

# LIVE STOCK



## PESTS INJURE LIVE STOCK

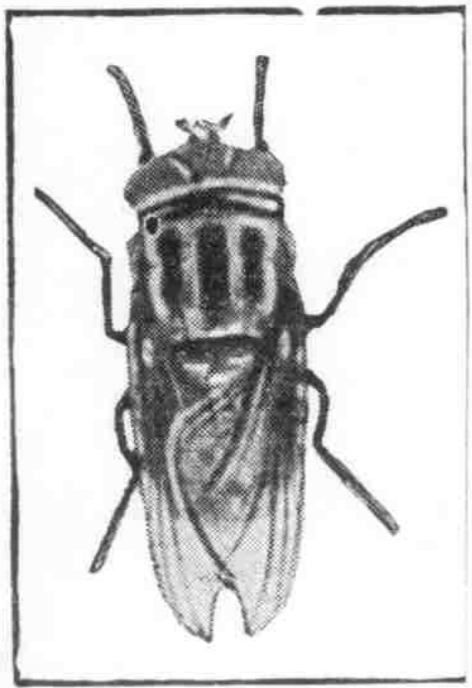
Screw-Worm and Blow-Fly Trouble—some to Stockmen in Different Parts of Country.

(Prepared by the United States Department of Agriculture.)

Both the so-called screw-worm and the blow-fly larvae commonly called maggots, are pests of prime importance to stock raisers. The screw-worm is often confused with the other species, especially during the spring and fall months. Injury to live stock from maggots is more widespread than is that due to the true screw-worm. In fact, this maggot injury may be found among live stock in any state of the Union, although it occurs most frequently in the warmer portions of the country. The true screw-worm inflicts enormous losses on the stock raisers of Texas, Oklahoma, New Mexico, Arizona, and southern California during seasons which are favorable for its development. During the warmer portions of the year it is never entirely absent from this region and may also cause injury to stock in the other Southern states, and as far north as Nebraska.

The screw-worm is a native of the Americas and has been causing trouble to stockmen for many years. No doubt it is largely due to this fact that cattlemen accept the pest as a necessary evil and always count upon "doctoring" a certain number of cases every year.

The seasonal abundance of the screw-worm fly depends largely upon climatic conditions. The first appearance of adults in numbers in spring varies from the first of April to the middle of June, according to the latitude and earliness or lateness of the season. Throughout most of the ter-



Black Blow-Fly, or Common Maggot-Fly, as Seen From Above (Enlarged).

ritory where it is a pest it usually becomes numerous during early May, and cases of screw-worm injury begin to appear soon after. The insect then gradually increases in numbers until the hot, dry weather of midsummer, which in Texas usually reduces the abundance so that the injury is not severe under normal conditions in the months of July and August, unless considerable cloudy and rainy weather occurs. It becomes more numerous again in the early fall, especially when the weather is warm and showery, and its activities are terminated only with the advent of heavy frosts. The abundance of this fly, of course, is dependent to a large extent upon breeding places at hand, but it is also true that a warm, humid atmosphere is best suited to its development.

## GOOD FEED FOR LITTLE PIGS

Scalding Middlings With Some Milk and Sweetened With Molasses Is Most Excellent.

When pigs are about three weeks old they will want to eat more than the milk they can get from their mother. A small, shallow trough should be placed where the sow cannot get it. Scald some middlings, stir and pour in some milk; if the milk is sweet, all the better. Put into the feed about a tablespoonful of molasses. Drive the little pigs carefully over the trough. They will get the odor from the molasses, put their noses to the feed, lap it, and begin to eat.

## KEEP DUAL-PURPOSE CATTLE

Popular With Farmer Who Must Depend on Few Animals for Milk and Butter for Family.

(From the United States Department of Agriculture.)

The dual-purpose cattle are popular with the small farmer who keeps but a few cattle and must depend on them to produce all the milk and butter needed for the family and, at the same time, raise calves or steers which will sell readily for slaughtering purposes. They have not been popular with the ranchmen or farmer who raise large numbers of cattle.

# DAIRY

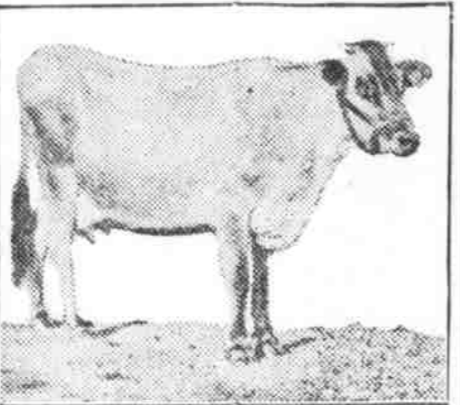


## BEST DAIRY CATTLE BREEDS

In Making Selection Dairyman Should Take Local and Market Conditions Into Consideration.

