

CATTLE-FEEDING SURVEY RESULTS

Extensive Studies Have Been Made in Connection With Many Agricultural Colleges.

GOVERNMENT MAKES EXHIBIT

Amounts of Feed Necessary to Make Same Amount of Total Gain on Feeder Steer Shown Pictorially—Systems of Feeding.

(Prepared by the United States Department of Agriculture.)
In an exhibit at the International Live-Stock exposition recently held at Chicago, the United States Department of Agriculture showed some of the results obtained from an extensive survey of steer feeding in the Middle West. These studies have been made in co-operation with agricultural colleges in the states of Illinois, Indiana, Iowa, Minnesota and Nebraska. The survey has been car-



A Prize-Winning Hereford Shown at the International Live-Stock Show.

ried on for the last four years, and it has involved approximately 20,000 steers each year. Another year's study is to be made, but results have been obtained to date that are of practical interest to cattle feeders throughout the United States.

Results of Survey.

The results of this survey, thus far, were shown at the exposition in a booth entitled, "Beef Production," a part of the large government exhibit. It was found that two types of ration are being used by cattle feeders generally throughout this region. The type used in a locality is determined by the kind of hay that is grown there. About the same number of steers are fed by each method throughout the region studied.

Feed Necessary.

The exhibit showed pictorially the amounts of feed necessary to make the same amount of total gain on a feeder steer, and the length of feeding period, under each system of feeding, as determined by this survey. Information on feeding problems and other phases of beef production may be secured by asking for bulletins from the Department of Agriculture, Washington, D. C.

STANDARD FOR BEEF BREEDS

To Assist Beginner Department of Agriculture Issues Bulletin Giving Information.

The question of the beginner, "which is the best breed of beef cattle?" cannot be answered if he insists upon definite reasons, for no beef has been found superior to all others. A man may have a personal choice, his neighbors may be raising one particular breed, or his conditions may be more nearly ideal for one breed than any of the others.

In order to help those who are uncertain as to which breed is best adapted to their conditions, the United States Department of Agriculture has prepared a bulletin in which are given the characteristics of the beef and dual-purpose breeds in the United States, together with a brief history of their development. A comparative standard of excellence for beef breeds is included in the bulletin, a feature which makes it possible for the beginner to compare the breeds point by point.

A copy of the bulletin may be had free of charge by writing the United States Department of Agriculture, Washington, D. C., and asking for Farmers' Bulletin 612.

WHITEWASH THAT WILL HOLD

When Properly Prepared and Applied Material Will Cleanse, Disinfect, and Stay On.

Whitewash is often made in a slipshod way and is put on carelessly. It does not do the job well and will not last. When whitewash is properly made and carefully applied, it will cleanse, disinfect and stay on.

Slack ten pounds of quicklime in two gallons of water. Cover the container and allow the lime to slack for one hour. Add enough warm water to make the whitewash spread easily with a brush. To each five gallons add one pound of glue, (stick glue dissolved in warm water), one-fourth pound of salt and one pint of crude carbolic acid. Apply evenly, while warm, with a good whitewash brush.—Paul C. Jamieson, Poultry Extension Specialist, Colorado Agricultural College.

DOCKING LAMB WILL MAKE BETTER ANIMAL

Tails Are of No Benefit and May Do Some Harm.

Should Be Removed When Youngster is About Two Weeks Old—Operation Requires Two Men and Knife or Docking Iron.

Lambs' tails are of no benefit and may even do harm; therefore they should be removed when the lamb is in its second week of life, say the live stock men at the New York state agricultural college at Ithaca. The operation requires two men and a sharp knife or docking iron. One man holds the lamb and the other locates a joint in the tail by feeling on the inside.

The loose skin is pushed back so that a flap will grow over the stub and the tail is cut off at a joint about one and a half inches from the body. The cut is made quickly with a sharp knife. A piece of cord tied tightly around the stump close to the body will stop excessive bleeding, but it must be removed in eight or ten hours so the stump will not slough off.

