



FAIR STORE

Still Holds the Distinction of being Headquarters for
SANTA CLAUS

His supplies are wonderfully attractive this year. He has tried to please all the little folks and the big folks too in bringing for them that they most want. A visit to our store will delight you.

FAIR STORE

CURING MEAT ON THE FARM

Hog killing time is at hand. More hogs have been raised in Texas this year than ever before. If the home supply of hams and bacon is properly cured it should not be necessary for farmers to buy meat next summer and fall. Home cured meat can be kept fresh and sweet twelve months and longer. The Extension Department of the Texas Agricultural and Mechanical College has collected a large number of recipes used by Texas farmers who never buy meat. We present a few of them below. If you know a better way write us a bout it.

The Morrow Method.—County Agent Tom Markes of Jacksboro vouches for the following recipe used by J. N. Morrow of Jacksboro who has meat that was cured in 1913 and is still sweet and good.

Kill hogs on cold evening and put meat on scaffold until morning. Trim and rub Michigan salt on all parts and pack in salt in box. Keep in salt 21 days but take up twice during that time on clear, cool nights and put on scaffold during night and repack in morning. At end of 21 days dip each piece in boiling water and wash off with cloths. Hang without smoking until April 1st. Then pack each piece securely in heavy brown paper, slip in starched cotton sack (usually unused flour sack) stand on end in barrels and cover with wood ashes until used.

Mr. Morrow uses a packing box the frame of which is made of 2 x 4 lumber laid "flatwise". It is boxed on outer side and sealed inside, the space between walls being packed with charcoal. A grooved top is made to fit airtight. He leaves box open on cold, clear nights, but tightly closed on warm or damp nights.

The Eudaly Method.—County Agent G. W. Eudaly of Fort Worth, has used the following recipe for 20 years with success: Cut up hogs as soon as cleaned and salted down in bulk while meat is still warm. Let lie in salt 3 or 4 hours and then spread out until thoroughly cooled. Then salt down with a good layer of salt on bottom of box. Do not let pieces of meat touch sides of box or each other. Fill all spaces with salt and cover top with good layer salt. It will keep meat cool and flies out. Use plenty of salt, it is cheaper than meat. Let meat remain in salt 4 or 5 weeks, according to

weather. Take up, wash off salt and hang. Smoke with corn cobs or green hickory until a nice brown, then cover with a paste composed of 2 oz. sugar or its equivalent of molasses and 1/2 oz. black pepper to one pint of flour. Wrap each piece well with paper, put in flour sacks covered with paste to keep out skipper flies and hang until wanted.

Longly Method.—By O. P. Longly, Goldthwaite, Texas:

In dressing the hog instead of washing down inside with water, wipe it out very carefully with a dry, clean cloth. Cut up immediately and rub both sides of each piece with salt and spread out for the night. Next morning pack in a tight box by separating each piece with plenty of salt into which has been mixed 2 oz. of saltpetre to 100 lbs. of meat. Let remain in box about 20 days, depending upon weather conditions. Take up, scald for one minute in very hot water, sprinkle with borax and black pepper, hang up for a week and smoke well with cobs. When this process is complete, take meat down, wrap each piece carefully with clean paper, wrap this again with cheese cloth and cover liberally with a lime whitewash. This meat should have been well trimmed and the loin bone removed.

Ernst Method.—By F. C. Ernst Route 3, Kaufman, Texas:

Kill hogs in evening. Salt meat lightly immediately after it is cut up. Apply small quantity of saltpetre to joints. Spread meat and let remain out all night so as to cool thoroughly. Next morning pack meat closely in barrel, molasses barrel preferred. Put hams and shoulders in barrel first and middlings on top. To 20 gallons water add saltpetre 2 oz., sugar 16 lbs. and salt to make brine strong enough to float an egg. Stir well and boil thoroughly. When cool pour brine into barrel, completely covering the meat, which should be weighted to prevent floating. In about 10 or 12 days take meat out of barrel on cold day. Pour brine into pot and bring nearly to boiling point, remove scum and let cool. Repack meat in barrel as before and cover with brine when cool. The middlings should remain in brine 4 weeks, the joints about six weeks. When meat is removed from barrel in boiling water 4 or 5 minutes, then hang in smokehouse and smoke.

