

# FAIRM STOCK

## ERADICATE LICE ON CATTLE

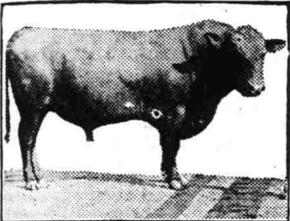
Plan Given to Destroy This Pest Which Causes Injury and Retards Growth of Stock.

(Prepared by the United States Department of Agriculture.)

Cattle lice are injurious to all classes of cattle, but the greatest losses occur in young stock and poorly nourished old animals. Losses are caused by irritation, digestive disturbances, arrested growth, low vitality, and increased death rate.

Ordinarily lice on cattle are not observed until they become so numerous that they cause unmistakable signs of annoyance. Usually the animals whose lousy condition first attract attention are the poor, weak, unthrifty members of the herd, and frequently the owner thinks they are lousy because they are unthrifty, whereas the unthrifty condition may be caused by the lice.

Three kinds of lice are commonly found on cattle, and all three species may be present at the same time, but the same method of treatment may be used for any of them. When they make their appearance on the cattle during the fall or winter they usually spread rapidly until every animal is infested. When a herd is grossly infested it is not uncommon to see some animals with large areas of skin partly denuded of hair, and limited areas bruised and raw from rubbing against posts and other objects. Cattle in this



A Purebred Angus Bull.

condition will not thrive or gain weight normally, and during winter often remain stunted until the old coat of hair is shed in the spring, at which time most of the lice disappear. Hand applications, spraying, and dipping with insecticides are the methods which the bulletin recommends as remedies. In southern latitudes where the winters are mild cattle may be dipped during the winter months without injury from cold weather, but in the northern sections winters are usually too cold for dipping or spraying. All animals in the herd should be treated regardless of the number showing infestation, and the treatment should be repeated in 15 to 16 days.

Hand applications are practical only when a few animals are to be treated, but are especially valuable in holding the parasites in check during weather too cold for dipping or spraying. Some dusting powders obtainable on the market are good when this method is used. The following home-made liquid remedies are also effective: Equal parts cottonseed oil and kerosene, or kerosene and lard mixed in the proportion of one-half pint kerosene to one pound of lard or crude petroleum. Apply these remedies with a brush or cloth, covering the entire body, being particularly careful about the head and ears. For spraying and dipping arsenical dips, coal-tar creosote dips, and nicotine solutions are recommended. They may be applied with a hand sprayer, but the most effective method is to provide a dipping vat and completely dip the cattle two or, in some cases, three times.

## TONIC FOR MOON BLINDNESS

Recommended for Horses Afflicted With Allment Rather Than Cutting Out Teeth.

Moon blindness is a recurrent ophthalmia or inflammation of the conjunctival membrane of the white of the eye and the lining of the eyelids. Close, dark, ill-ventilated stables predispose the horse to moon blindness. The peculiar characteristic is its periodical recurrence and its serious results. Because the attacks often follow each other at intervals of about a month, many erroneously suppose that they are influenced by some phase of the moon—hence the name.

The ignorant recourse to knocking out the wolf teeth or cutting the jaw, or winking cartilage, cannot be too severely condemned. Tonics are recommended for horses affected with moon blindness, as well as such other measures as tend to the improvement of the horse's condition.

## SHED NECESSARY FOR SHEEP

Animals Go Out in Stormy, Cold Weather and Snow and Rain Sticks to the Wool.

A good stable or shed for sheep is necessary if the flock is expected to yield a profit, because they go out in stormy, cold weather, and wet snow and cold rain will stay in the wool a long time and the sheep will be weakened little by little until they get sick and sometimes die from poor care.

# THE KITCHEN CABINET

A friendly look is a better book For precept than you'll find 'Mong the sages wise or the libraries With their priceless wealth of mind. —A. H. Japp.

## INVITING DISHES FOR COOL DAYS

It is often the little touch of garnish given to a dish which takes it out of the ordinary and makes it a thing to be remembered.



The woman who loves cookery and enjoys originating and experimenting will very often surprise herself most happily with the various results. A half cupful of whipped cream and an ounce wedge of cheese may figure in a most tasty garnish. Heap the whipped cream on either pumpkin or apple pie and sprinkle over it the grated cheese. If the pie is served at the table it should be covered before taking in. If cut, each piece may be decorated. The latter makes a more attractive dish.

