



Butterfat Can Be Increased by Water

Proper Methods Will Give Better Returns

Dairymen whose cows can have a drink of water whenever they want it—night or day—will get more milk and butterfat from the same amount of feed and care than the dairymen who water their cows only a couple of times a day. This has been proven by extensive tests conducted at Iowa state college.

The cows while being watered by means of water bowls drank approximately 18 per cent more water and yielded 3.5 per cent more milk and 10.7 per cent more butterfat than while being watered twice a day at the outdoor tank.

Conclusions reached from the tests also showed that the temperature of the water was not nearly so important as the temperature of the air. In other words, if the cow had to stand outside in near zero weather, she was likely to drink



Ideal Dairy Layout

relatively less regardless of the temperature of the water. As might be expected, the cows drank more on the weather became warmer.

The experiments were made with water bowls, which are almost impossible to obtain during the war. However, many dairymen can install watering inside their barns where the cows would have access at regular intervals. If some method can be devised so that the cow will not have to sip her needed water out of an icy tank she will drink more water, produce more milk and of a higher butterfat content.

If the cow is getting silage or grass feed with a lot of moisture in it, the cow will drink proportionately less than she will if she is fed entirely on dry feed. There is a tendency to balance up the total amount of water in the feed and then drunk. If the feed has more moisture in it, then the cow drinks less.

Agriculture In the News

Milkweed Floss

The milkweed has gone to war and no longer can be considered a farm pest.

The seeds of the milkweed furnish an edible oil, chemically similar to soybean oil. From 100 pounds of the seed at least 20 pounds of oil may be extracted.

In Canada, the leaves have proven an excellent source of natural rubber.

Perhaps the greatest war use is the floss of milkweed as a

substitute for kapok, from which life preservers and linings for aviators' flying suits may be made. Early September is the proper time to pick the pods, after the seeds have started to turn brown. Call has been sent out for farmers, Boy Scouts and war workers to gather the floss to fill urgent need of the navy and war departments.

A utility egg package, containing the dehydrated equivalent of two dozen eggs in half the space required for a dozen fresh ones, is an expected postwar application of a wartime development.

AGRICULTURAL FACTS

A soldier requires 40 times as much wool as a civilian and it takes 25 sheep to provide that wool for one year.

Fifteen ounces of snap beans garden weight, are needed to make 19 ounces canned weight.

It takes a year's food from 155 acres to feed a bomber-building crew for the time it takes to build a single bomber.

HOUSEHOLD MEMOS... by Lynn Chambers

Wise Cooks Use Their Ingenuity When Points Are Low



Leftover lamb makes a pretty salad when diced and crowned prettily by a celery wreath, then green pepper and red skinned apple slices.

Menus don't have to go begging just because ration points have been restored to a great many cuts of meat. In fact, this is the time when all good cooks will put forth all the ingenuity and inspiration they can stir up.

Less expensive cuts will give every bit the same nutrition as the most expensive ones, and with long, moist heat cooking they can be made just as palatable.

If you do decide to splurge on a roast or a ham occasionally, use the leftovers up so cleverly that the family will get a real palate thrill from them. It can be done!

And with that in mind, we're going right into our recipe round-up for today. First, the less expensive cuts come in for their share of attention with this Beef En Casserole:

Beef En Casserole. (Serves 6)

- 1½ pounds beef (neck, flank or shank), cut into inch cubes
- 3 strips of bacon
- 1 clove garlic, peeled
- 1 cup boiling water
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 whole cloves
- 1½ cups diced carrots
- 6 peeled small onions

Flour beef cubes. Cook bacon in heavy skillet until brown but not crisp. Remove. Add garlic to bacon fat and brown beef cubes on all sides. Remove garlic. Add water and seasonings. Heat to boiling. Turn into baking dish, adding vegetables and bacon (cut into inch pieces). Cover and bake in a slow (300-degree) oven for 2 to 2½ hours.

