FALL FRESHENED

Records Show That Animals

10,870 Animals in 64 Testing Asso-

ciations-Some Exceptions

to Rule Cited.

Cows," by J. C. McDowell.

Fall Freshening Best.

cost. The winter ones were second,

On the basis of individual months,

the largest income over feed cost was

made by the cows freshening in De-

cember, with October second, Novem-

ber third and January fourth. The

cows calving in October ranked first

in both milk and butterfat production.

Exceptions to Rule.

clusively that fall or early winter

freshening is desirable in most parts

of the country, there are exceptions

to the rule. The dairyman who has a

steady market for milk at fair prices

More Cows Should Be Allowed to

Freshen in Fall Months.

during all seasons of the year will

usually find it to his advantage to

keep the supply fairly uniform from

from month to month. The percentage

of cows that should freshen each

month in the year will vary to some

extent in different localities and on

different farms in the same locality.

At present in market milk districts

there is usually a surplus of milk in

the late spring and early summer, and

more cows should be allowed to

freshening problem on any farm. It

may be obtained free by addressing

the Department of Agriculture, Wash-

ALFALFA IS GOOD FOR SHEEP

Excellent Feed for Either Breeding or

Fattening Animals-Finer Cuts

Are Best.

Alfalfa hay is good feed for either

preeding or fattening sheep. The finer

cuttings are best for them, as there

ls less waste. Experiments have

shown that market mutton can be pro-

duced on alfalfa alone, but a small

grain ration with the roughage gives

more economical gains. A little grain

with the hay is good for breeding stock.

HAY AND PASTURE COMBINED

Timothy Should Be Sown Liberally

in the Spring.

This Fall, Followed by Clover

Timothy seed is cheaper than usual,

so put it on liberally this fall. Of

course you will sow clover seed in the

spring for timothy don't build up soil

and clover does, while the two make a

combination which is hard to beat for

COSTLY HOUSE FOR POULTRY

Fowls Kept Therein Are Any

Better Than Average.

that the stock kept therein is any bet-

is of his stock of poultry.

hay and pasture.

The bulletin should prove to be

valuable guide for solving the

freshen in the fall.

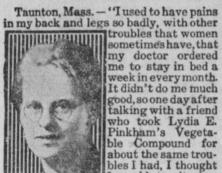
Ington, D. C.

Although the evidence shows con-

spring third and summer fourth.

DOES LAUNDRY WORK AND HOUSEWORK TOO

Surprised to Find Herself Feeling So Well



I find that I can work in the laundry all through the time and do my housework, Last month I was so surprised at myself to be up and around and feeling so good while before I used to feel com-pletely lifeless. I have told some of the girls who work with me and have such troubles to try Lydia E. Pinkham's Vegetable Compound, and I tell them how it has helped me. You can use my testi-monial for the good of others."—Mrs. BLANCHE SILVIA, 59 Grant St., Taunton,

It's the same story—one friend telling another of the value of Lydia E. Pink-ham's Vegetable Compound.

TOO

Death only a matter of short time Don't wait until pains and aches become incurable diseases. Avoia painful consequences by taking



The world's standard remedy for kidney, liver, bladder and uric acid troubles—the National Remedy of Holland since 1696. Three sizes, all druggists.

Look for the name Gold Medal on every box and accept no imitation



HALE'S HONEY

The tried home remedy for breaking up colds, relieving throat troubles; healing and soothing—quick relief for coughing and hoarseness. 30c at all druggiets; Use Pike's Toothsche Drope.







Embarrassing. Willis-How do you like the combination furniture they have in some

of these New York flats? Gillis-Not at all. I went to bed in a piece of that kind of junk the other night at a friend's house and when I woke up, two women were serving breakfast on the foot-board, a fellow was signing checks on the head-board and another fellow was underneath the bed making coffee.-Life.

What cometh from the heart goeth

New friends and old enemies are not

above suspicion.



