

Cheese Has Been A Staple Food More Than 3,500 Years

Over 400 Varieties of the Food Are Now Known In The World

For more than 3,500 years cheese, 90 to 99 percent digestible, has been one of the staple foods of the human race.

Today it is eaten in every country of the world, and it fits into

thousands of menus, said W. L. Clevenger, dairy manufacturing specialist at State College.

There are now more than 400 varieties of cheese known to man. Over 200 varieties are produced in America alone, Clevenger stated.

Although this country produces more cheese than any other nation, consumption here lags behind that of other countries. In the United States the annual consumption is five pounds per capita.

The hardy Swiss averages 23 pounds a year for each man, woman and child. Holland, France, and Denmark have a per capita consumption of 13 pounds, with Eng-

Pays Better Than If It Is Sold Directly At Current Prices, Corn Fed To Hogs

At current prices, corn fed to hogs will return a bigger income to the farmer through the sale of meat than if the corn were sold directly.

Farmers with a good supply of corn can hardly afford not to raise pigs this year, says W. W. Shay, swine specialist at State College.

Corn fed to hogs will yield, on an average, about \$1.30 a bushel, as compared with 75 cents a bushel when sold on the market as corn. Shay also states that 30-pound pigs sold for \$4 each, as is often the case, do not return the farmer any profit, since it costs that much to produce a pig of that weight.

But as the pig gains in weight, the cost of production for each pound steadily diminishes until the hog

reaches a weight of around 200 pounds.

Not counting the corn, the cost of producing 100 pounds of meat on a hog is about \$3.20. When hogs are valued at \$11 per 100 pounds of live meat, there remains \$7.80 to cover the cost of the corn.

Six bushels of corn will usually produce 100 pounds of meat, Shay pointed out. Hence the corn may be considered as bringing a return of \$1.30 a bushel when converted into pork.

If the corn is figured at 75 cents a bushel, there is a net profit of \$6.68 on each 200-pound hog sold for \$22. A litter of six pigs from a sow should yield a gross return of \$264 or a net return of \$79.92.

mends for each 100 pounds of meat a mixture of 8 pounds of salt, three ounces of salt peter, and three pounds of sugar, brown preferred.

Rub half the mixture on the meat, then pack it in the container skin side down, but turn the skin side up on the top layer. Seven days later, repack the meat and rub on the re-

mainder of the curing mixture.

After each piece of meat has cured for three days for each pound of weight, wash it off and hang it in the smokehouse. Smoke it to suit the taste. If the smokehouse is not fly-proof, wrap the meat in heavy paper and place it in thin cloth bags.

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SAYS GUESSWORK IN MEAT-CURING WILL NEVER PAY

Curing Process Has Been Reduced To Science; Rules Outlined

"Take the guesswork out of meat-curing if you want to have a well-preserved supply of pork this winter and next spring.

"The curing process has been reduced to a science," said R. E. Nance, professor of animal husbandry at State College, "and there is no need for any farm to lose its meat through spoilage."

After the hogs have been killed, and dressed, he said, the carcasses should be split down the center of the backbone, the leaf fat loosened from the lower end of the ribs, and the meat hung in a smokehouse to chill overnight. Do not let the meat freeze.

The next morning, trim all ragged edges from each cut; wash out and thoroughly scald the containers in which the meat is to be cured. Oak barrels or large stone jars make good curing vessels.

The many methods of curing meat are variations of either the brine cure or the dry salt cure. The latter is considered more satisfactory in the South.

Be sure that all animal heat has escaped from the meat before the curing process is started. The temperature of the curing room should be kept between 34 and 40 degrees, if possible.

In the dry cure, Nance recom-

14 CARLOADS OF TEXACO FIRE- Chief Gasoline, Texaco Motor Oil and Havoline Motor Oil unloaded this week. Texaco is the finest quality gasoline and motor oil to be found anywhere from Maine to Florida. Harrison Oil Company.

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Strand Theatre --- Washington, N. C.

PROGRAM FOR WEEK BEGINNING MONDAY, DEC. 9

Mon.-Tues. Dec. 9-10	Wed.-Thur. Dec. 11-12	Friday-Saturday Dec. 13-14
James Dunn and Claire Dodd in "The PAY-OFF" MUSICAL COMEDY and SPOTLIGHT	All-Star Cast in "WATERFRONT LADY" Major Bowes' Amateurs and Musical Short	Warren Williams and Genevieve Tobin in "THE CASE of the LUCKY LEGS" Comedy, Novelty and "MIRACLE RIDER"

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ROBERSONVILLE, N. C.

Turnage Theatre --- Washington, N. C.

PROGRAM FOR WEEK BEGINNING MONDAY, DEC. 9

Monday and Tuesday Dec. 9-10 Bing Crosby and Joan Bennett in "TWO FOR TONIGHT"	Thursday-Friday December 12-13 Joe E. Brown and Ann Dvorak in "BRIGHT LIGHTS"
Wednesday December 11 Sylvia Sidney and Melvyn Douglas in "MARY BURNS, FUGITIVE"	Saturday December 14 BOB STEELE in "KID COURAGEOUS"

ALSO SELECTED SHORT SUBJECTS