

PAIR OF SCALES MOST ESSENTIAL

Selling Various Farm Products by Guess Is Seldom Profitable to Farmer.

PRACTICE PLEASING TO DEALER

Experienced Buyer Has Advantage of Skill in Estimating Not Possessed by Seller—Small Platform Device Is Best.

(Prepared by the United States Department of Agriculture.)

"Guessed weights and measures" are seldom profitable for the farmer. This practice is unbusinesslike. It indicates a carelessness of the value of the thing he is selling, and the buyer would be more than human if he did not take some advantage. A "guessed bushel" of potatoes is more likely to measure 4 1/2 pecks than 3 1/2.

Where sales are based on weight the grower is paid for what he delivers. When the balances at 100 pounds both parties know that full value has been given and received.

An Argument for Scales.

The best argument for the installation of a good set of scales in a convenient place on the farm is that, while the produce dealer is nearly always willing to buy "by guess," he is seldom willing to sell that way. The most conspicuous piece of equipment in the vegetable stall, the market, or the grocery is an accurate pair of scales. The produce that is bought "by guess" is sold by ounces. The dealer is a practical buyer and attains some degree of accuracy in making his estimates. Thus he has the advantage of skill not possessed by the farmer, who lacks experience in making his estimates.

The dealer has another advantage not held by the farmer. As he sells by weight, he has a means of checking the accuracy of his guess. If he finds that the weight of a steer, for instance, was less than he estimated it to be when he purchased it, he may recover his loss by charging the customer more or by taking out the loss on the next "guessed" purchase he makes. The loss is likely to fall not on the dealer, who incurred it, but upon innocent parties.

The bureau of markets, by publishing the prevailing market prices for meat and farm produce, offers free information to the farmer that will



Accurate Weights More Profitable Than "Guessed Weights."

place him on the level with the dealer so far as knowledge of prices is concerned, but unless the farmer has a set of scales available he cannot use this knowledge.

An accurate set of small platform scales should be a part of the farm equipment, and every farm sale should be referred to them. If mounted upon rollers they can be moved from place to place as their services are required. If without rollers, they can be moved in a wheelbarrow. They should be kept in a building that is as free from dust and moisture as possible, and should be tested with standard weights at least once a year. In some states the tests are made by law by an official who makes the adjustment necessary to restore the scale to balance, or, if this cannot be done, condemns the apparatus and seals it so that it cannot be used again until repaired.

Answers Most Purposes.

Such equipment will answer most farm purposes, but a larger set of scales is occasionally required to weigh cattle, hogs, hay, or other materials too heavy or bulky to lift upon the small platform. Very often a merchant whose place of business is centrally located, or a farmer who lives on a main road leading into town finds it a profitable investment to put in a set of pit scales for the use of farmers and others who are bringing bulky material to market. When a farmer knows that he can drive his cattle or his loaded wagon upon the platform of pit scales without going out of his way, he will be less inclined to lump off a barrel of hay or sell his stock by the head. The owner of the scales receives a small fee for his services and the farmer a signed statement of weight which is the basis of payment when he delivers his load at the market or shipping yard.

PUREBRED SIRES ARE INCREASING RAPIDLY

Have Proved Worth for Improving Range Herds.

Scrub Bull Has Been Blacklisted on Big National Forest Pastures—Great Improvement Seen in Grade of Steers.

(Prepared by the United States Department of Agriculture.)

Purebred bulls have proved their value for improving range herds, and the number being bought in the cow country of the West is rapidly increasing each year, according to reports to the United States Department of Agriculture. The scrub bull is now blacklisted on the big national forest pastures.

During the season of 1919 three local live stock associations, the members of which use the ranges of the Sierra National Forest in California, adopted rules for the purchase of purebred bulls. Under a special rule each association was required to place on the range a sufficient number of purebred Hereford, Shorthorn, or Aberdeen-Angus bulls. A committee to



Cattle on Western Forest Range.

purchase and pass upon the credentials of each animal to be turned loose on the ranges was appointed.