A Hot Water Method.—W. H. Benson, county agent, Lovelady, Texas, furnishes the following receipts for curing meat in hot weather, which is used by Bohemian farmers of that section with much success:

Kill a fat hog any time. Immediately after slaughter dip each piece in boiling brine twice, keeping it in water five minutes each time. Allow meat to dry between dips. Salt down and allow to remain four days. Take up and smoke carefully for several days. Use it from the rack.

Quick Curing Method.—Capt. J. H. Holman, Comanche, Texas, sends the following recipe which is a time and labor saver and has been successfully used by himself and others for many years:

Rub the meat while hot with mixture of one tablespoonful pulverized black pepper, one tablespoonful saltpetre and one gallon fine table salt to each 100 lbs. of meat. Pack in salt immediately. After three or four hours spread out so that it may get thoroughly cold. Next morning hang it up and after it has dripped a few days give it a coat of liquid smoke to keep the flies away. Keep hanging until used.

The Glithero Method.—O. G. Kolberg, county agent, Columbus, Texas, sends the following recipe furnished by W. H. Glithero, a Colorado county stockman.

Experience shows that as much or more depends on the preparation and care taken beforehand and vigilance and care after the butchering than upon the method of preserving. A careful man can put up edible meat by the dry salt process if the hogs are young fat, while no one on earth can make a gilt edged piece of meat of an old, staggy, poorly bred hog of lard, no matter what recipe he uses. So first get your hog, young, thrifty and saucy. Feed him until he weighs 175 lbs. Then foreclose on him for his feed bill, disregard his protests, refuse habeas corpus and hang him in the cool air over night to chill but not to freeze. Do not disregard this precaution. Meat must be devoid of animal heat and drained clear of blood to preserve by any method in a clean and sanitary manner, or to make a wholesome product. This was known centuries ago and was incorporated in the sanitary laws of Leviticus.

In killing I do not shoot or stun the animal, but just cut his throat and drain his blood to the last drop. To chili thoroughly, I

always strip out the leaf lard while hot and split the carcass. After chilling until the meat is about like cheese to cut and parts from the knife like it, you can cut up the meat in the way that suits you best. Rub it very slightly with salt and pile it on a table in the smokehouse for the purpose of drawing out the last bit of blood from the meat. The salt appears to do this very thoroughly in about ten hours.

Up to this point there is no difference in handling for sugar curing or dry salting. If you wish to use the sugar cure, have ready a good, water-tight barrel, clean sweet, one that has held molasses is best. Barrels that have held coal oil, vinegar or liquors cannot be used. Into this barrel sprinkle enough salt to cover the bottom one quarter inch thick. On this lay a piece of meat, flesh side up, and throw a small handful of salt on it. Then another piece of meat and a little more salt and so on until the barrel in full within four inches of the top. Place six bricks or stone weighing 25 lbs. on top of meat to prevent it from rising in the brine.

To make brine, measure 10 gallons of rain water into a tub and put a fresh egg in it. The egg will sink like lead. Then put in salt and stir gently until you have a brine strong enough to float the egg till it shows about the size of a twenty-five cent piece above the water. Take out the egg. Put four ounces of saltpetre in a pint of hot water and dissolve. Into this put heaping tablespoonful best cayenne pepper and stir thoroughly. Pour this into two quarts of sorghum molasses and heat until it is thin and the ingredients thoroughly incorporated by stirring. Then pour into the tub of brine and stir carefully until it is of even color, about like coffee. Dip the brine up and pour gently over the meat until the whole is covered about four inches deep. Lay a light cover over barrel and leave it 40 days. Then take out of brine and dust the ends of shanks with a little cayenne pepper and hang in smokehouse from nine to fifteen days, as you prefer it light or dark. If you desire to keep it until the following Christmas, canvas and dip in whitewash, but for summer use, wrapping in paper will answer.

CLARENCE OUSLEY,
 Director.

