

The Ellensburg Dawn.

All The News and the Truth about it

A DAWN OF BRIGHTER HOPES—A LIGHTHOUSE FOR THE NATION'S SAFETY
—A PEOPLE'S SHIP OF STATE—A GOVERNMENT OF JUSTICE FOR ALL MEN

VOL. XX.

ELLENSBURG, KITTITAS COUNTY, WASH., DEC. 18, 1913.

No. 51

Democracy!

The People Shall Rule
America Forever

Democracy!

Democracy!

The People Shall Rule
Free America Forever

Democracy!

Democracy!

DAIRY WISDOM.

Breeding is of importance in the dairy cow, but individuality is what really counts.

The dairyman who puts a low value on skim milk is not realizing its largest profits. It is often the side line that helps make the bank account grow.

No breed of dairy cows can continue as first class dairy animals if the calves are allowed to run with the cows.

The heifer bred too early always remains stunted in growth, and her milk flow is shortened for all time.

Cow testing associations are being organized in many neighborhoods. Dairy men are beginning to see the wastefulness of working in the dark.

Four quarts of good oats mixed with warm water make a fine feed for the cow just after the new calf comes.



Economy Hints

A penny saved is a penny earned.— Benjamin Franklin.

How to Use Leftover Meats.

The greatest economy in the home menu comes with the knowledge of making over meat into a dish that is both tasty and nourishing and a dish that does not proclaim too loudly the fact that it is a leftover, says the Modern Priscilla.

However, there are many ways in which the remnants may be clothed and adorned so that the original dish is not recognized.

Chicken, lamb or mutton may be freed from the bone, heated in its own gravy and used as follows: Make a small pan of biscuit dough and when it is baked split it open and pour on the meat. Place the remainder of the biscuit on top and pour over all the thickened gravy.

Slices of meat of any kind may be fried in a portion of the gravy and canned mushrooms added. Add butter, thicken with flour and serve on toast.

Pork may be cooked until the meat falls to pieces; then remove the bone, add seasoning, a little thyme, boiling water and thicken with cornmeal to make a stiff mush, boiling a half hour. Turn out into a bread mold, and when cold it is sliced and fried. It is known as scrapple.

Beef Loaf.—Use a cupful of cold beef that has been run through a chopper. Mix with a half cupful of bread-crumbs, some grated onion, a little melted butter, one egg and the thick pulp of canned tomatoes. Season well, mold in loaf form and bake in oven until brown. It should be basted occasionally with hot water and melted butter. Tomato sauce may be served with it.

Another form of using cold beef is to chop it fine, add one egg to a cupful of the meat, a little grated onion and bread-crumbs to thicken. Heat all together, cool and form into tiny balls. Dip them in egg and crumbs and fry in smoking hot fat. Drain on paper and serve.

Hush.—There are many forms of hash, and it may be made to taste and look very appetizing.

Cold corn beef perhaps is the most desirable meat to use. To one cupful of the chopped meat add two cupfuls of chopped raw potatoes. Cold boiled potatoes may be used, but do not give the same taste that the raw ones do. Cover with cold water and cook until the potatoes are tender. Season well and thicken with cracker dust, adding a lump of butter. Cover and allow to set until a crust forms on the bottom of the mixture and then fold like an omelet. It may be garnished with parsley and rings of pepper. If it does not brown readily it may be shifted to another frying pan with hot butter, and it will brown quickly.

ENTERTAINING FAD.

How to Give a Unique and Popular Card Party.

Any game of cards may be played that the hostess prefers or that is popular in the town. Request the guests to dress in costumes representing either the face or suit cards. For instance, have two five of diamonds—one a lady and one a man—so that when all have arrived partners may be chosen for the first game. The prizes may be a handsome deck of cards in a case, a book on card games, ferns growing in a pretty jar, a bit of brass or a piece of pottery.

The score cards may be cut out of cardboard in the shape of diamonds, hearts, clubs and spades. The markers may be of these same figures, cut out of thin colored paper and gummed a few days before they are used, so they will be dry.

Serve hot bubbly in cups, patties of chicken and sweetbreads, salad, orange sherbet, small cakes, coffee, nuts, bonbons. If ice cream is preferred use the brick cut in thin slices, ornament with tiny hearts, diamonds, clubs and spades cut from citron and candied cherries.

Try The Dawn for one year.

