



### Adequate Water for Stock Is Essential

#### Improvement Seen As Production Aid

Full utilization of grazing areas, with an attendant production of more and better meat and dairy products requires adequate water for livestock on range and pasture. No matter how palatable and plentiful the forage, if sufficient water at regular intervals is not available, livestock will not reach a good marketable condition.

Development of enough wells and springs and ponds to supply the necessary water is not the only requirement, WFA points out. Proper distribution of the water in relation to available forage is essential to efficient grazing as full utilization cannot be realized if an adequate supply is not accessible to livestock in any part of the pasture or range acreage.

Stock water developments are important on farm pastures in humid areas as well as on the ranges in semi-arid and arid states, according to government authorities. While the greatest need is in the latter areas, inadequate facilities prevent the fullest use of good pasture on many farms because the owner is not aware that a lack is possible in the more humid section where he is raising stock. Also, he may not realize how influential stock-water supplies can be in improving the quality and quantity of range and pasture feed.

In many states, farmers may receive assistance in carrying out stock-water developments under the conservation program administered by the agricultural adjustment agency.

Conservation of soil and water are aided indirectly by development of necessary pasture and range watering facilities. With proper development and distribution of water supplies, grazing can be restricted on overgrazed, eroded or depleted rangeland and the stock rotated over other areas in keeping with their grazing capacity. Adequate water supplies on farm pastures, while encouraging more uniform grazing, will also aid pasture improvement practices, and decrease damage from erosion.

Water facilities are, roughly, of two kinds—natural and constructed. Springs, streams and lakes are in the first group. The second requires drilling, excavation or other construction work to make water available, and includes wells, artificial reservoirs and ponds, ditches, and troughs and storage tanks attached to springs and reservoirs.

### Fertilizer Increase Half Million Tons

American farmers this year will use well over 11,000,000 tons of commercial fertilizer—a new all-time high. That's half a million tons more than were used in 1943 and 2,000,000 tons more than in 1940.

Adjustments in analysis of complete fertilizers to be sold in different states have been made to insure the best possible use of the available materials supplying nitrogen, phosphoric acid, and potash. The nitrogen content of many of the available grades has been increased somewhat, indicated supplies of this important plant food being about 35 per cent greater than last year.

While some fertilizer ingredients are available in somewhat larger amounts this year than last, all of them, including such important nitrogen-carrying materials as ammonium sulfate, sodium nitrate, ammonium nitrate, and fertilizer compounds, are still on allocation by the War Production board.

### Large Worm Loss

Experts say the average wormy pig, if it lives, requires one-fifth more feed to reach the same weight as an uninfested one. Since about half of the pigs in the United States are said to be infested, elimination of internal parasites would save great quantities of feed. It would save many hogs, veterinarians estimating that worms kill one pig in ten. By wide experiments and use, phenothiazine has proved to be the only drug that will control nodular worms. It also controls roundworms or Ascarids as effectively as other commonly used anthelmintics. Phenothiazine is usually given with dry feed mixtures to hogs confined in a pen, although individual doses of pellets, tabs or as a drench with a syringe are also used. The drug should be given according to printed directions or under the supervision of a veterinarian.

### Retail Purchases Up

TELEFACT	
U.S. RETAIL SALES REACH NEW HIGH	
1927	1,000,000,000
1930	2,000,000,000
1937	5,000,000,000
1941	10,000,000,000
1943	15,000,000,000
1944	18,000,000,000

Each symbol represents \$ billion dollars

## HOUSEHOLD MEMOS... by Lynn Chambers



Put Pears Into Your Canning Schedule (See Recipes Below)

### Relish With Meals

These later summer months find the markets still dotted with fruits that make wonderful jams and relishes. Those of you who want that extra special something to add to your meals during winter will



want to take advantage of the crops and put them up in various forms. Most fall fruit is sweet and requires little of precious sugar in the preserving. Making them into jams, butters or marmalades will give you the joy of having the fruit instead of just the juice.

Pears made into jam or honey have long been favorites throughout the nation, and these are recipes I know you'll like. Commercial pectin assures you of success in making the thick, jellied consistency, and miraculously gives you more jam than you dreamed possible out of a small batch of fruit.

#### Ripe Pear Jam.

(Makes 8 six-ounce glasses)  
3 1/2 cups prepared fruit  
4 1/2 cups sugar  
1 box powdered fruit pectin

To prepare fruit, peel and core about 2 1/2 pounds fully ripe pears. Crush thoroughly or grind.

