

HOME BUTCHERING HELPS TO BRING DOWN LIVING COST.

Meat, Well Cured at Home, Superior in Flavor to Commercial Product.

With the first hard frost and the fast shortening days comes home-butcher time. Many a city man or woman, who spent his early days on a farm, remembers vividly the epicurean joys that were his when butchering time came round. After months of a salt-pork diet, followed in the fall by a superfluity of chicken served in every conceivable style, the fresh pork was welcomed as gratefully as the rain which follows a drought.

It is to be regretted that the home-curing of meat has fallen somewhat into disuse; however, since the war a movement has been started to revive this practice, for the cheapest meat a farmer can use is the product of his own farm. This is also true of the suburbanite who has enough ground to enable him to keep one or two hogs and to fatten them on kitchen and truck-garden waste.

Home-cured meat when well cured is superior to the packing-house products. It has a home flavor which the commercial firms do not give, and it can be produced for much less than the cost of purchased meat. The home canning of meats, too, has proved so successful that the number of people who are butchering at home is on the increase.

The first essential in the curing is to make sure the pork is thoroughly cooled, the Bureau of Animal Industry of the United States Department of Agriculture states. Meats should never be frozen, either prior to or during the period of curing. The proper time to begin curing is when the meat is cooled and still fresh. Twenty-four to thirty-six hours after killing is the opportune time.

A clean, hardwood, molasses or syrup barrel is a suitable vessel in which to cure pork. The barrel should be clean and tight so as to prevent leakage. A large stone or metal jar is the best container in which to cure pork, but the initial cost is high. If a barrel is used repeatedly for curing pork it is necessary to scald it out thoroughly before fresh pork is packed into it.

Salt, sugar or molasses, and saltpeter are the principal preservatives used in curing pork. The use of other preservatives is prohibited in curing pork subject to Federal meat inspection.

Much diversity of opinion exists as to the merits of the two ways of curing—brining and dry curing. Dry-cured meat is handled only once, while brine-cured meat must be handled several times. The brine keeps away insects and vermin. If directions are followed closely and pure water is used in making the brine, it will not spoil and should keep for a reasonable length of time. If the brine becomes "ropy" it should be poured off and boiled or a new brine should be made. A cool cellar is the most desirable place for both brine and dry curing, although more air moisture is required for dry curing. When meat is cured during warm weather the dry method of curing is far safer than the brine method.

It is advisable to rub with fine salt the surface of the meat and allow it to drain, flesh side down, for 6 to 12 hours before being put in the cure. This applies to both brine and dry curing.

The following directions are given for brine and dry cured pork:

Brine Cured Pork: For each one hundred pounds of meat, 8 pounds of salt, 2 1/2 pounds of sugar or syrup, 2 ounces of saltpeter, 4 1/2 gallons of water. In warm weather 9 or 10 pounds of salt are preferable. Allow four days' cure for each pound in a ham or shoulder and three days for bacon and small pieces. For example, a 15-pound ham will take 60 days; a piece of bacon weighing 10 pounds, 30 days. The brine should be made the day before it is used, so that it will be cool. All the ingredients are poured into the water and boiled until thoroughly mixed. Place hams on the bottom of the container, shoulders next, bacon sides and smaller cuts on top. Pour in the brine and be sure it covers the meat thoroughly. In five days pour off the brine and change the meat, placing the top meat on the bottom and the bottom meat on top, then pour back the brine. Repeat this operation again on the tenth and eighteenth days.

Dry-cured pork requires more work than brine-cured, though it is sometimes less expensive. Danger from rats and other vermin is less in the case of brine-cured pork. Both methods of curing are very successful if care is taken to see that each operation is executed correctly. Following is the method of dry curing: For each 100 pounds of meat use 7 pounds of salt, 2 1/2 pounds of sugar, 2 ounces saltpeter, 2 ounces each of red and black pepper. Mix all ingredients thoroughly, then rub all of the quantity of this mixture over the meat and pack it away in a box or on a table until cured. Allow one day and a half cure for each pound the pieces of meat average.

