

## HIGH BIDDING AT DWIGHT OSBORN AND WHITE SALES

Good Prices Paid for Stock and Farm Implements and at Farm Sales.

By WM. R. SANBORN.

Two fortunate Wayne county farmers, who stand in with the weather man, had farm sales on Wednesday. The beautiful weather which they picked out weeks in advance insured a large attendance which meant competitive bidding and better prices.

A large, sociable crowd of friends and neighbors bought everything put up at the Dwight Osborn sale, which was held on what is known as the D. E. O'Dell farm, 3 miles north of Fountain City and just one and a half miles east of Hopeville church.

The crowd came early and stayed until there was nothing more left to buy, paid for their purchases mostly in cash, and then went their rejoicing way. Everybody seemed satisfied, including the young ladies of the Y. P. C. A. of Hopeville church, who furnished a \$3 dinner for 30 cents, to the delight of more than a hundred hungry guests. Did they lose money? Well, farmers' wives have the happy habit of donating cakes, pies, etc., for the good of their churches, you know.

Clover Seed \$27 per bushel. A small lot of Little Red clover seed was divided between three buyers. Two paid \$27 per bushel, the man getting the last half bushel paid but \$13 for it. A mighty good wagon, with rack, was sold at \$131. Earl Wright of Fountain City being the lucky buyer.

A three-section roller at \$350 was picked up by G. E. Wright and a fine early new "Corn Plow" or cultivator at \$245.00 was one of the bargains picked up by Glen Love.

Frank Lacey of Fountain City paid \$10 for a breaking plow, and S. W. Johnson paid \$21 for a Moline plow in fine condition. An International hay loader brought \$46, a fairly good Champion binder \$18.50 and a mower \$17.50. Ralph Holmes paid \$46 for a big disc and Linus Reynolds bought the Champion binder. Considerable farm machinery was sold and all sorts of odds and ends cleaned up. A Supreme seed drill brought \$73.

Interest in Live Stock. James Busby of Fountain City was the auctioneer, and T. Reynolds was clerk. When these gentlemen reached the live stock stage of the proceedings, they found interest greatly stimulated, and everybody ready for action, dinner having just been enjoyed.

Harvey Crull of Fountain City, paid \$120 for a Short Horn cow and Will Rothermel paid \$105.50 for a heifer, one a Jersey, the other a Holstein. Herbert Brinkley paid the record price for cows, his red milker costing him \$126. Gilbert Wright took home two calves, one costing \$62 and an eight-month-old bull \$92. O. B. Lacey of Fountain City paid \$160 for a red polled cow with calf at side.

The nine head of cattle sold, including calves, brought \$340, and both buyers and sellers seemed pleased.

T. A. Taube of Richmond paid \$140 for a three-year-old mare. An eight-year-old gray mare sold at \$175, the top price paid for horses. A pair of weanling horse mules brought \$115.

Among the buyers were: August Knoll, O. B. Lacey, John Mercer, Clifford Keen, C. B. Keen, William Wright of Lynn, Earl Wright of Fountain City, Frank Lacey, Fred Broecker, Atwood Pitts, Everett Love, of Lynn; T. Jeffers, of Williamsburg; Herford Brinkley, Clarence Hyre, Howard Reynolds, Charles Day, Charles Pendlin, J. D. Williams, Dennis Mercer, William Clark, of Lynn; S. W. Johnson, of Lynn; Linus Reynolds, Mark Johnson, Ralph Holmes, Herbert Pierce, R. B. March, of Lynn; Walter Farlow and Harvey Crull.

The sale lasted to 3 o'clock and totaled about \$2,000. Mr. Osborn sold no hogs nor offered any corn. He intends to continue farming, and says it is his first sale in five years. About that far in the future, he will probably suit him to have another sale.

W. D. WHITE SALE. The W. D. White farm sale was held 3 miles north of Richmond on the Chester pike, on the old place known as the Lee Fulghum farm. The sale was conducted by Thomas Kniff, auctioneer, and Jake Hanes was the clerk. The sale was an all-day affair, virtually, and netted Mr. White over \$3,300.