APPETIZING USES FOR VARIOUS CUTS OF PORK TO ADD VARIETY



Girl Club Members Witnessing Demonstration in Cutting Up Port at the Beltsville Government Farm

Pork is one of the most widely used meats. In China, for example, pork is the staple flesh food; in this country it constitutes a large part of the meat used in the farming districts. Naturally where hogs are slaughtered on the farm use is made of all cuts of the pork, but persons who purchase meat from the markets are likely to limit their selection to chops, roasts, ham and bacon.

The following suggestions made by the United States Department of Agriculture may be of help both to those who buy their pork at the market and to the farmers who may be glad to secure greater variety in the use of

their home product. There is no marked difference in the tenderness of the different cuts of pork, but the meat from the fore quarter is somewhat coarser grained than that of the loin and hams, and the proportion of fat to lean is greater. Shoulders well-trimmed and smoked

are satisfactory to use in place of ham. if offered at a price low enough to offset the larger amount of bone which they contain. The thick end of the shoulder is known as the Boston butt. Shoulders are sometimes boned, rolled and smoked. Since there is practically no waste to this cut, the real cost can readily be estimated. Smoked hams and shoulders are commonly boiled, but both are excellent when baked, fried or broiled.

No matter what the method of preparation, all pork should be thoroughly

Baked Smoked Ham or Shoulder. Wash the ham or shoulder well, over with cold water and simmer for about three hours for medium-sized ham, about 15 minutes per pound when followed by baking. Allow it to cool in the broth or remove at once, hot or cold.

If slices for broiling have been cut from the center of a ham, the remaining hock and butt ends may be placed together, tied securely and treated as

a whole ham. Chops, Steaks and Roasts. steaks are cut from the ribs, the loin, mashed potatoes or boiled hominy. or from fresh hams if preferred, while

SQUASH PIE FILLING

NEEDS LONG COOKING

Stove for Four Hours.

Not Economical to Run Gas Stove for

Extra Two Hours-Tested Recipe

by Department of Agricul-

ture Is Given.

Prepared by the United States Department

of Agriculture.)

is kept up in the kitchen for other

purposes, it is well to cook the squash

for a long time to develop the flavor,

but it is not economical and may not

be advisable to run a gas stove for an

extra two hours for the sake of flavor

nlone. The United States Department

of Agriculture has found that when

the squash used for filling is cooked

four hours it develops a richer flavor

than when it is cooked only two hours.

The recipe below can be used for

either squash or pumpkin ple. It has

been thoroughly tested in the depart-

Squash Pie.

Put all the ingredients except the

eggs and butter in the double boiler

1 teaspoonful salt

1/2 teaspoonful all-

1/4 teaspoonful mace

1 tablespoonful but-

2 eggs

ment's experimental kitchen.

11/4 cupfuls squash,

may be used).

1 teaspoonful cin-

cupful milk

4 cupful sugar

thoroughly cooked

Dropping Calves in Autumn Are Most Profitable. DECEMBER IS MOST FAVORED

There are varying opinions as to the best time to have cows freshen, but after a thorough study of the records of 10,870 cows in 64 testing asso-

(Prepared by the United States Department | as roasts. On the farm the backbone of Agriculture.) and spareribs are cut with large allowances of tender meat attached, quite different from the closely trimmed bones offered for sale under these names. In some markets, especially at the holiday season, the carcasses of very young pigs are offered for sale. These are to be roasted

French fried onlons are excellent with pork chops. They are made by slicing onions across the grain, dusting them lightly with flour, then frying the rings like Saratoga chips in deep fat until they are golden brown. Apple sauce or stewed dried apples are also good accompaniments for

There is no reason why the liquor from fresh boiled pork should not be good stock for soup if carefully freed from fat. A few drops of lemon juice improves the flavor. Sausage.

