

# FARM STOCK

## INCREASE OF MUTTON SHEEP

Take Lead Held by Fine Wool Animals Ten Years Ago—Ohio Is Now Leading State.

(Prepared by the United States Department of Agriculture.)

Sheep raising primarily for mutton production and secondarily for wool is steadily advancing in this country. At the present time 45 per cent of the sheep belong to those of the mutton blood, 35 per cent to those of fine wool, and 20 per cent to the crossbreeds. Ten years ago the mutton sheep were 35 per cent of all sheep, fine-wool sheep 41 per cent, and crossbreeds 24 per cent, and consequently, during this period one-tenth of the national flock has changed from wool to mutton as the chief purpose. While mutton sheep have thus increased their percentage of all sheep by 10 during as many years, fine-wool sheep have lost 6½ from this percentage and the crossbreeds 3½.

This revolution of recent years in the sheep industry, which is now presumably continuing, is largely characterized in the national average by the Western and Pacific states, in which



Sheep Entering Sweating Pens of Bitter Creek Shearing Shed, Bitter Creek, Mont.

more than one-half of the sheep are found mostly on ranges. The fine-wool sheep are 45 per cent of all sheep in that group of states, a loss of 7 in the percentage in ten years; the crossbred sheep are 22 per cent, a loss of 2½; and these losses have gone to the mutton sheep, which are 32 per cent of all sheep, a gain of nearly ten in the same number of years.

The greatest advance in this movement has been made in the North Atlantic states, in which farmers' markets are near and the people have an active taste for mutton and lamb. In these states 62 per cent of the sheep are of the mutton bloods, a gain of 20 in the percentage in ten years; only 17 per cent are fine-wool sheep, a loss of 17; and 21 per cent are crossbreeds, a loss of 3.

The least change in percentages has occurred in the South Atlantic states, where the mutton sheep were formerly a high fraction and are now 68 per cent of all sheep in that region, a gain of 2½ in ten years; the crossbreeds are 24 per cent, or about the same as ten years ago, while in all other groups of states they have relatively diminished; and the fine-wool sheep are only 7 per cent, a loss of nearly 3 during the period.

At the present time the South Atlantic states have the lowest fraction of fine-wool sheep, 7 per cent, and the North Atlantic states are next with 17 per cent; the highest fraction, 46 per cent, is in the Western and Pacific group, and next below are the South Central states with 30 per cent.

Mutton sheep are as high as 68 per cent of the sheep in the South Atlantic and West North Central states, and as low as 32 per cent in the Western and Pacific states, and 44 per cent in the South Central.

Ohio is by far the leading sheep state outside of the Western and Pacific group, and has 3,000,000 sheep, about one-half of which are now mutton bloods, while ten years ago the fraction was nearly two-fifths.

## CURE SCRATCHES IN HORSES

Trouble Is Caused by Mud, Wet or Filth—Clean Affected Part and Apply Poultice.

Scratches in horses are caused by mud, wet or filth. Clean the affected part, clip the hair close to the skin and put on a bread and milk poultice for 12 hours. A second poultice applied for another 12 hours will do no harm. Then wash the skin, wipe it dry and remove all scabs. Paint the cracks with tincture of iodine for three days, then discontinue use of the vaseline. Do not wet the parts if avoidable. Keep the stable clean and dry and apply vaseline to the scratches twice a day when the animal is worked.

### Top Price for Lambs.

Packers will not pay the top price for lambs, no difference how fat, if they weigh over 80 pounds. The reason is because the best cuts of meat can be obtained from the smaller carcasses.

## Our Part in Feeding the Nation

(Special Information Service, United States Department of Agriculture.)

### GETTING ALONG WITH LESS SUGAR



The Pulp Left After the Juice Has Been Extracted May Be Made Into Pastes and Sauces.

## WOMEN COOK AND CAN WITH SIRUPS

Plan to Make Fruit Juices, Butters and Pastes Without Use of Sugar.

### MANY OF FRUITS ARE DRIED

Over-Sweetening of Tea and Coffee Is One of Our Greatest Faults—Home Demonstration Agents Use Substitutes in Recipes.

Instead of letting the sugar shortage bother her, the resourceful housewife is bending all efforts to learn the best ways of using less sugar in her cooking and preserving and of canning without it or with sugar substitutes. She is drying many of the fruits; she is learning to put up fruit juices and butters and to make sirups at home from sugar beets, quinces and apples. She is substituting corn sirup, molasses, maple sirup, and honey for sugar in her canning and general cooking, and she is making sugarless candies, fruit pastes and confections. Bulletin telling how to carry out these methods may be had free on application to the United States department of agriculture.