**Marrons Glaces.**—These will be fine to send to the sailor lad who loves sweets. Shell some large Italian chestnuts and blanch them in boiling water until the inner skin and outer shell can be easily removed without breaking the nut. Drop each nut in warm acidulated water for a few minutes; then simmer them in a sugar sirup until tender, using one part sugar to two parts water. When the nuts are tender bottle and fill with the thickened sirup, sealing like ordinary fruit. When wanted for use drop the nuts into a heavy sirup that cracks in cold water. Dip the nuts into this singly and dry on oiled plates. Walnuts, almonds or pecans may be dipped in melted chocolate and dried in the same way.

**Rabbit Casserole.**—Cut up the rabbit at the joints and lard the legs and breast with strips of bacon. Fry in a little fat until well browned, season with salt, pepper, sliced onion and sprinkle with flour, then brown again. Add a pint of stock and cook in the oven until tender. To many the wild flavor is objectionable. This may be removed by soaking in salt water a few hours. A bunch of herbs may be added to the rabbit while cooking if high seasoning is desired. Cook in a casserole and serve from it.

A hot chocolate sauce served with stewed ripe pears is a dish much liked by chocolate lovers.

It is unfortunate that many who might entertain simply hesitate for fear of criticism; and so they lose the pleasure of giving and their friends the taking of their hospitality.

Man is not only his own architect, but he is even his own posterity.

## THANSGIVING VEGETABLES.

The time-honored mashed potato, baked squash and boiled onions are still our favorites, yet a change in the manner of serving these same common dishes will make them much more interesting.

Beets that are baked in the oven have a better flavor than those which are boiled. Care should be taken in turning them not to break the skin. Serve them chopped or sliced and seasoned with olive oil, cayenne and a teaspoonful of sugar, with salt to taste.

**Stuffed Onions.**—Prepare as many onions as there are people to serve. Parboil until tender but unbroken. Drain and remove the centers and mix with a little cooked ham, finely chopped. Molsten with cream and the yolk of an egg well beaten; season with salt, pepper and sweet fat. Place a little fat on top of each, place in a deep dish and bake, basting with milk or better, cream, during the baking. Cook covered for the first few minutes, then heap a spoonful of buttered crumbs on top to brown.

When the large fresh mushrooms may be obtained there is nothing more delicious to serve with stuffing or forcemeat made of chopped ham and seasoning. Fill the caps and bake in a hot oven fifteen minutes.

**Braised Cabbage.**—After cutting a good-sized cabbage in half let it stand an hour or more, then boil in boiling water to cover until tender, adding salt when nearly done. Drain and remove the hard center after it has been cooking twenty minutes. Put into a saucepan one sliced carrot, one turnip, sliced, one stalk of celery, a few sprigs of parsley, one sliced onion and a bunch of any herbs. Lay the cabbage on top, pour over two cupfuls of stock and boil until tender. Drain and serve on a hot dish.

The large curved stalks of well-bleached celery may be filled with seasoned cream cheese and served as a garnish to a dish of salted nut meats. The meats are heaped in the center of a platter with the celery stalks radiating around them. Nuts cooked in a little olive oil and seasoned with salt and a little cayenne are especially appetizing. Pecans, walnuts and hickory nuts make a good mixture.

After middle age the great temptation is to overeat. If this war does nothing more for our morals than to awaken a habit of abstinence its effect will have a far-reaching benefit.

Nellie Maxwell

# The Persian Gulf



On the Shores of the Persian Gulf.

There is a bit of seashore of such vital importance to our world today that thitherward is directed the anxious gaze of all the leaders of the nations. It figures prominently as one of the questions involved in the great war, is the territory of an important campaign, and was, in fact, one of the prime factors in the causation of the war. It has been a region of high importance since the first morning of our civilization, rich alike in history and fable—probably the cradle of western culture, the playground of many empires gone (and perhaps of others yet to come), whose undulating sands and hills hold the ruins of sixty centuries. It is a haunt of traceful dreams and infinite fascination, a latitude which can lay most plausible claim to the consideration of all of us.