(Prepared by the United States Department of Agriculture.)

Breeds of dairy cattle differ in both conformation and general characteristics. Each has been developed for certain ends. To make the greatest success a dairyman in selecting a breed should take local conditions and marketing requirements into consideration in connection with the characteristics of the various breeds. He should not allow personal preference to influence his selection if his favorite breed is unsuited to local conditions, but should give careful consideration to the breed or breeds already established in his community. In such a selection he is benefited in many ways.



Jersey Cow in Pasture.

For instance, a market is established, surplus stock may be disposed of to better advantage, co-operative advertising may be used and bulls may be bought co-operatively or exchanged readily among breeders.

Jersey cattle, the most numerous breeds in the United States, originated in the island of Jersey. Jerseys and Guernseys probably had the same foundation stock, but have been developed toward different ideals so that the breeds now differ in a number of particulars.

Jerseys vary considerably in color. Shades of fawn, squirrel gray, mouse color and very dark brown are common. Jerseys have a highly organized nervous system and are usually somewhat excitable, responding quickly to good treatment and good feed. Cows average about 900 pounds and bulls 1,500 pounds in weight. The Jersey cow gives rich, yellow-colored milk and is an excellent butterfat producer.

In the Jersey breed, the average of 5,244 cows that had completed yearly records for the register of merit was 7,792 pounds of milk, testing 5.35 per cent, making 417 pounds of butterfat. The ten highest milk producers ranged from 19,894.8 to 16,633.2 pounds, an average, for these ten, of 17,703.4 pounds of milk. The ten highest butterfat producers range from 969.1 to 875.2 pounds, an average, for these ten, of 943.1 pounds of butterfat.

## HINTS ON MILK PRODUCTION

Cows Should Be Kept Clean and Milked in Clean Surroundings Into Covered Pail.

(Prepared by the United States Department of Agriculture.)

After any foodstuff is produced one of the important things is to see that it is put on the market in good shape so that it will keep for a reasonable length of time without loss through spoilage. In this time of need for food every effort should be made to prevent milk from spoiling. Cows should be kept clean and should be milked in clean surroundings into a small-top or covered pail. All utensils which come into contact with the milk should be thoroughly sterilized with steam for at least five minutes, and milk should be cooled promptly to 50 degrees Fahrenheit or less and maintained at that temperature. Whenever these conditions are met, little milk will be wasted. In this time of terrible destruction of human life it is particularly necessary that milk be produced under such conditions as to insure a safe food for babies. This must be done by a decreasing number of men trained to do it. A great task and a great opportunity for dairymen are involved.