Under this plan, during the grazing season of 1920, 105 Herefords, 97 Shorthorns, and six Aberdeen-Angus bulls were purchased by the stockmen through their associations and placed upon the range. It is estimated that at the end of the season of 1920 the stockmen had not less than 200 registered bulls on their ranges, resulting in a great improvement in the grade of steers turned out.

The Forest Service of the United States Department of Agriculture assists these local associations in enforcing the rules which require that the same kind and grade of bulls be placed on the same range. Permits to graze on the national forest pastures are refused those who do not conform to the association's ruling and who have not paid their share toward the purchase of the association bulls.

POOR EGGS INCREASE PRICES

Percentage of Spoiled Product Shipped to Markets Is Very High and Discourages Trade.

In a shipment of three cases, or 90 dozen eggs, recently received by a Washington (D. C.) commission firm, 18 1/2 dozen were condemned by the local health department as unfit for food. The percentage of bad eggs shipped into the markets is very high, reducing trade and discouraging consumption, say specialists of the bureau of markets of the United States Department of Agriculture.

If a few eggs in the dozen are bad the housewife pays exorbitant prices for the sound ones. The dealer always prefers to handle good eggs, for spoiled ones injure his business reputation. A deduction for spoiled eggs also makes the shipper feel that he is not being treated in good faith by the commission merchant.

Bad eggs then are a loss to everyone who handles them. Every egg marketed should be of unquestionable quality.

SUITABLE FEED FOR HORSES

Timothy Hay, Oats and Corn Are Recommended for Animals Doing Average Work on Farm.

Rations recommended for average horses doing average work are, fifteen pounds of mixed hay, ten pounds oats, four pounds wheat bran. If you would rather feed your timothy hay to the horses and save the clover for cows the following ration might have use on your farm: twelve pounds timothy hay, seven pounds oats, seven pounds corn. These are for one day's feeding.

SECOND CUTTING OF COWPEAS

Under Favorable Circumstances Plant Will Sprout Again After Being Cut for Hay or Seed.

Under favorable conditions cowpeas after being cut for hay will sprout again from the base. Considerable pasturage or even a second crop of hay or seed is sometimes produced, especially in the Gulf coast region, if good moisture conditions follow the first cutting. Ordinarily, however, but a single cutting can be obtained.

RAISING WINNER IS GREAT HONOR

Heredity Plays Important Part in Helping Owner to Secure Blue Ribbon.

FIRST OBSERVE CALF'S DAM

Good Breeders Should Be Familiar With Individuals and Blood Lines Instrumental in Building Up Favored Breed.

(Prepared by the United States Department of Agriculture.)

It is a science and an art to produce a famous breeding animal or a noted winner in the show ring. Every year thousands of stock breeders contest for this honor, and as soon as the blue ribbon is placed the owner of the animal is besieged with questions as to just how the winner was originally selected and reared.

Kings and queens of the beef-cattle world sometimes are selected when they are calves only a few months old so they can be taught to eat grain before they are weaned say specialists of the United States Department of Agriculture. The first step is to observe the calf's mother, noting whether she is a wide, deep-bodied cow with plenty of size, and is giving a liberal supply of milk. If the mother qualifies in these respects and was bred to a good bull, it may be reasonably expected that the calf will grow into a useful breeding animal and can be developed into a type suitable for show purposes.

Studying Calf's Pedigree.

The calf's parents, grandparents, etc., should have been useful and profitable to their owners. These facts may be learned from a study of the calf's pedigree. To know a good pedigree requires study, and in this connection it is advisable to read a history of your chosen breed. It is essential that the good breeder become familiar with individuals and blood lines which have been instrumental in building up the breed.

In every breed there are certain blood lines that are known to "nick" well with one another. Ascertain what "nicks" or crosses have produced the best results, and look for these combinations in a pedigree. Do not be misled by family names, which in some cases are derived from a female that appears as far back as the twelfth or fifteenth generation. Cattle breeders are fast losing sight of family connection on the female side and are giving more attention to the bulls that appear in the first, second, and third generations.

