FARM CURED MEATS.

Thos. Convey, Ridgeway.

In order to have nice home cured meat, there are several conditions necessary. First the animals should be reasonably young, six to eight months for hogs, weighing from 150 to about 250 pounds. They should also be fed on mixed foods. Ours have been fed on ground salvage wheat, grain that had been in a fire but not damaged much. They also get skim milk and buttermilk. I consider it necessary that they get some kind of animal food to stimulate rapid growth, as this is essential in getting tender, juicy meat. Of course pasture should be provided and as great a variety as possible. This not only makes cheaper meat, but a better flavored one, also, the exercise tending to develop more lean meat or muscle. Alfalfa makes the best of pasture, but it is quite difficult to keep in a hog pasture.

I consider it difficult or impossible to cure meat satisfactorily in farm practice except in cool weather. This does not mean that it should be frozen in cooling; a temperature of 32 or 34 degrees would be about right until thoroughly cool in 24 or 48 hours. Freezing later is not so dangerous.

In killing care should be taken to do it with the least excitement possible. Chasing or driving an animal of any kind immediately before killing is a serious mistake. If it has to be done, better let them cool off before butchering, they do not bleed right when worried and rigor mortis or the rigidity of the muscles sets in soon, ceases early and decay begins at once. If you expect meat to keep well it is very essential that all blood escape from the car-cass. It is also necessary that the cleaning be well done. Meat is like milk, it is very susceptible to undesirable flavors, especially fresh meat. It should not be stored where there is an objectionable odor.

The ribs and backbone are removed from the body. A nicer job can be done where a cut is made through the ribs on both sides of the backbone. Care should be taken not to gash the meat, as the smoother the cut the nicer the meat looks, and it is easier to care for.

Leave all the lean meat possible on the sides. For convenience we cut the body in six pieces. Later on if you wish the sides can be cut in smaller pieces, making light and heavy bacon.

We first use sugar on the flesh side of meat. It is immaterial about quantity, a moderate amount will do. Let it stand 24 hours, then salt on flesh side, packing with skin side down. We use about 4 ounces of saltpetre to 100 pounds of salt. See that the meat is well covered with salt, especially the thicker pieces.

We pack on table, or in large box, where brine can drain away. We resalt in ten days or two weeks, especially the heavy pieces. Do not salt so heavy that it injures the flavor of the meat. Better test some by cooking. Too much meat is hurt by excessive salting. Use pepper if desired before putting on salt. Use red pepper on shanks.

Let stand about one month from first salting, then hang up and smoke and dry. Each of these has curative properties and when meat is firm and dry it can be stored better on a cool, dry day. Salt meat takes up moisture from the
atmosphere and if packed damp will mold. Some people say mold will not injure meat, but this is a mistake.

We clean oats and pack in it so no two pieces of meat touch, and have enough on top so moisture in damp weather will not reach it. Bran, cut hay or other clean material will do. Hanging in a smoke house will do if flies are shut out and smoke and heat used in damp weather. Using flour sacks and dipping in whitewash, or any system to keep insects out and moisture away, after it is thoroughly dry, will answer the purpose. Examine after damp hot weather to see that all is right. If mold starts, rub on some salt and hang up to dry over night. This only happens when first part is not properly done. Keep in as cool and dry a place as possible; most cellars are too damp.

FACTORs AFFECTING FARM INCOME.

H. D. Griswold, West Salem.

The Farmer

The first and most important factor affecting the farm income is the man himself. He should be a master of the farm and not a servant to the farm. In any other business, the man fits himself for his work before he begins and after that is constantly on the watch for new ideas and methods. He advertises his business and strives at all times to give to his customers a good article and an honest deal. He anticipates their wants. He keeps strict account of his business and takes time to read and to attend meetings of men in his line of work.

The successful farmer today does not depend so much on brawn and muscle as in former years; he is thinking more, studying more how he shall manage his soil to keep up its fertility, the crops to raise for the most profit, and he plans far ahead in the arrangement of crops to keep up a rotation and use his land to the best advantage. He is studying the breeding of stock to produce the best horses, the most productive cows, the most economical pork and hens that lay in the winter.

He must also be a man of skill and ability and resource; nor can he leave his work to hired help, but must be master of the farm himself. He must be in personal touch with the work to be done. Time is precious and every day's work should be planned ahead so there need be no delay. Changes of weather necessitate changes of plans, and many a time have I awakened in the night to hear it raining and at once commenced to change the program for the next day's work.

Nothing thrives without care. It is the business of the farmer to know when the mare is due to foal, or the cow to calve, or the sow to farrow, and see to it that they are properly cared for. Many animals die at birth and the cause is laid to luck when the real cause is sheer neglect. Indifference, ignorance and intemperance are the main reasons for poverty on our farms. Eternal vigilance is the price of success.

Every farmer should be in touch with our university and the work they are doing. They can test his soil and tell him what it needs, and help him in