



LIVE STOCK

REMARKABLE RACE BY HORSE

Castor, Morgan Gelding, Finishes Long Endurance Contest With Clean Speed Record.

(Prepared by the United States Department of Agriculture.)

In a 300-mile endurance contest with horses of the purest Arabian breeding, "Castor," a Morgan gelding bred by the United States department of agriculture at its Middlebury, Vt., Morgan horse farm, was the only horse with a clean speed record at the end of the fourth day of the grueling contest. "Castor" won third place for speed at the end of the contest, notwithstanding the fact that he fell in the deep sand on a bad bit of road, injured his nose, and made the last five miles in a walk. This achievement is an indication of what has been accomplished by the department of agriculture in the rehabilitation of the Morgan breed during the few years since the work was undertaken.

The race was from Fort Ethan Allen, Vt., to Camp Devens, Mass., largely over unimproved roads. The purpose was to stimulate interest in the breeding of cavalry mounts throughout the United States. A majority of the horses entered were Arabians. One was a crossbreed that had seen overseas service and was the first horse to pass successfully through quarantine at Newport News. Two were Morgans, bred at the department's farm. The veteran of overseas service, "Bob," owned and ridden by Colonel George, led the field at the beginning of the race, but was taken out before the finish. The two Arab-



Castor, the United States Department of Agriculture Morgan Gelding Which Recently Made Such a Remarkable Record in a Long Distance Race.

ians to finish ahead of the Morgan after his accident were Rustem Bey and Ramla.

Mal. C. A. Benton (retired) was one of the judges, acting as the representative of the bureau of animal industry.

COST OF HORSE BLEMISHES

Defects Cannot Always Be Prevented, but One Bad Spot Will Prove Expensive.

A horse market report from one of the Western selling points says: "When present, blemishes take off up to \$50 or even more from the price of first-rate animals of the same type." Blemishes can't always be prevented, but it is good business to try to prevent them, for, as can readily be seen, one bad spot in the makeup of a horse may mean the difference between profit and loss on him. Outside of precautions to prevent injury the only safeguard against blemishes is to breed only sound mares to sound stallions. Sometimes a colt will be curly or otherwise defective, in spite of all that can be done to avoid such weaknesses, but that is no argument against trying to produce only the good ones.

ADDITIONAL FEED FOR PIGS

Scalded Middlings, With Milk Added, Placed in Shallow Trough Is Fine for Porkers.

When the pigs are about three weeks old they will want to eat more than the milk they can get from their mother. A small shallow trough should be placed where the sow can't get to it. Scald some middlings, stir and pour in some milk. Put into the feed about a tablespoonful of molasses. Drive the little pigs carefully over to the trough. They will get the odor from the molasses, put their noses to the feed, lap it and begin to eat.

PROPER QUARTERS FOR PIGS

Animals Should Be Kept in Dry Pens and Fed in Clean Troughs—Prevent Chilling.

Pigs should always be kept in dry, clean quarters and fed in clean troughs. They should not be allowed to run out in cold rain or allowed to become chilled in any way. Sows run through filth and then being suckled will often cause pigs to scour.

BOY SCOUTS

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

SCOUTS EMBODY BEST IDEALS

"During my four years in Germany," says James W. Gerard, former American ambassador, "I saw much of the child life of that country. The children were paraded through the streets singing their songs of hate. In the schools they were taught a deliberate perversion of history. For instance: The Fatherland did not wish to injure the Belgians, but the wicked Belgians promised to allow our troops to pass through their country and then attacked them."

How different are the methods that are used to bring out the best in the childhood of this, our own country! While the Germans had organizations which were intended to develop hatred and like passions in the hearts of the young, we have the Boy Scouts of America. This splendid organization well illustrates the difference in ideals between the two countries. In the Boy Scouts the boy subscribes to an oath to be true to himself and his country and to keep himself morally and physically fit at all times. He also pledges himself to "do a good turn daily."

The boy is taught woodcraft and many other useful things. He participates in big public functions and civic ceremonies. From the very first he is led into the higher citizenship.

PRISONERS AID SCOUT PLAN.

Through the gray of the granite walls that shut away the inmates of the Minnesota state prison from the rest of the world came this little story which shows that "stone walls do not a prison make nor iron bars a cage."