All combination sets for boys. Glad's. 1tc.

Don't forget the Main Garage gas and service station. 1tc

Here's a Task for a Wet Day.

There is a classic little story of a youngster found one day shaking her pet rabbit vigorously and exclaiming; "How much is nine times twelve?" On being asked why she was treating bunny so rudely, she replied; "Well, they say rabbits multiply rapidly, but this one doesn't seem to be able to multiply at all."

However fast rabbits may be with the multiplication table, here's a task that sounds simple, but yet remains one of the unsolved problems of mathematics: "How much is fifteen squared fifteen times?"

Looks like merely a matter of a little time, a pencil and a piece of paper, but a Record composing room mathematician who started out to solve the problem while waiting for the paper to go to press found that a good many volumes of The Record would have been printed before he could finish the job.

At the end of the sixth multiplication, where he stopped disgusted, after a week's wrestling his total was merely 198,640,835-405,745,833,715,794,093,582,156-942,542,406,607,380,365,229,343-920,164,465,990,625, and he had nine more multiplications, or rather "squarings" to make, each would considerably more than double the total number of figures with each operation.

When he had given up the task he was informed that the mathematician who proposed the problem estimated it would take a twenty-eight years of figuring, ten hours a day to reach the final total, providing the work was done correctly. If you don't believe it try it.—Record.

Absent-Minded Swains.

Glazier Review:
 In starting to the dance at Holt's last Friday night, a certain young man was so interested in his fair companion that the buggy wheels dragged for some distance before he discovered the brake was on. But this is no worse than another recent case wherein a fair maiden desirous of taking an admirer for an auto spin attempted to start the machine while the switch plug lay calmly reposing in the top drawer of her dresser.

Dental Notice.

Dr. A. R. Taylor will be in Floydada about Dec. 21, for the practice of dentistry for a short time. Those who desire his services should make appointments early.

Building New Addition To Dickens Court House.

A new addition is being built to the court house in Dickens to care for the increased business of county affairs. This addition will be used as a jury room, is twenty by thirty feet in dimensions and is located on the north east corner of the court house yard. This is further evidence that the county is increasing in population, growing in wealth and extending its influence.

The time is not far distant when the present court building will have become completely inadequate in which to conduct the public and official affairs of the county and the building of a new court house will be a necessity. Texas Spur.

W. U. White, for the past two years engaged in the drug business at Matador, has accepted a position with the Floydada Drug Co., and will be glad to meet all his former friends at this popular pharmacy. 1tc.

Automobile repairs and accessories at the Main Garage. We want your work. H. O. Pope. 1tc.

For Sale.

Two span of good work horses and one span of good work mules. Cash or time. J. T. Pitts 2tp.

Harvey Pennington, of Lockney, has accepted a position as machinist with H. O. Pope in the Main Garage.

Frank Holden, of Comanche, Okla., was in Floydada the first of the week on a prospecting tour.

Judge F. P. Henry returned this week from Jim Wells County, where he has been on a vacation and visit with friends.

GLAD'S

\$15

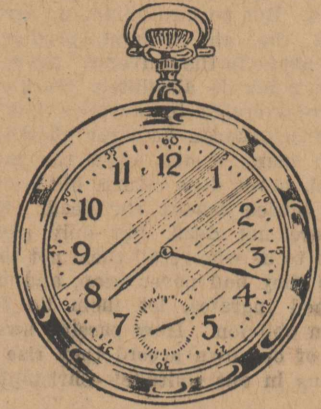
SUITS

Are Winners

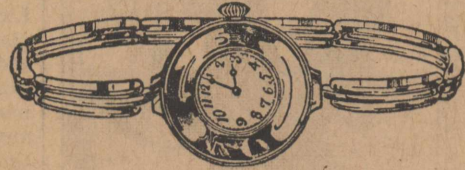


GOOD JEWELRY IS THE MOST ENDEARING REMEMBRANCE

For the benefit of the Early Shopper we have arranged our Display of Christmas Gift Jewelry so that your buying may be made at your leisure, and thus made a pleasure instead of the annual drudgery which Christmas gift selecting has become to so many. You will be sure to find selections here that will please.

