

ARMY ROCK

FOR FEEDING CATTLE

Experiment Station Conducted
ment to Test Value—Va-
rious Rations Given.

by the United States Depart-
ment of Agriculture.)
experiment conducted at the
experiment station it was found
that corn silage, corn, and
meal was just as valuable



Superior Beef Type.

economy and extent of gains when
with out straw as when fed with
hay. As such a ration is exten-
sively used in various parts of the
United States its practical value can
be seen. Straw and stover are
valuable for the wintering
feeding herds of beef cattle, and
form a large part of their feed.
Rations suitable for different classes
of cattle are as follows:

Rations for Breeding Cows.

- 1. 10 pounds
2. 20 pounds
3. 30 pounds
4. 40 pounds
5. 50 pounds
6. 60 pounds
7. 70 pounds
8. 80 pounds
9. 90 pounds
10. 100 pounds

Rations for Feeding 1,000-Pound Fattening Steers.

- 1. 10 pounds
2. 20 pounds
3. 30 pounds
4. 40 pounds
5. 50 pounds
6. 60 pounds
7. 70 pounds
8. 80 pounds
9. 90 pounds
10. 100 pounds

these rations various other feeds
may be substituted. In the rations
given for wintering breeding cows de-
ficient quantities of straw and stover
are given. In actual feeding such fig-
ures should be somewhat disregarded
and the cattle given as much roughage
as they will consume.
Yearlings may be fed three-fourths
ration for breeding cows and may
be expected to come through the win-
ter in fair to good condition.
For fattening animals straw should
be withheld reach so that the ani-
mal may eat at will. They will usually
eat from three to five pounds daily.

ATTENTION TO COLT'S FEET

Examine Them Carefully Whether on
Pasture or in Barn—Keep Toes
Properly Trimmed.

Look frequently at the feet of the
colts, whether on the pasture or in
the barn, and remedy things before
they get bad. Keep the toes trimmed
down to the proper length and do not
allow the heels to run over and get
blown. If the feet are kept rounded
on the toe and of the proper length,
the tendency to split and crack will be
reduced to a minimum. In the stable
the feet should be frequently cleaned
and trimmed and the frog kept in its
proper shape.

SOUND ROUGHAGE FOR SHEEP

If Carefully Fed and Pastured Alfalfa
Is Excellent for All Classes
of Live Stock.

Alfalfa, if carefully fed and pas-
tured, is one of the best roughages
for sheep. The rapid increase in the
production of alfalfa in the United
States during recent years has resulted
in a more careful study of its possi-
bilities as a food for all classes of live
stock. Formerly it was used primarily
as a cattle feed, but now it is used as
a feed for horses, swine and sheep.

DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

EMU AND OSTRICH.

"I hate the spring," said the Emu.
"Why?" asked the Ostrich, looking
as foolish as usual.
"Because," said the Emu, "I hate it."
"I suppose that means a lot to you;
it doesn't mean anything to me," said
the Ostrich.

"I don't mean to have you under-
stand—that is—I don't care whether
you do understand or not. Why should
it bother me? It doesn't."

"I don't even see," said the Ostrich,
"now that I have thought it over, how
it can mean anything to you. At first
I thought it must or you couldn't have
said it. Now I think nothing of the
sort."

"It shows you're nothing but a fool-
ish Ostrich," said the Emu. "It's the
simplest thing in the world to under-
stand me. I don't try to be learned
and I don't try to know a lot. I'm
naturally rather stupid and I make no
effort to be anything else."

"You're something like me," said the
Ostrich.

"To be sure I am," said the Emu.
"Then I suppose I must not bother
about your foolish reasons."

"No," said the Emu, "it's not worth
while. I hate the spring because it's
the spring and so that's enough."

"Yes," said the Ostrich, "if you hate
the spring because you hate it—that's
surely reason enough."

"It isn't because I hate the spring so
much," the Emu began again after the
Ostrich had decided that the subject of
spring had been dropped.

"No?" questioned the Ostrich poli-
tely.

"It's because in the spring I feel so
very, very cross," said the Emu.

"Are you cross now?" asked the Ostrich.

"I am," admitted the Emu.

"Too bad," said the Ostrich, "But
you know I have troubles too."

"Have you?" asked the Emu. "When
I feel cross I like troubles—yes, plenty
of them! Tell me yours."

