

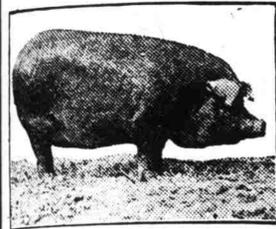
# LIVE STOCK



## GOOD HOG FEED FROM WASTE

Utilization of Garbage Possible in Production of Pork and Fats During War Period.

(Prepared by the United States Department of Agriculture.)  
Feeding garbage to hogs is in keeping with the national movement for the utilization of waste products and for increasing the production of pork and fats, at least during the war. There is reason to believe, however, that many of these emergency enterprises will prove to be sufficiently remunerative to remain permanent after the war, especially if hogs are fed on garbage from cities of 20,000 or more, from which, doubtless, the garbage will be disposed of and utilized in this manner. Already this method of feeding has produced good results, and many who have entered the field probably would not have engaged in the production of pork under any other conditions, owing to the



A Good, Heavy Pig Such as Nation Wants.

amount of capital necessary and the small probability of getting satisfactory returns on the money invested.

So far as can be ascertained in cases in which failure has been met with the trouble has been mostly due to the fact that hog cholera was allowed to claim a large portion of the animals; in other words, the owners failed to immunize their stock in a proper manner. The belief that hogs fed on garbage are exposed daily to the danger of cholera infection is well founded. There is always the possibility that garbage contains scraps of pork, such as rinds and trimmings from hams and bacon, or products of cholera carcasses that have been prepared for markets at small local slaughtering houses where no inspection is maintained. These pieces of choleraic pork, without doubt, will reproduce the disease if consumed in the raw state by susceptible animals, besides creating a source of infection which may be retained on the premises under garbage-feeding conditions.

The hog raiser who feeds garbage in a limited way only to supplement in part other classes of feed can readily arrange to cook the garbage thoroughly before feeding and in this way eliminate, to a large degree, the danger of cholera infection. If, however, large herds are fed on garbage entirely, cooking is not practicable and from the feeder's point of view it is not advisable. Therefore, in all such cases it is of the utmost importance that the animals be immunized and thus protected from hog cholera; in fact, owners of such enterprises should be sure that hogs are permanently immune before they are placed on such feed.

Pigs farrowed from immune sows have a natural resistance to hog cholera during their suckling period. When they are about to lose this degree of immunity, about weaning time, they should be given the simultaneous inoculation (serum and virus). Even with this method of treatment a few individuals may become again susceptible; therefore the herd should be observed closely at all times and treated again if any of the animals show signs of infection.

Considering the income derived from hogs and the reasonable rates at which garbage has been obtained, the extra expense of treating the animals must be viewed as part of a business proposition, such as insuring against destruction by fire or against accidents of any kind; and feeders of garbage cannot consider their business as safe unless they protect it against all possible reverses, of which the most serious is hog cholera.

## ADAPTED TO SOIL BUILDING

Sheep Peculiarly Beneficial to Land Losing Its Productiveness—Droppings Are Rich.

A great many farms that have been cropped year after year are rapidly losing their productiveness, and there is no class of live stock so well adapted to building up of the soil as sheep. Their droppings are extremely rich and are scattered over the fields in a manner which neither man nor machine can duplicate.

## Advantages of Sheep.

Sheep will live and thrive where a cow would starve to death. They will clean out the weeds in the fences and corners, but if you expect to make money with them they must be given a certain amount of care.

# DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

## THE POPPIES.

"Guess what word the flower poppy came from?" asked Daddy.  
"I've no idea," said Nick. "And I don't believe I'd have an idea if I stopped to think about it."  
"You guess, Nancy," said Daddy.  
"I don't believe I could," she answered.

"Oh, try," said Daddy. "Gracious! Put on your thinking cap! Just because the weather is growing so warm, we mustn't be lazy!"

"Well," said Nancy, after thinking for a moment, "it might come from—" "It might come from—" commenced Nick.

And then both children shouted at the very same time, for both had put on their thinking caps—

"Papa!"

"Right!" said Daddy. "It sounded so much like poppy that it made me think of it—for I knew by your manner, Daddy, it was something strange," said Nancy.

"That's what made me guess that," said Nick. "It wasn't because I saw much reason for guessing that name."

"Well, you're both very honest," said Daddy, "not to pretend to be great and wise. Besides there is really no reason at all for the flowers to have



He's Such a Funny Old Wind.

such a name. That is, there is no special meaning to the word Papa as it is used for them.

"In olden days the word papa meant a goodie. This was a word used by some people known as the Celts. They used to feed their children all sorts of soft delicacies which they called goodies and as the seeds of poppies were sometimes boiled (not for the children but for people far away) and made very soft, they were called goodies, too. Then as Papa meant a Goodie, they became known by that name—and of course later on were called poppies. Some poppies were talking together in a garden once and they were telling the little poppies the history of their name. Soon they began talking about their gorgeous colorings.