Pork sausage, a favorite dish with many people, is sometimes hard to-obtain on the market, the usual offerings being made of mixed pork and beef. Small quantities of sausage may be made at home with very little

2 pounds of pork A few grains of (one-third fat). cayenne pepper.

1 teaspoonful black 1/2 teaspoonful of fine sage or pepper. 2 teaspoonfuls salt. thyme.

Cut the meat into small pieces and add the seasonings. Mix well and put through the meat grinder, using the fine blade. Make into small cakes and fry until well done and browned.

Sausage Pie and Turnovers.

Fry cakes of sausage until brown and about half done. Arrange in a baking dish, add the drippings with trim off the brown crust and remove enough hot water to form a good the skin. Smear the surface well gravy. Give this last a little extra with brown sugar, stick it liberally seasoning. Cover with a crust made with cloves, using perhaps one to each as for biscult and bake for one-half square inch. Bake for two hours in a | hour. Each sausage cake may be laid covered roaster. Remove cover and on a round of pastry which is then brown the fat side well. Serve either | doubled over it to make a "turnover" and baked. Sausage turnovers are excellent cold for lunches, suppers and

Scalloped Pork.

Cut cold cooked pork into small pleces, removing any excess fat, and place in a baking dish. Add a cream For broiling and frying, chops and gravy and cover with a thick layer of Heat thoroughly in the oven, browning larger portions of these cuts are used the top.

SPONGE AND IRON GARMENTS

Success in Pressing Lies in Having Material Evenly Dampened to Avoid Water Rings.

Rich Flavor Developed If on To sponge and press cottons, linens, and silks, iron through a piece of thin cotton material wrung out of clear water, says the United States Department of Agriculture. Another way is to sponge the material with even strokes and then iron dry. Heavy or colored goods should be sponged and ironed on the wrong side. Sponging with thin starch or gum arabic water will make some fabrics seem almost new. Success in pressing lies in having the garment evenly dampened so that Throughout the fall months squash no water rings are formed or an unand pumpkin pie may well appear in even stiffness produced. the bill of fare. If a coal or wood fire



dilute sulphuric acid.

Use gelatin immediately after dissolving for ice cream, When fresh meat begins to sour

place it outdoors over night. Wipe an oil stove with a greased cloth to keep the enamel clean.

Silk underwear should always be laundered with a very cool iron.

The business man keeps a careful record of his expenses and income. So does the careful housewife. Save all cloth sugar and salt bags;

the various sizes come in bandy in different ways. The smaller ones can be used for bread crumbs or noodles and the larger for straining jellies.

When rolls are to be heated, leave them in the bag in which they were bought and, twisting it up tightly, put it in the oven. They will become as soft and fresh as when first baked.

CELERY CROP LARGER THAN PREVIOUS YEAR **COWS ARE URGED**

Florida Produced an Early Crop of 5,493 Carloads.

Late Product Was Grown in Other States Amounting to 16,846 Cars, With California in Lead of Michigan.

(Prepared by the United States Department of Agriculture.)

Production of commercial celery is Thorough Study Made of Records of estimated by the United States Department of Agriculture at 22,339 cars, or 13 per cent more than the crop of 19,771 cars in 1921. Of this total, Florida produced an early crop of Prepared by the United States Department of Agriculture.) 5,493 cars of 350 crates each, with four to five dozen bunches per crate. Other states produced a late crop, the total of which is 16,846 cars of 180 crates each, with eight to ten dozen bunches per crate. California leads ciations the United States Department with a crop of 5.000 cars, followed by of Agriculture has found that cows



Crop of Celery Is Estimated to Be 13 Per Cent Greater Than in 1921.

Michigan with 4,648 cars; New York, 4,327 cars; New Jersey, 1,150 cars; Ohio, 875 cars; Colorado, 590 cars, and Pennsylvania, 256 cars.