The calf which is selected must have good form, which is sometimes spoken of as type or conformation. To become familiar with types of the breed, study pictures of famous animals. Make use of a score card in selecting



Select a Calf, If Possible, When It May Be Seen With Its Mother.

and judging stock. Learn the different parts of the animal and become familiar with the methods of examination used by experienced judges.

In selecting a calf, first get an idea of its general appearance by looking it over carefully at a distance of 10 or 15 feet. When viewed from the front it should have a short face, large muzzle, wide forehead, short neck, and a wide, deep chest, indicating a strong, vigorous constitution. When looked at from the side, its back should be straight and level from the top of the shoulders to the tail. It should have a deep body and smooth, long hind quarters. When viewed from the rear, it should present a wide deep appearance. While as much width as possible is desired, it should not be accompanied with roughness about the shoulders and the hips or hocks. The legs should be rather short, stout, and set wide apart.

Indications of Quality.

Quality may be determined by the eye of the experienced judge, but the hand may also be used in determining the "condition" or "quality" which has reference to the flesh or fat. The beef calf should have deep natural flesh but should not be excessively fat or coarse. The flesh should be smooth and firm, but not hard along the back, sides, and over the shoulders.

All the following indicate quality: A thick coat of hair that feels soft and silky and looks glossy; a loose, pliable skin that does not seem thick, rough, or tightly stretched over the body; and rather short legs that appear to have strong, clean bones without roughness or coarseness. Color is of little importance so long as the calf selected has the approved color of the breed desired.

REDUCE LARGE WASTE IN CELERY SHIPMENT

Transactions Indefinite Because of Lack of Grading.

Establishment of Two Grades of Rough Product Would Enable Dealers and Receivers to Work on More Profitable Basis.

(Prepared by the United States Department of Agriculture.)

"Rough celery" is the market term applied to celery that is taken from the field and packed in crates with little or no trimming. Transactions in rough celery always are more or less indefinite, because of the lack of grading. The bureau of markets, United States Department of Agriculture, has been conducting investigations in the celery markets of New York, New Jersey, Pennsylvania and Ohio, to learn if it will be practicable to establish standard celery grades. In 1919, the railroads reported that 1,900 carloads of celery had been moved from the states mentioned, and that most of it was shipped in the rough.

The establishment of two grades of rough celery would eliminate much waste and would enable dealers and



Celery in Field Almost Ready for Marketing.

receivers to place their orders and sales on a more definite basis. The first grade, as contemplated by the specialists who are conducting the investigation, would include sound stock that is practically free from pithy stalks, stalks that have gone to seed or are damaged from disease or insects. A minimum diameter for this grade of 1 1/4 inches would be fixed. The second grade would include any celery that did not meet the requirements for the first grade.

SHIPPING TO SMALL CITIES

As There Is Little Opening for Carlot Shipments, It Is Advisable to Mix the Produce.

In small cities there is little opening for carlot shipments of fruits or vegetables. Shippers of carloads should never consign to such markets unless previous arrangements have been made with a dealer, say specialists of the United States Department of Agriculture. The small cities are easily oversupplied and only at certain times offer an opening for a carload of any kind of perishable produce. Often a mixed carload is more salable in such markets than a car filled with one kind. The most reliable plan is to load and ship the car according to requirements previously ascertained from the dealer who handles the sale. It is still better to dispose of the car, f. o. b. shipping point. This may be done when the dealer is in need of the supply and when the shipper is able to convince the buyer that his guarantee is good regarding the grade and quality of the produce.

STRONG SEED IS REQUISITE

That of Alfalfa, When Properly Matured, Has Clear, Light Golden Color, With Green Cast.

Good seed is the first requisite in getting a stand of any crop. Alfalfa seed should not only be of good quality and strong in vitality, but it should be clean and free from fowl weed seeds. Properly matured seed of alfalfa has a clear, light golden color, with a faint greenish cast. Immature seeds are greener and seed which has been bleached or heated becomes discolored. Brown or blackened seeds are likely to be dead or low in vitality. Greenish colored seed, if not too shrunken, may germinate well. Prefer plump, heavy seed; badly shrunken seed, even though it may sprout, will produce weak plants.

