

Carry It Anywhere

Carry a Perfection Oil Heater upstairs to that frigid den or workshop—to those frosty, northerly-exposed rooms—and let it bring the temperature to the comfort point—without smoke or smell, fuss or litter. Gives 8 hours of satisfying warmth on a gallon of Conoco Safety Oil. Easy to fill, light and clean.

Sold by the following dealers:

Carlson Hardware Company

THE CONTINENTAL OIL COMPANY
(A Colorado Corporation)

PERFECTION
OIL HEATERS Look for the Triangle Trade Mark

Buy Your Tires Now

Word comes from the wholesale dealers that the tire situation is very uncertain and that the present time is a good opportunity to get tires at what will later seem like a bargain.

Goodrich Our Specialty

There may be other tires as good, but none better.

A Bargain In Firestones

A few 31-4s selling at a considerable discount.

Red Crown Gasoline has the Pep

Kendrick Auto Company

Hold Your Liberty Bonds

You Have Enlisted Your
Dollars

To Win the War

To sell or trade your bonds means withdrawing your support before victory is won.

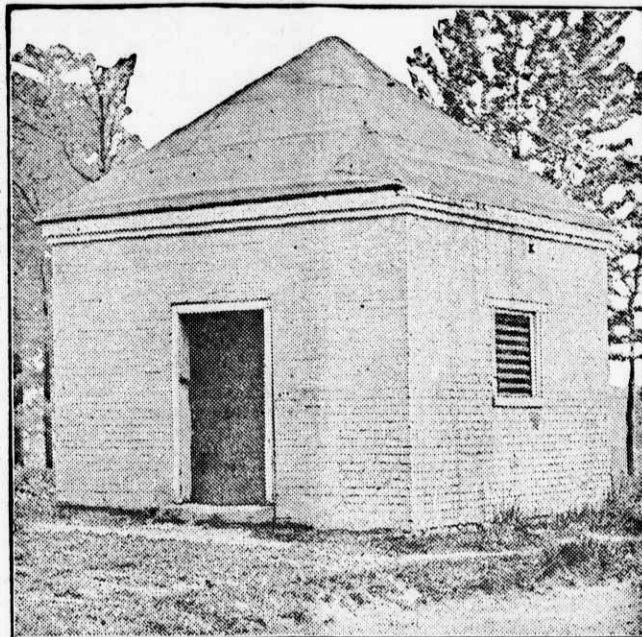
Our boys in the army and navy have enlisted for the duration of the war, and you should keep your dollars enlisted equally as long.

THE FARMERS BANK

A. E. Clarke, President E. P. Atchison, Vice-President E. W. Lutz, Cashier

Capital, \$15,000.00 Surplus \$3000.00
United States Depository For Postal Savings Funds.
County and State Depository

CONSTRUCTION OF GOOD SMOKEHOUSE AND PROCESS OF SMOKING TO PRESERVE MEAT



FARM SMOKEHOUSE, FIREPROOF AND FAIRLY LIGHT.

THINGS TO REMEMBER AT BUTCHERING TIME.

(Prepared by the United States Department of Agriculture.)
Cleanliness is the most important factor in butchering and curing meats. Meat very easily becomes tainted. Save all pieces of meat for sausage. There are many ways of converting it into a palatable product.

All waste fat trimmings and skin should be rendered and the products used to make soap.

Bones should be crushed or ground for chicken feed. Never put meat in cure before the animal heat is out of it. Always pack meat skin side down when in the curing process; except the top layer in a brine cure, which should be turned flesh side down.

Keep close watch on the brine; and if it becomes "ropy," change it. Do not forget to turn or change meat several times during the curing process.

The fat of dry-cured meat will sometimes become yellow. This does not make it unwholesome.

It takes more time to smoke dry-cured than brine-cured pork. Slow smoking is much better than a rapid smoking, and there is less chance of causing the meat to drip.

If meat becomes moldy, brush off the mold with a stiff brush or trim off the moldy parts with a knife. The entire piece is not spoiled. Be sure meat is thoroughly cooled before smoking.

Remember, the seasoning of sausage is generally governed by taste. Fresh sausage can be kept under a covering of lard for a number of days.

The process of smoking helps to preserve the meat. Smoking also gives a desirable flavor to the meat, if it is smoked properly and with the right kind of fuel.

The smoke house can be made any size and of the kind of material suitable to the demands of the owner. If a very small quantity of meat is to be smoked once a year, a barrel or a box will answer. On the other hand, if a considerable quantity of meat is smoked and the house is to be permanent, it should be built of brick, concrete, or stone to be fireproof. A small outdwelling can be used if care is taken to confine the fire to the center of the room in an iron kettle. The safest method is to construct a fire pit outside of the house and pipe the smoke into the house. The pipe running from the pit to the house should be buried to prevent crushing.

A smokehouse 6 by 8 feet, 10 feet high, will give best results for general farm use. Ventilation should be provided to carry off the warm air and prevent overheating of the meat. Small openings under the eaves or a chimney in the roof will control ventilation. If arrangements cannot be made to have a fire pit outside the house, it can be built on the floor and a metal sheet constructed to shield the meat. If the meat can be hung 6 or 7 feet above the fire, this shield will not be necessary. At this height the meat will get the benefit of the thick smoke and still hang below the ventilator.

The Fuel.
Green hickory or maple wood is the best fuel for smoking. Hardwood is preferable to soft wood. Resinous woods should never be used, as they give an objectionable flavor to the meat. Corn cobs may be used, but they deposit carbon on the meat, giving it a dirty appearance.

Smoking.