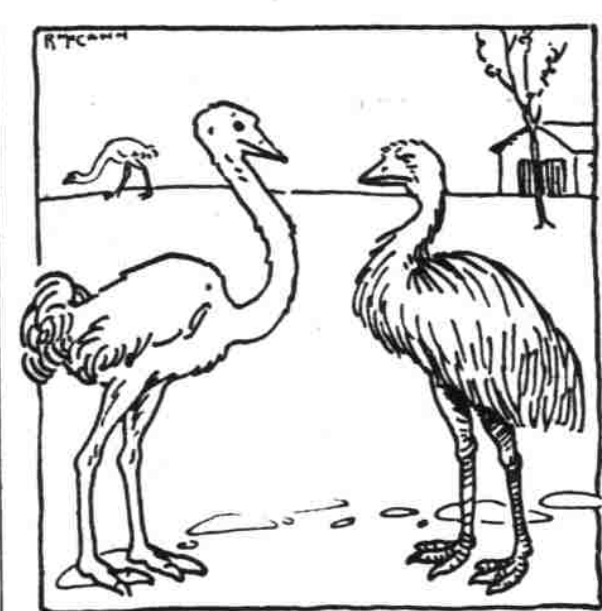
"For years and years and years,"
said the Ostrich, "folks have said that
I hid my head under sand when danger
was near. Now that is not true. I lie
low and my head is on the sand—but
not under it. No, no, no!"

"How did such a story ever get
around?" asked the Emu.

"I have no idea," said the Ostrich.

"It does seem a pity, doesn't it?"

"Ah, yes," said the Emu, "It does
seem a great pity. In fact everything
seems a pity. It's a very sad world,
especially in the spring time. So many



"You've Certainly Got the Blues,"
Said the Ostrich.

people and creatures like the spring.
Oh, how foolish are people and crea-
tures."

"You've certainly got the 'blues,'" said the Ostrich.

"Blues!" shrieked the Emu. "I've
not got the blues. Nor have I got one
bit of blue about me. I'm brown, gray-
brown, that's what I am."

"Oh dear," said the Ostrich, "they
say I'm silly, but you are even more
so."

"Perhaps," said the Emu, "but I don't
know what you are talking about now."

"Wait and I will tell you," said the
Ostrich.

"I'm waiting," said the Emu. "I've
had no intention of moving on anyway.
I have nothing else to do today."

"When I said that you had the
'blues,'" commenced the Ostrich, "I
did not mean that you were blue in
color, nor that you had blue feathers.
But when creatures have the 'blues' it
means that they are depressed and sad
and mournful."

"Oh," said the Emu, "that's differ-
ent. Then I have the 'blues.' Yes, I
have."

"You're quite pleased about it, eh?"
asked the Ostrich, grinning.

"I am," agreed the Emu.

"Well," said the Ostrich, "I'm not so
sure that creatures are supposed to be
pleased about having the 'blues.' They
should be very sad they have them, I
believe."