And yet, in our time of knowledge, these coast lands, famous for ages, are scarcely known—no more probably than they were to the curious Greeks of Herodotus' time or to the Chaldeans who studied the stars and the sea a dozen centuries earlier—assuredly no more than they were to the geographers of Bagdad or the merchants of Ispahan in the days of the good Haroun al Raschid, writes Proyer Bunnell in the New York World. The Persian gulf lies brooding with the ages. Around its ancient waters are set the luster-shorn crown jewels of Islam. It is a solitude of obscure wonders awaiting exploration.

The Persian gulf is a landlocked body of water of oblong shape lying between Arabia and Persia. It is about five hundred miles long by an average of two hundred miles wide, extending from northwest to southeast. Its outlet to the Indian ocean, the Straits of Ormuz, is less than three hundred miles from the outpost frontier of India, so that a power controlling the gulf, say by holding a fortress at the tip of the Pirate coast, the Arabian side of the narrow strait, would have an immediate sally port for excursions against the empire of the east. Indeed, with proper railroad facilities in Asiatic Turkey, the Persian gulf becomes the logical route to India.

So it is not astonishing that when the heavy spectacles of German scholarship formed an alliance with kaiserlich mustachios the idea of the North-sea-to-Persian-gulf railroad cropped up immediately and showed extreme pertinacity. The center of equilibrium in the Orient lies in the control of the Persian gulf.

## As in the Days of the Prophet.

To one side is Persia, to the other Arabia, with crumbled Babylon looking down from the north. Where a fairer setting for the romancer? Along the low, sandy and forbidding west shore lie the provinces of El Hasa and Oman, the latter with that precious territory known as the Pirate coast. Here the various touches of modern culture are perfectly unknown. The Arab holds forth much as he did when the prophet was raising the first ructions of the Islamic storm. And the Arab is a person of wide and deserved reputation. On this coast he is seen in his most characteristic guises—and also in roles comparatively unknown to the outside world. Camels, sand storms and the desert are the usual settings for the burmoused follower of the prophet. But on the Persian gulf coast the Arab has become an expert sailor—and pirate. He follows both of these worthy avocations with all the gulf traditional of his breed—and often it is quite quite fantastic to the occidental mind.

The coast has long been a refuge for outlawed characters from western Europe. They partake readily in the robberies and piracies of the natives, which in spite of English gunboats flourish exceedingly. Slave trading and gun running are lucrative professions, and the warriors of central Asia are enabled to make large amounts of trouble, thanks to the rifles placed in their hands by these hardy rascals of the gulf littoral.

All along the sandy waste lie treasure stores of ruins. Travelers have described half-buried stone formations, the relics of man long before the early civilization of the region. There is a resemblance to the famous stone age work at Stonehenge and other remains

of prehistoric man in Europe. Southern Arabia holds the remains of what seems a very early and quite unknown civilization. Excavation may add a new and revolutionary page to the history of culture.

Large parts of Arabia have never been explored by the outsider, some not even by the Arabs themselves, it would seem. The natives will tell you that certain sections are impassable. Some of this may be taken with a trifle of reserve, for wily desert merchants have been known to spread horrifying reports as to the fatal characteristics of this section or that—that the very air is poisoned—thereby frightening away thieving tradesmen from the right of way of well-laden caravans.

## Land of Romance and Ruin.

The Persian side shows a rugged beach formation with bristling cliffs and rocks. There lie Bushire and Basra—from this latter Sindbad, a historical character, sailed on his never-to-be-forgotten voyages. To the interior lie Shiraz and Ispahan, of poetico-romantic glory. It is a land as strange as Araby itself. Take the punishment of slaves. When a slave has misbehaved himself seriously enough he is punished by being freed and left to earn his own living, which virtually consigns him to a lingering death.

Across the Straits of Ormuz, opposite the tip of the Pirate coast, is the once great trading city of Ormuz, now a ruin, showing evidences of vanished magnificence. Western travelers who visited the city in the days of its splendor five hundred years ago used extravagant language in describing the wealth and luxury which prevailed there. But Ormuz after undergoing spectacular ups and downs finally decayed and fell into dust, and is now an object for the philosophic ruminations of the tourist, a cadaver for the dissecting picks and shovels of the archeologist.

There are few ports on this rough coast and the interior is harried by robbers and fractious tribesmen. There are sites and cities untouched by the ravages of tourists, although they have been drummed into the head of the western world by the great Persian poets in their latter-day occidental vogue.