Sugar saving not only means cutting down on consumption, but it also means preventing waste. Americans have allowed their fondness for sugar to increase to the point where it has passed extravagance and become actual waste. Over-sweetening of tea and coffee is one of our great faults. More than this, too often a good part of the sugar is not dissolved and is left in the bottom of the cup to be thrown away. Every housewife should enforce the rule of "one teaspoonful to the cupful or none at all." The children as well as the grownups must be willing to do without some of the sweet things they want and every one must be satisfied with much smaller amounts of sweetening in general cooking.

Serve fresh fruits without sugar instead of sweet puddings; have salads often in place of desserts; use sweet dried fruits like dates, raisins or figs with the breakfast cereals, or a little sirup in place of sugar. Use cake sparingly and make it from recipes that call for molasses or sirups—instead of frosting spread it with a little jam, fruit butter, or paste.

Canning Without Sugar. Fruits canned without sugar keep perfectly but will not have the fine color and flavor which they would have if packed in sirup. They are very good, however, when used in salads, desserts, pie fillings, ices and in fruit punches. Fruit juices take no sugar and their uses are just as varied during the winter months as are the fruits put up unsweetened. In this way, the juices are kept available for jelly-making at a future time when sugar may be more plentiful.

Many home demonstration agents have already substituted sirups successfully for sugar in their recipes for canning and preserving. Very satisfactory results may be secured if when one pound of sugar is called for in a recipe two-thirds of a pound of corn sirup is used and one-third of a pound of sugar. Where sorghum and cane sirups are used without first clarifying the sirups the product will be darker. These sirups, also, impart a flavor which destroys the natural fruit flavor, so the addition of spices to the recipes is sometimes advisable. Honey has been used successfully with cherries and peaches; in such cases the amount of liquid called for in the

sirup is reduced one-quarter cupful for each cupful of honey.

The following are some of the best recipes used by the agents:

**Blackberry Jam.**  
3 pounds crushed blackberries.  
¾ pound New Orleans molasses or sorghum.  
¾ pound sugar.

Cook all together, stirring carefully until it gives a good jelly test. Pack hot into hot jars and seal.

**Peach Jam.**  
2 pounds peaches.  
½ cupful peach juice.  
½ teaspoonful allspice.  
1 cupful corn sirup.

1 teaspoonful broken stick cinnamon.  
1 cupful sugar.  
1 teaspoonful cloves.  
1 inch ginger root.

The spices in cheesecloth bag and cook all together until bright and clear. Pack hot into hot jars and seal at once.

**Apple Pulp and Corn Sirup.**

Take one quart of apple pulp, from which the juice has been extracted for jelly making, and cook it with one cupful of corn sirup until the mass is rather dry, then turn out on an oiled surface and place where a current of air will pass over it. Dry for two or three days. Cut into squares or roll and slice. Pack in glass jars, tin boxes or paraffin-covered containers.

**Grape Paste.**

Add one cupful of corn sirup to two cupfuls of grape pulp from which juice has been extracted for jelly making. Cook together until the mass is rather dry, then turn out on an oiled surface and place where a current of air will pass over it. Dry for two or three days. Cut into squares or roll and slice. Pack in glass jars, tin boxes or paraffin-covered containers.

Apple paste may be made in the same way.

**Left-Over Cereals.**

Remnants of cereal breakfast foods may often be utilized to make palatable dishes, to thicken soups or other foods, and in similar ways. Small quantities of cooked cereal left over from a meal can be molded in cups and reheated for later use by setting the cups in boiling water. Another way to economize cereal mushes is to add hot water to any mush left over so as to make it very thin. It can then easily be added to a new supply. The practice of frying the left-overs of boiled hominy or of cornmeal mush is as old as the settlement of this country, and the nursery song about the "bag pudding the queen did make" from King Arthur's barley meal shows us that for centuries other cereal puddings have been treated in the same way.

In oatmeal oysters, left-over cereal is dipped in eggs and crumbs and fried. Left-over rice and other cereals are commonly used in croquettes and puddings.