In the office of George D. Pratt, treasurer of the National Council, Boy Scouts of America, New York, a letter arrived from Stillwater—a letter containing \$28.50, "in payment of the following applications for associate membership in the National Council of the Boy Scouts of America."

Daniel Blue, Frank Meyers, Joseph Kelly, Charles Kramer, J. W. Schwartz, George Olson, Jacob Red Bird, N. A. Burke, August Ruther—all prisoners.

Far removed from the blue skies and running streams and long, winding roads that perhaps they themselves had trod in their boyhood, they looked back through the years, at the what-might-have-been, at the different lives they might have led had they been shown differently, and "came across" that other boys might have a fighting chance.

SCOUTS URGE AMERICANIZATION.

The executive board of the Boy Scouts of America has decided to strengthen its program for citizenship training in order that even a greater emphasis than before would be placed upon developing patriotism and Americanization.

It was also agreed that special effort would be made to develop a program for older boys, affording them an opportunity to "learn by doing," in preparing for citizenship responsibilities.

The executive board meeting was attended by Messrs. Walter W. Head, of Omaha; John M. Phillips, of Pittsburgh; George D. Porter, of Philadelphia; Alfred W. Dater, of Stamford; Hon. James J. Storrow, of Boston; Charles P. Neill and Colin H. Livingstone, of Washington, D. C.; Mr. Daniel Carter Beard, of Flushing; John Sherman Hoyt, George D. Pratt, Lieut. Col. Theodore Roosevelt, Jeremiah W. Jenks and James E. West, of New York City.

Mortimer L. Schiff was selected as the representative of the Boy Scouts of America on the International Scout committee.

SPOKANE SCOUTS AS FIREMEN.

At a meeting of the fire prevention and fire insurance committee of the chamber of commerce in Spokane, Wash., it was decided to perfect a permanent organization to be known as the Spokane Scout Firemen.

The organization will consist of Boy Scouts who have passed certain examinations on fire prevention. Fire Chief A. L. Weeks will be ex-officio chief of the organization.

Deputy State Fire Marshal Groce stated at the meeting that he cited the boy scout fire organization as an example and incentive on his visit to other states and towns in the state. He had slides made of the Spokane scout fire exercises to induce other cities to follow Spokane's lead.

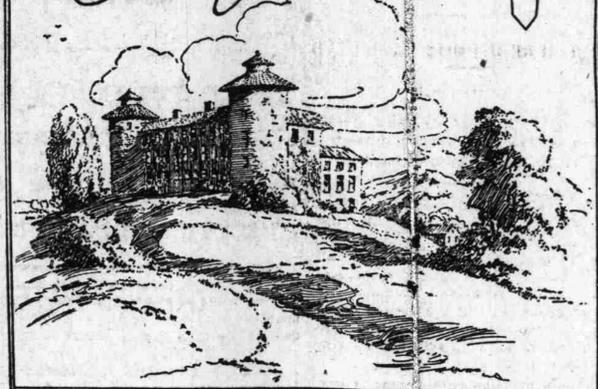
SCOUTS TO HAVE MOTOR CORPS.

The council of the Boy Scouts of America in Westchester county, New York, is making extensive plans for the development of an efficient county boy scouts motor corps.

Applications are being received at county headquarters from older boy scouts who have autos which can be of service for emergency calls.

As soon as the corps is efficiently organized, its services will be at the disposal of all legitimate organizations and other good causes.

Birthplace of Lafayette



Chateau de Chavagnac.

BEFORE daylight on the morning of September 6, 1918, there was an unusual amount of bustle and stir in the little town of Aubiere, a suburb of Clermont-Ferrand, the capital of the department of Puy-de-Dome, in one of the most historic regions of France—the ancient province of Auvergne, says the Christian Science Monitor. What was the occasion which produced all this early morning excitement? Surely no call to battle or no signal to go over the top, because the actual horrors of the world war never extended into this sleepy corner of south-central France; and the American regiment quartered hereabouts was merely passing through the last stages of its preliminary training prior to its triumphant moment of action upon the heights of the Meuse, which occurred during the last days of the war.