INTRODUCTION OF MILO CROP

First Grown in This Country About 1882 and Was Not Uniform in Height or Maturity.

Milo was grown first in this country about 1882. It was not uniform in maturity and in height, most of the plants being tall. Standard milo is a direct descendant of the original type, reduced by systematic selection to a uniform height of from 5 to 6 feet under dry land conditions.

The Kitchen Cabinet

(© 1921, Western Newspaper Union.)

Today is ours, what do we fear? Today is ours; we have it here; Let's treat it kindly, that it may, With at least, with us to stay. Let's banish business, banish sorrow; To the gods belongs tomorrow.—Anacreon

HINTS FOR THE HOUSEKEEPER.

When roasting pork slit it at intervals and insert slices of tart apple. The apple gives the gravy a delicious flavor.

When salting almonds use olive oil instead of butter. It gives a better flavor.

Candy animals may be made from the celluloid animals bought at the ten-cent store. Separate each animal along the seam with a sharp knife and fill the mold, after giving it a coating of butter, with fondant. In a few minutes remove and set aside to dry. The children will be delighted with these candy animals.

A good foundation for any cream soup is one tablespoonful each of butter and flour, the butter bubbling hot when the flour is added. Cook until smooth, then add one pint of milk, seasoning, and one cupful of any vegetable which has been mashed or put through a sieve. For tomato soup a pint is the usual quantity with a pinch of soda and a teaspoonful of sugar.

Use a discarded safety razor blade to scrape paint from windows as well as to rip with.

Sprinkle corn with warm water before putting it into the popper. It pops much more evenly.

Keep cress, mint, parsley well washed in a glass jar screwed tight. It will keep fresh and crisp for a week or more. Keep in a cool place.

Make a mat of discarded fruit jar rubbers to use under the dishpan in the sink. It will save scratches and stains.

Cream of tartar, a soft brush and a little water will clean filigree jewelry.

When making layer cake, to keep the slices from sliding, stick toothpicks through the layers to hold them in place until the icing or filling is set.

A pair of day pillows may be kept for the bed during the day, or fresh pretty slips may be put on and removed at night, thus keeping the bed looking fresh.

If a cream soup scorches slightly, add a teaspoonful of peanut butter, after it is set into a dish of cold water and stirred well. The peanut butter will effectually disguise any bitter taste.

Dried orange peel put through the meat grinder may be used for many things. A pinch added to the tea when making a cup will add to its flavor.

The strip left from spiced peaches may be used in the mince meat, adding a delicious flavor to the mince pies.

To smile at trials which fret and fag, And not to murmur—nor to lag The test of greatness is the way One meets the eternal Everyday.—Edmund Vance Cooke.

FOODS FOR OCCASIONS.

The following dishes are like "leisure, a pleasant garment, but not fit for constant wear." These dishes are nice occasionally but can never take the place of the old standbys:

Round of Beef With Raisins.

Put into a casserole one-fourth of a cupful of sweet fat or butter, and when melted add one cupful of the following mixture: Equal parts of celery, carrots, onions, and ham chopped together. Cook until the vegetables are brown, then lay over them a round of beef, from the tougher end, about four pounds. Cover with a second cupful of the mixture and cook in a hot oven for three-quarters of an hour. Remove the meat from the casserole, strain off the vegetables, add a cupful of stock to the strained liquid and return the meat to the casserole. Over the meat spread one cupful of seeded raisins. Cover and cook for one hour and a quarter longer. Serve from the casserole.

Green Cheese.—Take two ounces of fresh parsley, one ounce of water-cress, one ounce of celery. Dry the parsley in the oven until crisp, but not until it has lost its bright green. Chop the cress and celery, add to the crumbled parsley and mix with four ounces of fresh cream cheese. Season with one-fourth of a teaspoonful of salt and a small speck of cayenne; pass the whole through a colander and form into small cheeses to pass with the salad.

