

FARM ANIMALS

RATIONS FOR FARM ANIMALS
More Effective Use of By-Products of Crops Offers Opportunity for Meat Production.

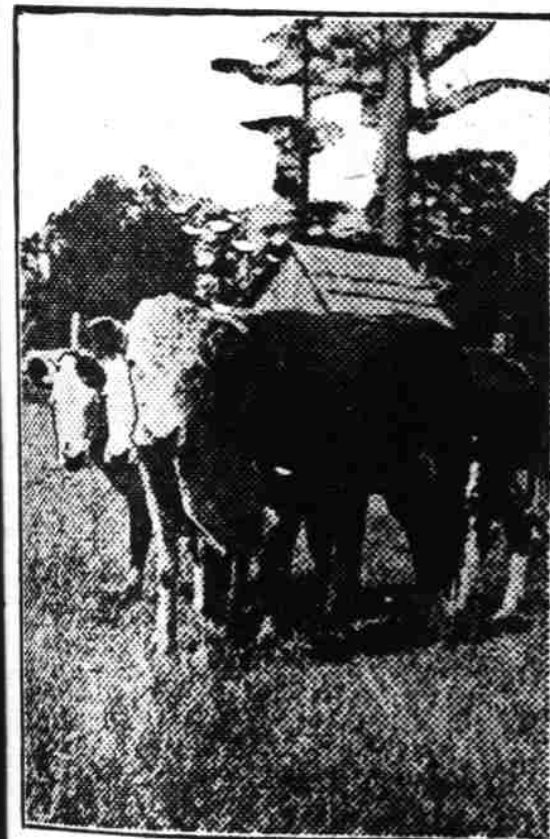
(Prepared by the United States Department of Agriculture.)

The misuse of the by-products of farm crops is causing American farmers to lose millions of dollars annually. Nothing offers greater opportunity for increased and more economical production of farm meats and dairy products than by the more effective use of such products. To bring our farming operations up to the highest possible state of efficiency, all farm by-products must be used in an economical manner. Nearly all managers of the great industries of this country have learned that by-products constitute a very large source of their income and about all the profits. Farming is the greatest industry in this country to-day, but farm by-products have received very little attention from the average farmer. Now, however, conditions are such as to urge the conservation of every available farm resource and every American farmer must make a study of conditions existing on his own farm with the idea of utilizing such products as are now being wasted.

It is estimated that the total amount of corn stover and straws burned, plowed under, allowed to rot in stacks, and wasted in other ways is worth over \$100,000,000. This is an appalling loss, and if these feedstuffs were used in the feeding of cattle, sheep, and horses it would result in greatly increased profits to individual farmers as well as tend to increase the supply of meat and dairy products.

The burning of straw, even though the ashes leave a small quantity of additional mineral matter in the soil, results in an almost total loss. It is practiced most largely in the west, mainly because of custom rather than inability to purchase, feed, or market meat-producing animals. The people there have come to believe that straw is of no value because in that section it has never been used for anything. In some of the western states a campaign has been made by the colleges of agriculture and institute workers to get farmers to use a portion of their waste straw for spreading over their grain fields.

It is needless to say that burning the stover is a great waste, although it seems to offer a quick and easy



Herd of Good Quality Herefords.

method of cleaning the ground preparatory to plowing. This system is most largely practiced where the corn is snapped, or husked, in the field, leaving the stalks standing.

Another great waste that can well be stopped is the failure to utilize the large area of grass along our roads, lanes, and fence rows. Sheep would utilize this waste and remove one of the greatest breeding places of injurious farm insects. The lower leaves of the corn plant, which usually go to waste, as well as the cut-over grain and hay fields, also offer considerable feed to farm flocks.

Practical experience as well as experimental work has taught that straw and stover can be used very economically in the rations of almost all kinds of live stock. These roughages are and should be used in the fattening rations of all farm animals except hogs, and should compose the larger part of all wintering or keeping rations for cattle, sheep, and horses. Breeding herds of beef cattle or dry dairy cows can be successfully kept on rations composed largely of these materials. Flocks of breeding ewes do well with such feeds when some light or no work need little grain if given a plentiful allowance of clean, bright straw or stover. Under certain conditions, of course, grain should be added to the ration, but now it should be conserved as largely as possible for human consumption.

INCREASED NUMBER OF SOWS

Select Thrifty, Broad-Chested Animals, Leaving Out Pinch-Bellied Ones for Market.

