

# FARM STOCK

## INCREASE SHORT-FED CATTLE

Save Feed. Department of Agriculture Advises Against Too High Finishing of Animals.

By the United States Department of Agriculture.

View of the unfortunate experience of last winter of some feeders of short-fed cattle, the continued high price of grain and the uncertainty of a continuation of good prices which well-bred heavy carcasses now command, the United States department of agriculture believes that feeders should re-evaluate their efforts on the production of economically short-fed cattle. In this connection does not refer to baby-beef production, which is a daily within itself.

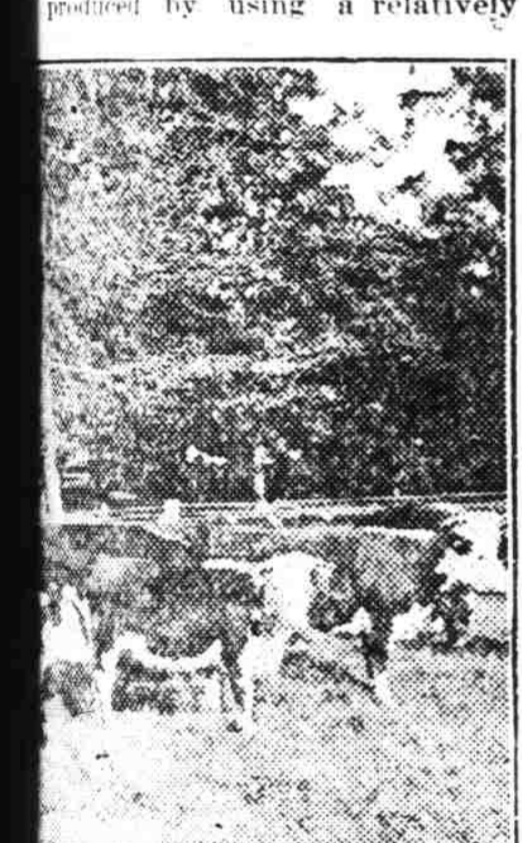
There is no question that for the several years cattle feeders have been making beef too fat; that is, they have put more finish upon the animals than economy would justify. This idea was evidently in the minds of the advisory committee of agricultural and live stock producers appointed by the department of agriculture and the food administration when that committee recently made the following recommendation:

We feel that cattle marketed at present time in class 4 (long-fed export and highly finished cattle), known as "exports," owing to the high costs of labor and feed, are not an economical product, and their production should not be encouraged.

Not only has the advisory committee warned against the heavy finishing of cattle, but it is also understood that the government officials dictating the buying policies of the government will not consider themselves responsible for the prices of very fat cattle.

Recent experiences by various state experiment stations and the United States department of agriculture have pointed out the fact that good beef can be produced by using a relatively

leaner herd of pure-bred Herefords on pasture.



Good Herd of Pure-Bred Herefords on Pasture.

amount of grain, or with nitrogen concentrates in connection with some other cheap roughage in the form of hay.

The principle that should be avoided in future feeding operations, according to the advice of the department of agriculture, is to reduce to a minimum amount of high-priced feed and to use judicious use of cheap roughage. In other words, instead of feeding from 50 to 60 bushels of dry corn steep in the long feeding period, as has been the custom in the past, the quantity should be, and may be profitably, reduced to 15 to 20 bushels in a short-feeding period, or the dry corn grain should be eliminated altogether, as the use of good quality silage will furnish an excellent ration. The use of condensed meal, linseed meal or other protein-rich feed, even though it is more profitable, is to be highly recommended, because the higher other feeds are more profitable becomes the more a protein supplement. Expensive hay may be completely eliminated from the ration by the use of a cheaper roughage such as corn stover, or hay or straw.

The department believes that by cutting too heavy feeding and too much finishing, and by following the suggestions given above, feeders should be able to feed cattle at a profit in the face of the high prices of feed and grain.

The recent statement of the United States food administrator, and the reports from foreign countries, indicate that there may be a great increase in the demand for beef which is encouraging to the cattle raisers of this country, and especially those who suffered losses during the feeding season.

