

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, but 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.

DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

FLOWER PARADE.

"Here we come," said the crocus flowers in the garden as they peeped up just after the snow had left the ground in the early spring.

They were of different colors, purple, blue, white, yellow and orange, and how bright and cheerful they did look for it was still somewhat chilly.

"We're glad to see you," said the fairies, "and we know the children and grownups are too."

The fairies always got up very early in the morning and they welcomed every flower as it came out. The sun smiled and beamed too and said: "Hello flowers, how are you? I'll give you a little warmth."

Of course the sun was so high up and the flowers so near the ground that they couldn't talk very well to dear old Mr. Sun, but they were fond of him for being so good to them and keeping them fine and warm.

It was not long after this that the fairies were in this same garden early one morning when they saw some of the other spring flowers.

"Why here are some lovely hyacinths," they said. "Nice purple hyacinths and pink ones too—white and lavender ones as well. How fragrant you are, dear, lovely hyacinths."

And the hyacinths whispered to the fairies how they loved the world and fairies and children and that was the reason they were so sweet. They simply couldn't help being anything else.

There were the beautiful, bright tulips, too. How gay and jolly and happy they were. They were wearing their brightest colors. Some wore dark red and how handsome they were!

Others wore bright orange and some wore yellow. Still others wore beautiful pink and some wore mixtures of colors. "We're bright because we're so happy," they said.

The daffodils, so yellow and cheerful came along next and the narcissus flowers were just as sweet as ever.

"It's wonderful to see the different flowers come out," the fairies said.

Just then a lilac bud burst into bloom. "Hello fairies," it said. And the other lilacs were out in a very few days after this.

"We'll tell you a story," said the white lilac bush while the purple and Persian lilac bushes listened as did the garden flowers.

"We'd like to hear a story," the fairies said.

"You see," said the white lilac bush, "that we are all a part of the great Flower Parade."

"The Flower Parade," repeated the fairies.

"Yes," said the white lilac. "Listen. When the snow leaves the ground the crocus flowers appear and take



"We're Glad to See You," Said the Fairies.

the lead in the parade. They are like the drum major who leads the procession, but instead of tossing a fancy stick into the air, they lift up their little heads and tell the world that spring has come.

"Next follow the hyacinths, the tulips, daffodils, narcissus flowers, garden violets, pansies and little daisies. They all are about in the same part of the parade. And when they come we appear too, as well as the flowering almond shrubs and many others.

"But the pansies, little daisies and garden violets blossom all through the season, so they're like the small boys who run along by the side of the parade—almost anywhere, at any time.

"And after we go the flowers will still keep on parading. The lilies-of-the-valley are marching now, and soon the dear forget-me-nots with their blue, blue eyes will come.

"The rockets, peonies, honeysuckles and roses all will follow along, making a very handsome part of the parade. And later on the phlox, larkspur so blue, and foxglove will follow.

"These are the flowers that come up year after year and they are the ones which belong to the great Flower Parade. It takes a whole spring and summer and early autumn to see the whole parade. But it's worth while seeing, and though we can't be here all the time, we're glad for our part of the parade—we are."

And the fairies knew that the lilac bush was right and a parade of gorgeous garden flowers would continue all summer.

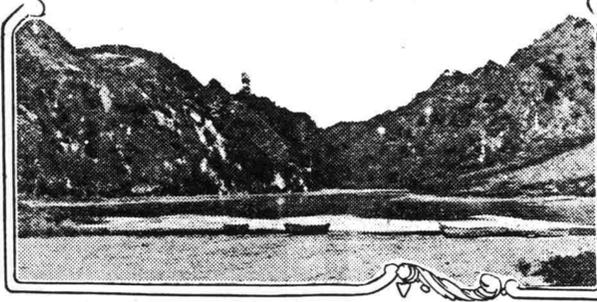
Doesn't Seem Fair.

"Mamma," said little Ethel, with a most discouraged appearance, "I'm never, never going to study any more."

"Why, dearie, what's the matter?" inquired her mother.

"'Cause it's no use," was the impulsive answer—"it's no use at all. I can't never learn spelling. Teacher keeps changing the words all the time!"

Beauty Spots of El Salvador

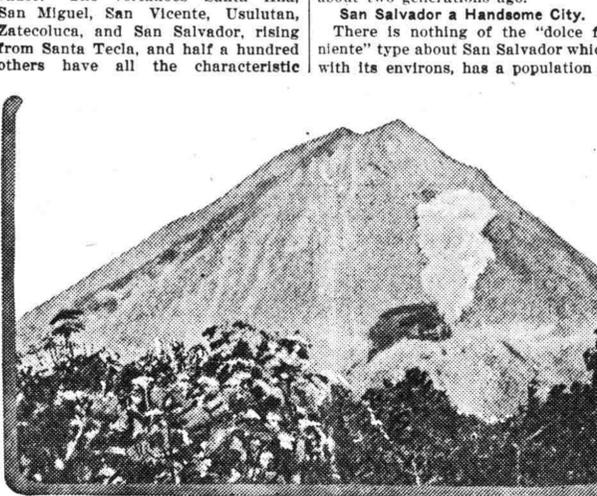


Lake Ilopango.

