

## 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 Hopewell 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 Hopewell 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 \$8.50 was picked up by G. E. Wright and a fine nearly new "Corn Plow" or cultivator at \$24.50 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 cleared up. A Supreme seed drill brought \$7.33.

Interest in Live Stock.

James Busby of Fountain City was the auctioneer and J. 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 Fauntain City, paid \$120 for a Short Horn cow and Will Rothermel paid \$105.50 for two heifers, 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-months-old bull \$92. O. B. Lacey of Fountain City paid \$160 for a red polled cow with calve.

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.

List of Buyers.

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 Brockover, Atwood Pitts, Everett Love, of Lynn, T. Jeffers, of Williamsburg; Herbert Brinkley, Clarence Hyre, Howard Reynolds, Charles Day, Charles Pendan, 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 this is his first sale in five years. About that far in the future, it will probably suit him to have another sale.

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. Dishes were served. The following list comprises the principal buyers as noted by the writer while at the sale: R. M. McQuinn, Ollie Hodgin, Wm. Curry, Oliver Taylor, Wm. Martin, James Webster, Oren Caskey, Frank Williams, Fred Hartman, M. T. Pyle, Bert Jennings, Ed Hollern, Burly Jordan, Dora Wilt, Wm. Hockert, John Flatley and Harry Brown.

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 Fuquham farm. The sale was conducted by Thomas Conniff, auctioneer, and Jake Hanes was the clerk. The sale was an all-day affair, virtually, and netted Mr. White over \$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 \$142.50 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, got busy and handed 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 Partidge 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 midline. 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 ham, 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 flesh parts may be used for sausage or headcheese. The jowl is sometimes used for cooking with sauerkraut 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 pig's feet or pig's 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 ham 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 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.

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First, remove all skin and lean meat from the lard trimmings. To do this, place the lard into strips about 1½ inches wide, then place the strip on the table, skin down, and cut the fat 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.

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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 1½ 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



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 strip and lard trimmings can be rendered together. If the gut fat is rendered, the lard takes on a very offensive odor.

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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.

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