On the Verge of a Prosperity Wave

Concluding a lengthy review of business conditions in the United States, in which statements of various authorities on different industries are quoted, the Oregonian says of the situation:

"The tariff appears then to have had no injurious effect on any leading manufacturing industry, and it is expected to have none. The present depression is due partly to world-wide causes and partly to waiting for action by Congress on the currency and the trusts and by the Interstate Commerce Commission on freight rates. Action on all these subjects except the trusts can safely be anticipated before spring, and the nature of the prospective action on the trusts has been well enough indicated to dispose of doubt. Hence we may expect business to start on the upward grade in a few months."

The Literary Digest finds in the trade journals a tendency to look elsewhere than to the tariff for the cause of the present slowness and as the result of these investigations, to express optimism for the future. Hesitation in business, it points out, is not confined to this country, but extends to Germany, Canada, India and Brazil, and is attributed to an "overstrained condition of the world's money markets."

That this strain will be materially relieved, the hesitation removed, after the first of the year so that the spring months will bring a return to a fuller prosperity than the country has witnessed for several years, seems to be the opinion of most newspapers, trade journals and financial and business authorities. Optimism as to improved conditions after the turn of the year prevails everywhere, and the notes of pessimism are too few to gainsay it.—Washington Standard.

Why I Buy at Home Now

I've bought goods in Glasgow, Belfast and Cork, London and Liverpool, and then in New York. I've purchased in Paris, yes, and in Rome. But say, to yours truly, there's no place like home.

Have sent to Chicago, I'm sorry to say, I got what I ordered, but first had to pay. When the boxes were opened I stood there alone and said to myself, goods are better at home.

The stove that I sent for had only three legs, what's the use of a stove if it hasn't its pegs? When I looked in the oven it was cracked in the dome. Then I wished to old Mike I had bought it at home.

I'm now all filled up with this buying away. I'll buy where I sell my good butter and hay. If the Lord will forgive me no more will I roam. Hereafter I'll spend all my dollars at home

HOW TO MAKE HOG RAISING A SUCCESS

MY PLAN IN MAKING CARE OF MY Chester White hogs is to keep my brood sows in just as thrifty a condition as possible at all times, writes F. Little in Orange Judd Farmer.

I strive to do this with all classes of swine. I sort the hogs as to size and age and keep them in small pasture lots. I let them run out all the time as I am a great believer in hogs having plenty of exercise. They must have this to do well. I also plan to feed them a variety of stuff and to feed regularly, believing that their stomachs need attention just as well as those of human beings.

My breeding sows are kept in a yard by themselves. I do not shut them up until farrowing time approaches. Sometimes I keep them in a pen a day or two beforehand, but I very frequently permit them to run out with the other sows. I am convinced that the sow should be shut up by herself and fed alone some time before and some days after farrowing. After the pigs come the sow should not be fed very much for a few days else the pigs will scour and some of them may die. After two or three days the sow should have her feed the same as before farrowing. Provide plenty of room for exercise at all times for the sow as well as the pigs.

When the pigs are a month or so old they will eat a little corn and a little swill. After the pigs are eight weeks

old I wean them. The sow will then not be giving much milk, and the pigs will do better if shut off by themselves and properly fed. Give these weanling pigs a warm place to sleep in, plenty of water at all times, good feed, and you will be surprised to see how fast they grow. Started in this way they will weigh fifty pounds at two months old and at three months they will weigh from seventy to ninety pounds. At four months old I have had pigs weigh 128 pounds and at five months 200 pounds. This fall one of my seven month pigs weighed 270 pounds and was good enough to take the blue ribbon in a class of forty-four at the Illinois state fair.

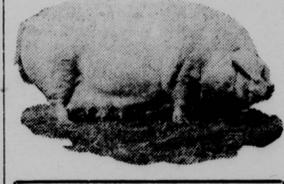
I keep my herd boars by themselves and feed them well. I want to say further concerning feeding my sows that a 250 pound sow will take care of twelve quarts of good swill three times a day and three ears of corn.

I try to provide swine pasture as fully as I can. I have red clover and timothy. Clover, of course, is the very best feed we can get in this country. I use a standard dip and either dip or spray my hogs every sixty days.