Even old sheep can be successfully docked with hot docking irons, the college says, and there is no danger from loss of blood. Sealing the tail off with irons heated to cherry red sterilizes the wound and prevents bleeding.

Reasons given by the college specialists for docking lambs are that in the first place the tail is of no benefit; if it is left on filth accumulates around and beneath it; and females are likely to fall to breed. An additional reason for disposing of the tail is that lambs look neater and deeper in the leg and twist if the tail is docked.

NOSE PRINTS IDENTIFY COW

Method Is Being Employed to Determine Animals Being Tested for Milk Records.

There are finger prints to identify criminals, footprints to identify newborn babies, and the latest use of the inkpad is to identify cows. It is a sure means of identifying "Tessie," the family cow, when she comes home late at



Demonstrating Simplicity of Means of Identification.

night. Just take her nose print. In the photo Prof. W. E. Peterson of the University of Minnesota is demonstrating the simplicity of this means of identification. This method has been adopted to identify cows being tested for milk records by the state of Minnesota.

POTATO GRADES GAIN FAVOR

Big Majority of Buyers Demand That Shippers Do Business on Basis of Federal Rules.

The federal potato grades are growing in popularity. "More than 75 per cent of the buyers of potatoes in carlots are demanding that shippers do business on the basis of the U. S. grades," it was stated by the Department of Agriculture following a survey of the trade.

Investigators found in Minnesota that out of 24 buyers in different parts of the country who were queried, 18 demanded the use of U. S. Grade No. 1. The October forecast put the potato crop at 433,015,000 bushels. To move so huge a crop at a profit department officials urge strict grading of potatoes according to the No. 1 specifications.

MARKS ON LINCOLN HIGHWAY

Uniform System of Signs Now Extends From the Hudson River to the Golden Gate.

The marking of the Lincoln highway was finally completed in 1921 when, with the co-operation of the New Jersey highway department, the last permanent signs were placed along the 60-mile stretch between Jersey City and Trenton. The remainder of the marking in 1919 and 1920 has been well maintained with the result that a uniform system now extends from the Hudson river to the Golden Gate. The Lincoln highway is undoubtedly the best marked highway in America and this system instituted at great expense is a wonderful aid to motorists.

COTTAGE CHEESE CLUB SANDWICHES



Tasty Dish for Lunch or Supper or Unexpected Guests.

(Prepared by the United States Department of Agriculture.)
For a tasty dish for lunch or supper or unexpected guests, the United States Department of Agriculture recommends cottage cheese club sandwiches.

This sandwich is made of three good-sized slices of toasted bread, one or more being spread thickly with cottage cheese. The rest of the filling may be varied to suit the taste or the larder. Such sandwiches are often cut diagonally and served on individual plates with the halves arranged in diamond shape. It is desirable to toast the bread on one side only and to cut it immediately after toasting, otherwise the pressure of cutting crushes out the cheese and spoils the appearance of the sandwich. The cut slices may be

placed together again while the sandwich is being filled, and the filling may be sliced through with a sharp knife.

In addition to the cottage cheese these club sandwiches may contain mayonnaise dressing, lettuce, and tomato; or thin-sliced cold ham spread with mustard; or sliced tart apple, nuts; or sliced orange, watercress; or sliced Spanish onion, pimento; or two thin strips of bacon; or cucumber and green pepper, pimento. Lettuce and salad dressing are usually used in all these combinations.

Sweet sandwiches may be made with layers of cottage cheese and marmalade, or a paste made of dried fruits. For these the bread need not be toasted and the lettuce and mayonnaise should not be used.

RECIPE FOR MAKING A GOOD PLAIN CAKE

Suitable for Icing in Layers or in Tiny Squares.

One Has Been Tested by Department of Agriculture and Found Suitable for Purposes Named—Use Good, Clean Fat.

(Prepared by the United States Department of Agriculture.)