EL SALVADOR, the little republic on the southern coast of Central America, is not behind any part of the world in the matter of the picturesque and the interesting. It has its natural phenomena, its beauty spots for tourists that should be double starred in travelers' guide books, its relics of ancient races, its quaint and busy cities with their artistic works of architecture, writes Hamilton M. Wright in the Bulletin of the Pan-American Union. In the world there is not a more wonderful volcano than Izaico, which, more than four generations ago, ascended from the plains and has since remained active. There is not a more wonderful lake in the world than Ilopango, distant about ten miles from San Salvador, the capital, and connected with it by a splendid highway. A fine national road which, at one point, cuts the mountain side 800 feet above the surface of the lake also comes in from San Vicente.

Ilopango is an alluring spot for bathers, for the people of the republic thoroughly appreciate the charms and advantages of their own country. It is the watering place for San Salvador, with hotels, bath houses and launches. The surrounding ridges and mountains are beautiful and colorful and dip into the lake steeply. Viewing this superb sheet of water, with the nearby eminences verdure-clad or colored by past volcanic eruptions, with drifting clouds casting their fleeting shadows upon its surface, one has a feeling that he is far from the haunts of man, until perchance his eye lights upon a launch far below, sending its ripples over the expanse of waters.

Fine Mountains and Climate. There are in the world no finer mountain peaks than those of El Salvador. The volcanoes Santa Ana, San Miguel, San Vicente, Usulután, Zatecoluca, and San Salvador, rising from Santa Tecla, and half a hundred others have all the characteristic



The Volcano Izaico

beauty of the symmetrical volcanic eminences elsewhere in Central America. In the healthful uplands or mountain basins, where a larger part of the population lives, 2,000 feet or more above sea level, are to be found tree-shaded cities and rich country districts that in charm and interest will repay richly every moment the traveler will spare them. The healthful climate gives rise to a vigorous and enterprising population. This little country has a record of having produced 75,000,000 pounds of coffee in a single year, 1916, perhaps more in earlier periods.

We did not stop long at La Union, but continued from the port up the coast to La Libertad, the nearest seaport to San Salvador. There we anchored out in the open roadstead, a mile and one-half from shore, and took a coffee barge to the pier, where we arranged for a conveyance to San Salvador, 40 miles distant by automobile road but less than 30 for mules. It is a very short trip up to the capital, but the traveler beholds the varied resources and climatic changes of an entire continent within the brief journey to the uplands. This part of the coast is a center for Peruvian balsam, a remedy for pulmonary complaints and so called because in early days it was first shipped from Salvador to Peru before being reconsigned in through packets to Europe. The tree is found over an extended strip up and down the coast.

Highways Are Excellent.

The journey from La Libertad to San Salvador is a fine one and the road is good. In fact there are 1,800 miles of through national highways in the republic of Salvador. The roads of San Salvador are a national

institution. Great work has been done in grading and bridge-building. Some splendid permanent concrete bridge have been constructed. La Libertad, which is also reached by road from San Vicente in the east central part of the republic, is the seat of the cable station between North and South America, where messages are handled with great dispatch. The roads leading into La Libertad are much traversed by ox carts, as La Libertad is a great port for San Salvador.

The mountain scenery on the way to Santa Tecla, 2,650 feet above sea level and but 11 miles from San Salvador, is inspiring. The great coast range of mountains sends out giant spurs and hogbacks to the very shores of the Pacific, and between these lie numerous watercourses that run to the sea. The region, of which the extinct volcano, Quetzaltepeque, is a magnificent feature, is very mountainous and rugged and is intercepted by magnificent and fertile valleys.

Santa Tecla, also known as Nueva San Salvador, lies at the base of the mighty volcano San Salvador. It is connected by railroad and also by a fine avenue with the nearby capital; it will be the most important city between San Salvador and La Libertad when the railroad spur to that port has been constructed. The city is well illuminated at night, has attractive drives, fine public buildings, churches, barracks, hospitals, beautiful residences, villas, and suburban homes and estates, magnificently kept up, with fine lawns and gardens and all the appurtenances of fashionable country homes. From a social viewpoint it is almost a part of San Salvador. The city has a population of about 12,000; it owes its origin to an earthquake which overwhelmed the capital about two generations ago.

San Salvador a Handsome City.

There is nothing of the "dolce far niente" type about San Salvador which, with its environs, has a population of

65,000. With the exception of Panama City, San Salvador has more automobiles than any other Central American city. Moving pictures, too, are popular in the capital and throughout the republic. The city attracts by its beautiful, shaded parks with their fine sculptured monuments, the splendid national palace, the cathedral, the National university and the Polytechnic Institute.