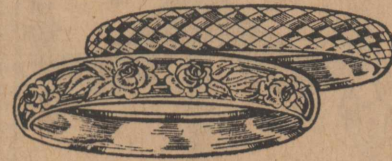


Elgin & Hampden Watches
In all sizes for Ladies
and Gentlemen
\$7.50 to \$30



Wrist Watches make charming Christmas Gifts. We have some beautiful and serviceable designs in 15-jewel Swiss movement, size

\$15 To \$25



An attractive showing of plain and flowered bracelets in all sizes and values.

75c To \$10

Rogers Bros. Silverware makes a delightfully appreciated gift.



Our display of all kinds of rings, we venture is the prettiest

and most widely assorted ever shown in Floydada.

It includes band rings; signet rings; emblem rings

and set rings in

many designs of mounting.



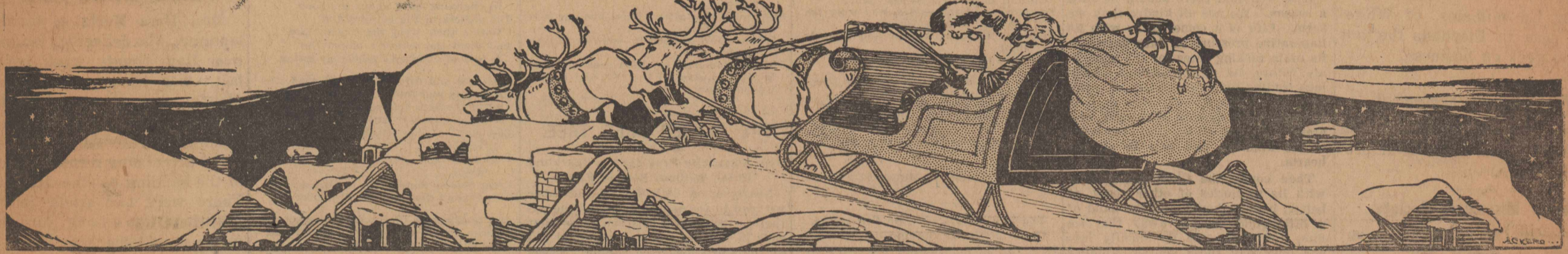
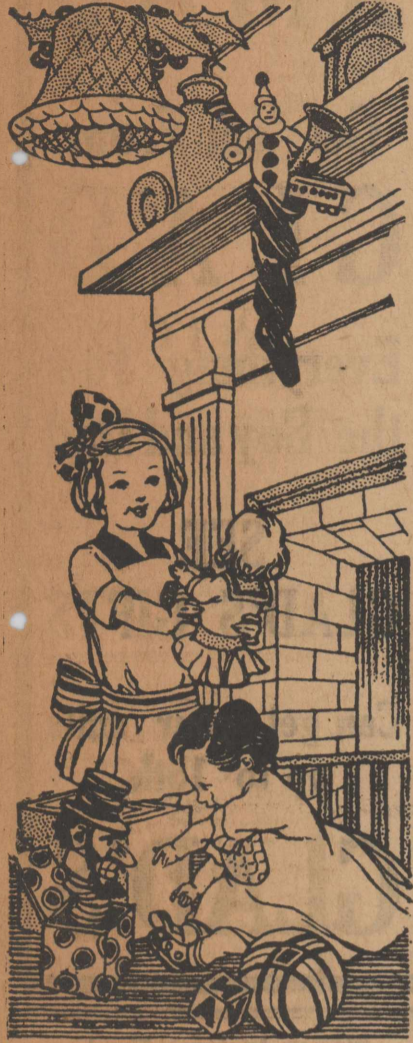
We also call attention to our line of Holiday Gift Goods, including books and specialties for children.

Floydada Drug Company

Floydada,

Dr. J. H. Massie, Prop.

Texas



The "Chemical" War.