There are many uses for a quickly made, economical, plain cake recipe of the "cottage pudding" type, suitable for icing in layers or in tiny squares, diamond shapes or triangles which are to be iced "all over." The following one has been tested by the United States Department of Agriculture and found excellent for the above purpose. Almond or other flavor may be substituted for the lemon. Clean, good fat of agreeable flavor, or without pronounced taste or odor may be used, such as lard, oil, compound, or vegetable fat. If butter is used, the fat should be increased to four tablespoons. The frosting will be found very reliable if made as directed in the double boiler.

Plain Cake Recipe.
2 tablespoonfuls fat 1 teaspoonful vanilla
1-3 cupful milk 1/2 cupful granulated sugar
1/2 teaspoonful baking powder 1/2 cupful flour
1/2 teaspoonful lemon extract 1 egg
1 teaspoonful lemon juice 1/4 teaspoonful salt

Cream fat and sugar together, add egg well beaten and milk and flour alternately, reserving about quarter-cupful of the flour. Sift baking powder with this reserved quarter-cupful of flour and fold in last. Bake in 9-inch square pan at moderately low heat for twenty to thirty minutes, increasing the heat until the cake is brown, after ten or fifteen minutes. This cake will not be a success unless baked very slowly at the beginning.

Frosting.
White of 1 egg 4 tablespoonfuls cold water
1 cupful sugar 1 teaspoonful vanilla

Place the first three ingredients in a double boiler over a low fire, and beat until it stiffens enough to hold shape. Then add a pinch of salt and beat until thick enough to spread. Add vanilla or other flavoring. Chocolate flavoring may be made by melting two and a half squares of unsweetened chocolate and pouring into the mixture when it has stiffened enough to hold shape, then cook until thick, and spread. For caramel icing caramelize two or three tablespoonfuls of sugar until dark in color, and add an equal amount of boiling water. Substitute two teaspoonfuls of this syrup for two teaspoonfuls of the water in the frosting recipe, and continue according to the above directions.

POTATO STUFFED WITH PORK

Holes Made With Apple Corer and Filled With Cooked Sausage Is Most Excellent.

Pare large potatoes, suggests the United States Department of Agriculture, and then make several holes through each one with an apple corer. Fill the holes with previously cooked sausage meat and bake. Potatoes that have been peeled take longer to bake than those in their skins.

When Sink Stops Up.

When you find that the sink is stopped up, turn on the tap until the sink is three-quarters full, then turn it off. Put the palm of your hand flat over the hole and lift your hand up and down very quickly. This will soon make the water run away.

Use for Old Stockings.
When packing furniture for moving, old stockings will be found invaluable for wrapping legs of chairs and tables. They will not tear or leave exposed places for scratching as paper does.

GOOD PORK SAUSAGE RECIPE

Homemade Product Favored More by Many People Than Any That Is on the Market.

Many people like homemade sausage cakes better than any other on the market. An excellent pork sausage may be made by using three parts of fresh lean pork to one of fat pork, the United States Department of Agriculture says. Cut into small pieces and pass through meat grinder, using a rather coarse plate. Weigh the meat, and for each pound add two teaspoonfuls salt, a pinch of sage, a few grains of ground nutmeg, and a saltspoonful of black pepper. Mix thoroughly and pass again through meat grinder, using small plate. Form into little round or flattened cakes and fry in deep fat until nicely browned.

MILLIONS OF SHOES WASTED

Annual Loss to Country Placed at \$250,000,000 by Bureau of Chemistry—Poorly Shaped.

The 105,000,000 people of the United States buy about 300,000,000 pairs of shoes a year. Their needs could be supplied by 250,000,000 pairs, if the shoes were well cared for and kept in repair. The wasting of a single shoe a year by each person costs the country at least \$250,000,000 at present prices, says the bureau of chemistry, United States Department of Agriculture.

Shoes of poor shape are one cause of waste. Attractive shoes of good shape combine comparatively straight inner lines, rounded toes, heels of medium height, and moderately thick soles, all of which make for greater serviceability, comfort and safety.

SIMMERING BURNER IS BEST

Helps Greatly to Cut Down Amount of Gas Necessary in Boiling and Stewing Meats.