Veal-Ham Loaf. (Serves 6)

- 1½ pounds ground veal
- 1 cup ground ham
- 2 eggs
- 1 cup fine bread crumbs
- Grated rind ¼ lemon
- Juice of 1 lemon
- 1 cup milk
- 1 tablespoon butter, melted
- 1½ teaspoons salt
- ¼ teaspoon pepper

Mix all ingredients with a fork and shape into loaf. Place in loaf pan and pour ½ cup tomato juice over top. Bake in a moderate oven (350 degrees) 1½ hours.

Veal Schnitzel. (Serves 6)

- 2 pounds veal steak (½-inch thick)
- Seasoning
- 1 cup fine crumbs
- 1 egg
- 1 tablespoon water
- 4 tablespoons lard or bacon drippings
- 1 lemon
- 1 tablespoon flour

Pound veal to flatten out into thin

Lynn Says

This is the fruit season: Fresh fruit will easily solve the dessert problem. Here are ways to do delightful things to fresh fruits:

Fill melon rings with mint sherbet.

Peel bananas, sprinkle with lemon juice, cover with honey and bake until tender. They're good with cream.

Marinate cantaloupe balls in grapefruit juice and serve well chilled.

Apricot ice goes with grapefruit sections, orange slices and freshly sliced apricots.

Serve applesauce hot with marshmallows folded in just before dishing up.

Apple pie is the better made with a little orange juice and rind for flavor.

Lynn Chambers' Point-Saving Menu

Fried Chicken

Mashed Potatoes Cream Gravy

Green Beans

Lettuce and Tomato Salad

Fresh Blackberry Pie

pieces. Season. Cut into servings.

Roll in beaten egg mixed with water, then in fine crumbs. Brown in hot fat until well browned. Add ¼ cup water. Cover and cook slowly 30 to 35 minutes.

Fold over in half when ready to serve with sliced lemon, hard-cooked eggs or pimiento olives as a garnish. Sour cream may be added to the fat in the pan to make a sauce for the schnitzel.

Only a little meat is needed in the next two recipes for that meaty flavor:

Chicken-Corn Pudding. (Serves 4 to 6)

- 8 slices bread
- 1 can whole kernel corn
- ½ cup chopped chicken
- 3 eggs
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon paprika
- 2½ cups milk

Arrange alternate layers of bread slices, corn and chicken in a greased casserole. Beat eggs, add salt, pepper, paprika and milk. Pour into casserole, adding more milk if necessary to cover mixture. Bake in a moderate (350-degree) oven 1 hour.

Tomato-Bacon Scallop. (Serves 5)

- 2½ cups cooked or canned tomatoes
- 1 cup peas, cooked or canned
- 8 slices bacon
- 2 tablespoons onion, chopped
- 1 cup diced celery
- 2 cups soft bread crumbs
- Salt and pepper

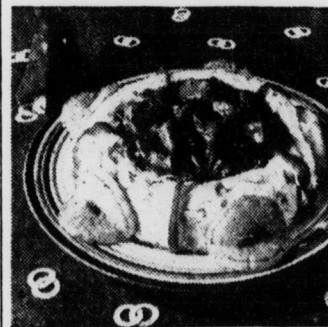
Combine tomatoes with drained peas. Fry bacon slowly until crisp. Drain on absorbent paper; crumble. Cook onion and celery in 1 tablespoon bacon fat until lightly browned. Place ½ of tomatoes and peas into a greased casserole; top with one half of the bacon. Add onion and celery mixture and crumbs. Sprinkle with salt and pepper. Repeat layers. Bake in a hot (400-degree) oven 20 minutes.

A leg of lamb is good eating as a roast and economical if it is served as leftovers in the form of creamed lamb or salad:

Lamb Salad Bowl. (Serves 6)

- 2½ cups diced cold lamb
- 2 cups diced celery
- ½ cup chopped green pepper
- 6 slices red apple
- 1 cup mayonnaise
- 1 tablespoon fresh, chopped mint

Pile diced lamb in center of salad bowl. Arrange diced celery in a circle around lamb; repeat, using chopped pepper. Cut apple in half; core and slice cross-wise. Place slices around edge of bowl, peel side up, and extending about ½ of



Noodle ring with creamed leftover lamb and peas is another good suggestion for using bits of the leftover roast. The meat is extended with peas and gravy.