Clean Wallow Hole Important.

A clean wallow hole is very important. Hogs may use the muddy wallow hole if no other is available, but if clean water is provided in a concrete trough they will prefer it to the muddy wallow hole.

Protection From Flies.

Horses, mules and cows should be protected from flies as much as possible. Some of the prepared sprays on the market greatly help in doing this.

## The KITCHEN CABINET

In life's universal garden We have each to hoe our row, And to make life worth the living We must hoe, hoe, hoe.

### LEFTOVER FISH.



HERE are many possibilities in small amounts of left-over fish. In these days of much canning one may have large variety from which to choose.

**Shepherd's Pie.**—Take two cupfuls of flaked fish, place in a baking dish. Cover with a sauce made with one tablespoonful of fat and one of flour, a half teaspoonful of salt and a few dashes of pepper, with a cupful of beef soup broth. Cover the sauce with a mashed potato, brush with cream and bake brown in the oven.

**Fish Turbot.**—Scald a cupful of cream. Rub together a tablespoonful of butter and two of flour; add the scalded cream and stir until it thickens. Add four tablespoonfuls of breadcrumbs, set over hot water and cook for five minutes. Take from the fire, add two cooked egg yolks, two cupfuls of fish, a tablespoonful of chopped parsley and salt and paprika to taste. Fill greased shells or soufflé dishes, brush over the top with beaten egg and brown in the oven.

**Delmonico Halibut.**—Beat the yolk of an egg into a half cupful of mashed potato. Melt two tablespoonfuls of butter, add a tablespoonful of cornstarch; stir until smooth and thick over the heat, after adding two cupfuls of rich milk; take from the fire, add another egg yolk, two cupfuls of cooked fish and the seasoning needed. Fill a greased baking dish with alternate layers of potato and fish. Cover the top with buttered crumbs, sprinkle with parmesan cheese and bake 20 minutes in a hot oven.

**Codfish Balls.**—Wash and pick over one cupful of codfish, shredding it into small pieces. Add fish to two cupfuls of diced potatoes, uncooked. Cook until the potatoes are tender, drain, mash and beat with a fork until light. Add a tablespoonful of butter, two tablespoonfuls of cream, one beaten egg and salt and paprika to taste. Make into balls, cover with egg and crumbs and fry in hot fat.

A cupful of any leftover fish, or even a few tablespoonfuls, may be added to a potato salad or any vegetable salad.

A little leftover salmon mixed with coconut, cabbage and a chopped pickle to give an acid touch, and dressed with a plain boiled dressing, is a good salad combination.

There was never a night without a day.  
On an evening without a morning;  
And the darkest hour, as the proverb says,  
Is the hour before the dawning.

### JUST A FEW LEFTOVERS.

**PLACE** a slice of tomato on a nicely browned and buttered toast, sprinkle with grated cheese, salt, paprika, and with bits of butter. Place in the oven until the cheese is melted.

**Cream of Turnip and Potato Soup.**—Pour three cupfuls of scalded milk over one-fourth cupful of mashed potatoes and three-fourths of a cupful of mashed turnip. Strain through a fine sieve. Melt a tablespoonful of butter, stir in a tablespoonful of flour, and cook until bubbling hot and smooth after adding the hot milk mixture. Serve very hot with rye bread croutons. If the soup is too thick add a little more milk.

This year there was a bumper crop of tomatoes in most localities. After all the pickled, canned, and spiced tomatoes are put up, use the rest for:

**Home-Made Tomato Paste.**—Wash and scald the tomatoes without peeling them. Strain through a fine sieve to remove all seeds, then boil until thick. Put into glass jars and keep cool and dry. This paste is a most valuable addition to the fruit closet as it is fine for flavoring soups and sauces. It is condensed so that a little goes a long way in flavoring.

**Scallop of Egg Plant.**—Chop the remnants of friend egg plant rather coarse. Arrange in ramekins in layers with well-buttered cracker crumbs. Pour enough milk over so that it can just be seen and brown in a hot oven. This dish resembles oysters in taste.