The White farm was sold recently. Dan Boyer, the buyer, was present, making several purchases of things which looked good to him. Calves and heifers sold down as low as \$40 and the top price for a cow was \$140. F. A. Williams, stockman of Williamsburg, paid \$125.00 for a horse which struck his fancy, but John Flatley of Webster, went him one better and paid \$216 for a "toppy" sorrel.

Then Horace Scott, of Hagerstown, was busy and headed in a check for \$257.50 for a "Blue Roan" that any horseman might be proud of. Full blood Duroc and Big Poland China hogs elicited approval and brought a lot of money. These registered and pampered porkers brought up to \$100 per head.

Chickens Bring Good Prices. White specialized in the "Rock" family of chickens, or perhaps it is Mrs. White, as it should be, for she doubtless gave them the care and attention they deserved. There were Barred Rocks, White Rocks and Partridge Rocks on sale and they were all sold quickly at from \$1.50 to \$3.10 per bird. These chickens are all "pure

## Plenty of Fat Meat on the Farm; New Method of Butchering Hogs

The usual farm method of cutting up a hog is to sever the ribs on each side of the backbone, take out the backbone, and split the carcass down the middle. The ribs are taken out before the sides are "blocked."

Another method is to split with a saw or cleaver as near the mid-line as possible. Then divide each half into four parts, head, shoulder, middle and hams, as shown in accompanying illustration, left side. Remove the leaf backward with the fingers, starting at the front end. The kidneys are in this fat.

The head is generally removed before the carcass is split into halves. Cut about an inch back of the ears, making a complete circle around the head. If the cut does not happen to strike the atlas joint, twist the head and it will yield. The fattest part of the head can be used for lard and the more fleshy parts may be used for sausage or headcheese. The jaw is sometimes used for cooking with sauer kraut or baked beans and in the spring with turnip greens.

How to Cut Meat. One-half the carcass should be placed on the cutting table and cut up. Cut off the front foot about one inch above the knee and the hind foot the same distance above the hock. The feet can be used to make pickled pigs' feet or pigs' feet jelly. The shoulder cut is made between the fourth and fifth ribs. Remove the ribs from the shoulders, also the piece of backbone which may be attached. Cut close to the ribs in removing them, so as to leave as much meat on the shoulder as possible.

These are "spare ribs" and make an excellent dish when fried or baked. If only a small amount of cured meat is desired, the top of the shoulder may be cut off about one-third the distance from the top and parallel to it. The fat of the shoulder top may be used for lard and the lean meat for steak or roasts. It should be trimmed up smoothly. The fat trimmings should be used for lard and the lean trimmings for sausage.

How to Remove Ham. The loin is removed from the middle by cutting just back of the rise in the backbone. Cut from the flank toward the root of the tail to an angle of about 45 degrees. Loin meat is thus saved which would otherwise be trimmed off the ham and used for sausage. Remove the ribs from the side, cutting as close to the ribs as possible.

The loin and fatback are cut off in one piece; cut parallel with the back just below the tenderloin muscle on the rear part of the middle. Remove the fat on the top of the loin, but do not cut in the loin meat. The lean meat is used for chops or roasts and the fatback for lard. The remainder of the middle should then be trimmed for bacon. If it is a very large side, it may be cut in two pieces. Trim all sides and edges as square as possible.

Ham. All rough and hanging pieces of meat should be trimmed from the ham. The ham should then be trimmed smoothly, exposing as little meat as possible, because the curing hardens it. All lean trimmings should be saved for sausage and fat trimmings for lard. The other half of the carcass should be cut up in similar fashion.

After the carcass has been cut up and the pieces are trimmed and shaped properly for the curing process, there are considerable pieces of lean meat, fat meat and fat which can be used for making sausage and lard. The fat should be separated from the lean and used for lard. The meat should be cut into convenient pieces to pass through the grinder.

The leaf lard is of the best quality. The back strip of the side also makes good lard, as do the trimmings of the ham, shoulder and neck. Intestinal blood, the kind it best pays to raise.

