**GENERAL EUROPEAN CROP CONDITIONS**

Any discussion of conditions in Europe inevitably leads us to a consideration of the present position of the world market. From the standpoint of the United States farmer it is perhaps more important to consider the position of the world market at this time, for it means that the problem of the United States is one of production of this country. The results of the French elections, for example, have led to a general belief that the world market will be more buoyant than it has been in recent years.

**CUTTING**

Meat should be chilled thoroughly before being handled. It prevents carrion and keeps the meat fresh. Different parts of the body require different lengths of time for cooking, but the thin parts of the body do not require more than 2 hours. The thick parts require longer time. It is best to cut the meat into small pieces and then cook it slowly. The best method of cooking meat is by boiling. The meat should be boiled for about 4 hours, with the addition of salt and other seasonings.

**CARVING PORK**

It is a good practice to cut up the pork into pieces before cooking it. This will make it easier to serve. The pieces should be about 3 inches in diameter. The meat should be cut into pieces that are about 2 inches thick. The pieces should be cooked slowly, and the fat should be removed from the meat. The meat should be served hot. It is a good idea to serve the meat with a sauce, such as gravy or a vegetable sauce.

**SCALDING**

The meat should be scalded before cooking it. This helps to kill any bacteria that may be present. The meat should be scalded by placing it in a pot of boiling water for about 2 minutes. The meat should then be removed and allowed to cool.

**CHILLING**

The meat should be chilled thoroughly before being cooked. This helps to keep the meat fresh and to prevent it from becoming tainted. The meat should be placed in a refrigerator for about 24 hours before being cooked.

**CURENING**

The meat should be salted before being cooked. This helps to preserve the meat and to prevent it from becoming tainted. The meat should be salted by placing it in a brine for about 24 hours. The salt should be dissolved in the brine before the meat is placed in it.

**SPLITTING**

The meat should be split before being cooked. This helps to make the meat easier to serve. The meat should be split by cutting it into pieces that are about 2 inches thick. The pieces should be cooked slowly, and the fat should be removed from the meat.

**SAUSAGE CROPPING**

The meat should be cropped before being used in making sausage. This helps to remove any fat that may be present. The meat should be cropped by cutting it into pieces that are about 2 inches thick. The pieces should be cooked slowly, and the fat should be removed from the meat.

**PORK AND HAM CROPPING**

The meat should be cropped before being used in making pork and ham. This helps to remove any fat that may be present. The meat should be cropped by cutting it into pieces that are about 2 inches thick. The pieces should be cooked slowly, and the fat should be removed from the meat.

**RIB CROPPING**

The meat should be cropped before being used in making rib. This helps to remove any fat that may be present. The meat should be cropped by cutting it into pieces that are about 2 inches thick. The pieces should be cooked slowly, and the fat should be removed from the meat.

**SALT CROPPING**

The meat should be salted before being used in making salt. This helps to preserve the meat and to prevent it from becoming tainted. The meat should be salted by placing it in a brine for about 24 hours. The salt should be dissolved in the brine before the meat is placed in it.

**CURENING**

The meat should be cured before being used in making cured meat. This helps to preserve the meat and to prevent it from becoming tainted. The meat should be cured by placing it in a brine for about 24 hours. The salt should be dissolved in the brine before the meat is placed in it.

**Metals**

Figures Show That Marriage Makes Men More Successful

<table>
<thead>
<tr>
<th>Of 100 Married Men</th>
<th>59 succeeded</th>
<th>Of 100 Single Men</th>
<th>49 succeeded</th>
</tr>
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</table>

**Winter Driving**

Can be made safer and more comfortable when your battery, starter, generator, horns and lighting systems are in good order. We keep them in shape.

**Mineralava**

Boncella
Beauty Clay
Beautv Clay

**Cox-Poetter Drug**

**Durable Satisfactions**

President Eiffel once wrote of The Durable Satisfactions of Life: One of the greatest of these, in the case of most of us, is to be relieved of money worry. It is the business of this bank to help you manage your finances with the minimum of worry.