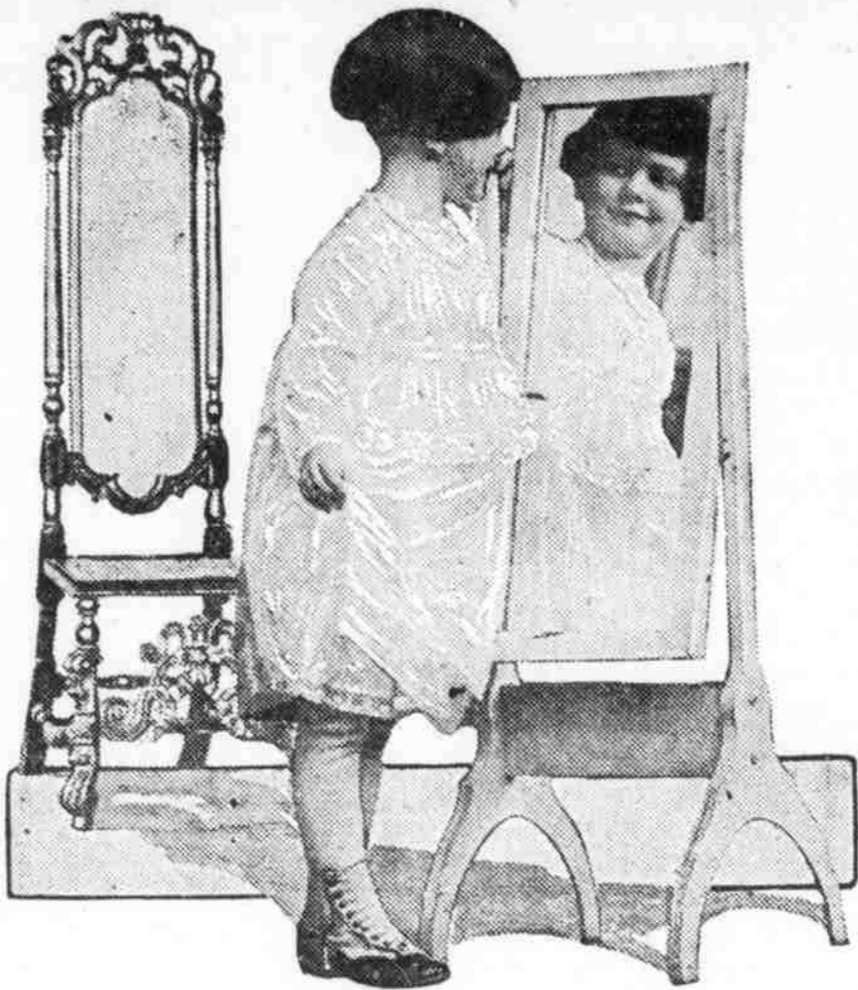
## COMFORT FOR YOUNG CALVES

Give Them Sun-Lighted Quarters, Milk, Sound Grain and Bright Hay—Watch Carefully.

Give the young calf comfortable, sun-lighted quarters; whole milk the first two weeks, changing to skim milk thereafter; sound grain and bright hay in liberal quantities as it will use them; and, withal, the watchful eye and the liberal hand of the owner, whose interest will see that all changes in feed are gradually made.

Poor Roughage for Cows. Timothy hay is quite commonly grown, and is used despite the fact that it is an extremely poor roughage for dairy cows.

## Little Frocks for Parties and Weddings.



Just how early in life a satisfaction in pretty clothes dawns on the eternal feminine mind, is one of those interesting questions that no one has taken the trouble to get definitely answered. But we know it is one of the earliest of our joys and the most lasting. In the picture above a little maid of five seems to be discovering her party frock. Life is one continual round of more or less dainty clothes for her, and she finds herself on a special occasion in something more filmy and frilly than she has noticed before.

This little party frock is made of fine white net and trimmed with a little narrow Val lace insertion and edging. The skirt is full, finished with a hem and tucked at the bottom, and no other trimming. It is set onto a very short waist having many fine tucks running from shoulder to waistband and a flounce extending below the waistband. This flounce is finished with a row of Val insertion finished with a scant frill of Val edging. The square neck is finished in the same way.

Little dresses of this kind are sometimes decked out with gay ribbon rosettes, but they have been left off of this one; perhaps this accounts for a strand of small pearl beads that make the little wearer very splendid. The dress is worn over a lace-trimmed petticoat, with several rows of Val insertion set in a fine lawn skirt and a frill of Val edging at the bottom. Now that the requirements of flower girls and other youthful attendants on the June bride must soon be considered, this little net frock is especially interesting. It can be worn over a colored silk slip where color is important—as it is in a wedding procession.

Another little frock of net has a skirt made in the same way as this, one, with hem and tucked at the bottom. It is set on, with smocking to a short silk yoke. The yoke is cut with low, square opening in the neck at the back and front and extended at each side, under the arms to the waistline. The net sleeves are full and elbow length, finished with a flaring cuff of the silk. For the flower girl in a wedding procession this ought to satisfy the most exacting taste.

### A Pretty Dimity Blouse.

A smart blouse of striped dimity is cut upon tailored shirt lines, with two narrow box plaits at either side of the opening in front. At each side of these, and also separating them, are insets of wide heavy heading. The straight rolling collar has lines of heading inset in the same fashion, and is finished by an inch-wide hem of double dimity. Smart little cuffs of alternating bands of dimity and lines of heading finish the tailored sleeves.

### Children's Gowns.

The fashion for dressing children in velveteen has progressed apace, and few things lend themselves to little people's daytime clothes more happily. The colors range through graduations of pinks, reds, yellows, blues, greens and violets. Velveteen is also adapted to the hand embroidery which, in limited quantity, is such a feature of children's frocks.



## WHAT CAN WE DO?

In Chicago a three weeks' drive for used clothing, to be sent to the destitute Belgians, has just been completed. Mr. Hoover, head of the Belgian relief commission, engaged the help of the Red Cross organization in making this drive and it was put through with the vigor and thoroughness that Chicago develops when its "I Will" spirit is aroused. Twenty-two carloads of clothing was the amount asked of this branch of the drive and Mrs. Samuel T. Chase was chosen to take charge of its collection as chairman of the committee who put the drive through.