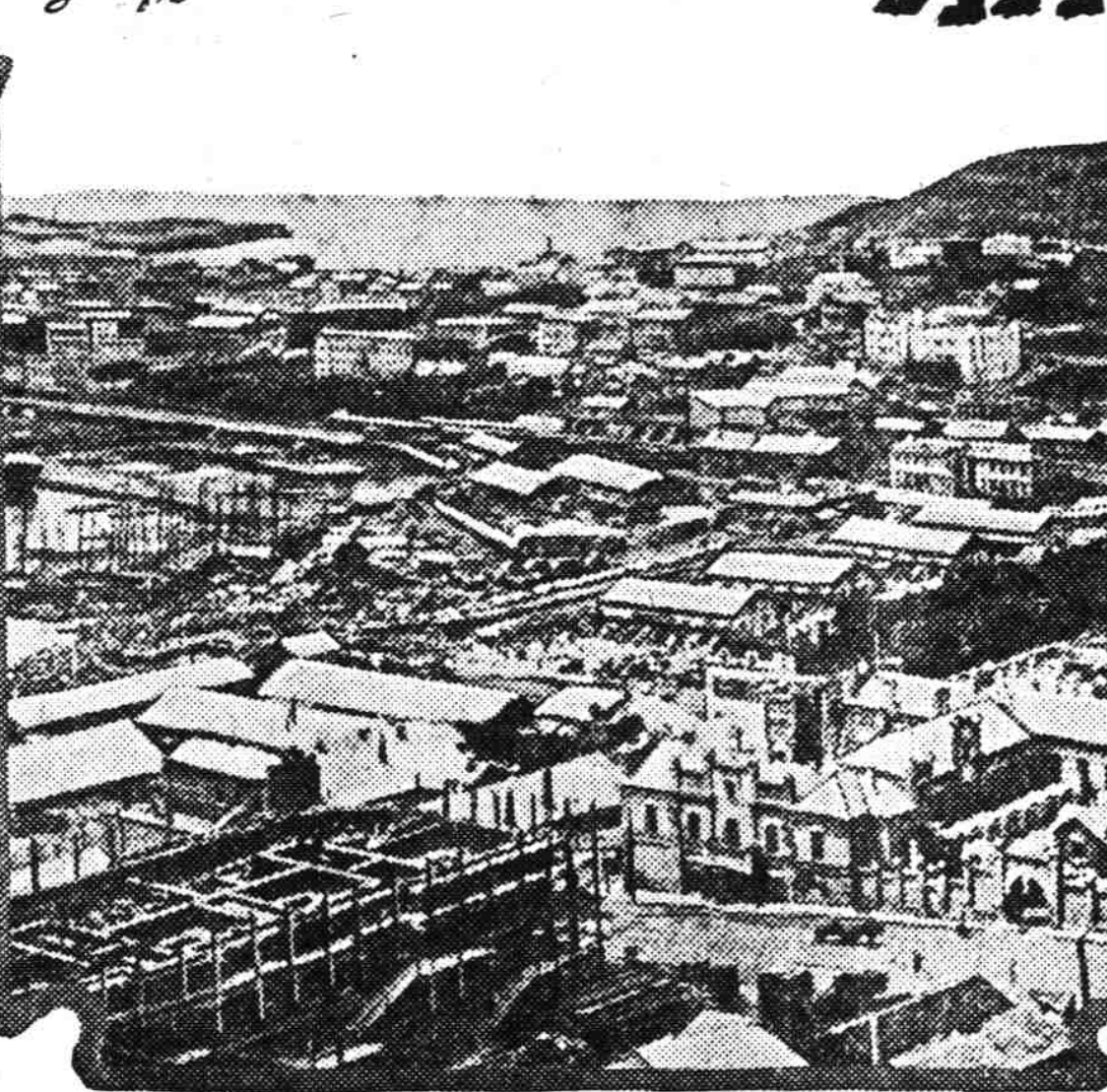
"Gracious," said the Emu, "it's
enough to hate the spring and to feel
cranky. Let me at least be pleased
that I do feel that way."

"Quite the queerest animal in the
world," said the Ostrich as he walked
away. "He actually enjoys being
cross and 'blue.'"

One of the Secrets.

Sometimes when we are marveling
at the products of Edison's genius it
may do us good to remember one thing
about him. A friend who had known
him since he was a boy of fourteen,
said of him that he had never spent
an idle day in his life. Very moderate
gifts would bring wonderful results if
backed up by unremitting industry.
That is one of the secrets of Edison's
success.—(Gip's Companion)

QUEEN of the EAST



View of the Port of Vladivostok.

PUBLIC attention has been
drawn to Vladivostok, Russia's
great Pacific ocean port, by
the possibility that Japan
might intervene to save the immense
stores sent there by the allies to help
the Russians in their fight against
Germany. Vladivostok or "Queen of
the East," as the name signifies, is
the eastern terminus of the great
Trans-Siberian railway, Marion H.
Dampman writes in the Pittsburgh
Gazette-Times. The corresponding
western garrison city is called Vlad-
kaukas or "Queen of the Caucasus."
At one end of the long main avenue
of Vladivostok stands an imposing
statue of Admiral Nevelskoi, who laid
the foundation of Russia's occupancy
of Pacific ports; on the statue are in-
scribed the famous words of Czar
Nicholas I, "Where the Russian flag
has been hoisted it must never be
lowered." At the other end of the
avenue, where the railroad crosses the
boulevard toward Europe, is a post
on which is engraved in gigantic let-
ters the simple statement: "Vladivos-
tok to St. Petersburg, 9,922 Versts."

The mean annual temperature of
Vladivostok is about 40 degrees Fah-
renheit, although it lies in the same
latitude as Marseilles, France, and
Buffalo, N. Y. Its bay is ice bound
from the middle of December to the
beginning of March; but sea communi-
cation is rendered possible by ice
breakers. Its elevation above the sea
is considerable and there are no bar-
riers to the north to protect it from
the piercing winds; while the Japa-
nese archipelago interposes so as to
prevent any advantage being derived
from the warm waters of the Black
current, the Gulf stream of the Pa-
cific.