The present war has frequently been called, not inaptly, a "chemical war" because so many of the destructive energies at work are due to the modern advances in chemistry, especially in our knowledge of the nitrogen compound. This designation has seemed, perhaps a slur on the science of chemistry. It has even been hinted that chemistry is more harmful than beneficial, and that its development represents a serious detriment to mankind. In an address presented at the meeting of the American Chemical Society at Seattle, by Dr. L. H. Baekeland, he discusses some of these imputations. This is by no means the first "chemical" war. The art of killing and robbing became chemical the day gun powder was invented, how long ago, we are not quite sure, but it is certainly over 1000 years ago and perhaps nearer 2000 years ago. Napoleon, over 100 years ago, was probably the first to recognize that chemistry and the related sciences might be used to great advantage in giving him decided advantages over his enemies. Incidentally he thus helped to lay the foundation for some important branches of chemical industry. It was not long, however, until his enemies learned the lessons of chemistry, and he is reported to have stated that "the dogs have learned something from us." The perversion of chemistry to military uses has been only a side issue. Some of the most important advances in military methods originated in some of the most beneficent steps in progress made by chemistry. Dr. Baekeland insists emphatically that it is not fair to reproach chemistry with the fact that nitrocellulose, of which the first application was to heal wounds and to advance the art of photography, was taken away from these ultra-

specific and highly laudable purposes for making smokeless powder and for loading torpedos." Nor is it fair in the opinion of The Journal of the American Medical Association, to blame the chemist for the fact that phenol (carbolic acid) which in Lister's hands revolutionized surgery, was turned from a blessing to humanity into a fearful explosive after it had been discovered that nitration changed it into picric acid. Curiously enough, many of those who have been engaged in diverting or perverting chemical compounds from usefulness in peace to the greatest destructiveness of war have been convinced that this very destructiveness from its awful character would produce an inevitable reaction which would guarantee peace. Alfred Nobel, the founder of the world's peace prize, was a manufacturer of dynamite and high explosives. He fondly hoped that these high explosives would make war so destructive as to put an end to it forever. The old Romans had a maxim that from the abuse of a thing no argument was valid against the use of it. Chemistry has been an immense boon to the human race, even though at times its misuse has led to some of the worst calamities of human history.

Curlew Couple Married at M. E. Parsonage in Floydada

Mr. Claude Leach and Miss Stella Childress, of Curlew, were married last Saturday evening at sunset at the Methodist parsonage in Floydada, Rev. W. M. Lane officiating. The couple returned to Curlew to make that community their home.

M. E. Steele, who has been in Gail, Borden County for several weeks, is in Floydada for a short time on business. He will return to Gail.

Why Speed up to a Train? Says Engineer.

"You don't realize what a strain you are putting on the man in the cab," said a Southern Pacific locomotive engineer to an automobile driver, "when you dash up toward a crossing just ahead of his train. There he is in his cab and he knows he can't stop his engine. There you are in your automobile speeding toward the crossing just ahead of him. He doesn't know but that you are going to try to dash across ahead of him. It's a joke maybe to you. To him it's a few seconds of the most intense agony. Why do you do it? When you see a train coming and know that you can't make a crossing, and don't even intend to try to make it, why don't you slow down and give the engineer the assurance that his train is not about to hurl you into eternity?"

"I never thought of it in that light," said the auto man. "I guess we do those things in a spirit of deviltry. I can tell you one thing though. I'm never going to harrow up another engineer's nerves."

"I wish they'd all quit it," said the railroad man. "It happens a dozen times a day."

Cholera Among Hogs of Half Circle S Ranch.

Cholera among hogs on the Half Circle S Ranch, southeast of Crosbyton, has done considerable damage. The cholera is prevalent among the hogs which were shipped to the ranch from an infected area.

Dr. Husky was called to the ranch Thursday, but returned home Saturday to await the arrival of cholera serum to inoculate the herd.

Home Talent Play at McandY Draws Good Crowd.

"Rebecca's Triumph," drama, staged at the McandY Theatre Saturday night under the auspices of the Mothers' Club, drew a good crowd, and was well presented by an all-home-talent cast.