Measure sugar into a dry dish and set aside until needed. Measure fruit into a 5 or 6 quart kettle, filling up last cup or fraction of cup with water, if necessary.

Place over hottest fire. Add powdered fruit pectin, mix well and continue stirring until mixture comes up to a hard boil. Pour in sugar at once and continue stirring until mixture comes to a hard boil. Pour in sugar immediately, stirring constantly. To reduce foaming, 1/4 teaspoon butter may be added. Continue stirring, bring to a full, rolling boil and boil hard 1 minute.

Remove from fire, skim, pour quickly. Paraffin hot jam at once. The peach crop is good this year. Peaches and oranges are a delightful combination with just a suggestion of lemon.

#### Peach-Orange Marmalade.

2 dozen large peaches, peeled  
6 oranges  
Juice of 1 lemon  
Sugar (2/3 as much as fruit)

Cut the peel from three of the oranges into pieces. Cover with water and boil until tender. Drain and grind. Cut peaches and oranges (discard peel of other three) into thin slices and add lemon juice. Measure and add 2/3 of the amount of sugar. Boil rapidly until thick and clear. Pour into clean, hot jars and seal.

Spiced crabapples are good accompaniments for meats. In fact, when you serve meat with a relish such as this, it will even seem to

### Lynn Says

**Popular Choice:** You'll like fried chicken if it's dipped in cornflakes instead of bread crumbs for a change.

Cottage cheese molds nicely when mixed with garden green onions, radishes, diced green pepper and seasonings. Serve on lettuce for a luncheon treat.

**Bread Pudding:** Try it with brown sugar instead of white for a different touch. If you make it plain with raisins, try a lemon custard sauce.

**Scrambled Eggs on the menu?** Serve with jelly, sautéed chicken livers or french fried shrimp. All are combinations hard to beat.

**Au gratin vegetables:** Cabbage, cauliflower, potatoes and tomatoes. For a topping try crushed cereal like cornflakes with butter and melted cheese.

### Lynn Chambers' Point-Saving Menu

- Fried Chicken
- Green Beans, French Style
- Lyonnais Potatoes
- Chiffonade Salad
- Cloverleaf Rolls
- Blueberry Pie Beverage

### stretch a small meat course:

- Spiced Crabapples
- 3 pounds crabapples
- 3 pounds sugar
- 3 cups vinegar
- Stick of cinnamon
- Cloves

Take blossoms off the crabapples, but leave stems on them. Steam apples until tender, not soft. Boil vinegar, sugar and spices for 15 minutes. Skim and put in fruit. Boil apples about 5 minutes, not allowing skins to break. Seal in hot, clean, sterilized jars.

### Pear Butter.

Wash, pare and core ripe pears. Add just enough water to prevent sticking. Cook until soft, then press through a sieve. Add 2 tablespoons lemon juice, 1/4 teaspoon nutmeg and 1 cup sugar to each quart of pulp. Boil rapidly until thick. Pour into hot, sterile jars. Process 10 minutes in a hot water bath.

### Pear Honey.

Pare, core, chop and measure hard-ripe pears. Add a little water if necessary to start cooking. Boil 10 minutes. To each quart of chopped pears, add 3 cups sugar, juice of 1 lemon, grated rind of 1/2 lemon and 1/2 teaspoon ground ginger. Boil until thick. Pour into hot, sterile jars; seal at once. Orange and nutmeg may be used instead of lemon and ginger.

Quinces and apples are a good combination in this marmalade:

### Quince-Apple Marmalade.

Pare, core and chop 6 quinces and 3 tart apples. Cover quince with water and cook until tender. Add apple and cook 10 minutes. Measure. Add 3/4 cup sugar for each cup of fruit and juice. Boil to jellifying point. Pour into hot jars and seal at once.

Tomatoes spiced with lemon, cinnamon and ginger root are a splendid accompaniment to many meals. You'll like the rich, red color of them, too:

- Tomato Preserves.
- 2 pounds tomatoes
- 4 cups sugar
- 1 1/2 cups water
- 1 lemon
- 1 stick cinnamon
- 2 pieces ginger root

Use small, firm tomatoes. Scald 1 minute. Dip into cold water. Skin, but do not core. Combine sugar, lemon, sliced thin, cinnamon and ginger and simmer together 20 minutes. Remove cinnamon and ginger. Add tomatoes and boil gently until they are bright and clear. Cover and let stand overnight. Pack cold tomatoes into hot sterile jars. Boil syrup until as thick as honey and pour over tomatoes. Process 15 minutes in a boiling water bath at simmering.

