, makes breathing easy, cuts out phlegm, draws out inflammation, and removes every cause of a cough and strain on lungs. Sold by Hood Bros., Benson Drug Co., and J. R. Ledbetter.

Gladys—I refused Ferdy two weeks ago and he has been drinking heavily ever since.
Ethel—Isn't it about time he stopped celebrating?—Puck.

Chamberlain's Stomach and Liver Tablets are becoming a favorite for stomach troubles and constipation. For sale by A. H. Boyett Smithfield; Selma Drug Co., J. W. Benson.

Make Your Food Medicine.

The garden is a great medicine chest. Be your own doctor and look to your own slight ailments. If you are wakeful, eat lettuce. For affections of the skin and for yellow skin eat onions. Onions are also good for colds, coughs, scrofula. For a torpid liver, eat freely of asparagus. For malaria and general breakdown, eat cranberries. If nervous and irritable, eat plenty of celery. For constipation, eat fruits, ripe and healthy fruits. Fresh fruits are good; so are figs and dates. Raisins are beneficial.

When the body is in good condition keep it in good condition by denying the appetite what has once injured the body. One can do everything for himself by eating the right thing and not too much of it, and by leaving alone the wrong thing and all of it. He can do more than the doctors can do for him when he is flat on his back in bed.—Philadelphia Inquirer.

A Heavy Load.

To lift that load off of the stomach take Kodol Dyspepsia Cure. It digests what you eat. Sour stomach, belching, gas on stomach and all disorders of the stomach that are curable, are instantly relieved and permanently cured by the use of Kodol Dyspepsia Cure. S. P. Storrs, a druggist at 297 Main street, New Britain, Conn. says: "Kodol Dyspepsia Cure is giving such universal satisfaction and is so surely becoming the positive relief and subsequent cure for this distressing ailment, I feel that I am always sure to satisfy and gratify my customers by recommending it to them. I write this to show how well the remedy is spoken of here." Kodol Dyspepsia Cure was discovered after years of scientific experiments and will positively cure all stomach troubles. Sold by Hood Bros., Benson Drug Co., and J. R. Ledbetter.

"Very well, sir," said Dr. Quack after his quarrel with the undertaker; "I'll make you sorry for this."

"What are you going to do?" asked the undertaker; "retire from practice?"—Philadelphia Press.

"Taint no use to set down and whine. When no fish get tangled in your line Bait your hook with a bumble bee, And keep on taking Rocky Mountain Tea.—A. H. Boyett, Selma Drug Co.

The total value of real estate in North Carolina as shown by a report made up is \$220,303,339. The last reports a year ago showed a total value of \$178,892,819.

CASTORIA.
Bears the Signature of *Chas. H. Fletcher*
The Kind You Have Always Bought

For 40 Years
Wintersmith's
Chill Cure
Has been curing Chills Ague, Dengue, LaGrippe and Malarial Ills of all kinds. A 50c. bottle will break your chills; and you can get it from your druggist, who will refund your money if the medicine does you no good. Why don't you try it? It is unequaled as a General Tonic.

Yours Truly

We sell you CLOTHING that clothes you. And FOOD that keeps you fed. We sell you SHOES that keeps you shod. And HATS that fit the head.

"Satisfaction" is our CLOTHING line, "Fresh Groceries" is the FOOD, "Anvil and Arogan" brand the SHOES, And the HATS are Keystoue—good.

Our line is GENERAL MERCHANDISE. Our stock is fresh clear through. Please note the number of packages. You see wrapped up in BLUE.

That's us,
John S. Barnes & Co.
CLAYTON, North Carolina.

Old instruments taken in part payment for new ones.

Thornton Music House.
Opposite Boyett's Drug Store.
Pianos, Organs
—AND—
Small Musical Instruments.

If you wish to buy a PIANO or ORGAN come to see us or drop us a card.
Old Instruments Repaired.

GEO. E. THORNTON, Manager.

COMPLETE STOCK.

My new fall stock of Dry Goods is now complete. I have an up-to-date line of Dress Goods both in Woolen and Cotton. Silks for waists and skirts.

Shoes! Shoes!!

I have a fine line of Ladies' Misses and Children's Shoes, all styles and sizes.

Capes, Jackets and Cloaks.

I have a full stock of Capes, Jackets and Cloaks, in all styles, color and prices. Also a full line of ready made Skirts and Waists.

Millinery Goods.

Hats of the newest shapes, styles and colors. Hats ready to wear in up-to-date styles. Call and see my line before you buy and I will save you money.

Gents' Furnishing Goods.

I have a full stock of clothing. Shoes, Hats, Caps, Underwear, Cuffs, Collars, Ties and Dress Shirts, which I can sell low as the lowest.

Yours for business,
W. G. Yelvington

Spiers'

Our Large Stock of Dry Goods. Novelties, Notions, Jackets, Capes, Millinery, Shoes, Etc., has been received. We are now prepared to show our friends the largest stock of the best selected goods for Fall and Winter Wear that we have yet handled.

Spiers' Bros.