Miss Vera Featherston, teacher of expression, directed the presentation of the play. The cast of characters was as follows: Mrs. Rokeman, The Lady of the Hill, Mamie McPeak; Rebecca, A Foundling, Sabre Thagard; Mrs. Delaine, The Old Nurse, Mrs. C. H. Featherston; Clarissa Codman, A Spinster, Bettie Shurbet; Dora Gaines, Ruth Brown; Jennie Woodman, Artie Felton; Sadie Morrel, Jeanette Steen; Gussie Green, Ravannah Morris; Katie Conner, An Irish Girl, Wanda Armstrong; Gyp, a Negro, Minnie Steen; "Crazy Meg," A Vagrant, Willie Slaughter.

Music furnished by Cleo Andrews and Ethie Thagard.

Sheriff Returns with Capeheart.

Sheriff A. C. Goen returned from Clarksville last week with Tom Capeheart, who is charged by grand jury indictment with swindling.

Capeheart was arrested in Ft. Worth by the sheriff of Red River County, who claimed the reward offered by sheriff Goen. Capeheart's trial will be held at the February term of district court.

J. Q. Carpenter Buys Section from Kentucky Owners.

J. Q. Carpenter, who moved to Floydada from Wolfe City last year, has bought the Dorsey section of land five miles northeast of town, and will begin improving it at an early date. The section is raw except for fences.

Try the Hesperian for a year.

Injunction is not Granted Stopping Threshers at Lockney.

Judge Joiner overruled the main contentions of Mrs. A. E. Johnson, of Lockney, last Saturday at the hearing in Lockney of her petition asking an injunction restraining the Lockney Grain & Elevator Co., and others from threshing near her premises in Lockney.

All the officials of the court were present at the trial, Clerk Tom W. Deen and Sheriff A. C. Goen going up to Lockney early in the forenoon to attend the hearing.

The court's order restrains the defendant companies from burning pummies, but allows the threshing operations to continue as formerly.

Thanksgiving Spirit Reigns.

The Thanksgiving spirit reigned in Floydada last Thursday. Most every place of business in town was closed after the early morning hours. Many private dinner parties, hunting parties and turkey feasts were enjoyed.

Sunday of last week Misses Amy Hanks and Dorothy Moon, and Messrs. Arleigh Cooper and Ross Bryant, of Lockney, were out driving in a car when it overturned. None of the occupants were seriously injured.

S. C. Sluder Farm Sold; Sells Dray Line Too.

Sam C. Sluder sold his 200-acre farm two miles southwest of town Monday to W. F. Holland, of Fullbright, Texas. Mr. Sluder will give possession January first.

At the same time Mr. Sluder sold his dray line and business to W. M. Colville.

Mr. Sluder's future plans are not definitely made.

Try an ad liner.

Son of Hereford Man Held for Ransom by Villa.

Hereford Brand: Mr. W. B. Miller, of the Miller Hotel, received a letter this week from his son, Dr. C. H. Miller, from Bisbee, Arizona, saying that he was safe back among friends, after being held by Villa, the Mexican bandit chief, on the pretext of being a spy, until he and others of his party were ransomed by his company, with whom he was employed, paying the chief \$25,000 and ten carloads of provisions.

The story of Dr. Miller and his associates is quite sufficiently thrilling to be more than interesting. It will be especially interesting to people here, because his parents and a brother who is Tax Assessor, live here and Dr. Miller has been here several times himself.

Dr. Miller is assistant to the Chief Surgeon for the Cananea Consolidated Copper Co., and was located at Naco, Arizona. He and the Chief Surgeon, Dr. Thigpen were invited to go across the border to care for the wounded. They were accompanied by two chauffeurs. They were then treacherously taken and held by Villa, who reported to the authorities of the United States that they had been killed by Arizona riflemen. It was learned by an escaped member of the U. S. army that they were alive and held by Villa, but that they were condemned to die. They were held till the copper company gave \$25,000 in gold, and ten cars of supplies for their release.

After being robbed of every thing, even their coats, they were let return, making the trip of twenty miles to the border in a starving condition.

Dr. W. H. Freeman, of Lockney, was transacting business in Floydada Monday and Tuesday.