For Diseased Udders.
Isolate a cow the moment she has anything wrong with her udder and milk her last. Poultice the udder with hot oatmeal porridge in a wide bandage without holes being cut for teats. Twice daily rub well with a mixture of equal parts warm melted lard and fluid extract of poke root and belladonna leaves. Give a pound dose of epsom salts in three pints warm water as one dose and follow with a half ounce of fluid extract of poke root and two drams of saltpeter three times daily in water.—Dr. A. S. Alexander.

The Horse's Pulse.
The pulse of a horse may vary from twenty-eight to forty pulsations a minute. The best place to take the pulse of a horse is on the lower border of the jawbone, about four inches in front of the throat latch.

Feeding Little Pigs.
Much of the success in raising good pigs is due to feeding. Little pigs must have extra feed and should not be expected to forage with the stock hogs, because if they do not have good, succulent, nutritious feed when young they lose their mother's flesh. Sweet milk and middlings made into a thin slop is one of the most acceptable feeds to use. However, no more of this should be fed at one time than is eaten up, because if too much is placed before them the pigs will gorge themselves and often let some remain in the trough to sour. Therefore it is better to give just as much as they will eat, and still let them squeal for a little more. Overfeeding is often as injurious as underfeeding.



A Missouri farmer gives in a recent issue of Breeder's Gazette an account of his Chester White sow. Her first four litters totaled forty-four pigs, eleven in each litter, and all were raised. Her fifth litter had eight, all of which were raised. Her sixth litter had fourteen; eleven raised. Her seventh litter had sixteen; nine raised. Her eighth litter, last March, had sixteen; all chilled. Her ninth litter had seven; six raised. She has recently farrowed fourteen pigs, eleven of which are living. She never was bred but once for a litter and has farrowed only one dead pig. The Chester White sow shown is an excellent specimen of this fine breed of hogs.

THE HORSEMAN.

Keep the mud cleaned off the horses' legs and they will not have cracked heels.

Measure out your grain according to the work your horses are doing.

Musty oats make dull, lifeless looking coats on the horses which eat them.

The irritation caused by a poor driver lessens the ability of a good horse to do its best work.

Back end to is the way to hitch a horse out where the wind is blowing. When they are loose so they can do as they like you never saw a horse stand facing a storm.

A good horse will always command a good price, no matter how popular the automobile becomes, and this applies to draft, harness and saddle horses alike.



Economy Hints

A penny saved is a penny earned.— Benjamin Franklin.

How to Lessen Tire Trouble.

One-half the enjoyment of touring is immunity from tire troubles. The average owner-driver can enjoy this immunity by exercising care in making his preparations. Blowouts, punctures and other tire troubles are holdups that he looks forward to with no degree of enjoyment, whereas a little preparation in the way of accessories for temporary repairs obviates unnecessary delay.

In the first place, he should be sure that his castings and tubes are in good condition and that he has an extra supply of both. Then, with a good air pump, a tire gauge to test the air pressure in his tires and a supply of the repair devices, he can go on his way confident that he has taken every precaution to sidestep tire troubles. He will find that thus prepared the tour will be more enjoyable both for himself and his guests.

How to Make Lemonade Sirup.

Many housewives have found that it is wiser and more economical to make lemonade sirup than to rely on making lemonade impromptu. Make a sirup by using one cupful of sugar to one pint of water and boil about ten minutes. Add lemon juice, strained, and other juice and bottle. Use as required and dilute if necessary to individual tastes.

How to Make a Pretty Brassiere.

A pretty brassiere is made of alternate strips of lace and beading through which wide ribbon is threaded. Adjustable straps are used for evening wear.

How to Keep Baby Covered.

An old side garter solves the problem of kicked off bedclothes without the torn sheets that safety pins always perpetrate. To each side of the crib, around one of the side bars or sewed to the mattress by the elastic, fasten one of the clasps which held the stockings. These should be placed so that they come just to the fold of the bed clothes on each side. After the baby is laid in fasten the clasps to the sheet and one blanket on each side as if they were stockings.

How to Make Photographer's Paste.

This formula for making photographer's paste will be found very satisfactory: One cupful flour, one dessertspoonful alum, half a cupful water. Mix this to a smooth paste, add two and a half cupfuls more water and let come to a boil. After it is boiled heat in 5 cents' worth of formaldehyde and a few drops of oil of cinnamon.

How to Make Perspiration Powder.

Mix French chalk, baking soda, powdered alum and orris root in equal proportions and dust the body after a bath, but not the face. The soda counteracts the acidity noticeable in excessive perspiration.

