

**Agricultural.**

**KILLING TIME FOR HOGS AND BEEF.**

The subject of killing domestic animals for food comes directly home to every farmer and farmer's wife in the country. Slain and slain as it is to the farmer as the preliminary labor of breeding, raising and fattening, neither are they as pleasant to the good-wife as agreeable in preparing the fat spare ribs and sirloin roasting pieces for the table, yet both are equally necessary.

It is very desirable to have cold weather for the operation, and as our cold days are very likely to come in threes or fours, there seldom have more than four consecutive very cold days, and usually but three, it is best to be ready, and to take the first clear, cold day for the work, and to trust to the two following days to freeze what meat is to be kept fresh, to appear to a porker, which is almost all to be salted or smoked, this is not very important, yet it is much more convenient and pleasant to handle meat that is firm and cold than that which is flabby.

The most convenient way for a farmer to handle heavy hogs is to slaughter them to have a block and tackle to swing the hog by while bleeding, the rope being made fast to one hind leg below the hock. By this means the hog is lowered into the tub of hot water in scalding for the removal of the bristles. The dressing should be done in a tub, and as soon as one hog is scalded and lifted out upon the table the rope may be used to swing the hog, which will not be necessary to use the tackle to lift the hogs out of the tub, for this may be done easily if two ropes, held apart by three or four men, are fastened to the rope ladder, are fastened to the table and ho in and across the tub, so that the hogs may be swung in and out of the hold of the ends of the ropes two men can lift and roll out a heavy hog easily.

In cutting up beef it is important to remember that the object is not to render it to get it all into small pieces, but to have the pieces in such shape, and so cut with relation to their uses, that they will cook to the best advantage, cut up well, appear well on the table, and more than all, be more palatable and nutritious. All this depends much upon the cutting up of the carcass.

There are many approved ways of doing this, and we cannot do better than them, but may give two general hints, which, if followed, will be satisfactory to everybody. First, cut up the pieces, when brought to the table, may be cut across the fibre, as squarely as possible. Second, do not divide the carcass into small pieces, but cut up the pieces in such a way that they will appear well on the table, and more than all, be more palatable and nutritious. All this depends much upon the cutting up of the carcass.

The Chicago Tribune says: The pork packing is progressing vigorously, and many operators have taken the view of disposing the opinion that this season will be profitable about the new year. The receipt of hogs has been about 100,000 weekly, December 7th, was 100,000, and 7,000 dressed—making a total of 107,000. This is the largest number that has ever been received in the market in any week. The market appears to be for the week of December 10th, 11th, 12th, 13th, 14th, 15th, 16th, 17th, 18th, 19th, 20th, 21st, 22nd, 23rd, 24th, 25th, 26th, 27th, 28th, 29th, 30th, 31st, a difference of 448 in total of the week just past. The present season falls short of that of 1887 to the extent of nearly 100,000 head, but should the receipts during the coming two or three weeks prove as large as those of the week just closed, this deficiency will be more than made up. The packing for the seasons of 1887 and 1888 was in the neighborhood of 1,000,000 head. At present it is impossible to predict the number that will be packed in 1887 and 1888, though the opinion is generally held that the yield of meat per head will be lighter, while there will be an increase in the pounds of bulk meats.

The Cincinnati Enquirer says: Although this city has received a world-reputed reputation for superior pork packing facilities, very few of our citizens understand the *modus operandi* pursued in this business. Claiming to drop in the packing house of Messrs. Heinger, Reichel & Bailey, yesterday afternoon, a firm who did their own killing, we witnessed the whole process and proposed to give the details of this branch of the business. The hogs are driven through a chute into a small box, some twenty feet long, and on the other side enters the pen with a hammer, and proceeds to kill those inside by crushing in the skull, and as experienced here they become that generally one blow suffices to kill the stoutest animal. The gate then opened, and a couple of men with long hooks haul the carcass on a platform, where mother chop cuts their throats; sometimes operating on a dozen without getting blood on their hands. Another gang rolls them into a large vat filled with boiling water, where they are another half hour with put out from the ears, and the hair is scraped out of the vat by a contrivance resembling a comb, and deposited on a tray, where they are cleaned in an incredibly short time, and lifted on a revolving pivot, from which after being rinsed in water, they hang up until the animal warmth has left. They are then carried on to a large block and cut up, each part being separated and placed in a tub. The intestines and lungs are thrown into the yard, and the ribs are sold to the citizens living in twenty feet and every day the pork-houses are crowded as the public markets. After the meat has been properly packed and salted it is picked into suitable cases ready for shipment to any point on receipt of orders.