Lively bidding occurred when the corn was put up. The highest price paid was \$17.77, the lowest \$14.00 per bushel, owing to being a little "soft." Hay brought \$20.50 per ton for fair mixed clover in the stack. Burt Jennings and M. T. Pyle will haul away all the corn, being top bidders.

Partial List of Buyers. At least 300 visitors were present at some time during the sale, not all of whom, of course could be highest bidders and bring home the bacon. Dinner was served. The following list comprises the principal buyers as noted by the writer while at the sale:

R. M. McQuentin, Ollie Hodgins, Wm. Curry, Oliver Taylor, Will Martin, James Webster, Oren Caskey, Frank Williams, Fred Hartman, M. T. Pyle, Bert Jennings, Ed Hollern, Burly Jordan, Donna Witt, Wm. Hockett, John Flatley and Harry Brown.



Farm-Killed Hogs Are Valuable Sources of Country Meat Supply.

### BETTER FARM METHODS OF BUTCHERING.

Better Results Obtain From Home Butchering Where the Suggestions Herein Are Followed—Possible Wastes Are Eliminated and the Quality of Ultimate Products Improved.

or gut fat is an inferior grade and is best rendered by itself.

It should be thoroughly washed and left in cold water for several hours before rendering, which will partially eliminate the offensive odor. Leaf lard, back strips and lard trimmings can be rendered together. If the gut fat is included, the lard takes on a very offensive odor.

First, remove all skin and lean meat from the lard trimmings. To do this, cut the lard into strips about 1 1/2 inches wide, then place the strip on the table, skin down, and cut the fat from the skin.

When a piece of skin large enough to grasp is freed from the fat, take it in the left hand, knife held in the right hand inserted between the fat and skin, pull the skin and with the knife slanted downward slightly, this will cleanly remove the fat from the skin. The strips of fat should then be cut into pieces of 1 to 1 1/2 inches square, making them about equal in size, so they try out evenly.

Cook the Lard. Pour into the kettle about a quart of water, then fill nearly full with the lard cuttings. The fat will then heat and bring out the grease without burning. Cook the lard over a moderate fire. When starting the temperature should be about 160° F. and should be run up to 195° F. Frequent stirring is necessary to prevent burning. When the cracklings are brown in color and light enough to float, the lard

## THOSE SHOE BILLS! —KEEP THEM DOWN

Mr. John Held, merchant, of Salt Lake City, keeps an exact record of the shoes he wears. He writes, "Two pairs of Neolin Soles have worn for me 19 months and I am on my feet ninety per cent of the time."

This is not an extraordinary example of the money-saving service that people get from Neolin Soles. It is typical of the experience millions are having. These soles do wear a very long time and so help you keep shoe bills down. They are scientifically made so they must wear.

Get Neolin-soled shoes at almost any good shoe store. Get them for your whole family in the styles you prefer. And have these cost-saving soles put on your worn shoes. They are very comfortable and waterproof as well as durable. They are made by The Goodyear Tire & Rubber Company, Akron, Ohio, who also make Wingfoot Heels, guaranteed to outwear any other heels.

## Neolin Soles

Neolin Soles are made by The Goodyear Tire & Rubber Company, Akron, Ohio.

should be removed from the fire. Press the fat from the cracklings and use them to make crackling bread or feed them to the chickens. When the lard is removed from the fire, allow it to cool a little. To aid cooling, stir the lard. This also tends to whiten the lard and make it smooth. Then strain it through a muslin cloth into the containers.

When removing lard from a container for use, take it off evenly from the surface exposed. Do not dig down into the lard and take out a scoopful, for when this is done it will leave a thin coating around the sides of the container which will become rancid very quickly by the action of the air.

### Butchering Notes

Butcher hogs at home. Give them water but no feed for a day before killing. Bleed the hog with an eight-inch, straight-bladed knife. Be sure bleeding is done before scalding, or the skin may be left too red.

### A Stubborn Cough Loosens Right Up

This home-made remedy is a wonder for quick results. Easily and cheaply made.