### Ranch Preserves.

Soak dried apricots or peaches overnight in water to cover. Drain. Measure fruit. For each quart, make a syrup of 3 cups sugar and 1 cup water in which fruit was soaked. Boil 5 minutes. Cool. Add fruit and cook until thick and clear. If syrup becomes too thick before fruit is done, add 1/2 cup water. Pour into hot jars and seal at once.

If you wish additional instruction for canning fruit or berries, write to Miss Lynn Chambers, 210 South Desplaines Street, Chicago 6, Illinois. Please enclose stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.

### NOT GUILTY

A man was being tried for stealing a pig, and a conscientious witness, to whom the accused was said to have confided, was being examined.

"Can you repeat the exact words in which the prisoner confessed to taking the pig?" asked the prosecuting attorney.

"He said, sir, he took the pig." The judge tried to simplify the question: "Did the accused say, 'He took the pig,' or 'I took the pig?'" "Oh, your honor, he said he took it. Your honor's name wasn't even mentioned."

### In The Army

Friend—Did you get many decorations when you were in the Pacific?

Private—Well, I got crowned by the sergeant a couple of times!

### Romantic Science

Jane—What's the law Newton discovered?

Joan—The bigger they are the harder they fall!

### DOUBLE TALK



Farmer—I thought you said you were going to plow that field?

Hired Hand—No, I just said I was thinking about plowing it.

Farmer—Oh, I see, you were just turning it over in your mind!

### What, No Overtime?

Boss—What are you doing around this office anyway?

Employee—I was about to ask you the same question.

### Ha! Ha!

Nit—Did you hear the joke about the undertaker?

Wit—No. What is it?

Nit—I wouldn't want to tell you. It would lay you out cold!

### Operatic Delusion

Joe—Have I got a wonderful voice! You know I could be with the Metropolitan!

Bill—Anyone with a voice like yours needs insurance!

### No Overtime

Boss—How many times have I told you to get to work on time?

New Employee—I don't know. I thought you were keeping score.

### More Fun Too!

Mrs. Brown—I always tell my husband everything that happens.

Mrs. Blue—I find it's more fun to tell mine lots of things that never happen.

### Sweet Mystery

Jones—I'd rather eat hash at the restaurant, dear.

Mrs. Jones—Why, darling?

Jones—Then I don't know what's in it!

### Happy Ending

Harry—Bill's nowhere near the fool he was.

Jerry—What happened to make him change?

Harry—He drowned yesterday!

### All Henpecked

Joe—Show me a red headed wife and I'll show you a meek husband.

Bill—Show me a wife, red headed or otherwise, without a meek husband!

### Explain That!

Brown—I thought you said your wife was a hard woman to please.

Blue—I did!

Brown—Then how did she happen to marry you?

### Hard to Follow

Wife One—Sometimes I wish I were cross-eyed.

Wife Two—What for?

Wife One—Then maybe I could keep an eye on my husband!

### NOT AT ALL

Diner—Waiter, have you forgotten me?

Waiter—No, sir. You're the boiled crab!

### Water! Water!

Joe—Boy, I'm thirsty!

Bill—I'll get you some water.

Joe—I said thirsty, not dirty!

### Vacuum Packed

He—You know it's a comfort to have a head like mine.

She—Yeh! Solid comfort!

### Still Waiting

Waiter—Are you the fried had-dock?

Diner—No, I'm the lonely sole!

### How About Ivory

Sergeant—This new bullet we're using in these guns today will penetrate two feet of solid wood, so remember to keep your heads down!

### Army Daze!

First Private—Don't shoot that Jap. The gun ain't loaded!

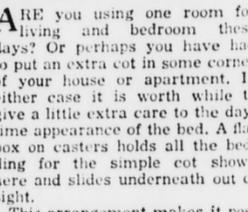
Second Private—I've got to or he'll shoot me first!

## ON THE HOME FRONT with RUTH WYETH SPEARS



NOTE—This illustration is from BOOK 6 of the series of homemaking booklets offered with these articles. Every page of this 22-page book gives clear step-by-step directions for things to make your home more attractive with odds and ends of things on hand and inexpensive materials now available. To get a copy of Book 6 send 15 cents with name and address to:

MRS. RUTH WYETH SPEARS  
Bedford Hills New York  
Drawer 10  
Enclose 15 cents for Book No. 6.  
Name .....  
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ARE you using one room for living and bedroom these days? Or perhaps you have had to put an extra cot in some corner of your house or apartment. In either case it is worth while to give a little extra care to the daytime appearance of the bed. A flat box on casters holds all the bedding for the simple cot shown here and slides underneath out of sight. This arrangement makes it possible to cover the cot and pad with neatly fitted slip covers which give it all the dignity of a real sofa. The contrasting side section of plain material around the pad with end and center back cushions to match it is a nice touch. The improvised table from odds and ends also helps to make the couch do duty as well as night duty.