Bone Troubles in Horses.

One cause of spavin, ringbone and other bone troubles in horses is the lack of proper nourishment. An unbalanced ration containing a large amount of corn and deficient in ash makes a porous bone with a rather spongy texture. Fed a proper ration, the same animal would develop a much stronger bone with a firm, solid texture. The bone diseases are usually simply an effort of nature to add extra growth to re-enforce a bone that is not strong enough for its load. A great many of these troubles would be avoided if all horses, particularly when they are growing, were supplied an abundance of such feed as oats, with some of the legume hays for roughage.

Live Stock in Demand.

Those who have plenty of grain, hay and pasture for their stock are fortunate. Animals are in great demand and those who have facilities for cheap feeding will reap the benefits to be derived by keeping animals.

Try The Dawn for one year.

MILKING SHORTHORNS LIKED IN ENGLAND

It is claimed by high authority that from 80 to 90 per cent of the milk used in England comes from dual types of cattle, writes Thomas Shaw in the National Stockman. The great preponderance comes from the Shorthorns, in fact very much more than from all the other breeds combined. There are some Shorthorn herds in England that are maintained only for beef. But the proportion of these to that of the Shorthorns that are milked is very small indeed.

It would also be correct to say that nearly as large a proportion of the beef consumed comes from Shorthorns, pure and in the graded form, and yet in the face of these facts some of the



While dairy men as a rule pin their faith to cattle of dairy breeding, many farmers like the milking strain of Shorthorns. A Kansas farmer says of this breed: "Three Shorthorn cows of mine are all good milkers, giving about five to six gallons per day when fresh and holding up with their milk very well. Sometimes they are giving about a gallon and a half a day within two weeks of the time they come fresh again. They do not keep fat on the best of feed when giving milk. Their milk is good and rich, and I consider they pay well for their feed and milking." The bull shown is of the milking Shorthorn strain.

wise teachers at our colleges have said that dual qualities could not be maintained.

An annual was issued in 1912 by the English Dairy Shorthorn association giving the milk records of 243 cows for that year. The cows were in milk on the average 294½ days. The lactation periods in many instances were not completed, and quite a number of the animals were heifers. The average production in milk was 7,518.88 pounds. The males, the progeny of these, when grown into beef invariably do well. The steers grown on skim milk and adjuncts during the milk period are positive favorites with the butchers. They attain to a large development, especially during the second year of growth, and it is claimed that the beef produced by those animals is better marbled than when the calves are reared upon the dam. In the latter instances the maturity is frequently premature, and the external fat is excessive.

LUMPY JAW IN CATTLE.

Two Methods of Treating This Dangerous Disease.

Lumpy jaw is the common name for the disease of the head, jaw and neck of cattle. The scientific name is derived from the fungous spore which gives rise to the disease and which is technically known as actinomycosis, writes Dr. A. S. Alexander in the Farm Journal.

There are two ways of treating the disease, either of which must be resorted to at once. In many cases the tumor when first noticed is not attached to the bone and may be cut out with little difficulty or danger. After the operation, which is best performed by a veterinarian who is familiar with the anatomy of the part, the walls of the cavity made by the knife should be cauterized with the hot iron or some caustic solution such as bichloride of mercury and hydrochloric acid in water.

This solution should consist of at least half an ounce of bichloride of the pint of water with sufficient of the acid to make it dissolve. It may be introduced by means of a swab of cotton on a stick. There are many other effective solutions.

If the operation and application are thoroughly done the first time there is rarely need of a second operation, but the solution may have to be used several times while the wound is healing. If the bone is involved it will have to be scraped and the swab used as before.

The other method of treatment consists in giving iodide of potash internally, and it is very effective, especially in cases of actinomycosis of the tongue (wooden tongue). The dose for an adult steer is one dram two or three times daily in a little water, according to the severity of the case, and it is to be continued until the disease seems to be lessening, when the dose may be reduced one-half and continued for a few days longer. As a rule, full progress toward recovery is made in from eight to ten days.

Udder Inflammation.

Mastitis (inflammation of the udder) may often be induced in a cow by rough milking when the teats are sore or chapped. Chapped teats may be relieved by gently rubbing with vaseline before and after milking. Several applications of zinc ointment to sore teats, after cleaning them, will relieve most cases.