





**GOVERNMENT TO PUBLISH GUIDE AS WPA PROJECT**

**Employment for Many Scribes Now On Relief**

The chief undertaking before the Writers' Division, Professional and Service Projects Section of the Works Progress Administration, is the preparation of an encyclopedic publication entitled, "The American Guide". This Guide, which will be vastly more elaborate and detailed than any guide hitherto published by a firm or city, will occupy five volumes of 600 pages each.

No section of the United States will be neglected by the Guide. The writers, covering the country under the supervision of State Directors, will submit their collected data to central offices, where the articles will be checked and edited. Afterwards, they will be sent to the State headquarters for assembly and completion. This project will take about 4,500 writers from the relief rolls.

**Accuracy Featured**  
The writers will prepare their articles as painstakingly and as accurately as they would if they were writing their own books over their own signatures. Through the help of educational and commercial leaders in each city, the articles will be carefully checked, afterwards going to state and national editors who will reduce them to proportions allowable in the final make-up of the publication.

**Contents of the Guide**  
Naturally some communities or sections of the country are richer than others in scenic, historic, commercial or other resources; but such subjects of interest as are present in each community will be studied and discussed in the reports and all matter which the editors consider general in interest and value will be retained in the final version.

Among the subjects to be investigated by the Guide workers are: General topography, flora and fauna, historical settings and backgrounds, Indian tribes and reservations, archeological remains, Parks, national, state and city, Army and Navy Posts, armories, etc., Monuments and landmarks, Literature, art, music, drama, Libraries and museums, Educational facilities, Societies and associations, Neighborhood architecture—government buildings, churches, hotels, houses, Ethnography—race represented, Folk customs and folklore.

**Spur Laundry**  
IN MATADOR EVERY MONDAY, WEDNESDAY, FRIDAY

Highways and by-ways for autoists or hikers, Manufacturing and industries, Power available—water and electric, nearness of coal mines, Products—exports and imports, Market proximity, Transportation railroads, waterways, bus and all lines, Natural resources, developed and undeveloped.

**Material for Local Guides**  
The workers will do more than prepare articles for The American Guide. Original reports, maps and illustrations will be left with each city, county and state for use in preparing local guides. The local guides will supply a need that has not been adequately met by existing compilations even in the older communities, where much has been done to interest outsiders in scenic wonders and historic sights. All materials, filed for the preparation of local guides, will bear the stamp of authenticity placed on them by Federal experts. Their descriptions as well as the less elaborate ones in the American Guide, will tell not only of well recognized matters, but will also frequently revive the memory of others which have been forgotten, or whose importance to outsiders is unappreciated by those to whom they have become commonplace. Even such cities as New York and Washington possess no thorough guides.

**Let Us Forget**  
In the process of gathering information for The American Guide many odd facts will undoubtedly be discovered. An example of this arose a few years ago, when the agent of a chamber of commerce noted that the stone on the grave of Thomas Jefferson, at Monticello, Virginia, was not the one originally erected. He was informed that a committee of residents of Jefferson, Missouri, had purchased the original in 1841, while attending a celebration at Monticello. Inquiries in Jefferson showed that everybody had forgotten the whereabouts of the monument. It was only after days of persistent search that the old stone was located and a fitting memorial erected around it.

Not only monuments are lost sight of as the old-timers disappear. Research for The Guide will bring to light valuable manuscripts in foreign languages pertaining to early Spanish, French or other settlements and these will be translated and made available to the public.

**Proper Treatment Pork To Be Shown In Demonstration**  
Killing, cutting and curing pork the A & M way will be demonstrated Thursday and Friday at the farm of W. I. Rushing two miles Northeast of Matador. The

**ROY BURLESON**  
General Insurance  
First State Bank Building  
Matador, Texas

average farm family consumes about three 225-pound hogs each year. In order to cure and preserve the hams, bacon and other products so as to prevent spoilage or waste and to secure the luscious taste and quality desired, certain points of prime importance must be taken into consideration, says Frank A. Buckley, County Agent. Proper temperature, slaughtering and correct handling of the carcass are necessary to prevent spoilage. After a healthy animal is selected for slaughter, it should be taken off feed and water for twenty-four hours before it is killed. Thorough bleeding is of prime importance and lessens the chance of spoilage of the meat in the cure. Avoid sticking the shoulder as the knife goes in just in front of the breast bone. After the hog is stuck, one should allow at least six minutes time for complete bleeding. For scalding, use water at a temperature from 145 degrees to 150 degrees. If the water is too hot the hair will set and will be very difficult to remove. For barrel scalding the water should not be over 160 degrees.