Splendidly situated at the head of
a peninsula about twelve miles long,
separating two deep bays, whose
shores, however, are completely sterile,
Vladivostok faces the western and
more important of the two bays in a
harbor called the Golden Horn. The
shallowest part of the harbor is 12
fathoms in depth and is so extensive
that 60 steamers of 5,000 tons each
could ride there, leaving broad chan-
nels for maneuvering for a navy.
There are no artificial breakwaters,
as nature provided such in a massive
island directly athwart the entrance to
the bay which acts as a fortress not
only toward the angry sea but toward
invading fleets. On this island the
Manchuria silk or spotted deer are
preserved. The Vladivostok harbor is
considered vastly superior to that of
Port Arthur, which is 530 miles far-
ther south, except in climatic condi-
tions.

More Men Than Women.

The town was founded in 1860 and
has a shifting population, variously es-
timated from 75,000 to 120,000, which
includes many soldiers, Chinese, Japa-
nese and Koreans. The houses are
stone and several stories in height,
presenting quite an imposing appear-
ance in comparison with the small
wooden-housed towns of interior Si-
beria. Its streets are lively but vast-
ly different from Vancouver, Tacoma
and Seattle, on the American side of
the Pacific. Pigtailed Chinese in blue,
Koreans in white and Japanese in
varicolored costumes are mixed with
soldiers, sailors and Europeans in
civilian garb. There are many more
men than women; for most of the in-
habitants are there to amass fortunes
and expect to return to their homes
and families when they have done so.
Living, too, costs very high, which is
another reason for not making it a
permanent abode.

Seen from the sea the town rises in
terraces. The houses glitter in the
sun and give an invitation to land.
Once on shore one is quickly im-
pressed with being in a money-mak-
ing place and not a place of residence.
Cargoes hastily discharged are stacked
high in every available place. The
streets are crowded with horses, carts
and men of all nationalities. There
is one fine street, on which are the
residences of the governor, the com-
mander of the port and many other
magnates. There are several fine

monuments, one of which is in honor
of the last czar's visit. There are
numerous churches, Roman Catholic,
Greek Catholic and Lutherans; a
museum is noted for its collection of
weapons and costumes of the far East;
and the Orient institute was opened
in 1899 for the study of Asiatic lan-
guages. The crispness of the air, the
newness of everything and the gen-
eral hustle and stir are suggestive of
Alaska rather than the Orient, were it
not for the ponies with their Russian
harness and the prevalent Russian
beards.

Piled High With Supplies.

All things consumed in the town and
all the adjacent territory must be im-
ported, as locally there are only
bricks, matches, lumber and a bad
beer to be had. No risk of seizure be-
ing foreseen, great speculative possi-
bilities being open to traders, and the
port offering the best means of send-
ing provisions and munitions to Rus-
sia, combined to produce an extraor-
dinary state of affairs in that far-
away city. There is a perfect glut of
coal, kerosene, cotton, flour and mu-
nitions of all kinds waiting for further
transportation and with no protection.

European express trains could tra-
verse the long distance between Petro-
grad and Vladivostok in less than a
week; but it is not possible to run
trains over the Siberian railway at
such high speeds, as the road is con-
structed lightly, so the journey re-
quires nine days, and previous to the
war was done twice weekly by express
trains. The fare was more than \$275,
the difficulties varying from sheets
and soap to pistols and mosquito veils.
The plan to construct this great
Russian railway was started as early
as 1875, but it was not begun until
1891. The Vladivostok station was
opened by the recent czar in 1897. It
is an excellent building, but has been
used so much for the coming and go-
ing of troops that its dirt and dilapida-
tion make the weary traveler feel as
though he had stepped into an aban-
doned emigration camp. Very light
rails are used on the tracks of the
Trans-Siberian road, but Russian en-
gineers believe in very heavy ties;
timber may be had for the asking, so
half deeply embedded in ballast, to
give the tracks the strength Americans
provide with heavier rails.

It Is a Free Port.

The importance of Vladivostok lies
in the fact that it is the natural ware-
house of this vast region, both from
a commercial and a military point of
view. Russia, China, Korea and Japan
are all interested in its trade and
connected with it by railroad or ship
communications. It has been a free
port and Russia has been remarkably
liberal in encouraging other nations
in helping her to build up an ever-
growing traffic and develop the re-
sources of a rich inland frontier.