To increase the number of brood sows by selection from last fall's litter, one should choose the thrifty, broad-chested sows and leave out the narrow-chested, pinch-bellied ones to be prepared for a market for a convenient season.

DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BOWEN

POND LILIES.

"I can't understand it," said Mrs. Pond Lily.

"What can't you understand?" asked Miss Green Leaf.

"It never seems to be night any more," answered Mrs. Pond Lily. "That's so. Perhaps Mr. Night is taking a holiday," suggested Miss Green Leaf.

"That might be so," said Mrs. Pond Lily, "but I have never known it to happen before, and it seems to me that I have heard that the night takes his rest every day—but that he never takes a longer one, and that there are never two days without a night in between."

"Then it's very, very queer," said Miss Green Leaf. "For there certainly must have been a good many days since there has been a night."

"There must have been—and yet there haven't been," said Mrs. Pond Lily. "It's very confusing and most extremely puzzling."

"It is, indeed," said all the pond lilies and green leaves as they moved a little in the big bowl on a dining-room table. They had been gathered and put there quite a few days before.

"They had been used as decorations for a very fine luncheon party and then as some visitors were expected for supper the beautiful young girl who had gathered them had said, 'How lovely the pond lilies would look on the supper table.'"

"But they will close as they always do at night," said another member of the family.

"Yes, and then they won't be pretty," said a third.

"But I think I have a scheme so as to keep them awake," said the beautiful young girl whose name was Nellie.

"What?" everyone asked.

"We'll fool them," she said.

"How?" they asked.

"We'll keep on a white tablecloth and make them think it's still bright day. Usually we change and put them on another table where there is a dark cloth and then they go to bed for the night."

So they tried keeping the bowl of pond lilies on the white cloth and sure



The Beautiful Young Girl Who Had Gathered Them.

enough the pond lilies didn't close their eyes and go to sleep! They stayed awake and later there were lights on the table for the supper party.

But the white tablecloth had fooled the pond lilies. And as they were so lovely they were used for decorations for a whole week and they had not known they had missed such a great deal of sleep.

"I don't know that I really feel so sleepy," said Mrs. Pond Lily. "That is when I think about it I don't feel so sleepy, but it really doesn't seem natural."

"That night they were taken away from the white cloth and they closed right up and went to sleep."

When they were sleeping quietly Mr. Night came to them dressed in his dark night cap and heavy, dark robe.

"Where have you been all this time?" asked Mrs. Pond Lily.

"I've been around," Mr. Night answered.

"Did you have a pleasant trip?" asked Mrs. Pond Lily, feeling sure she hadn't heard Mr. Night correctly.

"I had a fine trip," said Mr. Night "each day, and every night was back at work again."

"What do you mean?" asked Mrs. Pond Lily.

"Why, my Dear Mrs. Pond Lily," answered Mr. Night, "you were wide awake because they had fooled you—the people had—they had made you think it was day by putting a bright daytime-looking cloth under you."

"Had they, really?"

"They had, indeed," said Mr. Night. "And how I chuckled when I saw it."

"You must have," said Mrs. Pond Lily. "Well, that was a good joke on us, certainly. And to think we didn't even notice you."

"Yes," said Mr. Night, "if I had been a more sensitive old fellow I would have been very much hurt, but so many things and people go to sleep and are given pleasant dreams and rest owing to me, that I didn't mind seeing the pond lilies fooled for a change."

And the pond lilies laughed in their sleep at the great joke!

Dreaming.

Dreams that inspire to doing are no waste of time. But the same cannot be said for that dreaming which leaves us restless and discontented, but no more ready to grapple with the nearest hard task than we were before—

Girls' Companion.

In Eastern Cuba



Scene in Eastern Cuba.

THE historic town of Baracoa may be said to be the western outpost of the Malsi district of Cuba. In an extremely isolated position, Baracoa can only be reached from other parts of the republic by water communication. The nearest railroad terminal on the north coast is Antilla (Nipe bay), and from here one is forced to take one of the coastal steamers of the Empresa Naviera de Cuba in order to get to one's destination, writes Theodore de Booy, in the Bulletin of the Pan American Union. The trip to Baracoa can also be made from the south coast by embarking at either Santiago de Cuba or Calmanera on the return voyage of the coastal steamer.

