



DOUBLE DELIGHT—Giving sight-seers at Miami Beach, Fla., cases of double vision, sisters Enid and Samdi Shankin strike a limby pose.

Hog Killing Time Is Just Around Corner

With the approach of cold weather farm families throughout North Carolina will be thinking about killing hogs. Meats specialists at N. C. State College offer a few tips for producing high quality pork at home.

First get a meat-type hog (one between 200 and 220 pounds that is six months old and has plenty of length and meatiness to it). The meat from these animals will cure easier than joints from larger animals. If these animals are going to be killed at home they should be killed late in the evening and allowed to hang over night and chill out before cutting and processing.

Do not get hogs over-excited before killing; this may give the meat poor keeping qualities.

Be sure that hogs are bled properly for better keeping quality. In curing meat at home, if the weather is not satisfactory the meat may sour or become off-flavor. If you have a meat processing plant or locker plant in your area, take advantage of their facilities for processing and curing.

Follow a recommended curing schedule for curing meat to pre-

vent over salty meats.

When you take hams out of cure, or get them home, be sure to hang the hams in a fairly dry, cool place. Also, be sure to bag those hams by the first of March to prevent insect damage.

Do not over load your home freezer in any one 24-hour period. If you have a large amount of meat to go into your home freezer, have it quick frozen at your locker plant or processing plant.

If you wish to have your meat processed at a freezer locker plant or processing plant, be sure to let them know before hand if you are going to kill hogs or cattle so that they can take them in and do a quality job for you. Deliver your animals to the place of slaughter

early in the day so that they can be slaughtered on the same day. Leave cutting and curing instructions at the locker plant before you leave.

FARM QUESTIONS AND ANSWERS

QUESTION: Where does the grain used in North Carolina come from?

ANSWER: An estimated 80 per cent of the feed grains purchased by North Carolina firms comes from within the state. The remainder is supplied either by neighboring states or by the Midwest. By volume and by value corn is the most important of the grains produced in this state. It accounts for 75 per cent of North Carolina's total grain production.



HORN SHY—Susan Keane, 5, of Paramus, N.J., bawls in terror after engineer Joseph Bodner tooted the horn on the 20th Century Limited. The train company gave her a ride in the engine to erase unpleasant memories. She once snarled traffic for 22 minutes when her foot became wedged between two cars of one of their trains.



In today's successful farming... the secret ingredient is OIL!

Oil Power is your top farm hand. Helps you grow bigger and better crops.

There's no "loafing" with this farmhand. We deliver work-producing oil power to your farm when you want it and where you want it.

You get the big jobs done fast when you farm with oil power. All over America farmers have seen the benefits of oil. Bigger crops, faster planting and harvesting, quicker market trips. Makes it easier on the back, too.

Successful farming of today has been helped by the oil discoveries of yesterday. And the farms of the future will be better farms because of the oil discoveries of today.

F. R. POLLOCK

DISTRIBUTOR OF FUEL OIL PRODUCTS

Be sure  with Pure

Phone 2011 — Trenton, N. C.



CAUGHT IN THE ACT—This burglar triggered a hidden camera as he broke into a cigarette vending machine in Anderson, Ind. The thief, James Rogers, 18, was apprehended shortly after the photo was developed.