It was the one hundred and sixth anniversary of the birth of the great Lafayette, and the regimental band of Col. Arthur S. Conklin's Three Hundred and Third heavy field artillery regiment had been invited to share with a few American army officers the honor of representing the American expeditionary forces—yes, the United States of America—at the birthplace and the early home of the great hero who aided so much in the work of winning its independence as a nation. The last bandsman had returned from the early breakfast served in the village square of Aubiere, and with his instrument had joined the crowd already climbing into the huge army motor trucks drawn up before the band's billet.

As the first rays of the dawn appeared, and the procession of Aubiere's peasants commenced from the crooked alleys of the town to the surrounding fields and vineyards, the trucks moved out of the village and over the hill toward Clermont.

After the brief ride through the thoroughfares of the city of Clermont-Ferrand, which was just awakening to the day's activities, the bandsmen arrived at the commodious railway station where specially reserved cars on the morning train south awaited them. After the sun was up the train ambled out of Clermont and was soon making its way leisurely through the colorful Auvergne country.

The Setting Supreme.

The day proved to be perfect, warm, and clear; the views from the car windows were entrancing, and the "mademoiselles" tending the gates at each crossing waved their greetings to the groups of young Yankee soldiers which filled the windows of each compartment in the train. The landscape was dotted here and there with the picturesque red-roofed villages, from the center of which rose the gray stone church towers; the countryside seemed to be an immense vineyard filled with endless acres of grapevines; and the mountain peaks, now extinct volcanoes, stood out in bold relief against the clear blue sky like sentinels. Occasionally an old castle ruin frowned upon the travelers from some overhanging cliff or neighboring hillside.

After a ride of three hours, the train passed into the department of Haute Loire and made a short stop at Brionde, where many gayly-dressed country folk with their lunch baskets boarded the cars. A few moments later, the train reached the little village of Paulhaguet, where the order sounded to detain. After much hurrying and scurrying about at the little way-station, many vehicles of every sort and description were pressed into service for the transportation of the men to their destination. Some rode in autos, some in carriages, and a bass tuba player with his immense instrument was obliged to ride on the front seat of an outlandish coupe, by the side of the driver. The horse was not fleet-footed; and the tuba player reached the Chateau de Lafayette nearly an hour later than the other bandsmen, who had watched the great bell of his brass horn dazzling in the sun's rays, slowly making its way up the mountain road several miles below.

Fine Ride to Old Castle.

And what a ride it was! what superb scenery and glorious country, picturesque, mountainous. It seemed difficult to believe that a land of such overwhelming beauty in summer could

in winter be transformed into a wild, bleak region known as the Siberia of France. It was a great day for the young Americans; a most delightful diversion from the daily routine in Aubiere, marching drills and drills in the uncomfortable gas masks, band rehearsals, parades, and reviews, and evening band concerts in the town square.

The Chateau de Chavagnac Lafayette stands upon the crest of a lofty eminence commanding a magnificent view of the beautiful Auvergne country; miles and miles of verdant fields and woods stretched far away to a distant horizon flanked by long ranges of majestic hills and mountains. The grounds of the chateau are spacious and attractive, and the little village of Chavagnac adjoins the estate on one side, while the other three sides are open to the distant view. The old castle itself, flanked on two sides with large round towers, presents a strikingly medieval appearance; long rows of French windows are built across the upper portion of the front of the building, and large portholes are seen on each side of the small main doorway.

The castle was built in the fourteenth century, burned in 1701 and rebuilt, as nearly like the original as possible, before Lafayette's birth, on September 6, 1757. The family records date back to the year 1000, when "a certain man" by the name of Motier acquired an estate called Villa Faya, and thereafter, he became known as Motier de la Fayette," according to Martha Foote Crow in her biography of Lafayette.

The great hero is a direct descendant of Pons Motier and the noble Alix Brun de Champetieres who were married in 1230, and according to the old parish register in Chavagnac Lafayette's full name was Monseigneur Marie-Joseph-Paul-Yves-Roch-Gilbert Dumotier de Lafayette. Here, in this grim old castle, the Marquis de Lafayette spent the first 11 years of his life; and in later years the hero returned to his birthplace after his triumphant career in America and lived here for a time with his family. He instituted various kinds of reforms on his estate and in the villages adjoining; and all of the work for the people of his native town was for their betterment, their enlightenment, and emancipation. The peasantry were greatly attached to him.

The later years of Lafayette were spent at his wife's estate, La Grange, 40 miles east of Paris.