After the viscera is removed, the carcass should be split and hung up over night to cool out. In the event of unexpected warm weather rush the carcass to the ice plant in town and arrange for curing at the ice plant, if possible. Do not salt down hot pork. Quick cooling of carcass after killing will insure a safer cure and less spoilage. For methods of cutting up the hog for curing, call at the County Agent's office for Circular No. C-60. For your immediate information on curing and storage of pork, however, read the following: A clean, cool cellar, ventilated so as to keep the air fresh, is an ideal place for curing pork on the farm. There are many methods of curing meat, but they are all a variation of two principal methods: the Dry Cure and the Brine Cure. The Dry Cure is very popular and practical in Texas, as it is simpler and requires less handling of the meat.

The principal curing agents are salt, saltpeter, and sugar. Salt when used as a sole curing agent makes the meat hard and dry. Saltpeter is used principally to retain the natural red color of the meat. Sugar reduces the drying effect of the salt, tends to soften the muscle fibers and imparts a flavor to the meat. Vessels used for curing meat should be of a type that are easy to clean, free from bad odors, water tight, and of sufficient size.

The following dry sugar cure mixture is one of many good mixtures, giving good results when the previous killing, handling and cooling of the carcass has been properly executed. The mixture, for each 100-pounds of meat, is:

**Fine Salt: 8 Pounds**  
**Brown or White Sugar: 3 lbs.**  
**Saltpeter: 3 Ounces**  
Mix the above ingredients well and rub half of the mixture on the meat thoroughly and pack down in an oak barrel or some other suitable vessel. Place the hams on the bottom of the container, shoulders next, then the bacon sides and the small cuts on top. Pack the meat with skin side down. It is advised

**REGISTERED**  
**Duroc Pigs**  
2 MONTHS OLD. SEE **FAY TIPTON** NORTHFIELD

**To Our Friends and Customers,**  
**Greetings:**  
We thank you for your patronage In Nineteen, thirty-five You've made us happy and besides; You've made our business thrive. Our business and our friendship We always 'kinda' mix So stay in line, keep comin' friends, In Nineteen, Thirty-six.

Cordially yours,  
Miss Dora Jameson, Mrs. J. S. Lea  
**Sanitary Beauty Shop**  
Matador, Texas

able to push some of the curing mixture up along the shank bone and some into the hip joints where the ham has been cut from the side. A week later, remove the meat and rub the remaining half of the mixture on and repack. Information collected at the Lubbock Substation in cooperation with the Texas Extension Service shows that it requires less time to cure hams and bacon in western Texas than is generally recommended. At Lubbock, Texas, hams kept in good condition after they had been cured two days per pound. That is, a 15 pound ham required 30 days in the cure. Bacon, however, will cure left in the cure only one day per pound. That is, an eight pound bacon will cure in eight days. Ordinarily bacon is left in the cure 1 1/2 days per pound and hams for 2 1/2 to 3 days per pound. After the meat is cured, it should be removed and washed in cool water.

After the meat is washed, it should be hung up to drip and dry over night. The meat is then ready to be smoked. Use hard woods or corn cobs for smoking fuel. After the meat is smoked to a nut brown color the meat should be allowed to cool and dry before wrapping for storage. The Texas station, in cooperation with the Extension Service has found that cured hams and bacon may be kept in refined cottonseed oil in perfect condition. The cottonseed oil prevents mold, drying out of the meat, loss of weight, and insect damage. Other storage methods include hanging the cured pieces in a screened smoke house, free from vermin or insects, or wrapping each piece separately first in paper then in muslin bags (flour sacks are satisfactory) and suspending in a dry well ventilated building. If tight fitting bags are used and painted with yellow wash the meat will keep in storage.

**KIPLING IS 70; STAYS AT HOME**  
Burwash, Sussex, England, Dec. 30—A fiery little figure, jutjawed and beetled-browed, Rudyard Kipling celebrated his seventieth birthday today in this age-old village on the Downs.

The greying "Sage of Burwash" passed the day quietly with his American-born wife and daughter and a few old friends. Kipling's genius first came to the world's attention in the form of unpretentious, paper-bound volumes entitled "Departmental Ditties", "Soldiers Three", "The Phantom Rickshaw", "Wee Willie Winkie" and other ballads and tales of adventure in India.

Now, hidden away from the world in his 18th century greystone house, behind a moat and a high brick wall crowned by an 8-foot hedge, Kipling has produced little in the way of work for the past ten or fifteen years.

**CHILD INJURED IN HIT BY CAR**  
J. Farris Fish, Jr., youngest son of Mr. and Mrs. Farris Fish, sustained bruises and other injuries Monday afternoon when struck by an automobile driven by J. W. Hulsey.

Upon being rush to the Traweck Hospital immediately after the accident, examination revealed that only slight injuries had been sustained.

**The Home of COMFORT COURTESY FRIENDLINESS**  
**WORTH HOTEL**  
FORT WORTH  
JACK FARRELL, Manager  
"Friendly" is the word here. Smiling attendants greet you everywhere. It's a pleasure to stay here. Ask anyone!