**Fruits for Children.**

Fruits should be served in some form to children at least once a day. Fruit juices and the pulp of cooked fruit, baked apples and pears, and stewed prunes are safest. Whether the skins should be given depends partly on the age and health of the child and partly on the way the fruit is prepared. If the skins are very tender, they are not likely to cause trouble, except with very young children. When apples and pears are baked the skins can be made tender by frequent basting.

**WHY SUGAR IS SHORT.**

There is a greater shortage of both the sugar-cane and sugar-beet crops than was expected in the early part of the season. At no time since the beginning of the war has there been a normal output of sugar because of the devastation of foreign sugar-beet fields. There has been a serious loss of sugar at sea due to the submarine warfare. The government requires a generous supply to meet the needs of the men in the service.

# DAIRY

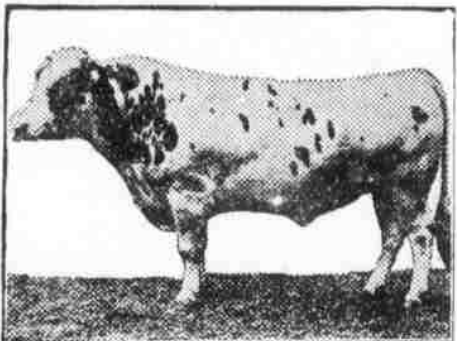


## GET LARGE-PRODUCING COWS

Purebred Bull and Only Best Heifers From Best Cows Should Be Chosen for the Dairy Herd.

(Prepared by the United States Department of Agriculture.)

Breeding furnishes the most economical way to obtain large-producing cows. The purebred bull, with generations of high-producing ancestors back of him, must be used for breeding, and only the best heifers from the best cows should be chosen to be the dams of the next generation. Pure breeding alone does not make a good sire. The purebred sire should come from a long line of high-producing ancestors. If an old bull is selected he should have high-producing daughters. Two courses are open to the dairyman when buying a herd bull; he can purchase a young bull from a good, milk-producing stock, or he can purchase an old and tried bull. In either case the bull should be healthy and from a herd free from disease; he should have a good constitution and be of good conformation. In selecting a young bull



The Tried and Proven Bull Is the Best Investment.

the buyer should choose one whose female ancestors have uniformly high records of production, since this indicates that high production is a fixed characteristic of the family. Careful attention should be given to the record of the young bull's dam, and after that to the daughters of his sire. The records of closely related animals are of far more importance than the fact that the pedigree may include, three or four generations back, some exceptionally high-priced animals.

The tried and proven bull is the best investment. When a bull's daughters are larger producers than their dams, he has improved the herd. Many good bulls, however, are sacrificed before their worth can be determined, which means the continual use of young bulls whose real value is not known. The sire should be kept until his daughters have shown his worth, and if he is a herd improver he should be kept in the community as long as he is useful.

The owner of a large herd of cows can well afford to own a first-class bull, and the bull association has now made it possible for the owner of a small herd to own a share in a good, well-bred bull. A co-operative bull association is a farmers' organization whose chief purpose is the joint ownership, use and exchange of high-class, purebred bulls. If skillfully managed these associations should be eventually the greatest single factor in the upbuilding of our dairy herds. The typical co-operative bull association is composed of from 15 to 30 farmers. It jointly owns five bulls, and divides its territory into five breeding blocks, to each of which one bull is assigned. As many as 50 or 60 cows may belong to the farmers in each block, and the bull should be kept at some farm conveniently situated. The blocks are numbered from one to five and to prevent inbreeding each bull is moved to the next block every two years. If all the bulls live and if all are kept until each has made one complete circuit, no new bulls need be purchased for ten years. In that way, paying only a small part of the purchase price of one bull, each member of the association has the use of good, purebred bulls for many years. In one association having more than 100 members the original cost to each was only \$23. In another association of 50 members the average investment was \$25. It is possible for each association to continue for ten years or more without other additional cost than the maintenance of the bulls.

Most of the milk in the United States is produced in small herds containing four or five cows. Purebred bulls are comparatively few in number, and expensive. It is, therefore, impossible for each dairyman with a small herd to own a purebred bull. Because of the expense it would also be impracticable to buy such a bull for a small herd. It would further be uneconomical to limit the use of a good bull to a few cows, when his use could be extended to a greater number of cows. If purebred bulls could be used in all the grade herds, in a single generation all the offspring would be at least half purebred and would show immense improvement. By means of the bull associations it is possible for small herds to have the advantage of good purebred bulls at the minimum of cost.