The use of a simmering burner helps to cut down the amount of gas consumed in the processes of boiling and stewing, suggests the United States Department of Agriculture. Most gas stoves are provided with but one "simmerer," but a second one could easily be substituted for one of the larger burners.



New linoleum will last longer and clean more easily if given a light coat of varnish.

Add a tablespoonful of vinegar to the last rinsing water, to bring up the color—do not use blue.

When washing colored clothes add a handful of ordinary salt—it prevents the color from running.

Brooms may be made quite new and clean if dipped into a pail of boiling soda water, then dried in the sun.

Apple sauce that has its sugar added after it is removed from the fire will not turn an unappetizing brown color.

To stew steak allow about one and three-quarter hours to two and three-quarter hours, according to amount and thickness.

Juice may be extracted from an onion by cutting a slice from the root end, drawing back the skin and grating on a coarse grater.

Old furniture can be stained mission color with a package of green dye. Simply add one quart of water to the dye and boil it and then put it on with any common paint brush. The result will be a rich mission color.

FIRST IDEA OF "TELEGRAPHY"

Greeks and Romans Conceived Idea of Communication by Method of Understood Signs.

In olden days the Greeks and Romans practiced telegraphy with the help of pots filled with straw and twigs saturated in oil, which, being placed in rows, expressed certain letters according to the order in which they were lighted.

A German general named Aeneas, who lived in Aristotle's time, invented a novel system of telegraphy.

Two earthen vessels were filled with water. Each was provided with a top that would discharge an equal quantity of water in a given time, so that the whole or any part of the contents would take exactly the same time to escape from either vessel.

On the surface of each floated a piece of cork supporting an upright marked off into divisions, each of which had a certain sentence inscribed upon it.

This system of communication was intended for use in the army. One vessel was placed at each station, and when anyone wanted to send a message he lighted a torch. Soon the man in charge at the other station did the same, to show that he was all attention.

The sender then extinguished his torch, and each party immediately opened the cock of his vessel. When the sender relighted his torch, the cock was closed.

The receiver then read the sentence on the division of the upright that was level with the mouth of the vessel, and if everything had been executed with promptness it conveyed the necessary information.

'Twas Said, but Not Meant.

The cashier in a restaurant in Virginia avenue was attempting to receive payments from customers and pay the driver of a pie wagon simultaneously early one morning. The driver took advantage of the situation and started to "josh" her. In a spirit of jollity she received his remarks with an appropriate retort.

At length she could stand his remarks no longer.

"I'll kill somebody in a minute, and that somebody will be a pie man—that's you," she said.

At the same time she turned to a man who had just paid the amount of his meal check.

"Was there something else for you, please?" she asked.

The stranger made no reply, but slipped a card across the glass top of the cigar case to her. The card read something like this:

"John Doe, Undertaker." Then he walked out.

"I suppose he thought he had a prospect in sight after what I said to the pie man," the girl said.—Detroit Free Press.

May Be New Klondike.

Rich deposits of gold have been discovered on the Stab Bay river, Labrador, Newfoundland, which may develop into a new Klondike. A party of Canadians made a prospecting cruise on the Labrador and then filed application at the department of agriculture and mines for 22 square miles along the banks of the Stab Bay river, where, it is said, they have discovered gold in paying quantities in the sands of the stream. The river extends about 40 miles inland from the coast, and is in the area from which nugget samples of gold were brought some few years ago by natives of the coast. Exploration parties from St. John's later covered the area inland prospecting over solid surface, but not along the river. Their quest produced merely meager samples of quartz ore, but not in such quantities as to justify extensive exploration.

Kreiser's Kindness.

Fritz Kreiser gave two recitals in Budapest. He offered his entire income from them for the benefit of the Hungarian poor amounting to 500,000 Hungarian crowns. He did the same thing in Vienna, where the amount reached 30,000,000 Austrian crowns. Kreiser gave an interview to the reporter of a Hungarian paper explaining how happy he is that he can help the poor through his art. "I am acting," he said, "like a modern robber knight. I am taking the money from the pocket of the wealthy people and giving it to the unfortunate ones. But, of course, in a different way from the regular robber knights."