How to MAKE GOOD COFFEE.—Good coffee is a luxury, but one that is seldom met with. It is doubtful whether one family in a dozen know what really good coffee is. Though we have published "How to make good coffee" upon this subject, we give the following, from a lady correspondent in the *Derbyshire Telegraph*, and hope some of our lady readers will give the method recommended a trial and report the result. The making of good coffee is a rare thing in this country; most persons boil it, thus making a decoction instead of an infusion; this often gets the delicate and agreeable aromatic flavor, and leaves a comparatively tasteless beverage. To get the best coffee, the delicate and agreeable aromatic flavor, and leaves a comparatively tasteless beverage. To get the best coffee, the delicate and agreeable aromatic flavor, and leaves a comparatively tasteless beverage.

Never buy your coffee ground, but grind it yourself, immediately before using; keep your coffee hot, whenever you may use it, wiped clean and dry; use a damp tea or coffee pot, or a mussy lawyer's bag, or a tin of coffee. The cheapest, but perhaps the best coffee pots, are those made on the French plan, called *cafetiers*. If you have not one of these, adopt the following plan: Put your freshly ground coffee into the coffee pot previously made warm, and pour upon it the boiling water, and let it stand for a few seconds; set the pot by the side of the fire for a few seconds, but do not let it boil up; then pour a cupful out and return it back again to the pot, in order to clear it; having done this, let it stand on the hob or centre to seethe, and in less than five minutes a transparent, strong, aromatic cup of coffee may be poured out.

**Dry Goods.**

**SPECIAL NOTICE**

**GREAT EXCITEMENT AT THE OLD CORNER AT NO. 2,**

**EAST MAIN STREET,**

**BOUGHT AT THE LARGE AUCTION SALES IN NEW YORK AND PHILADELPHIA.**

**NOW IS THE TIME THAT EVERY LADY**

**IN THE TOWN AND COUNTRY CAN PURCHASE**

**THE LARGEST ASSORTMENT OF**

**DOMESTIC GOODS,**

**BLANKETS! BLANKETS!**

**KILLED**

**DOMESTIC GOODS,**

**ON**

**LEIDICH & MILLER,**

**LADIES' CLOTH CLOAKS,**

**THE**

**CORNER**

**AT**

**FURSI FURSI!**

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**Furniture, &c.**

**A. B. EWING,**

**CABINET MAKER AND UNDERTAKER,**

**WEST MAIN STREET, CARLEISLE, PENNA.**

**A SENSIBLE ASSORTMENT OF NEW FURNITURE**

**FOR THE TOWN AND COUNTRY,**

**AT THE OLD CORNER AT NO. 2,**

**EAST MAIN STREET,**

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**Groceries.**

**MARTIN'S**

**FAMILY GROCERY STORE,**

**EAST MAIN STREET, CARLEISLE, PENNA.**

**(Late Martin & Gardner's)**

**The subscriber would like to inform the**

**editors of Carleisle and vicinity, that he still**

**has the honor to be the proprietor of the**

**grocery store, and that he has a large**

**assortment of goods, and that he is**

**prepared to receive orders, and to**

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**Railroad Lines.**

**READING RAIL ROAD!**

**WINTER ARRANGEMENT.**

**November 25, 1887.**

**Great Trunk Line from North and North-**

**West for Philadelphia, New York, Reading,**

**Philadelphia, Trenton, Allentown, Lehigh,**

**Easton, Pottsville, Lancaster, York,**

**Harrisburg, and other points, and**

**returning to Philadelphia, New York, and**

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**Dry Goods.**

**GOOD NEWS! GOOD NEWS!**

**GREAT DECLINE IN PRICES**

**AT THE NEW AND CHEAP CLOTHING**

**STORE, CORNER OF HANOVER AND POMFRET STREETS,**

**PHILADELPHIA.**

**The subscriber would respectfully**

**inform the public that he is receiving daily from**

**the Eastern Cities, a large invoice of New and Cheap**

**Goods, such as**

**LADIES' DRESS GOODS,**

**PLAIN, BLACK AND FANCY SILKS,**

**French Merinos,**

**Mohairs,**

**Black and Fancy**

**Plains and**

**Fancy De Laines,**

**Alpines,**

**Black and**

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**Black and**

**Fancy De Laines,**

**Alpines,**

**City Advertisements.**

**LIFES FOR CHRISTMAS AND**

**NEW YEARS! A SUPERB STOCK OF**

**WARRANTED TO RUN, AND THOROUGHLY**

**TESTED, AND AT SATISFACTION GUARANTEED.**

**200 Gold Hunting Watches, \$20 to \$30**

**100 Silver Hunting Watches, 10 to 15**

**500 Gold Hunting Watches, 20 to 30**

**250 Silver Hunting Watches, 10 to 15**