Stuffed Baked Potatoes.—Bake potatoes of uniform size. When done cut a slice from one side and remove the potato pulp, to leave the skin for a case. Press the potato through a ricer, add one-half cupful or more of chopped cold boiled ham, season with salt, pepper, a little mustard and butter and milk or cream; beat until light and fluffy. Fill the cases with the mixture, rounding above the edges. Brush over with melted butter and return to the oven to reheat the potato and brown. Serve with a green salad.

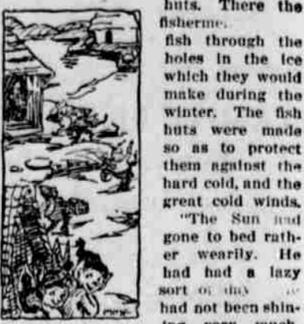
Neenie Maxwell

Daddy's Evening Fairy Tale

BY MARY GRAHAM BONNER

THE FISH HUTS.

"On a lake," said Daddy, "which was frozen over, were many little fish huts. There the fisher-



fish through the holes in the ice which they would make during the winter. The fish huts were made so as to protect them against the hard cold, and the great cold winds.

"The Sun had gone to bed rather wearily. He had had a lazy sort of day and had not been shining very much. He had come out at times just to look things over, but he had spent a great deal of time napping.

"I feel as I feel on the warm summer days," he said, before he went to bed. "When I am lazy and when I let Lady Gray Clouds spread her grayness over the water and the boats and the sky above.

"I've felt that very wny today, and Lady Gray Clouds has been out a good deal, trying on her many gray suits and gowns of which she is very proud."

"But," said one of the Sun's daughters, who had come along for a minute's chat, "I promised to give a tea party for some friends this afternoon. I told them I would give them our finest sunbeam tea."

"Well," Mr. Sun said, "then I will shine for awhile."

"I don't see," his daughter said, "why you feel today as you used to feel on the warm days in the summer. Certainly it is far from being warm today."

"True, true," said Mr. Sun, "but then I am always warm. And what I meant was not quite that this day had been like a summer's day, but that I had felt the same lazy way that I do sometimes on a summer day—the same sort of laziness, in other words."

"Mr. Sun kept his promise and his daughter gave a tea party. The sky was red and speckled with gray and the sunset was very lovely.

"We did have some sunshine after all, and a beautiful sunset," the people had all said.

"As I told you before, the sun had gone to bed when the brownies came along to give their supper party in the fish huts.

"They used every hut you see. And this is how they did it.

"They had soup in one hut and salad in another and creamed chicken in another, and hot chocolate in still another and so on.

"They went from one hut to the other for the different courses of their meal.

"And as they went from hut to hut what laughter there was, what merry sounds rang through the cold night air.

"Of course," said Billie Brownie, "the fishermen didn't build these huts for us, but it is nice to be able to use them for our party."

"As we never leave any crumbs behind or any sign at all that we have been here, it is quite all right. They would not mind, I feel quite sure."

"So do I," said Bennie Brownie. "And then they hugged each other and fell over as they so often did when they hugged each other, and that was very often, too.

"They had the finest sort of a supper and what fun it was to go from one little hut to the other, over the frozen lake. What stories they did tell as they sat in the different huts eating.

"And when the meal was all over, and they had eaten all they possibly could, they packed up what was left and sent it down the different holes for the fishes.

"Some free food," they said, "and we won't catch you or try to, either!"

"Of course they didn't send the fishes some of the food they had had because they knew the fishes wouldn't enjoy it, and besides they had eaten everything up which they knew the fishes wouldn't even care to have the crumbs of. They hadn't left a drop of hot chocolate.

"The fishes wouldn't want that," they had said.

"Then they ran races over the lead lake, and later they got out their skates and had a fine skating party.

"The ice made some funny sounds, too, which meant that even the ice thought parties were nice.

"And the wind blew and whistled and said:

"This is such fun, such fun. Brownies, do keep up your party until very, very late."

"And the Brownies did what the wind had asked, and had one of the finest parties they had ever known!"



Free Food.