

Rural Activities

S. N. SHELTON
Negro County Agent

(MRS.) BONNIE B. DAVIS
Negro Home Agent

Mrs. Nannie Beasley and Mrs. Alice Blackwell, 4-H Club Leaders in Jordan Grove Community reported that their "Fish Fry" was a success. They plan to send the 4-H Foundation in Greensboro a check for \$20.00 towards the 1958 Camp Drive.

As soon as the weather is favorable two method demonstrations on how to fumigate tobacco plant beds to control weeds will be held in the county. The places of the demonstration will be announced later. Persons interested in fumigating plant beds should contact the County Agricultural Agent's Office.

Everyone is invited to a Benefit Plate Supper which will be held by the Grover Home Demonstration Club, at the home of Mrs. Bertha Cooper, Saturday, December 20, 5 p.m. Proceeds will go in club treasury for educational projects and activities.

James Smith, Route 1, Hurdle Mills, is very happy over 1958 tobacco crop. He averaged over 1900 lbs. of tobacco per acre. He planted the Coker 187 - Hicks variety.

Odie Richmond, of Cedar Grove

Community, is planning to construct a milking parlour on his farm. Odie sells manufacturer's milk to the Whitehouse Milk company in South Boston, Virginia.

The Jordan Grove Community Club will meet at the home of Walter Hester. All families living in the community are urged to attend. W. A. Patterson, Field Representative of Whitehouse Milk Company in South Boston, Virginia will be present to discuss the possibilities of establishing a milk route through Jordan Grove Community.

Within the Home Demonstration Clubs spirit of Christmas always beams brightly. It is a custom each year for 100 percent of clubs to make donations to the Empty Stocking Fund in order that the less fortunate may also have a Merry Christmas. Mrs. Emma Jones reports that the Ridge Road Club prepared three lovely baskets of Christmas goodies and took them to three sick persons in the community on Wednesday at which time their December meeting was held in the Community Center. Christmas Carols were sung and gifts exchanged.

HOME AGENT'S CORNER

by Jessie Trowbridge and Kathryn Pritchett

Some of the pork that has been and will be slaughtered on our Orange County farms will be put in home freezers. Some home freezer owners put too much unfrozen food in the freezer at one time. Let's hope you don't! Remember that you should freeze only about 10 per cent of the capacity of the freezer at one time. Follow instructions in your freezer book about where and how to place any food to freeze in the freezer.

With the "hog killing weather" and some weather too cold even for killing hogs, questions and answers on the freezing of meat are appropriate. Maybe one of these is the answer that you want to know.

1. What type of wrapping paper is best to use for meats?

Actually no paper is best. Either aluminum foil, laminated sheets, some coated sheets and some films. We sometimes loosely use the word "paper," but if paper is used it must be treated (laminated or coated) especially for frozen foods.

2. How long a period of time would be safe to keep pork before freezing?

Chill pork as quickly as possible after killing. Freeze as soon as possible after chilling. This should not take more than 48 hours. The sooner, the better.

3. How long will pork keep in a food freezer?

That depends on several things—the way the pork is handled, the speed in which it is chilled are two of the important ones. On the average we say about four months with ground pork keeping hardly that long. With perfect handling and proper packaging and temperatures it is possible to keep much longer than that.

How long will sausage keep in a freezer?

Our specialist tells us that they have excellent sausage at the college for 2 months. It loses

A reputation cannot be built on the things you intend to do.

quality after that time, though it is still edible somewhat longer.

5. Can you salt and put pepper and sage in sausage before freezing?

Yes. If you do not, it is not sausage.

6. Why does sausage get old when frozen?

All foods age in any kind of storage. In freezing they age more slowly than in other storage. Sausage ages more quickly than almost any other food. Pork is very sensitive to oxygen in the air and ground meat of any kind gives a larger area for bacteria to grow. Some people have sausage that they enjoy much longer than others do. Prompt chilling of the meat and prompt handling after chilling and good packaging play important parts in having sausage that does not get old too quickly.

7. How may you prepare pork chops, hamburgers, or sausage patties so that when taken out of the freezer they may be separated easily?

Place two layers of waxed paper or packaging material between each piece of meat (this is called interleaving). Then each piece can be lifted off the other while still frozen.

Know how to call your fire department

Don't give fire a place to start!

Help Fight TB



Buy Christmas Seals

COMPLETES COURSE

Cpl. Charles E. Whitted, recently completed the nine-week equipment maintenance course at the Army Engineer School, Fort Belvoir, Va.

He is trained to perform maintenance on gasoline and diesel engines, air-compressors, tractors, graders and crane-shovels. Corporal Whitted entered the

Army in 1943.

The corporal, son of Mr. and Mrs. Edward F. Whitted, Route 2, Hillsboro, is a graduate of Hillsboro High School.

Live-for-today—save the of yesterday until tomorrow. A great many people never about the future until comes a part of the past.



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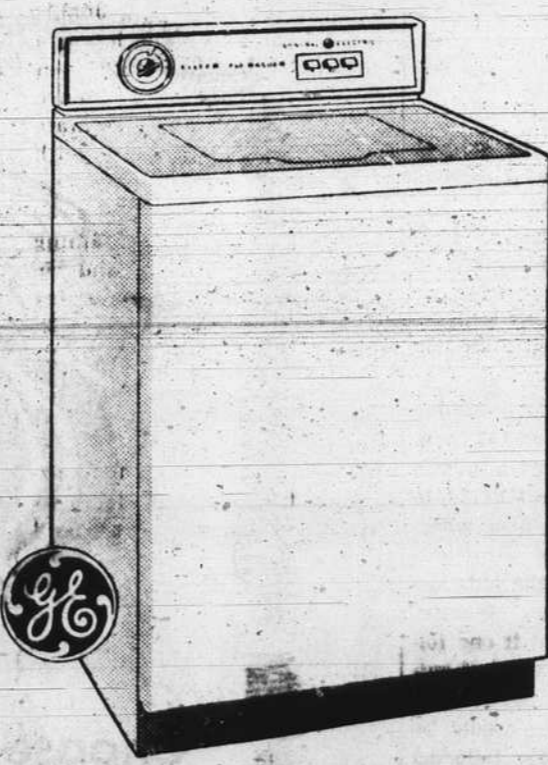
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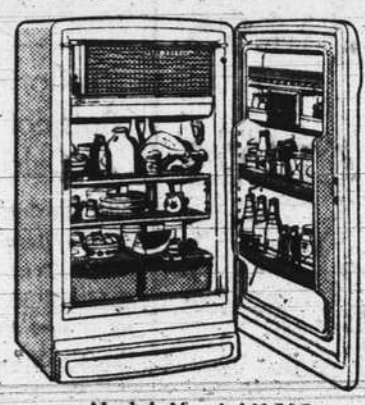
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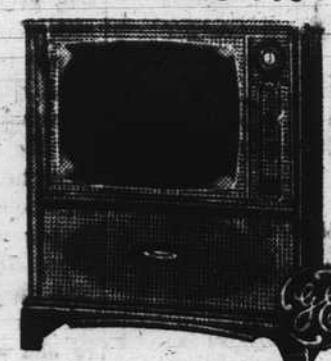
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