"It's so nice to be red," said one beautiful poppy.

"One would think you imagined yourself to be a book," said Mr. Yellow Poppy.

"Whatever do you mean?" asked the red poppy.

"Books are read, aren't they?" asked the yellow poppy.

"Oh, dear me, how very, very bright," said Mr. Red Poppy. "Of course I meant my color was red. I should have been more careful how I spoke."

"I'm glad you weren't," said Mr. Yellow Poppy. "For it gave me a chance to crack a joke."

"And all the poppies around laughed so hard that they dropped some seeds from the small holes on the under side of their pods.

"I always drop seeds when there is a good joke," said Mr. Crimson Poppy.

"So do I," said Mr. Purple Poppy.

"We drop them too when the wind blows," said Mr. Pink Poppy.

"Ah, because he's such a funny old wind," said Mr. Yellow Poppy.

"No wonder," said the wind as he began to blow, "that I don't let the poppies last as long as the other flowers. It's because they call me a funny old wind."

"Is that the reason the poppies don't last longer?" asked Mr. Sun. He had seen the poppies and loved their gay, bright colors and many a time he had wondered why they lasted such a very short time.

"That's the reason," said Mr. Wind. "No matter," said Mr. Yellow Poppy, "we're glorious while we last. We would rather be gay, bright, beautiful poppies any day than those everlasting flowers which haven't any of our color and dash."

"Think pretty well of yourselves, eh?" asked the sun.

"We do," said Mr. Red Poppy, as one of his petals was blown off by the wind.

"Well, Daddy," said Nancy, "I think there is more meaning to the name papa and its relation to the word goodie than you say there is, for certainly a Papa or a Daddy is a very, very, very big goodie!" And as Nick heartily agreed Daddy smiled a great, happy smile!

## Oil in Machinery of Life.

Courtesy is the oil in the machinery of life; it is necessary for comfort, and it helps to make people happy.—Avelanada.

## Hair on a Donkey.

On which side of a donkey would you expect to find the more hair?  
Answer—On the outside.

# ZION THE GORGEOUS



The Towers of the Virgin.

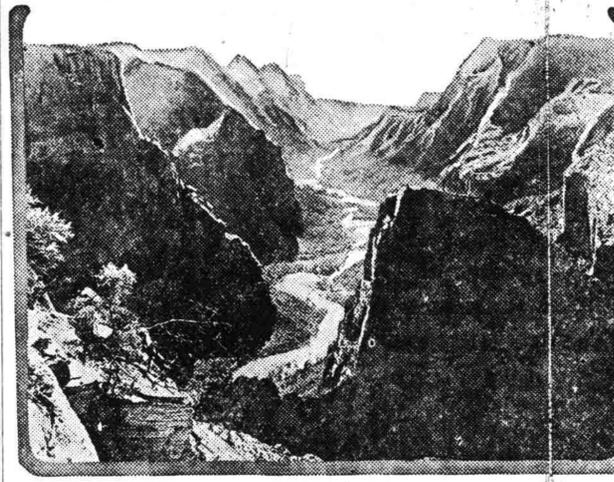
**P**RESIDENT WILSON has enlarged the wonderful Mukuntuweap National monument, in Utah, and changed its name. It is now known as the Zion National monument, which is immeasurably better from every point of view.

The old name, besides being hard to pronounce and remember, was obscure in origin and was never used except officially. The new name is that in popular use. Besides, it crystallizes the romantic history of its amazingly beautiful valley; the surrounding country was settled by Mormons many years ago, and this difficult canyon was chosen as a refuge in the event of Indian attack, and called "Little Zion" to differentiate it from "Big Zion," which was Salt Lake City. Since then it has universally been called Zion canyon.

The enlargement of the Zion National monument follows naturally upon its recent thorough exploration and the discovery of outlying areas of altogether extraordinary scientific interest and scenic grandeur. That its fantastic cliffs, its sensational coloring, and its romantic conformation will bring it national popularity as a resort is manifest destiny. It has been called, for good reasons, "the Little Grand Canyon" and "the desert Yosemite," but it is no miniature of either; its individuality is marked.

**Remarkable Variety of Color.**  
The original monument was created by proclamation in 1909, but, being well outside the highways of ordinary travel, it was not thoroughly explored until within the last two years. Official investigation and action promptly followed.

"Among the numerous geologic features of interest," wrote Secretary



Looking Down Zion Canyon.

## MAKING OF THE YELLOWSTONE

How Its History is Written in Its Plateaus, Mountains, Petrified Trees and Lava.