Florida's estimated commercial celery acreage increased from 2,260 acres in 1921 to 2,670 acres in 1922, and the acreage of the late states increased from 12,942 acres in 1921 to 14,460 acres in 1922. In yield per acre, Florida's average declined from 768 crates of four to five dozen bunches each in 1921 to 720 crates in 1922, but in the late states there was a gain in the ten bunches each in 1921 to 210 crates

Production as estimated includes carlot movement, movement in less than carloads, whether by freight in mixed cars, express, auto truck, or for consumption in home markets, and also that part of the crop which for any reason is not moved off the farm.

Build a Silo-Why?

1. It increases the feeding value of the corn crop from 25 to 30 per cent.

2. It helps the farmer make the best use of frosted corn, for even immature corn can besaved by putting it in the silo. 3. It gives insurance against

short, drought-stricken pastures. 4. It provides juicy feed in winter which helps to make the cows healthy and productive

when green feeds are lacking. 5. It furnishes the cheapest winter feed. Three tons of silage are worth fully as much as a ton of good hay.

6. It enables the farmer to feed his stock from fewer acres. -Wisconsin Experiment Station.

REDUCE INJURY BY INSECTS

Vast Number of Pests Can Be De stroyed in Fall by Cleaning Up Trash in Garden.

It is a truth that a stitch in time saves nine; in one case it may save nine hundred. That is in the garden where it is likely the last survivors among the insect pest colonies are harbored in the trash, weeds, and old stalks and vines. Invariably a vast number of these insects can be destroyed simply by cleaning up the garden and burning out the harboring places of the pests. Then to make the job still more complete, a late plowing will turn still more of the pests out where frost can get in its work. This will not replace the spraying next season, but it certainly will reduce the insect injury a lot.

EXCELLENT JOB FOR WET DAY

Before Cold Weather Sets in Take Few Hours Off and Oil Harness Does Not Necessarily Mean That -It Keeps Out Water.

Take a few hours some wet day and oil the harness. Do it before cold An extensive and costly house for weather comes on, so that the oil will the poultry does not necessarily mean penetrate the leather better. Wellter than the average. Very often we olled leather will last many years find that the owner is more proud of longer than that which is allowed to his houses and surroundings then he dry out and get full of cracks to let in

Say "Bayer" and Insist!



Unless you see the name "Bayer" on package or on tablets you are not getting the genuine Bayer product prescribed by physicians over twenty-two years and proved safe by millions for

Colds Headache Toothache Lumbago Earache Rheumatism Neuralgia Pain, Pain

Accept "Bayer Tablets of Aspirin" only. Each unbroken package contains proper directions. Handy boxes of twelve tablets cost few cents. Druggists also sell bottles of 24 and 100, Asperin is the trade mark of Bayer Manufacture of Monoaceticacidester of Salicylicacid.—Advertisement.

A Hint to the Hens. Abbie, the little girl of the family, was seated at the breakfast table one morning. As usual eggs were served. Either she was not hungry or she had grown tired of the bill of fare, for very earnestly and soberly she re-

"I do wish hens would lay some thing besides eggs."--Progressive

Now smoked by a million men who love a superior cigarette





WANTED-Men of 40 or Over, if dissatis-

I TEACH NATURAL SCIENCE, bringing tara MacValeigh, Box 1520, Los Angeles, Cal.

Figuring Ahead. Margaret Ellen had been invited out

to Sunday dinner. The meal was being served and the host viewing the platter of chicken decided a "drumstick" would be a suitable piece for the four-year-old miss. Margaret Ellen heroically attacked her portion and In due course of events calmly looked up and said, "Uncle, when I get through with this bone I think I would like some meat."

People are so restless-and arrogant-that they are not content to use



and bring to the scalding point. Beat the eggs well, and add to the hot mixture. Stir until it starts to thicken. Add the butter. Bake the empty crust until a very light brown and pour the hot filler into the pre-baked crust Keep Your Eyes without removing it from the oven. Bake the whole pie in a moderately hot oven until the filling sets.