An inch above edge of bowl. Serve with mayonnaise to which has been added chopped, fresh mint.

Creamed Lamb and Peas. (Serves 6)

- 3 cups diced, cooked lamb
- 1 medium onion, sliced
- 3 tablespoons butter
- 2 cups leftover gravy
- ½ teaspoon Worcestershire sauce
- Salt and pepper
- 3 green pepper rings, cut in half
- ½ cup cooked peas

Slices of pineapple, if desired

Saute onion in butter until tender, add gravy and seasonings. Add meat and peas and heat through. Serve in noodle ring and garnish with pineapple and green pepper rings.

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 Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

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IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D., Of The Moody Bible Institute of Chicago. Released by Western Newspaper Union.

Lesson for September 3

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SAUL REJECTED

LESSON TEXT—1 Samuel 15:10-23. GOLDEN TEXT—Because thou hast rejected the word of the Lord, he hath also rejected thee from being king.—1 Samuel 15:23.

Moral failure is a direct result of disobedience to God's law. He established the moral order in the universe. His is the only right way, and the man who does not walk in God's way is wrong no matter how successful he may seem to be at the moment.

After a brief period of success, Saul sinned by intruding into the priests' office at Gilgal (1 Sam. 13:10-14). This was soon followed by his disobedience in the battle with Amalek (1 Sam. 15:1-9). This brought final judgment from the Lord, and Saul stood revealed as a hypocrite.

I. A Self-Willful Backslider (vv. 10, 11).

"Turned back from following" God means just one thing, that is, turned back to self-will. These two principles, which are mutually exclusive, rule all actions of man—it is either God's will, or self-will.

Saul, who had every opportunity to make good as Israel's first king, lost out completely, and so turned away from God that God had to turn away from him, which is the thought expressed by "repenteth" (v. 11).

II. A Lying Hypocrite (vv. 12, 13).

Knowing that he had done just the opposite, Saul puts on his best "Sunday-go-to-church" manner and professed to be very pious, and completely obedient (v. 13). One marvels at his temerity, but not so much so when one thinks of those in the church who put on the same kind of a "front" to cover a worldly, self-centered life.

Nothing hurts the cause of Christ more than the nervy hypocrites who deny by their lives before the community the thing for which the church stands. By the way, are you a hypocrite, you who read these lines? If so, flee to God in repentance. You are in bad company.

III. A Proved Deceiver (vv. 14, 15).

The difficulty with falsehood is that ultimately the truth comes to light. With Saul it came quickly, for the sheep which he said were dead were alive enough to bleat at just the right time. The deceit of Saul thus was proved in the very instant of his false declaration of innocence.

"Be sure your sin will find you out" (Num. 32:23) is not just a religious theory, it is God's word. "He that covereth his sins shall not prosper; but whoso confesseth and forsaketh them shall have mercy" (Prov. 28:13).

IV. A Proud Disobeyer (vv. 16, 19).

Now Saul had to stand before Samuel and hear the words of God's condemnation. He had to face his own life and see there the ground of the judgment of the Lord. He was reminded of the day of his humble dependence on the Lord, which had brought him exaltation to the highest place in Israel.

To be small in one's own eyes is to be great in the eyes of the Lord. He is looking for the acceptable sacrifice of a humble heart (Ps. 51:17; Isa. 57:15).

The tumult and the shouting dies; The captains and the kings depart; Still stands Thine ancient sacrifice, An humble and a contrite heart; Lord God of Hosts, be with us yet, Lest we forget, lest we forget! —KIPLING.