Besides the fact that the committee got what it went after, this drive is interesting because of many incidents which show where Americans of all classes stand in this matter of caring for the unfortunate and the destitute in this war. The committee secured a large downtown store room, which was vacant, and made newspaper and other announcements inviting contributors to bring their bundles of used clothing there. The bundles came by the automobile load—where owners of cars contributed them for collecting the clothing—to the single package brought in by people on their way to work who deposited their contributions and went on to their tasks. Everything—from fur coats and Paisley shawls to sun bonnets of ancient vintage—came in response to the call, but most of the clothing was practical and good.

On a bright day a man came in and took off a very good overcoat, revealing a pair of overalls beneath—and handed over the coat, remarking that he could spare it. Another interesting contributor was an old lady whose son in the service had sent \$2 to buy flowers for her for Easter. She contributed these \$2 to the Belgian relief as the better way to use it. Men slipped in and left contributions of money, refusing to give their names.

To sort and pack all the clothing required many workers. Some of the big department stores sent over help.

# The KITCHEN CABINET

Don't you ever stop to realize that no one is wholly indispensable in this world? Someone can take our places if we drop out. Why not accept all that is offered to us and get the most out of life we can?

## SEASONABLE GOOD THINGS.

The fresh rhubarb is an always welcome spring fruit which may be served in various ways.

**Rhubarb Sponge.**—Clean and cut in half-inch pieces without peeling young, tender rhubarb, that which has a pink or rose skin preferred. Stew until tender, adding one-fourth cupful of boiling water to a pound of the rhubarb; cook until tender. Soften one ounce of granulated gelatin in a third of a cupful of cold water. Strain the cooked rhubarb, pressing out all the juice and add enough boiling water to make three cupfuls. Mix three-fourths of a cupful of sugar with a half a teaspoonful of ginger, stir in the juice and gelatin, when the gelatin is dissolved add the grated rind and juice of a lemon and set the mixture to chill. When it begins to thicken fold in the beaten whites of three eggs. Mold. Serve with sweetened whipped cream.

**Head Cheese.**—Boil three hocks of a pig until the meat falls from the bones, season as desired and drain and cool. Chop coarsely, add a chopped onion, pepper, salt and nutmeg, with the liquor, in which the hocks were cooked. Mold and when cold serve in slices.

**Belgian Hash.**—Soak a half cupful of prunes and a half cupful of currants over night, add two finely chopped hocks of a pig cooked until the meat drops from the bones, add a half cupful of sugar, three-fourths of a cupful of vinegar and a fourth of a cupful of water, in which the fruit was soaked, half a grated nutmeg, and a dash of salt. Put into the oven and cook slowly until all of the moisture is absorbed. More sugar is liked by some, but for the uninitiated this will be sufficient, as sugar with meat is an innovation for the American palate.

**Cheese Balls.**—Season cottage cheese with butter, red pepper and salt, make into small balls, roll them in chopped nuts and set aside to become firm. Serve with crackers and a plain lettuce salad.

**Nuts in cottage cheese** with onion juice and cream to soften, with paprika and salt to season, makes a most dainty salad.

And the plowman settles his share More deep in the grudging clod: For he saith, "The wheat is my care, And the rest is the will of God."

## FOOD FOR THE FAMILY.

Slice a large onion into one teaspoonful of butter and let it simmer. Add one cupful of cooked onion meal and cook until the onion is tender. Add a scant pint of milk, and salt and pepper to taste. Strain, bring to the boiling point and serve hot with crackers.

When making celery soup always use the leaves to stew with a few stalks, as there is much flavor in them. Dried and pulverized, they make excellent seasoning for soups or meats.

**Creole Rice.**—Chop one large onion and a small slice of ham, very fine, put into a saucepan with one tablespoonful of butter and a cupful of cooked rice, a can of tomatoes, salt and pepper to taste. Mix well and put into a buttered baking dish to bake 15 minutes. Cover the top with buttered crumbs before putting into the oven.

**Raisin Pie de Luxe.**—Stew together a cupful of raisins, a quarter of a cupful of currants (dried), in a pint of apricot juice. Add three tablespoonfuls of butter, two egg yolks, a tablespoonful of lemon juice, and sugar to taste; cook until well blended. Put into a shell previously baked and cover with the whites of two eggs beaten stiff with three tablespoonfuls of sugar.

A tablespoonful or two of oil pickles chopped fine and used as a sandwich filling will be found most appetizing.

**Emergency Soup.**—Take a can of salmon, drain off the oil and rub the fish through a sieve. Add 1½ teaspoonfuls of salt to a quart of milk, stir in the fish and four tablespoonfuls of flour that has been blended with two tablespoonfuls of oil from the can; cook until smooth and serve with a dash of red pepper and a sprinkling of minced parsley on the top of each cup. Serve with toasted crackers.