Meat should be removed from the brine when it is cured and not allowed to remain in the brine overtime. When the meat is removed from the brine it should be soaked for about half an hour in water. If meat has remained in the brine longer than the allotted time, soak each piece half an hour and three minutes extra for each day overtime. The meat should then be washed in lukewarm water, strung, and hung in the smokehouse. Do not hang the meat so that the pieces touch. The space between the meat is necessary to insure good circulation of smoke around the meat. Permit the meat to hang in circulation of smokehouse for 24 hours before beginning to smoke. A slow fire should be started, so that the meat will warm up gradually. Do not get the house too hot. The fire can be kept going continuously until the smoking is complete, holding the temperature as even as possible (120 degrees F.). Thirty-six to 48 hours is the time required to smoke a lot of meat, but if the meat is intended to be kept for any length of time slower and longer smoking is desirable. During warm weather it is better to start the fire every other day rather than

heat up the meat too much. In the winter, however, if the fire is not kept going the meat may cool and the smoke will not penetrate properly. As soon as the meat is thoroughly smoked, open the doors and ventilator, so that the meat can cool. When the meat is smoked it can hang in the smokehouse, but for absolute safe keeping it should be wrapped or packed away.

Preserving Smoked Meats.
Smoked meat after it is hard and firm should be wrapped in heavy paper and put into muslin sacks. It is very important that the top of the sack be tied properly so as to keep out insects. Cut the strings from the hams or bacon before they are placed in the sacks. There is a great tendency to use the same string to hang up the meat after it is sacked. It is impossible to tie the top of the sack and make it insect proof if a string sticks out of the top. In tying the top of the sack make a double wrap before tying a knot and this will prevent the entrance of any insects. Each sack should be painted with yellow wash and then each piece can be hung up for future use. Never stack the hams and bacon in a pile after yellow wash has been applied.

Recipe for Yellow Wash.
For 100 pounds hams or bacon use: three pounds barium sulphate, 0.06 pound glue, 0.08 pound chrome yellow, 0.40 pound flour.

Half fill a pail with water and mix in the flour, dissolving all lumps thoroughly. Dissolve the chrome yellow in a quart of water in a separate vessel and add the solution and the glue to the flour; bring the whole to a boil and add the barium sulphate slowly, stirring constantly. Make the wash the day before it is required. Stir it frequently when using, and apply with a brush.

DON'T LET MILK SPOIL

(Prepared by the United States Department of Agriculture.)

In this time of need for food every effort should be made to prevent milk from spoiling. Cows should be kept clean and should be milked in clean surroundings into a small-top or covered pail. All utensils which come into contact with the milk should be thoroughly sterilized with steam for at least five minutes, and milk should be cooled promptly to 50 degrees F. or less and maintained at that temperature. Whenever these conditions are met, little milk will be wasted. In this time of terrible destruction of human life it is particularly necessary that milk be produced under such conditions as to insure a safe food for babies. This must be done by a decreasing number of men trained to do it. A great task and a great opportunity for dairymen are involved.

WAR ECONOMY

Is Promoted at This Store

When you feel that you simply must save and economize, we ask you to come and look over our stock. It has been bought carefully with a view of meeting the needs of those who wish to economize. Don't pay fancy prices when you can keep from it by trading here.

THE FAMILY STORE

Where good food can be purchased and prices always right. We pay good prices for farm produce and sell our goods as cheaply as they can be bought any place. We handle quality goods and stand back of everything we sell.

We are Paying 60c for Fresh Eggs

N. B. Long & Son

PUBLIC SALE

One-half mile north of Southwick school house

Wednesday, Nov. 6

10:00 O'clock

LIVESTOCK

Mare 11 years old wt 1500; grey mare wt 1200; 2 cows 6 years old; 3-year old cow; 4 2-year old heifers; 3 yearling steers; 3 spring calves; 2 hogs wt about 150; 10 shoats wt about 85 pounds.

IMPLEMENTS

3/4 Mitchell wagon, buggy and carriage, 14-inch walking plow, 16-inch walking plow, pair of buggy sleigh-runners, wood saw and horsepower, 2-horse cultivator, 2 sets of lead harness, set buggy harness, Anker Holt cream separator No. 3. Household goods including 1 Home Comfort range and many other articles too numerous to mention.

Stack of Bean Straw

Free Lunch at Noon

Terms Cash

Charles E. Walks, Auctioneer
J. A. Wood, Owner

To the Voters of Latah County

Moscow, Idaho, October 30, 1918.

To the Voters of Latah county:

The political campaign is nearing its close. The candidates on the democratic ticket have felt that in these times they could not conscientiously take the money that should be used for the purchase of liberty bonds, thrift stamps and for Red Cross and other contributions and war work and use it to promote the political interests of the candidates for office.

Therefore, many of you have not been made acquainted with some of our candidates and their qualifications and our candidates have been unable to place themselves before you by newspaper articles or otherwise, except as some of them have come in personal contact with you.

This is the last word in the democratic campaign. Such campaign as our candidates have been able to make at scarcely no expense has been clean and dignified and without villification or abuse.

We go on the principle that if a candidate cannot be clean in politics he cannot be trusted to be clean in office.

To those who have not met our candidates, we wish to say that they are good, trustworthy men and in every way qualified to fill the offices to which they aspire.

If any statements are given circulation between this day and the day of election reflecting upon any candidate it will be done, not to influence the intelligent voter, but to fool a few people who are inclined to believe reports coming to them, without investigation.

LATAH DEMOCRATIC CENTRAL COMMITTEE

By Wm. Hunter, Chairman, Chas. E. Walks, Secretary.