



**Artificially Bred Stock Often Better**

**Plan to Restore European Herds**  
 Postwar Europe's barnyard barns may never get to see their former herds.  
 Test-tube livestock breeding may, in fact, solve the problem of quickly rebuilding depleted herds and flocks in the war-devastated regions, according to a report issued this week by the American Foundation for Animal Health. This method of livestock breeding which was first developed on a broad scale in Russia, has already been used extensively in this country. To Europe it offers the advantage of avoiding the delays and transportation difficulties which would be involved in shipping breeding animals from this country to the reclaimed battle areas. Instead, male germ cells of various species of farm animals could be collected in this country, flown by fast planes to Europe, and used to fertilize cows, mares, and ewes of the devastated countries.

Experiments by American veterinarians have shown that male germ cells for breeding purposes can be kept active and potent for as long as 530 hours in transit, at a temperature of 40 degrees. For such shipment, the semen is diluted with egg yolk and mineral salts. In this form enough for breeding thousands of farm animals could be flown to Europe to a single plane.

**Already Widely Used.**  
 This practice of artificial insemination is already widely used in the United States. In many areas, groups of dairy farmers have banded together and formed cooperative organizations requiring the use of high quality bulls and the services of trained veterinarians, the latter supervising the breeding animals and using the inseminating. In this way, hundreds of herds in an area are able to utilize a proven sire of a type which would be beyond the financial reach of the average farmer.

Carefully kept records of various artificial breeding associations show that this "test tube" method may be actually more efficient than natural methods, producing a higher percentage of conceptions. Also, it has been shown that some of the test-tube calves become better milk producers than their mothers.

Just how practical this application may be to postwar Europe's needs is indicated by the fact that a new strain in Argentina was recently bred to a bull in Maryland, by the test-tube method.

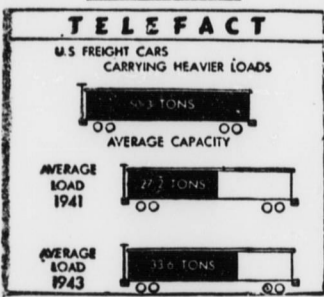


Cleanliness around the separator is essential.

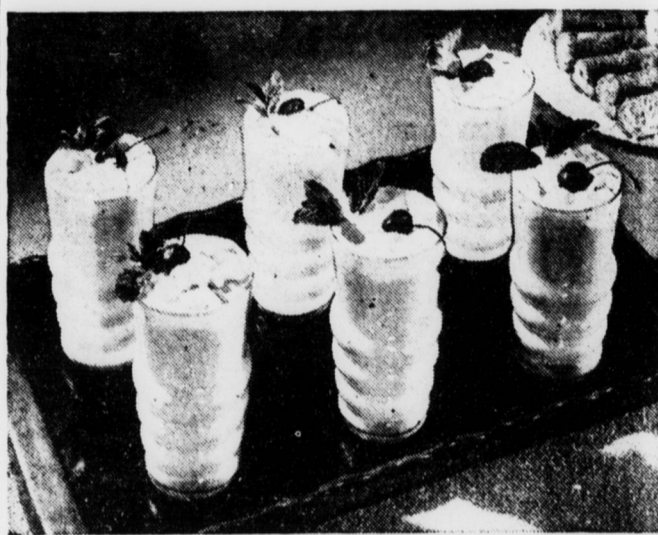
**Deep Tillage Drains Off Swamps and Water Holes**

"Water holes and temporary ponds on many farms can be drained by deep tillage practices, which includes the heavy application of lime on the surface or in the subsoil," advises C. M. Nissley of Rutgers U. "This makes conditions favorable for deep-rooted crops which help to open up the soil."

The practice would not be applicable to fields where the surface soil is underlaid with three or more feet of clay, however. Because of this, Nissley suggests that a hole three feet deep or deeper be dug in order to find out the character of the soil formation before remedial measures are put into practice. He also suggests that the county agricultural agent be consulted for additional advice on deep tillage practices.



**HOUSEHOLD MEMOS... by Lynn Chambers**



Refresh Yourself With Chilled Drinks (See Recipes Below)

**Frosty Foods**

Along about summertime, there should be a new word added to our vocabularies — coolicious. That's right, something cool and luscious to make us forget sweltering sun, high temperature and humidity.

In this class of foods come the cool, tinkling drinks, dewy salads and frosty desserts. Even the main dish can be cool, a filling meal salad for those who want hearty foods, jellied tuna or salmon molds with icy cucumber sauce, or heaps of satisfying potato salad. Whole meals can be made from cool foods, but it's a good idea to have something warm, even if only toasted or heated rolls so the family does not tire of them. Sometimes you'll find a cup of hot tea more cooling with cool foods than an iced drink; other times, it's just the opposite. Let your judgment guide you.

Let's begin with a round-up of cooling drinks, some plain, some perturbed:

**Strawberry Frost.**  
 1 pint strawberries  
 1 pint lemon ice  
 Carbonated water

Clean and crush berries. Pour into six glasses. Add lemon ice and stir until well mixed, then fill glasses with carbonated water.