**Victoria Meat.**—Melt three teaspoonfuls of butter, stir in three teaspoonfuls of flour, one-fourth of a teaspoonful of salt, a little paprika, bay leaf, and two slices of onion; add one cupful of stock and one-half cupful of tomato juice, stirring constantly. When slightly thickened add four mushrooms cut in pieces, one and a half cupful of meat cut in pieces and a cupful of cooked drained peas. With highly seasoned stock this is a most tasty dish. Serve in croustades or timbale cases.

Any leftover chicken may be served in a sauce with a slice of onion and other seasonings covered with rich baking powder biscuit and baked in a pie or in individual dishes. A little chicken with a good flavored sauce will make a substantial dish.

Nellie Maxwell

# First Days In Java



Mount Salak, Java.

A GREAT school of islands, nosing their way northerly in single file, strives ever to gain headway against the tides of the Indian ocean and the steady blast of the monsoon, and thus to pass Borneo and reach sanctuary in the Bay of Bengal. The leader is Sumatra—enormous, sinister and unsophisticated, all but rubbing coasts with the great finger of the Malay peninsula—that slender, sea-lapped mountain range that has never lost hope of becoming still another island. Close behind the leader swim Java, Bali, Lombok, Sumbawa, Flores and a host of lesser fry—names redolent with spices and reminiscent of pirates and early explorers.

From the deck of the steamer every island seems to be still in almost primitive glory, with only a scattering of hamlets and native huts to break the feather forest of fronds, writes William Beebe in Asia. But as entrance by train into a beautiful city shows it as if made up of railway yards, coal dumps, tenements and posters of chewing gum and Turkish baths, so the ship's passenger is sometimes deceived. Borneo and Sumatra are sincere, and their great primeval forests, their orang-utans and elephants are as the imagination pictures them. But Dutch builders have eclipsed the wilderness of Java and have transformed it into an Indian isle of superficial beauty, overrun by a host of cringing natives, with stupidity and fecundity as outstanding attributes. The thrifty Dutch who have wrought this change have lost the gentle, kindly nature of their forebears and with the sarong garb of the natives have acquired a heavy dullness and a cupidly which is manifested in suspicion of all strangers and an inhospitable attitude foreign to any but Teutonic colonists.

### Exaggerations in Ways of Life.

But I was still ignorant of all this as I sat on the deck of the steamer of the "Koninklijke Paketvaart Maatschappij"—the latter being inserted at this point as local color, and because I am writing and not speaking this paragraph. Among all nations one is not surprised at unexpected exaggerations in habits and ways of life, as my first tropical Dutch dinner witnessed. "Riz tavel" was announced—an achievement which would strain the capacity of a brigade supply depot on the battle front, whose technique recalls the Japanese tea ceremony, and whose ultimate results equal a West Indian pepper pot in diversity and an old-fashioned wedding bouquet in riot of color. Upon a large plate you pile rice—a veritable Fuji Yama of the white grains—and then you carry the smile further and carve out a mighty crater. If it is a formal and complete riz tavel, twice 16 waiters should line up, each presenting a small dish—tiny red fish, sliced sausage, beans, sprouted seeds—in fact, a melange of fish, flesh, fowl and vegetables, until Fuji's crater is overflowing, and lava-like streams of beef blood and gravy wind slowly down its slopes. Then this edible kaleidoscope is mixed and kneaded and eaten. If the diner is non-Hollandais, he excuses himself from dessert.

### "Outfit for Gentlemen."

Later, in the reading room, I opened a book of hints for the traveler to Java, and on page eight perused a long and elaborate list entitled "Minimum Outfit for Gentlemen." It reads like a resume of all the clothes I had ever owned since I put on long trousers. After the two dozen suits of pajamas and the dozen flannel trousers, and the black coat, waistcoat and fancy trousers, it ended: "Also a waterproof coat, cape and hat, a sun-helmet, a cap for use on board, a straw hat for ashore, a soft felt hat, and a tall silk or opera hat. Gloves should be kept in a dry bottle with chloride of lime."