Here is a home-made syrup which millions of people have found to be the most dependable means of breaking up stubborn coughs. It is cheap and simple, but very prompt in action. Under its healing, soothing influence, chest soreness goes, phlegm loosens, breathing becomes easier, tickling in throat stops and you get a good night's restful sleep. The usual throat and chest colds are conquered by it in 24 hours or less. Nothing better for bronchitis, hoarseness, croup, whooping cough, bronchial asthma or winter coughs.

To make this splendid cough syrup, pour 2 1/2 ounces of Pinex into a pint bottle and fill the bottle with plain granulated sugar syrup and shake thoroughly. If you prefer, use clarified molasses, honey, or corn syrup, instead of sugar syrup. Either way, you get a full family supply—of much better cough syrup than you could buy ready-made for three times the money. Keeps perfectly and children love its pleasant taste.

Pinex is a special and highly concentrated compound of genuine Norway pine extract, known the world over for its prompt healing effect upon the membranes.

To avoid disappointment ask your druggist for "2 1/2 ounces of Pinex" with directions, and don't accept anything else. Guaranteed to give absolute satisfaction or money promptly refunded. The Pinex Co., Ft. Wayne, Ind.

A heavy blow with an axe between the eyes will stun the animal before sticking.

The meat may spoil if the animal is extended before killing, or the weather is warm afterward.

Scrape as quickly and rapidly as possible after scalding. The cold carcass is hard to scrape well.

Bleeding will be finished more quickly if the animal lies on a steep slope with its head down hill.

Keep the hog moving in the barrel. If the animal is left pressed against the barrel the hot water cannot get at that part of the carcass.

Scraping is easier if a shovelful of hardwood ashes, a lump of lime, some concentrated lye, or a handful of soft soap, has been added to the water.

Use a thermometer. Do not attempt to scald with the water at above 150 degrees. A good scald can be obtained at 140 degrees, but it takes longer.

In opening the carcass, split the pelvic bone between the hams with a knife by cutting exactly in the center. To open the breastbone with a knife, cut a little to one side of the center, but do not let the point of the knife get behind a rib.

These methods are used at the Missouri college of agriculture, where students are taught the principles and practice of home butchering and curing.

The average yield for the boys' one-acre corn club in Dudley township, Henry county, was 66 bushels to the acre, 31 bushels above the average state yield this year.

## FARM Sale Calendar

JANUARY 24.

Russell G. Reinheimer, National road, 4 1/2 miles west of Orangeburg, 24 east of New Paris—Six horses, 24 hogs, farming implements.

Forest H. Meek, 1 mile south of Richmond, Liberty pike—Three horses, 7 cattle, 63 hogs, grain, farm implements, power machinery.

JANUARY 25. Taube Sale Barn, North Sixth street—Forty horses, 10 cattle, 40 shoats, 5 brood sows.

Tri-County Implement & Hardware Co., College Corner, Ohio—Fence and fence posts, farm implements.

Harry Marshall, 1 mile north of Economy—Five horses, 12 cattle, 11 Duroc hogs, corn, hay, vehicles, implements, household goods.

JANUARY 27. Charman Farm, 2 1/2 miles southwest of Centerville—Seven cattle, 42 hogs, poultry, grain, farming implements.

JANUARY 28. Williamsburg Exchange—Twenty horses, 12 cattle, and 50 hogs.

JANUARY 29. Walter Farlow, 4 miles south of Richmond on Liberty pike—Six horses, 40 cattle, 100 hogs, 26 sheep, implements, chickens, household goods.

JANUARY 30. F. A. Williams, 1 1/2 miles northeast of Williamsburg—Fifty Big Type Poland China Hogs.

Oliver Spencer, on Joseph White farm, 3 miles east of Richmond, on New Paris road—Twenty-three hogs, 7 cows, hay, grain, farming implements.

JANUARY 31. Wood E. Ellison, one mile east and 1 1/2 miles north of Centerville—Twenty spring gilts, 10 tried sows, 5 fall yearlings.

FEBRUARY 6. B. Foreman and L. E. Raper, Wernle road, 2 miles southeast of Richmond—Twenty-five cattle, 4 horses, 48 hogs, implements, hay, grain.