V. An Argumentative Evader (vv. 20, 21).

Once set in the way of disobedience, there seems to be no limit to the bold stubbornness of man. Instead of breaking down in contrition and confession, Saul tried to face the matter down by further argument and tricky evasion.

"I have obeyed," said he, "but the people." Who was king? Did the people obey Saul, or Saul the people? There is nothing honest about laying your sins over on another. How often people do it!

Notice also that Saul became very religious again. If anything had been done that seemed wrong, it was with a good purpose; they were going to "sacrifice to Jehovah."

"The sacrifices and ceremonies of religion are to aid and promote obedience, not to be a substitute. Disobedience can never be made a virtue, even though attended by a thousand sacrifices" (Stanley).

VI. A Rebellious Reject (vv. 22, 23).

"To obey is better than sacrifice." Oh, that we might learn well that lesson which God through Samuel tried to teach to Saul. We need to recognize that giving to the church, or working for the church, is not enough if there is not obedience to God; and with us that obedience must be the recognition of Christ as savior and Lord.

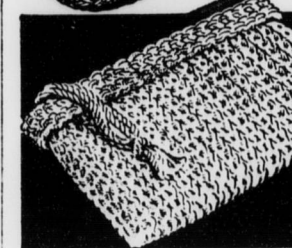
Lip service, half obedience, a willingness to make sacrifices were not acceptable in the case of Saul. Be sure they are infinitely less acceptable to God in this day when we have His Son who wants to be our Saviour and to give us the enabling grace to obey His will.

SEWING CIRCLE NEEDLECRAFT

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7129



JIFFY knit these two smart bags that will mark you as a well-dressed woman. They're done in heavy upholstery cord.

Cord used for smart jiffy knit bags. Pattern 7129 contains directions for two bags; stitches; list of materials needed.

Scalloped Tops for Your Sash Curtains

HERE is a new idea for your kitchen curtains—or for sash curtains for any room. Crisp, sheer material such as lawn or organdie may be used and white or a plain light color will be most effective. The curtains are hung above eye level on a single rod fastened to the window sash. The four-inch-deep scalloped hem at the top shows through the sheer material giving a very decorative effect and the rings sewn to the



points of the scallops make it possible to slide the curtains back and forth on the rods.

The trick in making the scalloped hem is in being sure that the curved edges follow a sharp, clean-cut line. All the steps are shown here in the diagrams. Use a small saucer or a large cup for marking the scallops, and when you turn them right side out, pull the material out smoothly at the points with a pin.

NOTE—The graceful corner bracket that you see beside the window in the sketch, also the stenciled wooden cookie box on the counter are made with pattern No. 266. The shelf is fourteen inches wide and the box is about seven inches high. The pattern for the shelf and the quaint peasant figures and lettering on the box are actual size. All directions and color guide are included. Patterns are 15 cents each postpaid. Address:

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Boys Couldn't Stump Naturalist With Humbug

The boys thought it would be great sport if they could fool a certain well-known naturalist. So they killed a centipede, then carefully glued on to it a beetle's head, the wings of a butterfly and the legs of a grasshopper. They packed it in a cardboard box and took it to the great man.

"We found it out in the field," the leader of the group explained. "Can you tell us what it is?"

The naturalist studied it for a time, then he asked: "Did this creature hum when you caught it?"

"Oh, yes, sir, it did hum," came the answer.

"Well, in that case," said the naturalist, "it undoubtedly is a humbug!"

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SNAPPY FACTS ABOUT RUBBER

Before the end of the year, the U. S. should be producing enough man-made rubber to fill all military and essential civilian needs, in the opinion of John L. Collyer, President of B. F. Goodrich, who forecasts the output of 800,000 tons of synthetic rubber in 1944.

Neglect of the rubber plantations now under Japanese control may be a benefit in disguise, according to authorities, since postponing the tapping of rubber trees tends to improve their subsequent yields.

Normally only one per cent of the rubber consumed in the U. S. went into the manufacture of medical, surgical, dental and drug sundries, while more than 72 per cent was used by the tire industry.

Forney Shaw

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