Add a small green pepper finely chopped to any salad dressing; it improves the flavor.

*Nellie Maxwell*

**Steel Plates.** "John," said Mrs. Jenkins, looking up from the evening paper, "you know how many dishes Kate has broken lately?" "Yes," said John, "what of it?" "Well," continued the lady, "there is something in the paper about the government and steel plates. I don't know just what they are, but I should think they might be indestructible."

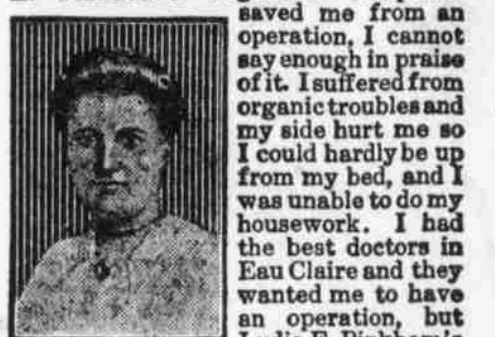
**The Eternal Feminine.** Tramp—Yes'm, I wuz nominated fer president once on de Socialist ticket. Suffragette—And was you elected?

As early as the sixteenth century Brazil was producing sugar commercially.

# THIS WOMAN SAVED FROM AN OPERATION

By taking Lydia E. Pinkham's Vegetable Compound, One of Thousands of Such Cases.

Black River Falls, Wis.—"As Lydia E. Pinkham's Vegetable Compound saved me from an operation, I can not say enough in praise of it. I suffered from organic troubles and my side hurt me so I could hardly be up from my bed, and I was unable to do my housework. I had the best doctors in Eau Claire and they wanted me to have an operation, but Lydia E. Pinkham's Vegetable Compound cured me so I did not need the operation, and I am telling all my friends about it."—Mrs. A. W. BINZER, Black River Falls, Wis.



It is just such experiences as that of Mrs. Binzer that has made this famous root and herb remedy a household word from ocean to ocean. Any woman who suffers from inflammation, ulceration, displacements, backache, nervousness, irregularities or "the blues" should not rest until she has given it a trial, and for special advice write Lydia E. Pinkham Medicine Co., Lynn, Mass.

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THE SOUTH'S MOST POPULAR  
**PIANO**  
WRITE FOR CATALOG AND PRICE LIST  
WAREHOUSES, 219 SOUTH TRYON ST. CHARLOTTE, N. C.

**Sweet Potato Plants**—Easy to raise and profitable. 1,000 at \$2.50; 2,500 at \$5.00. **Tomato Plants**—Livingston Beauty, Earliana and Stone. 500 at \$1.25; 1,000 at \$2.50. **PEPPER PLANTS**—RUBY KING EGG PLANTS, N. Y. Improved. 500 at \$1.25; 1,000 at \$2.50.

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THE QUICK AND SURE CURE FOR Malaria, Chills, Fever and Grippe  
CONTAINS NO QUININE  
ALL DRUGGISTS or by Parcel Post, prepaid, from Kloczewski & Co., Washington, D. C.

**Boys and Girls Clear Your Skin With Cuticura**  
Soap 25c. Ointment 25 and 50c.

**Honest Reply.** "But s'pose it don't suit me after I get it home, and—"  
"Mizzus Ogy, ma'am," frankly replied the proprietor of the Tote Fair Store at Tullinnville, Tex., "if it don't prove perfectly satisfactory in every respect I pledge you my word that I'll take it back and refund your money, but I'm not liar enough to promise that it will be cheerfully done."—Kansas City Star.

"G" is always in the midst of laughter, and it makes ghosts of hosts.

By Gosh! Miriam Field is just past seven, but she knows there are "bad words" which little girls do not use. However, she can make her meaning clear without them.

A few days ago her mother sent her to the grocery and she returned all excited. "Oh, mother, I got into an awful row," she said. "Mr. Smith, the grocer, was awful mad about the food laws," continued the young narrator. "Do you want me to tell you exactly what he said?" with expectation of using a naughty word by permission. "Well, no, you need not tell the exact language," said her mother. "Well, he said that word in 'Long Boy,'" concluded Miriam, which was just as effective as the dash that is substituted for swear words in polite print.

But will Mr. Herschell look over "Long Boy" again and see what "bad words" he has been using, for "you bet, by gosh, he'll soon find out."—Indianapolis News.

**Post Toasties**  
NO WASTE IN A PACKAGE OF POST TOASTIES says Bobby  
Corn Food Good To The Last Flake

As early as the sixteenth century Brazil was producing sugar commercially.