FEBRUARY 10. W. P. Krom, Richmond—Big Type Poland China hogs.

The Syrian-Armenian Relief Campaign runs from Jan. 25-31.

VAGRANTS SENTENCED. EATON, O. Jan. 23.—Unable to pay a fine of \$10 and costs each, four colored men were sent to the county jail from Justice L. T. Stephens' court Wednesday, the fines having been assessed for beating their way on a Pennsylvania freight train. They gave their names as William Hollins, James Pointer, Norman Bailey and S. R. Howard. All said they came from way down South. They were taken off a freight train here Tuesday evening by Marshal Willard Armstrong and Railway Detective Isaac Burns, of Richmond, Ind., after advance information had been received here that the quartet had been "fired off" the train three times between Cincinnati and here. None of them had any money and but few personal belongings.

## IN PEACE OR IN WAR

the real Victory food is the food that gives the greatest amount of real digestible nutriment for the least money. Judged by this test

## Shredded Wheat

is the real Victory food. It comes out of the war pure, clean, wholesome, unadulterated. There is no "substitute" for it. It is the same Shredded Wheat Biscuit you have always eaten—the whole wheat, nothing added, nothing taken away. Serve with milk or cream. Salt or sweeten to suit the taste.

### TOWNSHIP TRUSTEE'S ANNUAL REPORT

To the Advisory Board of Dalton Township, Wayne County, Indiana, January, 1919.

RECEIVED. Jan. 6—Farmers' Bank, Dec. Interest 1917, \$4.69.

Jan. 28—J. S. Bowman, Jan. Distribution, \$304.07.

Feb. 5—Farmers' Bank, January Interest, \$8.85.

Mar. 1—Farmers' Bank, Feb. Int., \$5. Mar. 13—L. S. Bowman, Advancement, \$600.00.

Apr. 1—Farmers' Bank, March Interest, \$5.28.

May 1—Farmers' Bank, April Interest, \$3.96.

May 14—Chas. York, dog tax, \$1. May 25—H. B. Macy, dog tax, \$68.00.

June 15—Frank Hays, dog tax, \$1. June 25—L. S. Bowman, distribution, \$694.18.

June 28—Farmers' Bank, May Interest, \$3.56.

July 1—Farmers' Bank, June Interest, \$4.82.

July 17—L. S. Bowman, July distribution, \$1919.41.

Aug. 1—Farmers' Bank, July Interest, \$8.92.

Sept. 3—Farmers' Bank, August Interest, \$7.93.

Oct. 1—Farmers' Bank, Sept. Interest, \$7.20.

Nov. 1—Farmers' Bank, Oct. Interest, \$5.85.

Dec. 8—Farmers' Bank, Nov. Interest, \$5.85.

Dec. 19—W. H. Brooks, Dec. distribution, \$522.02.

PAID OUT. Jan. 1—J. N. Johnson, P. M., stamps, \$1.50.

Jan. 3—Paul Lamar, hauling children to school, \$15.00.

Jan. 9—Bartel & Rohe, school supplies, \$24.44.

Jan. 30—Agnes Smith, teaching No. 2, \$50.00.

Feb. 5—Dickinson Trust Co., Bond and interest, \$175.50.

Feb. 5—Thompson & Powell, coal, \$72.72.

Feb. 7—Fred Beeson, hauling coal, \$5.00; Alma Waltz, teaching No. 1 P. R., \$47.00; Alma Waltz, teaching No. 1 P. R., \$10.00; Harriett Taylor, teaching No. 1 H. R., \$10.00.

Feb. 8—W. B. Heaton, gravel, \$12.80.

Feb. 11—B. T. Gentry, driving hack, \$46.00; B. T. Gentry, road work, \$112. Feb. 13—Allen A. Wilkinson Co., glass, nails and hat hooks, \$5.87.

Feb. 14—J. H. Goble Ptg. Co., office supplies, \$14.47.

Feb. 22—Agnes Smith, teaching No. 2, \$50.00.

Feb. 28—Hansel Dennis, hauling coal, \$5.00.