To comprehend what we have in the Yellowstone, we must begin with its making. The entire region is of volcanic origin. The mountains around it on both sides and the mountains within it are products or remainders of great volcanoes of the far past; and the great plateaus, from which spring its geysers and hot springs and through whose forests now roam so many wild animals, are composed of the ash and disintegrated lavas which were once ejected from these volcanoes. Of course the plains are now all deep with soil. But such evidences of the past as the black volcanic glass of the Obsidian Cliff and the fantastic whorled lava rocks of Mount Washburn are plain to the least instructed eye.

One particularly fascinating glimpse of Yellowstone's tempestuous past is afforded in the petrified forest of the Specimen Ridge neighborhood, where many levels of upright petrified trunks may be found alternating, like the layers in a cake, with levels of lava; which plainly shows that, after the first forest grew on the volcano's slope and was engulfed by a fresh run of lava, enough time elapsed for a second

forest to grow upon that level; and that this, in turn, was engulfed with new lava to make the level for another forest, and so on. There is a cliff 2,000 feet high composed wholly of these alternate levels of engulfed forests and the lavas which engulfed them.

In magnificent contrast with the volcanic plateau and its border of volcanic mountains there rises from the plains, 30 miles south of the park, one of the most abrupt and stupendous outcroppings of granite in the Western hemisphere. From the western shore of Jackson lake the Teton mountains lift their spired peaks 7,000 feet in apparent perpendicular. Many glaciers rest upon their shoulders. Their climax is the Grand Teton, whose altitude is 13,747 feet.

Thus does the Yellowstone run the scenic gamut. Once Jacksons Hole, as this region is still popularly called, was the refuge for the hunted desperado of mountain, plain, and city. In the recesses of those granite monsters he was safe from pursuit, and the elk herds of the plains provided him food. But that picturesque period of American life has passed with the warping Indians, who also here found temporary safe retreat.

Cut flowers will keep fresh many days if their stems be inserted in a mixture of charcoal and sand.

# The KITCHEN CABINET

Blest be the tongue that speaks no ill,  
Whose words are always true,  
That keeps the law of kindness still  
Whatever others do.

Blest be the hands that toll to aid  
The great world's ceaseless need—  
The hands that never are afraid  
To do a kindly deed.

## IN CHERRY TIME.

The cherry pie is considered the sine qua non of pie excellence; and who could refuse a wedge of juicy lusciousness? Cherries, like many of our fruits, cannot be enjoyed to the full until one may pick and eat from the trees when the fruit is in its prime.

Fine varieties are the wonderful Bing and Royal Ann which grow in perfection in southern Idaho where the trees are as large as an ordinary shade tree, carrying tons of the luscious fruit. An experience never to be forgotten is to ride under those trees, picking the great meaty cherries, so solid that there is no danger of staining the gown, with all the lap can hold.

**Spiced Cherries.**—Cherries are spiced as any other fruit. Take seven pounds of the cherries to five pounds of sugar, three tablespoonfuls each of cinnamon and cloves tied in a cloth and cooked in a pint of vinegar. Cook all together an hour and a half very slowly. Remove the bag of spices, if desired, before putting away.

**Cherry Olives.**—Get the rich, dark, well-flavored cherries. To a pint of the cherries left with the stems on add a cup each of water and vinegar; add a teaspoonful of salt and seal. They will be ready as an appetizer in two weeks.

**Pickled Cherries.**—Put the desired quantity of cherries and cover overnight with a good vinegar; in the morning drain and add an equal weight of sugar. Stir occasionally through the day, then set away in a cool cellar, covered with a cloth and plate. The vinegar may be sweetened and bottled for a summer drink.

**Cherries canned fresh** are delicious. Add equal measures of pitted cherries and sugar, stir until the sugar is dissolved, can in sterile jars, seal and keep in a cold place. If you have room in the ice chest a few pints may be used most acceptably all through the hot weather, as a garnish for pudding and ices.

'Tis everybody's business  
In this old world of ours,  
To root up all the weeds he finds  
And make room for the flowers,  
So that every little garden  
No matter where it lies,  
May look like that which God once made,  
And called it Paradise.

## SUMMER DISHES.

When cooking peas wash the pods and boil them first, reserving the liquor to cook the peas. This is a French method of conservation and gives the peas a much finer flavor. Add a teaspoonful of sugar to the water when cooking the peas and sometime, for a change of flavor, drop in a bunch of mint.

Lettuce is so commonly served fresh and crisp or with a dressing of bacon fat that we must remind ourselves that it is both tasty and wholesome cooked as one does any vegetable. When lettuce gets a little old is the best time to turn it into greens. Dress it with butter, pork fat, or in any way to give it a good seasoning. It may be cooked until tender, then served with thin cream or milk, with seasonings as one does tender cabbage.