The latter part of the forenoon of this anniversary day in 1918 was spent in looking over the estate and neighboring village. The bandsmen were conducted through the chateau, saw Lafayette's own room and what few relics are to be seen, including a peculiar looking article of furniture designated as his bathtub. Many of the American boys wandered through the quaint, picturesque village, visited the venerable parish church and purchased beautiful lace work made by the women of the town to send home to their friends.

Crowds of French people arrived on the scene with their lunches, making the affair an out-of-door picnic, as is their usual custom. At noon a sumptuous dinner was served to the bandsmen in the chateau itself, and in the afternoon the celebration took place on the broadly-sweeping lawn in front.

It was a brilliant scene. The band rendered a splendid concert, and its leader, Arthur Shepherd, was presented with a bouquet. In reply to the presentation speech Mr. Shepherd thanked the donors and expressed the honor which his and his men felt at being present at such an event. Many distinguished people, including French and American army officers, were there. Later in the day the bandsmen were conveyed back to Paulhaguet, where they boarded the train as the sun was setting over the hills, and reached Aubiere late in the evening with the beautiful day a never-to-be-forgotten memory.

The KITCHEN CABINET

Faith is an invincible and invisible magnet, and attracts to itself whatever it fervently desires and calmly and persistently expects.—Trine.

SEASONABLE DISHES.

Put a pound of round steak through the meat grinder with one green pepper and a slice of onion, season with a teaspoonful of salt and a few dashes of pepper, then flatten into a large cake. Add a pinch of nutmeg and mix thoroughly with one egg and a half cupful of fine cracker crumbs. When all is combined, shape into balls and sear in hot fat. Lower the heat and cook for half an hour, turning often. Ten minutes before serving drain off the surplus fat, leaving two tablespoonfuls. Add two tablespoonfuls of flour and mix well. When browned add enough milk to make a smooth sauce. Coat each ball with the sauce, arranging them on a chop plate. Garnish with parsley and serve piping hot with baked potatoes.

Another nice way to serve hamburger steak is as follows: The steak must be free from gristle and well seasoned to suit the taste. Some like a pinch of cloves with a bit of minced onion with salt and pepper. Toast rounds of bread on one side and place them in a baking dish untoasted side up, spread with butter then spread with the seasoned meat a half inch thick. Place in the oven and bake until the meat is brown. The juice will all be held in the bread, making a very tasty and simple dish.

Cranberry Tart.—Bake a pastry shell and fill it with the following: Wash one quart of cranberries and cook until soft with a cupful of water. Put through a sieve and boil up again with a pound of sugar or less. When cool place in the baked shell and cover with a meringue. Brown in the oven and serve cold.

Any canned fruit may be served in this way. Beat it and thicken if necessary with cornstarch, cook well, cool and fill the baked shell. Cover with a meringue and bake until brown. Thickened fruit juices make most tasty pie filling. Gelatine or jello may also be used, topped with whipped cream, as the meringue could not be used unless cooked over hot water, as it could not be baked without melting the jelly.

Fear paralyzes healthy action, mental and physical. Worry corrodes, poisons and pulls down the organism. It is a perverted mental state that externalizes itself in various physical ailments according to the peculiar tendencies or weaknesses of the one in whose organism its effects find lodgment.—Trine.

WHAT TO EAT.

We all enjoy new dishes; but for real enjoyment nothing takes the place of the old-fashioned dishes of our grandmothers.

Bean Porridge.—Soak two cupfuls of beans over night. In the morning

bring to a boil, stir in a bit of soda as big as a pea, drain and cover with fresh water. Boil slowly until nearly done, add salt, a tablespoonful of butter and then allow them to simmer until the water is nearly cooked away. Mash with a potato masher and add a quart of rich milk. Stir well, bring to the boiling point and serve with crackers.

Serve a few nuts and raisins for dessert occasionally; they are wholesome and less expensive of time as well as money.

Apple John.—Slice into a deep buttered pie tin four tart apples. Sprinkle with sugar and cinnamon, dot with butter. Pour over them a dumpling mixture or a rather thin baking powder biscuit dough. Bake in a hot oven until well browned. Serve with cream and sugar or a hard sauce.