Girls, don't seek husbands—go after the bachelors.



"Every Picture Tells a Story"

## Help That Weak Back!

IN THESE trying times the utmost effort of every man and every woman is necessary. But the man or woman who is handicapped with weak kidneys finds a good day's work impossible, and any work a burden. Lame, aching back; daily headaches, dizzy spells, urinary irregularities and that "all-worn-out" feeling are constant sources of distress and should have prompt attention.

Don't delay! Neglected kidney weakness too often leads to gravel, dropsy or Bright's disease. Begin using Doan's Kidney Pills today. They have brought thousands of kidney sufferers back to health. They should help you.

### Personal Reports of Real Cases

#### A NORTH CAROLINA CASE.

T. M. Christenbury, 905 Franklin St., Monroe, N. C., says: "Kidney trouble bothered me for years. My back was weak and painful and I could hardly stand. When I bent over it was hard to straighten and my kidneys acted too freely and mornings I was sore and lame. My system was full of uric acid and I kept getting worse. Hearing of Doan's Kidney Pills I gave them a trial and the first box helped me. I kept on using them and my kidneys were put in good shape again."

#### A SOUTH CAROLINA CASE.

Mrs. A. T. Bullard, 104 Robeson St., Bennettsville, S. C., says: "I was in misery for years from kidney trouble. I had terrible pains in my back and it felt as if my back were broken. My nerves were a wreck and often I thought I would go frantic. I had dizzy spells and lost weight. When a friend recommended Doan's Kidney Pills I used them and before long the swellings started to go down. I used three boxes and was cured and I haven't been troubled since."

## DOAN'S KIDNEY PILLS

60c a Box at All Stores. Foster-Milburn Co., Buffalo, N. Y. Mfg. Chem.

## WINTERSMITH'S CHILL TONIC

SOLD FOR 60 YEARS For MALARIA, CHILLS and FEVER

Also a Fine General Strengthening Tonic. SOLD BY ALL DRUG STORES.

**Clever Mr. Smith.**  
The Smiths were at dinner. "I told Murray that we might drop in on them this evening," remarked Mr. Smith. "Oh, pshaw!" exclaimed Mrs. Smith, impatiently. "You know I don't want to visit those Murrys, and I can't understand why you do." "I don't," replied the husband. "I told him that so that we might stay at home without fear of having them drop in on us."

**Why Bald So Young?**  
Dandruff and dry scalp usually the cause and Cuticura the remedy. Rub the Ointment into scalp. Follow with hot shampoo of Cuticura Soap. For free sample address, "Cuticura, Dept. X, Boston. At druggists and by mail. Soap 25, Ointment 25 and 50.—Adv.

**The Reason.**  
"I visited the insane asylum today." "What for?" "To see a friend off."—Boston Evening Transcript.

**Baby's Second Summer.**  
GROVE'S BABY BOWEL MEDICINE will correct the Stomach and Bowel Troubles and it is absolutely harmless. Can be given to infants with perfect safety. See directions on the bottle.

Girls, don't seek husbands—go after the bachelors.

**No Consideration Whatever.**  
"Is your husband fond of music?" "No." "But who practices on the trombone at your house?" "My husband. If he had any regard for music he would not permit himself to assassinate so many perfectly good tunes."

A woman may be in doubt on many things, but she is always sure that her husband is underpaid.

## SONG WRITING A TRICK WHICH ANY INTELLIGENT PERSON CAN LEARN

You can secure valuable information and assistance by writing for a free copy of our "SONG WRITERS' GUIDE," the best book of its kind on the market. We revise song poems, compose and arrange music, secure copyright and facilitate publication or sale. Authors and Composers Service Co. 1431-A Broadway New York, N. Y.

IN USE FOR 35 YEARS

## BABEK

The Quick and Sure Cure for MALARIA, CHILLS, FEVER AND LA GRIFFE. It is a Powerful Tonic and Appetizer. Will cure that tired feeling, pains in back, limbs and head. Contains no quinine, arsenic or habit-forming ingredient.



Savory hot sandwiches—Libby's Dried Beef, roast and cream sauce.

## Tender—Delicate Sliced Beef

THE tender delicacy of Libby's Sliced Dried Beef will surprise you. The care with which choice meat is selected, the skill with which it is prepared, give it the exceptionally fine flavor. Its uniform slices will please you, too. Order Libby's Sliced Dried Beef today.



Libby, McNeill & Libby, Chicago