**\*Fruited Tea.**  
 (Serves 8)

3 lemons  
 1 cup boiling water  
 1 cup granulated sugar  
 1 quart cold, strong tea  
 3 oranges, sliced  
 1/4 cup maraschino cherries  
 1 cup canned apricots

Squeeze juice from lemons. Cover skins with water and let stand until cool. Drain, pressing water off skins. Combine with sugar, lemon juice. Add tea, orange slices, juice drained from cherries and apricots. Chill. Chop apricots and cherries; add with ice to beverage just before serving.

**Save Used Fats!**

**Cherry Milk Flip.**

6 tablespoons canned cherry juice  
 2 tablespoons corn syrup  
 Few grains salt  
 1 cup milk  
 Blend cherry juice with corn syrup. Add salt and stir in cold milk. Turn into chilled glass and top with a spoonful of whipped cream, garnish with fresh or canned cherry and a sprig of fresh mint. Yield 1 glass.

**Lemonade Syrup.**  
 (Makes 1 pint)

2 1/2 cup lemon juice  
 2 cups boiling water  
 1 cup granulated sugar  
 Squeeze juice from lemons. Pour water over them and let stand 15 minutes. Drain, press water from skins, then combine with juice and sugar in saucepan. Simmer for 10

**Lynn Says**

**Cool Lunch Quickies:** For quick summer lunches, store sandwich fillings in tightly covered jars in refrigerator. When ready to serve, take out spread bread:

Try grated carrot with chopped celery, mayonnaise, salt and pepper.  
 Combine chopped green pepper with salad dressing and spread over sliced tomatoes. This is colorful, too!

Flake leftover salmon, mix with pickle relish, mayonnaise and use on rye or whole wheat bread.  
 Cold leftover ham loaf is good with mustard or horseradish on pumpernickel bread.

Chopped hard-boiled eggs combined with sliced stuffed olives, softened butter, salt and pepper goes best on toasted white bread.

**Lynn Chambers' Point-Saving Menu**

- \*Macaroni Salad
- Buttered Asparagus
- Pickled Beets
- Rolls and Butter
- \*Strawberry Parfait
- Cookies
- \*Fruited Tea
- \*Recipe given.

minutes. Pour into sterile jar and store until ready to use in refrigerator. Use 4 to 5 tablespoons to glass filled 3/4 full with ice and water.

Cooling salads may be either the mainstay of the meal, accompanying the meat or a dessert. Recipes for each of the types are given here:

**\*Macaroni Salad**  
 (Serves 8)

- 1 8-ounce package macaroni
- 3 tablespoons grated onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped stuffed olives
- 1 cup chopped tart red apple
- 1/2 cup chopped nuts
- 1 tablespoon lemon juice
- 1 teaspoon salt
- 3/4 cup salad dressing

Cook macaroni in boiling salted water until tender. Drain. Rinse with hot water. Chill thoroughly. Add remaining ingredients and toss lightly. Serve in crisp lettuce cups.

**Molded Beet Salad.**  
 (Serves 6)

- 1 tablespoon unflavored gelatin
  - 1/4 cup cold water
  - 3/4 cup boiling water
  - 1/2 cup lemon juice
  - 1 teaspoon sugar
  - 1 teaspoon salt
  - 2 1/2 cups cooked shredded beets
  - 3/4 cup diced celery
  - 2 tablespoons grated horseradish
- Soak gelatin in cold water. Add to boiling water, stir until dissolved. Add lemon juice, salt, sugar and chill until mixture thickens. Add remaining ingredients. Mix well. Pour into a mold which has been rinsed with cold water. Chill until firm. Unmold on lettuce and garnish with green pepper slices.

**Save Used Fats!**

**Frozen Pear Salad.**  
 (Serves 4)

- 1/2 pound soft American cheese
- 1/2 cup top milk
- 1/2 cup mayonnaise
- 1 cup cream or evaporated milk, whipped
- 2 tablespoons sugar
- 8 halves canned pears
- 1/2 teaspoon salt
- Watercress

Rub cheese through sieve and mix together all ingredients except pears and watercress. Arrange pears core side down in flat dish and pour over them the cheese mixture. Allow to freeze until stiff, then unmold on watercress.

Desserts that are menu-perfect and point-easy are these:

**\*Strawberry Parfait.**  
 (Makes 1 1/2 pints)

- 1/2 cup sugar
- 1/4 cup cold water
- 1 egg separated
- 1 pint strawberries
- 1 cup cream or evaporated milk, whipped

Boil sugar and water until syrup forms a thread. Pour over beaten egg yolk, beating constantly. Combine stiffly beaten egg white and beat until cool. Chill, fold in berries which have been pressed through a sieve and whipped cream. Put in refrigerator tray and freeze.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplains Street, Chicago 6, Ill. Please send a stamped self-addressed envelope for your reply.

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**SNAPPY FACTS ABOUT RUBBER**



After the war American synthetic plants should produce enough to meet our military requirements, perhaps 200,000 tons or more a year, and as much additional as can be justified through the free play of economic forces to meet then current civilian needs. This is the recommendation of John L. Collyer, president of The B. F. Goodrich Co.

At the beginning of the year our stockpile of natural rubber was less than one quarter of what it was at the time of Pearl Harbor. Unless plantations are recaptured from the Japs and immediately put into operation our imports of crude are not expected to exceed 80,000 tons in 1944.

*Jersey Shaw*

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