The cathedral presents perhaps more the typical French renaissance style than the typical cathedral in the capitals of the new world, though it is a most ornate and beautiful work of architecture. Altogether San Salvador has a distinct European note in the air of its shops and stores. The broad streets, fine cement curbs, the ornate, low-lying buildings with their handsomely gridded and latticed windows, the beautiful, semitropical parks with their luxuriant foliage and comfortable seats, where the visitor may watch the parade of fashion and the many cosmopolitan elements of the city, engage in social chats, make new acquaintances, and listen to an excellently rendered concert—all these render a stay in the capital a pleasant event.

Forty miles to the northwest is Santa Ana, second city of the republic, and rightly accounted one of the leading cities of Central America. Santa Ana will be the first important city of Salvador to be reached by rail from the north when the line to connect with the Guatemalan systems is built. The city has a population of between 45,000 and 50,000 and an elevation of 2,100 feet. It is a lively, prosperous, well-ordered community, with an air of assured stability. Its business houses are many.

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 oatmeal 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.

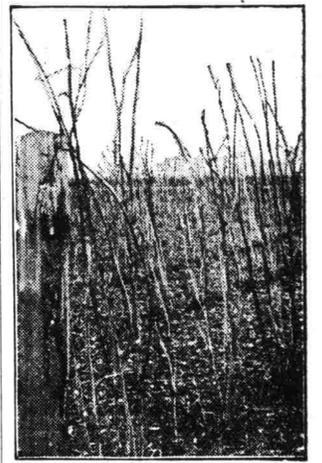
Orchard Information

HOW TO RAISE RASPBERRIES

Pruning and Training Varies According to Different Types—Canes Are Biennial.

(From the United States Department of Agriculture.)

The best system of training and pruning the different types of raspberries depends largely upon their manner of growth. All types send up shoots called "turlions" from the leader buds which usually are formed at the base of old canes. Sometimes only one such bud is produced on each cane, but usually at least two are formed, and sometimes three or more appear. Thus, if two canes grew the first year after planting and each produced two buds, four canes would appear the second year, eight canes would be formed the third year, and by the fourth year there would be 16 canes. However, some of the buds do not start, and many of those that do start make weak canes, so that



Field of Cuthbert Raspberries Under Linear System of Culture—Two Wires, One on Each Side, Hold Canes Erect.

when plants are in bearing about the same number of strong canes are produced the first year after the plantation comes into full bearing as during each of the following years.

The new shoots of all types of raspberries complete their development in size the first season. The second season small side branches are sent out on which the fruit is borne. As soon as the berries ripen the cane dies and is cut out. Thus the canes are biennial, that is, they live for part of two years; and the roots are perennial, living for many years. A few varieties of red raspberries, among which is the Ranere, bear fruit on the tips of the new canes in the summer and autumn of their first year of growth. Such tips die back, and the parts of the cane which have not fruited bear the following summer.

The system of training and pruning varies not only with the type of raspberry, but also with the vigor and nature of the variety, with climatic conditions, with the cost of materials, and with the preference of the grower. Thus, the Ranere red raspberry makes a dense growth of comparatively slender canes, while others, like the Marlboro and Ruby, make fewer canes, which are much stouter and more erect. The Ranere is not a tall-growing variety.

Under the hill system, the plants should be set about 5 feet apart each way. A stake 2 to 4 inches in diameter should be driven into the ground beside each plant when it is one year old, and the canes tied twice to each stake, once about half-way up and again at the top of the stake. Five to seven canes should be left to each plant, the others being cut out. Ordinarily no pruning of the tips is needed. The canes of this variety grow fairly tall and the stakes in this case are about 6 feet above ground. Other varieties have shorter canes and the stakes should correspond to their height. Varieties like the Marlboro, Ruby and Perfection may be grown under this system easier than those which make a rank growth of suckers, as does the Ranere.

Where the canes are stout and from 3 to 5 feet tall, growers often allow a solid row or hedge 2 to 3 feet wide to form, as shown in figure 13. This system is very common over all the eastern United States and is adapted to such short-caned varieties as the King, Marlboro, Herbert and Ruby. A modification of this system is used extensively in New Jersey in growing the Ranere. The canes of the Ranere are comparatively slender, and in early spring growers cut the tops back with hedge shears so that they can support the crop in an erect position.

The linear system, which differs from the hedge system in that no suckers are allowed to grow, seems to be becoming more popular and is to be preferred to any other in some sections. It is coming to be used very commonly in training raspberries in all parts of the United States where varieties are grown which have strong erect canes, and it is the only system used to any extent in the state of Washington. The simplest form of this system is that used where the canes are stout and short and will hold an erect position when bearing a full crop of fruit.