At the narrow northern shore of the Persian gulf lies the ancient land of the Chaldeans. It is here that the storied rivers, the Euphrates and the Tigris, unite and flow into the gulf.

On the Tigris is Bagdad, the city of the Arabian Nights. The ruins of Babylon are near the Euphrates; the rivers run almost parallel. On every side, on the sands, or more often beneath them, are the decayed remnants of days which stir the imagination of the dullest. Persia, Chaldea, Arabia—all clustered about the gulf—and the tourist found them not.

## HIS ALL-IMPORTANT QUESTION

Many Things Happened While Eager Young Man Waited Answer That Meant So Much to Him.

He had asked her a question of the greatest importance and one which he felt warranted an immediate reply. She seemed very calm and collected herself much as an Indianapolis street car conductor would collect a nickel fare and one cent for a transfer.

As he searched her face and found nothing but a small brown mole near the end of her nose he knew that she must answer his question. Something told him that she would, but, of course, he didn't know what. Slowly a hectic flush began to suffuse her cheeks. He didn't even know what hectic meant and, therefore, didn't appreciate one when it suffused. He would have recognized a straight flush in an instant.

Must he bound her for a reply? Nope; decidedly nope. Must he ask her again? Nope—er—that is to say, yep—or rather, yes ma'am.

"Well, what do you think of Germany's reply to Mr. Wilson?" she squiggled, alternating from one foot to the other until he had tried all two of them.

"I don't know, George," she rebounded, as she broke into the chorus of "Don't Feed the Hand That Bites You."—Indianapolis News.

# DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

## HATTIE, THE ELEPHANT.

"I'm the keeper's pet," said the elephant named Hattie.

But the children didn't know that Hattie was speaking to them as they stood about her cage.

"Hello, Hattie," called the keeper, who came in at that moment.

"Hello," called Hattie, in elephant tones.

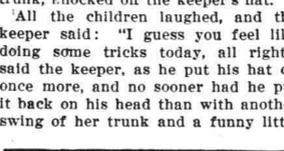
"Well, how about some tricks today?" asked the keeper.

And all the children gathered around the keeper and said to him: "Will the elephant do some tricks today? Oh, won't that be fine! Oh, please ask the elephant to do some tricks, Mr. Keeper."

"Well, how about it, Hattie?" asked the keeper, going into Hattie's zoo home.

Hattie didn't answer, but made a tiny little noise, and taking her great trunk, knocked off the keeper's hat.

All the children laughed, and the keeper said: "I guess you feel like doing some tricks today, all right," said the keeper, as he put his hat on once more, and no sooner had he put it back on his head than with another swing of her trunk and a funny little



"Well, Another Trick!" Said the Keeper.

elephant chuckle, Hattie had knocked the keeper's hat off again.

"What does that mean?" asked the keeper. "I suppose you think that is a very fine trick, and so you must do it twice, like folks who sing or who recite poetry, and they do it again, or something else like it if people clap enough—is that it, Hattie?"

Hattie said nothing, but waved her trunk from side to side as though to say, "Yes."

"Well, another trick," said the keeper, and he nudged the end of Hattie's trunk, so she knew that was the signal to stand up straight on her hind legs. Then she swung the keeper up, too; and then she slowly got down to the ground, let the keeper off, rolled over and then got up.

The children all looked on eagerly.

"More, more, Hattie," they shouted.

So Hattie looked at the keeper and the keeper looked at Hattie and said: "They seem to like our tricks, Hattie, so we'll do a few more, eh?"

And once more the elephant knocked the keeper's hat off.

"Hattie means, 'Yes, we'll do some more tricks,' explained the keeper.

So Hattie stood on her front feet, and then she knelt down while the keeper got under her, and she got up once more, very carefully stepping so as not to hurt the keeper.

Then the children were allowed to give Hattie some peanuts, and they didn't see at first that Hattie was taking as many as she could and not trying to eat them at once, for fear she would miss getting a few others.

She held them in her trunk as she took more, and if she had been able to speak to the children she would have said:

"Gracious, goodness, mercy me! There is no use in having a trunk if one can't store away things in it. I have no best clothes to pack away, no winter furs to store for the summer and no summer swimming suits to put away when winter comes around.

"But I can put away a peanut or two or three while I am getting a few more." And when the children saw what the elephant was doing they were highly amused.