**18**  
Floors of Cheerful Guest Rooms All With Bath  
**12**  
and Up

**Teachers Married During Holidays**  
Miss Clara Cammack and Mr. Wilbur Parks were married at Perryton, Texas by the Baptist pastor of that city shortly before the Christmas holidays. The young people are both engaged as teachers in the Perryton schools.

Mrs. Parks is the daughter of County Judge and Mrs. W. R. Cammack of Matador High School and received a degree from C. I. A. and has many friends who join the Tribune in wishing her great happiness in marriage.

The young couple visited the bride's parents here during the holidays before returning to Perryton to make their home.

Mr. and Mrs. G. S. Craven, and son Vernon together with Mr. and Mrs. J. D. Craven and small daughter Cora Ann, visited relatives at Cross Plains during the Christmas holidays.

**Saga of the Prairie**

Edited By Students of the MATADOR SCHOOLS

**STAFF**  
Editor-in-Chief—Allie Faye Williams  
Associate Editor—Ruth Irvin  
General News Editor—Fred G. Simpson  
Boys' Sport Editor—R. E. Campbell  
Girls' Sport Editor—Oma Mae Jameson  
Joke Editor—Lyman B. Campbell

**GENERAL NEWS**  
Everyone in school returned to the good old educational building Monday, December 30, for more work. The high school as a whole reported a very enjoyable time throughout the holidays, and from reports in class, Santa was exceedingly nice to everyone. Several members of school had the pleasure of indulging in out-of-town trips.

**FRESHMAN NOTES**  
The Freshman class had Kangaroo court Thursday and Friday December 19-20. Bill Eggleston, Brutus, was tried for the murder of Julius Caesar. Bill was found guilty and was sentenced to wear his shirt on wrongside out Monday December 30. The Freshman class will have charge of the chapel program January 10. Everyone is cordially invited to attend.

**SENIORS**  
Forest Faulkner  
Forest, one of our famous guards began his school-life in Wichita Falls. He finished the sixth grade there and moved to Barton. He says, believe it or not, that he won a penmanship award in the fourth grade. It must be believe it or not because his writing can't be read after the ink dries. After finishing grade school at Barton, he moved to Matador to go to high school. In 1928 Forrest entered Matador High School as a freshman and went two years. He stopped school for two more years and returned as a Junior. This makes the third year of this school going spell. When in school Forrest makes excellent grades. He has become one of our best football players—a member of the "gool ole" team of '35. Forrest intends to be a Civil Engineer, if he isn't a Football Coach.

**"DUSK"**  
By Ava Clyde Smart  
The birds are going to their nest,  
The flowers are dropping bright heads,  
And a faint wind comes from the west  
Where the cows have gone to warm sheds.

The hum of the bees is silent  
The whirl of the mice has ceased,  
And the earth is all in violet  
For now has our world leaved.  
The fireflies have lighted tiny lamps,  
And crickets have started a song,  
The wind from the west lake is damp,  
And lo! dusk has come and is gone.

**THE TREE**  
By Maurice Reilly  
Standing like a mighty monarch,  
Your limbs reaching into the sky,  
With your huge trunk and wrinkled bark,  
At me you sometimes seem to sigh.  
Many times I have climbed your arms,  
Many times I have swung from your top,  
And looked out upon the farms,  
While all the time my heart would stop.  
For miles around you can be seen,  
Your standing there like one who sees,  
Your leaves a mass of solid green,  
Standing guard over the other trees.

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**If You Need More Time For Pleasure**  
Then you will like our laundry service which will free you from the bondage of washdays.

**Economy**  
Possible sickness resulting from exposure could cost more than your laundry bill for an entire year. The extra time you will realize and the satisfaction of always having the work done perfectly will please you.

**Spur Laundry**  
IN MATADOR EVERY MONDAY, WEDNESDAY, FRIDAY

**Attention Farmers...**  
**BARGAINS**  
**New and Used Implements**

**NEW IMPLEMENTS**  
New 2-Row John Deere Lister \$125.  
New 2-Row John Deere Cultivator \$100.  
New One-Row John Deere Sled Go-Devs Complete \$27.50  
These prices are good only as long as our present stock lasts. Buy now and save.

**USED IMPLEMENTS**  
2-ROW LISTER FROM \$25. UP  
OLIVER — P & O AND JOHN DEERE  
1-ROW LISTER FROM \$15. UP  
1-ROW CULTIVATOR FROM \$15. UP

**ARE YOU PLANNING TO Buy a Tractor**  
We sell the McCormick-Deering, the Original Farmall Row-crop tractor  
Let us show you this modern farm implement and explain terms.

**A Complete Stock**  
We have a complete stock of lister shares, harness, collars, wrenches, single-trees, collar pads, parts.

**EVERYTHING FOR THE FARM —We Give Trading Tickets**  
**Matador Hardware & Furniture Company**  
"WE HAVE IT, WILL GET IT, OR IT IS NOT MADE"