Mar. 1—Thompson & Powell, coal, \$25.00; Alma Waltz, teaching No. 1 P. R., \$57.00; Harriett Taylor, teaching No. 1 H. R., \$65.00.

Mar. 2—Erastus Burroughs, hauling coal, \$24.44.

Mar. 5—James C. Taylor, gravel, \$32.40.

Mar. 6—L. S. Bowman, excess dog tax, \$43.00; Palladium Ptg. Co., printing report, \$9.50; Item Ptg. Co., printing report, \$12.57.

Mar. 8—T. M. Nobblitt, hauling children to school, \$20.00.

Mar. 14—J. H. Thornburg, gravel, \$77.20.

Mar. 21—J. O. Edgerton, manuscripts, \$37.50.

Mar. 22—Chas. R. Waltz, driving hack, \$152.

Mar. 28—Charley Dennis, driving hack, \$124.44.

Mar. 30—Carl Root, driving hack, \$74.00; Alex. Abbott, services, \$125.00.

April 1—John C. Lumpkin, driving hack, \$125.75.

April 2—Wm. Lamb, janitor work, \$85.39.

April 3—Nina Short, teaching domestic science, \$28.00.

April 4—Alma Waltz, teaching No. 1 P. R., \$57.00; Harriett Taylor, teaching No. 1 H. R., \$65.00.

Nov. 13—Goble Ptg. Co., office supplies, \$32.31; J. D. Adams & Co., tongue for grader, \$10.60.

Nov. 25—S. Billheimer, gravel, \$41.60; Carol Weldy, teaching No. 2, \$65.00; Agnes Smith, teaching No. 1 H. R., \$75.00; Bud Chammess, repair on hack cutting tire, \$1.

Dec. 5—H. A. Ulrich, repairs school building on hack, \$5.65.

Dec. 7—Chas. Randall, gravel, \$19.20.

Dec. 8—Carl Root, driving hack, \$60. Dec. 20—Crosier Thornburg, driving hack, \$52.

Dec. 21—Frank Harter, gravel, \$19.50; Erastus Burroughs, driving hack, \$40; Erastus Burroughs, gravel, \$13.

Dec. 23—Agnes Smith, teaching No. 1 P. R., \$65; Harriett Taylor, teaching No. 1 H. R., \$75; L. D. Farlow, driving hack, \$10; Carol Weldy, teaching No. 2, \$65.

Dec. 24—Lute Wilson, gravel, \$32. Dec. 28—Alex. Abbott, service, rent, expense, \$225.20.

Balances on hand Jan. 1, 1918, \$281.28. Receipts during year, \$1,126.20; total of balances and receipts, \$1,507.56; disbursements during year, \$1,226.28; final balance, \$281.28.

ROAD FUND. Balances on hand, Jan. 1, 1918, \$176.01.

Receipts during year, \$490.81; total of balances and receipts, \$666.82; disbursements during year, \$630.76; final balance, \$136.06.

SPECIAL SCHOOL FUND. Balances on hand Jan. 1, 1918, \$409.61.

Receipts during year, \$2,855.43; total of balances and receipts, \$3,265.04; disbursements during year, \$1,414.64; final balance, \$1,850.40.

TOTAL OF ALL FUNDS. Balances on hand Jan. 1, 1918, \$845.13.

Receipts during year, \$3,816.52; total of balances and receipts, \$4,661.65; disbursements during year, \$3,360.76; final balance, \$1,300.89.

BOND FUND. Balances on hand Jan. 1, 1918, \$609.45.

Receipts during year, \$1,487.84; total of balances and receipts, \$2,097.29; disbursements during year, \$944.50; final balance, \$1,152.79.

ALEX. ABBOTT, Trustee of Dalton Township, Subscribed and sworn (or affirmed) to before me, the Chairman of the Advisory Board of this Township this 7th day of January, 1919.

FRANK WALTZ, Chairman of Advisory Board of Dalton Township.

This report was received, accepted and approved by the Advisory Board of this Township at its annual meeting, this 7th day of January, 1919.

FRANK WALTZ, GED L. BEESBURGH, FRED L. BEESON, Advisory Board Dalton Township.

## What? Where? When?