They fed the other elephants, too, but only when the keeper told them they might, for they knew that giving elephants or any animals all the food they wanted was not being good to the animals.

They didn't know how much food the animals had already had, and they might make them sick. And it's hard to be a sick animal, for an animal can't talk and tell people of his aches and pains.

So they gave just what the keeper told them they might, and they thanked Hattie most politely for doing her tricks for them, and as they thanked her, Hattie once more knocked off the keeper's hat, which the keeper said means, "Good-by, children. Call again!"

## The Good and the Best.

The good method will do till you find a better one. But it is a fatal mistake to be satisfied with the second-best when the first-best is attainable. The proverb which says that the good is the greatest enemy of the best might be carried further without forcing it unduly. For the good which makes us satisfied to stop short of the best is the enemy of all progress and growth.—Grit's Companion.

# POULTRY

## MOST PRODUCTIVE HEN TYPE

Poultry Keepers Aim to Combine Economy and Efficiency—More Eggs From Fewer Hens.

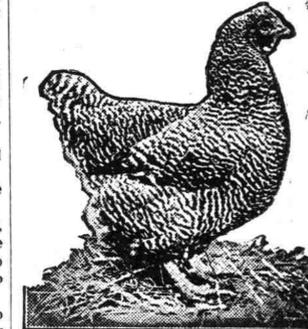
(Prepared by the United States Department of Agriculture.)

American poultry keepers as a class have always aimed to combine economy and efficiency in poultry production. In war-time patriotism impels them to extraordinary efforts in this direction, moving them to do everything, and to leave nothing undone that will help to quickly increase the nation's supplies of poultry and eggs. It is not the high cost of feed alone, since America entered the war, that has led to more careful attention to the routine work in poultry keeping, and to greater judgment and skill in feeding. The saving of money has been an incentive, but, above and beyond that, every poultry keeper realizes that getting better production from less feed is doing double duty in conservation and production—saving feed and at the same time increasing food.

That American poultry keepers are, on the whole, more efficient in egg production seems to be plainly indicated by the fact that, as compared with the period before the war, market receipts of eggs increased more than receipts of poultry. Reports from persons in touch with production in many localities agree that more eggs are being produced from the usual numbers of hens kept, and in many instances from smaller numbers. It may well be presumed that such efficiency in one line of production extends to others closely co-ordinated with it, and that poultry meat is being grown more economically—though no common statistics indicate it, and it is not so readily observed in common practice.

Among professional breeders of standard poultry the first result of war-time conditions was to emphasize afresh, and more effectively than ever, the benefits of rigid selection of breeding stock and severe culling of the young stock while growing. The high cost of feed hit this class of poultry keepers hardest because, even under normal conditions, a considerable part of their stock must be carried for quite a long time after coming to maturity before it is sold. The concentration of interest and industry upon things immediately relating to the conduct of the war and the production of food tended to decrease the demand for their stock.

So, with stock actually costing a great deal more than in normal times, they had to face the problem of either reduced sales or lower prices on good grades of stock to attract trade. Some chose one alternative, some the other; but all adopted the policy of using only



Barred Plymouth Rock Hen.

breeders of the very best type, and so reducing to the lowest practical point the waste of feeding inferior young stock.

Professional breeders were compelled to do this, because no other plan of economizing comparable to it in efficiency was open to them. Good feed in abundance had to be used, whatever the cost, or their birds would not attain full development and command profitable prices.

Their methods generally are so well adapted to their work that no considerable saving of time and labor is possible. The only solution of their problem was the exclusive production of poultry of the quality that would bring profitable prices, for in feed and care birds of high quality cost no more to produce than those of greatly inferior quality.

For the professional breeder this exact adaptation of the stock to the end for which it is designed is a necessity. In the matter of producing eggs and meat there is not the same absolute necessity. The volume of production can be maintained, and even greatly increased, by the continuance and extension of those better practices which have made possible so much of the increase which has already been attained. But if the producers of eggs and poultry for the table are to do their utmost to increase the supplies of those products, the easiest, the shortest and the surest way is through general use of the most productive types; that is, by the use on the part of every poultry keeper of the most productive types in his stock. It is not meant that there should be wholesale replacement of ordinary stocks by stock of strains celebrated for extreme high production. That may be done to advantage in many instances. But with the great majority of poultry keepers immediate gain in production must be made by good use of such stock as they have.