Germany is fully alive to the value
of this trade, whose value is ever
growing; and when the war gamble is
over she would like to possess it. The
presence of large Korean agricultural
communities very near, great Chinese
immigration tide surging in the dis-
trict, the unceasing activity of the
Japanese fishing boats that trade
along the coast, the fact that Euro-
pean culture is not yet definitely es-
tablished—all these things appeal to
the German mind, with visions of pos-
sibilities for the future.

Vladivostok is immensely strong as
a naval fortress, being surrounded by
76 forts on the seaward side, but at
the rear there is a great open country
that now lies at the mercy of bol-
sheviki sympathizers and German
spies. Russia's chief dread has been
of nearby Japan; so her fortification
of Vladivostok has all pointed toward
that power that lies only 450 miles
across the Japan sea.

Wild Guess.

"Why do they refer to a statesman
as a solon?"

"The word is derived from the dead
languages," answered the man who se-
ems to know everything, "and re-
fers to a statesman's instinctive de-
sire to get on a platform and do as
oratorical solo."

THE KITCHEN CABINET

Some neglect the gift that is in them
because they are so busy in looking
for the gift that is in somebody else.—
C. H. Spurgeon.

POTATO DISHES.

We are asked to increase the use
of potatoes because of a good supply
at present in many sec-
tions. This will save
grain and as potatoes
are rich in starch they
may help in the saving
of bread.

Panned Potatoes.—Cut
cold boiled potatoes in
quarter inch slices,
dredge lightly with flour
and fry in a little hot
fat. When light brown,

heap on the side of the pan, let stand
a few minutes, then turn out as an
omelet. Sprinkle with salt and
serve at once.

Potato pancakes are a great deli-
cacy and may be used occasionally
for a supper dish although rather
hearty for the young people.

Mashed potatoes with a little cod-
fish may be made into cakes and
browned on both sides.

Scalloped Potatoes.—Wash and pare
the potatoes, cut in slices and let them
stand a half hour in cold water.
Drain, then put a layer of the pota-
toes in a buttered baking dish, sprin-
kle with salt and pepper, dredge with
flour and dot with bits of oleo or
any butter substitute, adding a little
grated cheese or a few sliced hard-
cooked eggs to make a more nour-
ishing dish. Repeat until the dish is
full, then cover with hot milk and
bake in a moderate oven one and a
fourth hours.

Potato Salad.—Mix cold boiled pota-
to, a little chopped onion, a cucum-
ber and a little celery or some chopped
green pepper; one or all of these will
make a good salad. Garnish with
hard-cooked egg and make a boiled
dressing, using the vinegar left from
any sweet pickled cucumbers. The
spice and flavor make a dressing es-
pecially good. For variety, cold beets,
chopped parsley, cooked carrots or
fresh carrot finely ground, or in fact
any vegetable, may be added to the
potato without hurting its palatability.

Leftover peas and beans with a
slice of tomato for a garnish may be
used in combination with potato. A
hot potato salad is especially well
liked. Here one may use any fat,
olive or corn oil and heat the spiced
vinegar to pour over the potatoes.

As a nation we eat and waste 80 per
cent more protein than we require to
maintain health. We also eat, and
waste 240 per cent more fat than is
necessary.

GOOD EATS TO SAVE MEATS.

The variety of beans which are now
grown, each having a flavor of its
own, making a vari-
ety, so that "to
not know beans"
these days is a
well deserved op-
probrium. The soy
bean is rich in fat
and much richer in
protein than other
beans. They have
been milk and butter to the Oriental
people and we are just beginning to
know their value. There are also the
lima, kidney and navy beans, as well
as a dozen varieties of various colors
and names that we may grow in our
gardens this summer.

Black Soy Bean Soup.—Take a cupful
of cooked black soy beans, four
cupfuls of water, one-half an onion, a
stalk of celery, a teaspoonful of salt,
a half-teaspoonful of pepper, one-eighth
of a teaspoonful of mustard and a ta-
blespoonful of fat. Cook the onion in
the fat; add the beans, water and sea-
sonings. Simmer one hour. Serve hot.
Soy beans are often hard to cook ten-
der. They should be well soaked and
cooked in the same water, as much of
the nutriment of any vegetable is wasted
by throwing away the water in which
it was cooked.

Lima Beans en Casserole.—Soak one
cupful of lima beans, cook until soft,
then drain. Brown one onion, minced
in a quarter of a pound of salt pork
cut in cubes. Add the beans and two-
thirds of a cupful of the bean liquor,
place in a greased baking dish and
bake until brown.