### ASK ME ANOTHER?

#### A General Quiz

#### The Questions

1. What metal has the highest melting point?
2. What is an ampersand?
3. What do the English mean when they say: "like's Snow-balls"?
4. Is an armadillo classified as a marsupial or a mammal?
5. On the battlefield, what is meant by a "dragon wagon"?
6. What name is given to the small flag flying from the mast-head of a ship?
7. What is an iguana?
8. The emperor of what country regained his lost throne after five years in 1941?
9. What is the largest sea bird?
10. Can you name and locate four colored seas?

#### The Answers

1. Tungsten.
2. The short "and" sign (&).
3. The provost marshal's white-helmeted, white-gaitered MPs who roam London looking for AWOLs.
4. A mammal.
5. A tank transport used to haul disabled tanks to a repair depot.
6. Banderole.
7. A large tropical American lizard.
8. Haile Selassie of Abyssinia, conquered by the Italians in 1936. Throne restored in 1941.
9. The albatross.
10. White sea, North Russia; Black sea, South Russia; Yellow sea, East Asia; Red sea, between Africa and Asia.

## OFF YOUR FEED?

"Pepto-Bismol is good for that!"

Stomach misbehaving? Soothing PEPTO-BISMOL will help calm it down. For years many doctors have recommended PEPTO-BISMOL for relief of sour, sickish upset stomach. Tastes good and does good. Helps retard intestinal fermentation and simple diarrhea. When your stomach is queasy, uneasy and upset... take PEPTO-BISMOL. A NORWICH PRODUCT

### MONEY CAN'T BUY

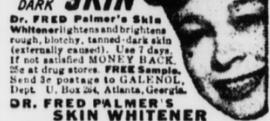
aspirin—faster-acting, more dependable than genuine pure St. Joseph Aspirin, world's largest seller at 10¢. Why pay more? Big 100 tablet also for only 35¢.



Why Suffer? FOR MINOR ACHES AND PAINS OF RHEUMATISM, LUMBAGO, NEURITIS-LUMBAGO. MCNEIL'S MAGIC REMEDY BRINGS BLESSED RELIEF. Large Bottle: 100 Tablets, \$1.29 - Small Size 60¢. CAUTION: USE ONLY AS DIRECTED BY ALL GOOD DRUG STORES AT 10¢ PER TABLET. McNEIL BROS. CO., Inc., JACKSONVILLE 4, FLORIDA.

### Crab's Teeth

A crab has a stomach with two parts, one part fitted with three strong teeth which grind up hard food, including shells of its prey.



Lighten Tanned Skin. Dr. Fred Palmer's Skin Whitener brightens and brightens rough, blotchy, tanned-dark skin (externally caused). Use 1 day. If not satisfied MONEY BACK. 25¢ at drug stores. FREE Sample. Send 3¢ postage to GALENOL, Dept. U, Box 204, Atlanta, Georgia. DR. FRED PALMER'S SKIN WHITENER. A REALLY FINE TEA. CARMEN. DR. AND. ORANGE PEKOE & PEKOE TEA.



"80.6% of sufferers showed CLINICAL IMPROVEMENT after only 10-day treatment with SORETONE"

Foster D. Snell, Inc., well-known consulting chemists, have just completed a test with a group of men and women suffering from Athlete's Foot. These people were told to use Soretone. At the end of only a ten-day test period, their feet were examined in two ways: 1. Scrapings were taken from the feet and examined by the bacteriologist. 2. Each subject was examined by a physician. We quote from the report: "After the use of Soretone according to the directions on the label for a period of only ten days, 80.6% of the cases showed clinical improvement of an infection which is most stubborn to control." Improvements were shown in the symptoms of Athlete's Foot—the itching, burning, redness, etc. The report says: "In our opinion Soretone is of very definite benefit in the treatment of this disease, which is commonly known as 'Athlete's Foot'." So if Athlete's Foot troubles you, don't temporize with this nasty, devilish, stubborn infection. Get SOROTONE! McKesson & Robbins, Inc., Bridgeport, Connecticut.