Baracoa is the oldest existing settlement in Cuba, and it was in 1512, two years before the first building was erected in Santiago de Cuba, that the conquistadores laid out the plans for the present town. That Columbus visited the harbor of Baracoa when he coasted the northern shore of Cuba on his first voyage is almost certain, and the admiral undoubtedly observed the prominent table mountain, El Yunque (the anvil), which dominates the harbor and can be seen for miles. It is claimed, in fact, that it was Columbus himself who named this peak El Yunque from its strong resemblance to an anvil, but this is more a matter of local legend than of accurate historical record. Rising to a height of over 1,800 feet, the "Anvil" is easily visible for 80 or more miles and forms an excellent landmark for mariners approaching this part of the Cuban coast.

Harbor Has Bad Reputation.

The town of Baracoa itself is situated on the shores of one of the most picturesque bays in Cuba. While the harbor offers a safe shelter to vessels during the greater part of the year, it is exposed to northeasterly gales and in consequence has a bad reputation with masters of sailing vessels. No tugboat being available, craft which have to depend on sails alone have considerable difficulty in leaving the harbor owing to its narrow mouth, and with strong northeasterly winds their departure becomes an impossibility. Baracoa has a population of about six thousand people, and judging from the stately buildings which can still be found must undoubtedly have lost a great deal of its former importance.

Perhaps the most important industry of Baracoa itself is a coconut-oil factory where the coconuts from the neighboring plantations are crushed in order to extract the oil from the kernels. Another export of Baracoa consists of wax gathered from the wild bees that have built hives in the uncleared parts of the country. These hives are located by professional wax hunters, who scale seemingly impossible rocks to secure their prize. Not infrequently the bees build their storehouses in the entrances of the limestone caves with which the countryside abounds, and in consequence visiting archeologists to this region may do well to remember that wax hunters will often be able to tell of caves which are unknown to the other inhabitants. In many of these caves one is likely to find aboriginal remains and artifacts of great archeological value.

Mata and the Yumuri.

The first village of importance to the eastward of Baracoa is Mata. This is a calling station for the banana steamers coming to Baracoa, and from here large quantities of this fruit, gathered from the surrounding country, are exported. Mata itself is but a small village of perhaps thirty houses; its harbor is too shallow to allow steamers to anchor and in consequence the bananas are carried off in lighters to the collecting steamer which lies some distance offshore. From Mata to the mouth of the Yumuri

river the road follows the beach more or less, whereas the road from Baracoa to Mata allows no view of the sea. While in places progress is somewhat impeded by the heavy sand, the road from Mata to the Yumuri ferry makes up in beauty what it lacks in convenience.

The Yumuri river—and it should be noted that Cuba boasts of two Yumuri rivers, the other one being found near Matanzas in the center of the island—has a width of about two hundred yards at the mouth with, in all seasons excepting the rainy season, a depth of not over three feet. This lack of depth is due to sand banks which form in the mouth of the river, thanks to the heavy swell which deposits large quantities of coralline sand. Some short distance from the mouth can be found a large ferry which carries the traveler and his horse to the other shore. There being no carriage roads between Baracoa and Mata, there is of course no necessity for a bridge or for a ferry large enough to transport vehicles.

To all who have traveled in the West Indies, the mouth of the Yumuri river must forever linger in their memory as perhaps the most picturesque spot visited. With towering banks on either side, the Yumuri winds its peaceful course toward the sea, protected as it were by the deep canyon it has cut for itself during untold centuries. The very walls of this canyon are covered with verdure, with here and there a snow-white spot of limestone to show the underlying foundation and to relieve the green monotony.

On the Plateau.

The ferry once crossed, the path ascends the tableland in a dizzy zigzag which at times puts a great fear into the traveler's heart, especially so if his horse should happen to be stumble-footed. The tableland is fully 300 feet above the level of the sea and stretches from the banks of the Yumuri east to the shores of Cape Maisi. Perhaps the first thing that will strike the newcomer is the cool nights on this plateau. When Baracoa and the rest of the Cuban republic are smothering under the heat of a tropical sun, this tableland is invariably cool, and the nights are such that a blanket not only is a comfort but an actual necessity. The cold winds coming from the Atlantic through the Windward passage between Cuba and Hayti are responsible for this phenomenon and are also responsible for the destructive storms which occasionally visit this region.

From Sabana Grande to the east, the tableland of Maisi is known as La Gran Tierra de Maya (the great land of Maya), thus named after the Maya river which finds its source here. It is here that extensive plantations are found, where coffee and bananas are raised.