A Link With the Past.

A singer recently died in Turin who boasted that for a short time she was a pupil of Donizetti. Now Donizetti died in 1848, 74 years ago. This long-lived artist was Virginia Bocchadati-Carignani. She was a great star in her day, and some said that in some things she was the equal of Patti. At the time of her death she was ninety-nine years old. After she retired from the stage she taught singing in the Lyceum of Pesaro. Latterly she had lived in an old ladies' home in Turin.

Light on the Subject.

I married a man some years younger than myself and did not want his people to know how old I was.

While visiting them last summer we passed a large dairy farm, with the year it was built printed upon it.

"Why, that barn was built the year I was born!" I exclaimed.

The look on Fred's sister's face was enough. My husband laughed and added some more embarrassing moments. I'll never imagine myself clever at concealing things again.—Chicago Tribune.

Merchant Now Eats Anything on Table

"By the help of Tanlac I have overcome a case of nervous indigestion I had suffered from for ten or twelve years," is the emphatic statement of Norman W. Brown, well-known wall paper and paint dealer, of 213 N. Cedar St., Charlotte, N. C.

"My stomach was always out of fix and everything disagreed with me. I was troubled with heartburn and dizziness, and at times there was a pressure of gas around my heart that almost cut off my breath.

"Since taking Tanlac my digestion is fine. My appetite is a wonder and I eat just anything I want. In fact, my stomach acts and feels just like a new one and my nerves are as steady as a die. To put it all in a few words, I am just the same as a new man. It's a pleasure for me to tell my friends about Tanlac."

Tanlac is sold by all good druggists.—Advertisement.

England has a population of 701 to the square mile.

Important to Mothers

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it bears the

Signature of *Dr. J. C. Williams* In Use for Over 30 Years. Children Cry for Fletcher's Castoria

Carelessness with parlor matches is the cause of few fires and many divorces.

Sore Eyes, Blood-Shot Eyes, Watery Eyes, Sticky Eyes, all healed promptly with nightly applications of Roman Eye Balsam, Adv.

A girl likes to be caught getting kissed just as much as she pretends not to.

Garfield Tea

Was Your Grandmother's Remedy

For every stomach and intestinal ill. This good old-fashioned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.



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in 24 Hours
CASCARA QUININE
Standard cold remedy world over. Demand box bearing Mr. Hill's portrait and signature. At All Druggists—30 Cents

PISO'S
for Coughs & Colds
Try PISO'S—Invariably quick relief. As sure as all others—pleasant—does not upset stomach—no opiates. 35c and 60c everywhere.

Girls! Girls!!
Clear Your Skin With Cuticura
Soap 25c, Ointment 25 and 50c, Talcum 25c.

SENDS 2000 MILES FOR BEAR'S EMULSION

Mr. John D. Bear, Clearbrook, Va. Dear Sir:—

Enclosed find Post Office money order for which please send me one bottle of Bear's Emulsion. I have used one bottle and I think it works fine. What will half a dozen bottles cost me delivered to my post office? I don't like to have them sent by Express, as I live forty miles from the railroad.

Your truly,
J. S. Stauffer, Kendrick, Colo.
The above letter shows what a wonderful reputation Bear's Emulsion has among the thousands who have used it. For coughs, colds, bronchitis, lung troubles and general run-down condition there is nothing more beneficial. Bear's Emulsion is for sale at leading druggists, price \$1.25 a bottle.

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quickly relieves the distressing Paroxysms. Used for 55 years and result of long experience in treatment of throat and lung diseases by Dr. J. H. Guild, FREE TRIAL BOX, Treatise on Asthma, its causes, treatment, etc., sent upon request. 25c. and \$1.00 at druggists. J. H. GUILD CO., RUPERT, VT.

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"The Best for All Chaps"
A soothing lotion for chapped hands, lips and skin, and for sunburn, tan or freckles. Delightful after shaving. If not at your druggist, send us his name and we will have you supplied.
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