Green hickory or maple wood is the best fuel for smoking. Hardwood is preferable to soft wood. Resinous woods should never be used, as they give an objectionable flavor to the meat. Corncobs may be used, but they deposit carbon on the meat, giving it a dirty appearance.

Meat should be removed from the brine when it is cured and not allowed to remain in the brine overtime. When the meat is removed from the brine it should be soaked for about half an hour in water. If meat has remained in the brine longer than the allotted time, soak each piece half an hour and three minutes extra for each day overtime. The meat should then be washed in luke-warm water, strung, and hung in the smoke-house. Do not hang the meat so that the pieces touch. The space between the meat is necessary to insure good circulation of smoke around the meat.

Allow the meat to hang in the smoke-house for 24 hours before beginning to smoke. A slow fire should be started, so that the meat will warm

up gradually. Do not get the house too hot. The fire can be kept going continuously until the smoking is complete, holding the temperature as evenly as possible at or near 120 degrees F. Thirty-six to forty-eight hours is the time required to smoke a lot of meat, but if the meat is intended to be kept for some time, slower and longer smoking is desirable. During warm weather it is better to start the fire every other day rather than heat up the meat too much. In the winter, however, if the fire is not kept going the meat may cool and the smoke will not penetrate properly. As soon as the meat is thoroughly smoked, open the doors and ventilator, so that the meat can cool. When the meat is smoked it can hang in the smoke-house, but for absolute safe keeping it should be wrapped or packed away.

Dry-cured meat is better after six months, and when kept under favorable conditions may be good for two or three years, as the syrup or sugar holds the moisture.

Brine or sweet pickle cured pork is too dry to be enjoyed after three or four months of age, and becomes very hard if held for a year. If the small pieces were cured with the sweet pickle cure to be used up first, the heavier or larger pieces should be cured with the dry cure and it would be ready for use about the time the supply of sweet pickle cured meat would be exhausted. This would insure meat of the best quality at all seasons of the year.

About Thanksgiving Day.

Thanksgiving, as we all know, came to us from New England, but the New England Thanksgiving wasn't much like ours. The first one lasted a week instead of a single day. It was just a year after the Pilgrims landed. They had suffered dreadfully during the first winter, and had lost about half their numbers, but they had had a good harvest, and after it had been gathered in they made merry for a whole week in the lovely autumn weather. The Governor sent four men to shoot wild birds for the feast, and we may be sure that they brought back plenty of turkeys, because the Pilgrim records tell us that at that time there was a "great store of wild turkeys" in the forest. The Indians, with their king, Massasoit, joined the feast and added fine deer to the larder. There may have been pumpkin pies, too, for the pumpkin is a native of America and probably twined around the first Pilgrim cornstalks.

For the next two years the Pilgrims didn't have much cause for rejoicing. New immigrants arrived without supplies. Promised supplies failed to arrive and finally a drought came and threatened to destroy their harvest. When at last rain came they had their second Thanksgiving. It was not in November, but in July—probably about July 30, 1623—and so they continued to have Thanksgiving days whenever there seemed to be a good reason for them—when ships arrived with food, when friends arrived from England, when they had made peace with the Indians, when Margaret Winthrop, wife of Governor Winthrop, arrived, and, in fact, when anything unusually pleasant happened.

President Washington proclaimed the first national Thanksgiving day after the government was established. The day he named was November 26, 1789. A few years later, in 1795, he recommended February 19 as a Thanksgiving day, and then we did not have another Thanksgiving day until the time of James Madison. But many of the States kept up the custom.