One Egg Cake.—Take one cupful of sugar, two tablespoonfuls of sweet fat, two-thirds of a cupful of thick sour milk, one-half teaspoonful of soda, and the same of baking powder sifted with one and one-half cupfuls of flour. Beat the egg and add to the sugar and fat. For an icing one may use a half cupful of grated chocolate, cooked to a cream with one-fourth of a cupful of milk; add one cupful of brown sugar, and cook until a soft ball is made when dropped in water. Then add one teaspoonful of butter and one-fourth pound of marshmallows and beat. This cake may be baked in muffin pans and if served hot needs no icing. If baked in a sheet and cut in squares served hot, it makes a fine pudding with any preferred sauce. For a layer cake it may be filled with jam or marmalade and served as a dessert.

Nellie Maxwell

Try It on the Donkey. When a gypsy girl wants to know how soon she will be married, she whispers into the ear of the first donkey she meets. "Shall I soon have a husband?" If the donkey moves his ear, she will. If he stands immovable, she won't. So if you have a little donkey in your home—

POULTRY FACTS



PAINT AIDS POULTRY HOUSE

Adds Greatly to Appearance and Service of Buildings—Whitewash Is Cheapest.

(Prepared by the United States Department of Agriculture.)

Painting adds greatly to the appearance and service of all buildings and appliances. One may buy ready-mixed paints or may purchase paste pigments and oil and mix them. All surfaces should be clean and dry before they are painted. Use a priming coat made of equal parts of paint and linseed oil and cover with one or more coats of paint, which should be thoroughly brushed into the surface.

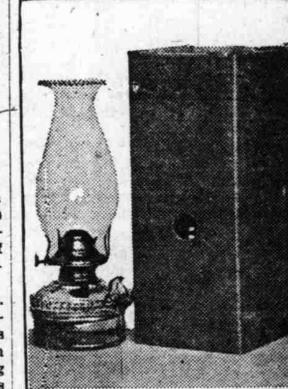
Whitewash is the cheapest of all paints, and may be used either for exterior or interior surfaces. It can be made by slaking about ten pounds of quicklime in a pail with two gallons of water, covering the pail with cloth or burlap and allowing it to slake for one hour. Water is then added to bring the whitewash to a consistency which may be applied readily. A weatherproof whitewash for exterior surfaces may be made as follows: (1) Slake 1 bushel of quicklime in 12 gallons of hot water; (2) dissolve 2 pounds of common salt and 1 pound of sulphate of zinc in 2 gallons of boiling water; pour (2) into (1), then add 2 gallons of skim milk and mix thoroughly. Whitewash is spread lightly over the surface with a broad brush.

FIND PERFECTLY FRESH EGG

Quality Is Largely Determined by Ease With Which Yolk Moves—Hints on Candling.

(Prepared by the United States Department of Agriculture.)

It is necessary to rotate an egg before the candle if one is to obtain an accurate knowledge of its condition. By tilting at various angles, the location and size of the air space can be seen, and very often the position of the yolk. But the quality of the egg is very largely determined by the ease



A Home-Made Egg Candling Outfit.

with which the yolk moves and the direction of its motion. The operator, therefore—

1. Grasp the pointed end of the egg with the tips of the fingers.
2. Holding the blunt end uppermost, place the egg closely against the opening, or spout of the candle.
3. Give the egg a quick turn to the right or left, watching the movement of the yolk.

If the egg is perfectly fresh it may be difficult to find the yolk at first glance, but as the egg is turned a glimpse of it will be obtained.

MENU HINTS FOR HENS

(Prepared by the United States Department of Agriculture.) Use home-grown grains and their by-products supplemented with meat and fish scraps, or milk. Mix these feeds to make a properly balanced ration. Feed a scratch mixture of whole or cracked corn twice daily. Feed a mash, either dry or wet, made of ground grains and meat scrap. Make the hens exercise for their feed. Provide a light feed of corn in the morning, supplying only what the hens will clean up in a half-hour. Give a full feed in the afternoon, especially in cold weather.

MAKE PROFIT FROM POULTRY

No Reason Why More Farmers Cannot Make Money by Selling Breeding Stock and Eggs.

Many farmers are now breeding standard-bred poultry, exhibiting the same, advertising, and making a good profit from the sale of breeding stock, eggs for hatching, etc. There is no reason why other farmers cannot do as well.