My dazed mind refused to register further. I thought sadly of my modest outfit, of my few pajamas without about bottles of formaline and alcohol, and I wondered if anywhere in the heart of the Javanese jungles I could purchase 18 suits of pajamas, the lack of which invalidated any claims I might put forth as to the status of gentleman. And what about the rubber and straw and felt and silk coverings

# BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

## HOW ALASKA SCOUTS

To be apportioned \$12,000 in a Liberty loan campaign and to wind up the drive with \$67,000 is a pretty big record. Yet there's a scout troop which did this very thing. Up in Fairbanks, Alaska, it wasn't pleasant weather when the last Liberty loan campaign began. Trails were almost impassable, and driving storms and bitter winds came every day.

But the troop in Fairbanks came forward 100 per cent strong. There were 35 boys in Troop No. 1 and their apportionment for the campaign was first put at \$12,000. A huge clock was made to indicate their progress.

But on the very first day they "busted" the clock, for they obtained subscriptions amounting to more than double that amount. Then the clock was put at \$30,000. Local Liberty loan officials were positive the troop could go no farther by hook or crook. But the end of the campaign saw them, not at \$30,000 but at \$67,100, which represented half the total subscriptions obtained in the whole district. And it was really \$69,100, if we count a \$2,000 subscription one man asked to be allowed to make in recognition of their work.

## SCOUT WEARING 31 BADGES.

Lewis Kayton of Texas Is After a West Point Entrance Ticket.

There are very few boys of seventeen among the Boy Scouts of America who can come up to the record of Lewis Kayton, a first-class scout of San Antonio, Tex., who has just visited national headquarters in New York city.

Scout Kayton was seventeen years old last May and has earned 31 merit badges of the Boy Scouts of America. He had begun preparing to enter scout-



Lewis Kayton

ing long before he was twelve years old, the age it is necessary for a boy to reach before he can become a Boy Scout of America. He was attached to a San Antonio troop for several months before he reached the age of twelve and was initiated into the troop on his twelfth birthday.

He is determined to get an appointment to the West Point Military academy. When he found that the congressional appointments for Texas had all been made he started on a personal campaign to secure entrance to West Point, and to further his ambition he will go to Washington.

## BEAUTY OF SCOUT SCHEME.

The wider your range of interest the greater is your capability for enjoyment, says Scout Commissioner Dan Beard.

Put in another way, the more things that interest you the more fun you have. And to that may be added, the more things you enjoy the more alive you are.

If a fellow loves woodcraft, athletics, sailing, canoeing, natural history, botany, fresh air, mountains and streams, he is alive to all these things and he has more sources for fun, enjoyment or pleasure than other fellows.

Now, then, the beauty of the scout scheme is that a "regular feller" among the scouts is a live wire and can have a good time wherever you place him. That, for instance, is the reason the old scouts of the Camp Fire Club of America enjoy themselves so much and have such bully times.

## ROOSEVELT TO THE SCOUTS.

The boy scout movement is distinctly an asset to our country for the development of efficiency, virility and good citizenship, says Colonel Roosevelt.

It is essential that its leaders be men of strong, wholesome character, of unmistakable devotion to our country, its customs and ideals, as well as in soul and by law citizens thereof, whose whole-hearted loyalty is given to this nation and to this nation alone.