Cucumbers are another vegetable so commonly served uncooked that we forget how good they are cooked until tender and served with a butter sauce, seasoning with onion juice, salt and pepper.

Swiss chard is a vegetable which should find its way into every garden. When very young it may be used as a crisp salad, with French dressing, and when well grown as greens. Spinach is another most wholesome green which, when eaten freely in the spring and summer, will supply all the iron needed in most diets. In this season of the year when there is such a wealth of fruit and vegetables we should see that they are served every day upon our tables. For those who accuse the salad of giving them indigestion, let them look into the whole meal and especially the salad dressing. Mustard when used in even small quantities will cause stomach trouble. When using mustard the mere suggestion is sufficient. French dressing is easy to make and on the whole is the most wholesome of salad dressings. If your family do not like olive oil, teach them to like it, for it is quite worth while.

To eat as many potatoes as possible and save the wheat let us have potato salad often and always put a cupful of mashed potato into any of the best breads as well as in baking powder biscuit.

**Nut Potato Salad.**—Mix a cupful of pecan meats, broken in bits with two cupfuls of rice potato. Sprinkle with salt and pepper, add onion juice and marinate with French dressing. Serve on watercress with a boiled dressing.

Normal Eggs Favored.



## KEEP HENS FOR CHEAP EGGS

Flocks in City Back Yards Can Be Supported Principally on Waste From Kitchen.

(Prepared by the United States Department of Agriculture.)

The best opportunity for cheap eggs for city families during the war lies in keeping enough hens in the back yard where they can be supported principally on kitchen wastes to supply the family table. The keeping of



Small Flock of Good Hens Will Supply Enough Eggs for Average Family.

hens in back yards is an economic opportunity for city families and at the same time an essential part of the campaign for increasing poultry production.

The smallest and least favorably situated back yard, says the department, offers opportunity to keep at least enough hens to supply eggs for the household. The number of hens needed for that purpose is twice the number of persons to be supplied. Hence, the smallest flock to be considered consists of four hens. When hens are kept only to furnish eggs for the table no male bird is needed.

A coop for a flock of four hens should have a floor area of about 20 square feet, or about five feet per hen. For larger flocks the space allowed per bird may be a little less, because the space is used in common, and each bird has the use of all the coop except what her companions actually occupy. For the ordinary flock of 10 to 15 hens, the space allowed should be about four square feet per hen.

## SHIPPING EGGS IN CAR LOTS

Average Losses of From 3 to 9 Per Cent Can Be Greatly Reduced by Proper Packing.

(Prepared by the United States Department of Agriculture.)

The amount of damage sustained in marketing eggs in car-load shipments which, according to various reliable authorities, averages from 3 to 9 per cent, has been reduced to less than 1 per cent in tests conducted by the United States department of agriculture, covering a period of more than two years and in which the eggs were shipped on an average of 1,200 miles. By following good, commercially practicable methods of packing, storing, and hauling, eggs can be transported in car-load lots with a total damage, including "checks," "dents" and "leakers," of less than 2 per cent.

In order to reduce egg losses to the minimum they should be packed in new standard cases symmetrically made with 5, or preferably 6, 3-penny cement-coated nails at each corner of the sides and bottom and at the center partition. Cases made of cottonwood have, on the whole, the greatest number of advantages. Medium fillers (three pounds, three ounces) or heavier should be used. It is absolutely necessary, also, that the filler be perfectly new. Even a short-haul shipment into the packing house should disqualify the filler for further use. Suitable cushions of excelsior, with a flat, should be placed on the top and bottom of the case. Corrugated board on the top of the case affords practically the same protection as the excelsior cushion, provided it takes up the slack.

The load of eggs must be a solid unit in the car, fitting without play. This is the most important factor in avoiding damage in transit. The amount of damage in properly loaded cars buffed with straw is slightly less than in the same cars buffed with wood. In placing the buffing, care should be taken not to permit it to prevent circulation of air, which is essential to good refrigeration. When the straw buffing is placed at the bunkers and extends from the top of the load to the floor of the car, it is found that at least 50 per cent of the refrigeration is lost.

Self bracing of the load by means of suitable strips placed below the cases proved much more satisfactory than braces nailed to the car. Nailed braces seldom arrive in place and frequently cause much damage.

## Selected Breeding Fowls.

A few breeding fowls selected for their superior vigor and stronger vitality will often return a greater profit than a much larger number of fowls which are lacking in these essentials.

## Normal Eggs Favored.

Normal eggs are almost certain to produce chickens which will lay normal eggs, while the reverse is equally true.

Nellie Maxwell