The inhabitants of the Gran Tierra de Maya live in a manner which can only be compared to that of the patriarchs of old. Each finca (farm) is self-supporting, and it is but seldom that the proprietor seeks the busy marts of Baracoa. Where a lavish nature provides palms, which supply not only wood for the house but also roof covering, food and clothing, and calabash trees, which go far toward filling a want for kitchen utensils; where guinea grass grows like weeds and furnishes a never-failing supply of fodder for cattle and horses; where fruits are found in wild lavishness and the smallest cultivated patch will sustain a large family and where, lastly, a half acre of coffee bushes will keep a Cuban supplied with enough pocket money to have funds to lose on the outcome of a cock fight—the favorite outdoor sport of Cuba in general and of this region in particular—it is no wonder that the inhabitant of the Gran Tierra de Maya does not wander far from his native heath.

Neckwear in Youthful Effects.

Spring brought in its wake many bits of dainty neckwear—neckwear which will bring that air of dash and youthfulness that proves such an effective weapon to the summer maid. Straight from La Belle France the collar, vestee and cuff combination has won the heart of feminine America. A collar, vest and cuffs can be worn with a silk sweater, developed in black and white; the set itself may be of polka dot handkerchief linen in black and white. Tiny crocheted buttons trim

the vestee, which so ably camouflages the absence of the blouse. An organdie fichu collar edged with net can be worn on a tailored suit. Organdie has been exploited in this way, and a narrow ruffled edge of net makes an effective finish. The color scheme may be apple green and white.

Lace Trimming.

Filet lace trimming and hand embroidered are prominent on sheer white voile and organdie summer dresses.

The KITCHEN CABINET

A moderate excess of food is probably harmless if not actually beneficial. It is not safe to eat too near the wind in matters of diet.—Hutchinson.

ARE WE USING ECONOMY?

It is the little leaks in the household which seem so unimportant that they are not noticed, which are the cause of many bankrupt homes.



Take a look into the bottom of the tea and coffee cup at the end of the meal, not to read your fortune (alas, many fortunes have been thus wasted by useless extravagance), but to note the sugar left undissolved in the cup. Children should early learn to stir well all foods that contain sugar, so that none is wasted.

Are the members of your family who take more food on the plate than they can eat leaving it to be wasted? If so, they are worse than unpatriotic, for they neither love their country nor their fellow man.

Are you careless about waste in preparing vegetables, spoiling food in cooking, serving it so unpalatable in appearance or in seasoning that it is uneaten? Are you spending more than a third to a half of your income for food for your family?

Are you buying foods out of season and so satisfying the appetite for such foods that they are not appreciated when they appear in the home markets? This is a waste of labor, fuel in transportation, as well as money.

Are you buying perishable foods in such quantities that they must spoil before being used?

Do you choose the choice cuts of meat rather than the cheaper and more nourishing cuts?

Are you using fish, fowl and perishable meats so that those for shipping may be saved for our soldiers?

Are you throwing away the vegetable waters in which they have been cooked, that are rich in iron as well as food?

Are you using more milk products, milk being one of our most valuable foods? Lessening the use of milk is false economy.

Are you using economy of labor, time and strength in household duties? These are fully as important as the saving of money; some of us think vastly more important.

To get the maximum comfort for one's family with the minimum labor is worthy of one's best thought and effort.

Old outing flannel makes fine cleaning cloths for floors, as they wring easily.

The thing that the world is asking: How far must he bend to break? How much he can give doesn't matter. But only how much can he take?

WHAT TO DO IN AN EMERGENCY.

There should be posted in a conspicuous place in every home a list of common remedies for injuries or accidents. Time means life in many an accident. Lives are being lost daily because of a lack of knowing what to do and acting quickly. "Wisdom is what to do next, skill is knowing how to do it, and virtue is doing it," says David Starr Jordan.

A patient who is struck by lightning should be treated to cold water applications on the head and given the same treatment one gives a drowning person, artificial respiration. The lungs must be filled with air to get them back to breathing.

For sunstroke, loosen the clothing, lay the patient in a cool, shady place and apply ice water to the head. Keep the head elevated.

For fainting, lay the patient on his back with the head lowered, allow fresh air to circulate freely around him and sprinkle with cold water. Do not administer water or any stimulant to an unconscious person, as the muscles of swallowing are inactive and strangulation might result.