# POULTRY

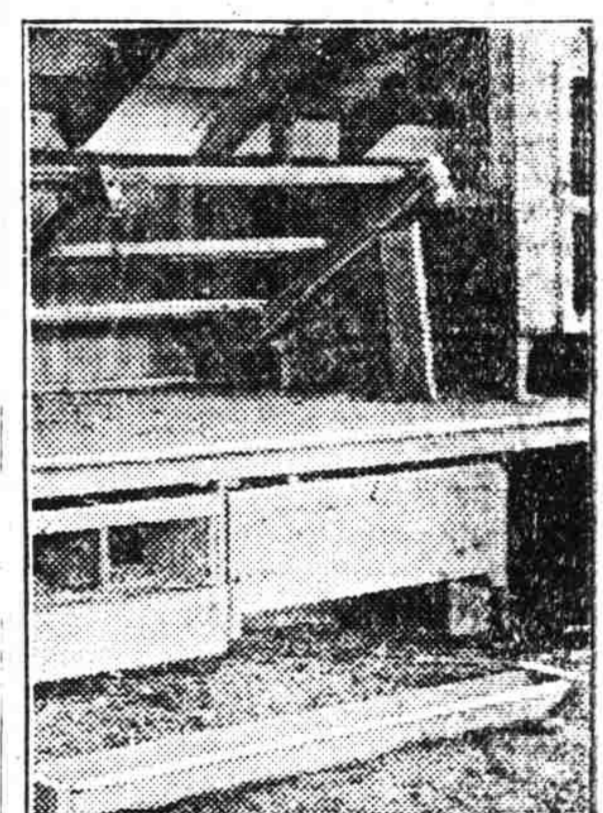
## INTERIOR OF CHICKEN HOUSE

Kind of Floor Most Suitable Depends Greatly on Soil on Which Structure Is Located.

(From the United States Department of Agriculture.)

The kind of floor which is best suited for a particular poultry house depends upon the soil on which it is located, and the use of the house. On light, sandy, well-drained soils a dirt floor is satisfactory, especially for small or colony hen houses. Such floors should be from two to six inches higher than the outside ground surface, and it is advisable to renew them each year by removing the contaminated surface down to clean soil, and to refill with fresh sand or fine gravel and earth. A board floor is generally used where the level of the floor in the house is from one to three feet above the ground surface and in portable houses on land which is not well drained. Board floors harbor rats and rot quickly and should be raised some distance off the ground so that cats or dogs can get under them, which also allows a free circulation of air to prevent the wood from rotting. Cement floors are adapted to long permanent buildings, brooder houses, incubator cellars, and to all permanent houses where an artificial floor is required and can be built on the ground level. These floors are easy to clean, very sanitary, rot proof, and comparatively inexpensive, if one has a cheap supply of gravel or sharp sand.

Wooden floors are usually made of matched flooring and are generally doubled in cold climates to make them tight and warm, in which case the lower layer of boards is usually laid diagonally to strengthen the floor. Floors of one thickness give good satisfaction in most sections of this country and in growing houses. Three-quarter-inch mesh wire may be used under wooden or dirt floors to keep out rats. In making concrete or cement floors and walls select Portland cement of known reputation, which should be kept in a dry place; use clear, coarse, sharp sand or gravel which does not contain over five per cent of clay or silt and crushed stone or gravel one-fourth to two inches in diameter. The gravel should be screened through a one-fourth-inch mesh wire screen and the coarse particles used as stone, while the material which passes through the screen is sifted through a



Well-Arranged Hen House.

40-mesh wire screen in order to separate the sand, and any material which goes through a 40-mesh wire is thrown away. A mixing board with a smooth surface and a box for measuring the sand and gravel are necessary. Spread the sand on the board and add the cement; mix these thoroughly together; add three-fourths of the required amount of water and then the gravel or stone; mix thoroughly and add water to the dry spots, making the mixture just wet enough to be jellylike. Thorough mixing is very essential, as the mortar should completely coat all particles of the mixture. Only enough water should be added so that when the concrete is tamped on laying the water will nicely flush the surface.

## POULTRY FOOD FROM WASTE

Fowls Convert Materials Into Feed That Cannot Be Utilized by Any Other Kind of Stock.

(Prepared by the United States Department of Agriculture.)

Keep this thought in mind in considering the growing of more poultry as a war necessity: Poultry is a means of converting into good food materials that cannot be utilized by man, that cannot be eaten by any other kind of stock, and that without the poultry would be absolute waste. Very clearly it becomes a national as well as an individual duty to keep enough poultry to take up all such waste materials. As long as fowls take the bulk of their feed from such sources, and require to be fed on grain, or other garnered feeds only as a finishing process, additional food is being created.