Bean Roast.—Take a cupful of
steamed beans and a cupful of peanuts,
put them through a meat chopper, add
a half-cupful of bread crumbs, a tea-
spoonful of salt, a dash of pepper and
a half-cupful of milk; shape into a loaf
and bake 30 minutes. Serve hot with
tomato sauce.

Peanut Butter Soup.—Take a cupful
of peanut butter, three cupfuls of milk,
two teaspoonfuls of salt, a dash of
pepper, a tablespoonful of flour mixed
with the peanut butter; cook all to-
gether and whip well with an egg beat-
er. Celery water or minced onion may
be added for flavor.

Nellie Maxwell

"Mind" and "Body."

An English writer, Prof. L. T. Hob-
house, remarks that the "mind" of
a nation is a real agency, and he sug-
gests there is an analogy in the human
body which is the result of vital pro-
cesses going on in a myriad of inde-
pendent cells. The body is not another
cell. It is something more than all the
cells that compose it.

POULTRY

BREEDING TURKEYS ON FARM

Surprisingly Small Number of Fowls
on Farms—More Could and
Ought to Be Raised.

(Prepared by the United States Depart-
ment of Agriculture.)

Raise more turkeys on the farm. It
can be done with little additional out-
lay, and many more turkeys could and
should be raised.

The small number of turkeys per
farm in the United States is surpris-
ing. According to the census of 1910,
which is the latest census that has
been taken, only 13.7 per cent of the
total number of farms reported any
turkeys at all and on these farms re-
porting turkeys, an average of but



Profitable Type for Any Farm.

slightly over four breeding turkeys was
found per farm. There are some farms
which by the nature of the crops
grown on them or because of unfavor-
able surroundings are not adapted to
turkey raising, but most farms are
adapted to turkey raising and could
easily handle a breeding flock of from
10 to 15 hen turkeys and a tom, rais-
ing from 75 to 150 turkeys each year
at a good profit.

Good prices were paid to the turkey
raiser during the past marketing sea-
son. On December 15, 1917, the aver-
age price per pound live weight paid
to the farmer was 30.5 cents in New
York state, 23.7 cents in Illinois, 25
cents in Georgia, 19.3 cents in Texas,
and 27.1 cents in California. The aver-
age price throughout the United States
was 23 cents.

BEST POULTRY HOUSE FLOOR

Each Has Its Advantages and Disad-
vantages and All Should Be Care-
fully Considered.

(Prepared by the United States Depart-
ment of Agriculture.)

In making the floor of the poultry
house several things must be taken
into consideration. Where the soil on
which the house is constructed is light
and well drained, earth floors are sat-
isfactory and economical. Where the
soil is heavy and drainage is not good,
as is usually the case when it contains
much clay, floors made of wood or ce-
ment are generally preferred. Each
kind of floor has its advantages and
disadvantages, and it is only after the
consideration of all types should a
poultry keeper make his selection.

A floor of earth needs to be renewed
at least once a year. If the droppings
that fall upon the floor are carefully
removed at frequent, regular intervals,
much of the earth is removed with
them. If the regular cleaning of the
floor is superficial, the earth of the
floor to a depth of several inches be-
comes so mixed with droppings that its
condition is very insanitary.

When the poultry keeper has a gar-
den, the manure obtained by removing
the earth floor of the poultry house will
compensate for the labor of renewing
the floor, and the new earth required
can be taken from a convenient spot
on his own land. When the poultry
keeper must pay some one else to
take away the old earth and bring in
new, the cost will in a few years ex-
ceed the cost of a cement floor.

The principal fault of a cement floor
is that it is likely to be cold and damp.
These conditions may be corrected by
covering the floor to a depth of an
inch or two with dry earth or sand,
using over this scratching litter of
straw or shavings. Floors so treated
require as much routine work to keep
them in good order as earth floors, but
the supply of clean earth required is
much less and the work of annual re-
novation is eliminated.

Floors of wood are not now much
used in poultry houses except when the
space under the floor is high enough to
be occupied by poultry. A wooden
floor close to the ground soon rots,
while any space under a floor not high
enough to be used for poultry makes
a harbor for rats and other vermin.

The wooden floor of a poultry house
should have a light coating of dry
earth, sand, chaff or similar material.

Butcher Only Healthy Hogs.

Only hogs which are known to be
healthy should be butchered. There is
always danger that disease may be
transmitted to those who eat the meat.

Alfalfa Good for Swine.

That alfalfa hay can be used to ad-
vantage in the growing and fattening
of swine is proved by experiments
conducted at the Wyoming station.

Success With Sheep.

To be successful with sheep one
must be careful of the details.