We had two Thanksgivings in the year 1863, and one of them was in August. It was during the Civil war and for a couple of years people had not felt much like keeping holidays, but in the summer of 1863 came the victory of Gettysburg and President Lincoln appointed August 6 as a Thanksgiving day. On November 26 he appointed another Thanksgiving day and since then they have come on the last Thursday of each November. The President issues the Thanksgiving proclamation first, and the Governors of the States usually follow with other proclamations.—New York Tribune.

Stop Free Postage for Soldiers.

Paris.—Free postage for soldiers ended November 1, and "service militaries" in the right hand corner of an envelope hereafter must be replaced with a postage stamp. Wounded and sick soldiers in hospitals and soldiers in the service outside France also will be permitted to send mail free through the postoffice.

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IF FARMERS WERE TO STRIKE. If They Quit, Too, Who Is Going to Feed You?

The farmers keep their heads when all others fly off the track. We ask city workers to ponder a moment what might happen if the farmers should do what the workers are doing—demanding shorter hours and higher pay. The farmers are their own bosses, so they would not have to quarrel with anybody. They could hold out on strike until they go good and ready, for they can feed themselves.

You working city fellows, suppose for a moment that the farmers adopted the eight hour day. It would cut down production at least half. Suppose they also set a price on their labor and their products based on an eight hour basic scale. Where would you get your food? Only the rich could buy it at all, for the price would be prohibitive to men on strike. If the cost of living is too high now, how will lessened production affect it. How will increased cost of production bring prices down? You live now because the farmers have gone on producing, working nearer sixteen hours a day than eight hours. You can buy food because the farmers have not gone on strike, have not ceased to produce, have not cornered the market and said "we demand so much for our products or we won't work."

If you city workers expect the farmers to go on feeding you at the old price you have got to get back to work at the old wage and make it possible for the farmer to buy cheaper so he can produce cheaper. This is not a one-sided game. It takes two to play it and if you city fellows quit, don't get sore if you go hungry soon. Either the farmer must do as you are doing, shorten the hours and demand higher pay, or else you must lengthen the hours and produce more without more pay.

The farmers have been patient with you. When they lose their patience, look out. You have already taken their help. If they quit, too, who is

going to feed you? What city workers have in common with farmers is not so much political as economic. What are you going to do about it?

Fewer Cigar Smokers.

Fewer cigars and less chewing and smoking tobacco were used in the fiscal year 1919 than in any of the last seven years, internal revenue statistics, just issued by the Treasury Department, show. Cigarettes, however, show a rapidly increasing use, this year's consumption, on which taxes have been paid, being more than two and a half times larger than in 1913. One reason conjectured for the increased consumption of cigarettes is the increase of smoking among women. The official report, however, does not touch upon that.—Washington Post.

"Getting" His Audience.

An evangelist who was conducting nightly services announced that on the following evening he would speak on the subject of "Liars." He advised his hearers to read in advance the seventeenth chapter of Mark. The next night he arose and said: "I am going to preach on 'Liars' tonight and I would like to know how many read the chapter I suggested." A hundred hands were upraised. "Now," he said, "you are the very persons I want to talk to—there isn't any seventeenth chapter of Mark."—Boston Transcript.

Word "Gotten" Out of Favor.

The word "gotten" has fallen out of favor almost over night, and practically all who love high standards of correct speech have declared war against it. Shakespeare used "got" and "gotten" with supreme indifference, but despite standard examples of the past, "gotten" has evidently got to go. It is difficult to say exactly what constitutes the etiquette of speech, but it is an undeniable fact that "gotten" is today the mark of a slovenly style, whether oral or written.—Christian Science Monitor.

Why light the Winter fire till you have to?

There's no use fussing with the furnace before it's necessary.

Save coal too.

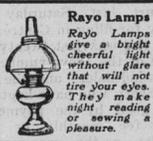
A Perfection Oil Heater will keep you warm and comfortable on cool fall days without lighting the furnace.

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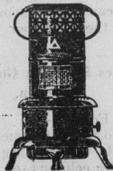
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