Fire in one's clothing. Do not run—lie down and roll over in a rug or carpet, keeping the face protected.

Fire in a building. Drop on the hands and knees and cover the head with wet woolen if possible; then crawl out, as the air is purest near the floor.

Suffocation from illuminating gas. Get patient into fresh air, place on his back and give a teaspoonful of spirits of aromatic ammonia in a glass of water at frequent intervals. This is a safe heart stimulant at any time. Give two to four drops of nuxvomica every five or six hours to the asphyxiated patient.

To stop bleeding. A handful of flour bound on the cut.

Antidote for poison. For acid poisoning, soda and milk; these are found in every home. Send for the doctor at once; do not wait to run any risks with life. Vinegar is taken for any such poison as lye. Oils of all kinds are good. Mustard and water causes vomiting.

If ammonia is taken by accident, give new milk, olive oil, and bind ice on the throat. Strychnine demands a quick emetic of ipecac. This is also a good remedy to keep—a small bottle of ipecac.

Nellie Maxwell

POULTRY

ESSENTIAL IN GRADING EGGS

Candling is Only Method by which Producers Can Be Certain of Quality of Product.

(Prepared by the United States Department of Agriculture.)

Grading is becoming more and more customary in the sale and purchase of eggs, and a knowledge of candling is essential to egg grading. It is only by candling that producers and shippers of eggs can be certain that they are complying with federal, state and other regulations, because by this method one can determine the freshness and quality of eggs. The process, in simple terms, is to hold an egg before a shaded light in a dark room, and by noting certain characteristics seen through the semitransparent shell to determine its edible and marketable qualities.

Farmers with only a few eggs to market may improvise a candler by placing a stovepipe over a kerosene lamp, cutting a small hole in the pipe, level with the light. The eggs is held in a slanting position at the opening. It is twisted a few times to the right and left and then from end to end, so that its entire contents may be visible. Care should be taken that the fingers or hand do not conceal small blemishes, which otherwise would be disclosed by the light. The beginner should study carefully the general formation of an egg, as this detailed knowledge is necessary for the application of the standards of various grades and qualities.

The yolk ranges in color from light yellow to orange, and is occasionally olive green. The eggs with olive green yolks are less desirable because of this color, but are considered edible. The yolk is set in a delicate membrane and on its surface is a small light-colored circular area called the germinal disk, from which the chick develops. The yolk always floats in the white with the chick spot on top. Around the yolk lies a small quantity of thin white and then a heavy layer of thick white. Twisted cordlike coils



Homemade Candling Outfit.

of opaque white material called chalazae extend from the yolk through the white toward each end of the egg, and hold the yolk in position, yet allow it to turn freely.

Between the white and the shell are two fibrous membranes with an air space between them. When first laid, the contents fill the entire egg, but when the egg cools the contents shrink and these membranes separate, forming an air space. The size of this air space is important in determining the freshness of the egg. As the egg ages the air space increases in size. Most bad eggs have enlarged air spaces.

A fine, thick white is found in a fresh egg, and a weak thin white in a stale egg. As the egg becomes stale the amount of thick white decreases. Several classes of bad eggs are indicated by discolored whites.

The yolk of the fresh egg when twirled before the candle is seen clearly as a dark object moving slowly in the white. The yolk of a stale egg is seen more plainly than that of the fresh egg. When the yolk is so weak that the shake of the egg in candling causes it to break it should be graded as unmarketable. In the fresh egg the yolk is slightly above the center in the large end of the egg. As the egg becomes stale the yolk floats higher and nearer the shell.

The start of incubation in a fertile egg may be detected by a reddish glow surrounding the germinal spot. (Such eggs, although considered edible, are not graded as firsts.) This reddish glow is entirely different from the so-called blood ring, which indicates that the egg is unfit for food.

Where there is any doubt as to an egg's fitness for food purposes, the candler should give the consumer the benefit of the doubt and reject it.

MORE INTEREST IN POULTRY

High Prices Should Encourage Production of More Eggs—Purchase Most Profitable.

(Prepared by the United States Department of Agriculture.)

Not only is there a flock of poultry on nearly every farm in the country, but in towns and cities flocks are not rare. With the present high price of eggs even a more general interest should be taken in poultry raising. The frequent home flock consists of a mixture of breeds. Purchased poultry is more profitable.