

Live Stock Should Be Well Treated

Prices Are High, and It Will Pay to Feed Generously and Protect All Animals From the Weather

Farm animals that are shabbily wintered—the idea being to fatten them and sell them early the next summer or in the fall—do not thrive or give a profitable account of themselves, writes DeWitt C. Wing in *Breeders' Gazette*. Poorly sheltered, stingily fed and compelled to drink ice-cold water, they become stunted. The severe weather of the winter months in the corn belt and elsewhere is hard on live stock, even when comfortable housing, generous feeding and an abundance of clean, temperate water are provided.

Animals kept to do farm work, to breed, to make meat or to produce milk are worth more than they have been in a long time. They will be worth still more when grass comes.

Shelter is essential; it is a form of feed. It saves body heat by keeping animals warm and dry. Body heat is made with feed. Shelter, therefore, conserves feed. Inexpensive sheds, in the absence of well-equipped, modern barns and stables, will serve the purpose fairly well. Straw and corn stover can be used in walling up and sealing the ends and north sides of such improvised structures, which usually open to the south.

A beast worth wintering is worth wintering well, even on high-priced feed. All young stock should be fed more liberally, pound for pound, than mature animals. Both classes require a lot of roughage. Clover, alfalfa and cowpea hay, which are rich in protein, should be generously dealt out to young stock. Adult animals may be wintered largely on other hays, silage, corn fodder and corn stover (cut and hauled to them, or standing in fields).

Pigs, in order to thrive and make the best returns, must have plenty of protein feeds, like skim milk, bran, tankage and cowpea or soy-bean meal, which make muscle (lean meat) and bone; they must also have corn to make body heat.

Water from holes in the ice on a pond, creek or tank requires a lot of feed (fuel) to warm it when drunk by an animal. The best water for stock in the winter is pumped daily from depths at which its temperature is comparatively high. With practically nothing green or succulent to eat in winter, all classes of stock require much more water than they will drink if they are compelled to take it ice cold.

SOIL FROM FRANCE

Earth for Filling Purposes About Statue of Liberty

Here is a striking instance of thrift manifesting itself in poetical justice. The tiny island in New York harbor on which stands Bartholdi's Statue of Liberty is being enlarged. The soil used for filling-in purposes comes from France. It is the debris from the trenches, military railway lines, warehouses and wharves. It was brought to America as ballast for the transports that carried our mighty legions of liberty to France.

Thus is mingled the soil of the two republics as a setting for the world's most typical symbol of liberty, just as the bodies of thousands of American sons are today mingled with the soil of France under the crosses where they lie. In this humble yet beautiful demonstration of the kindred ideals of the two nations, American thrift, which did so much to make victory possible, was the underlying impulse. —Thrift Magazine.

Purpose to Make Tientsin New York of China, Says Commissioner Yang I-teh

Tientsin is to become China's New York, according to General Yang I-teh, commissioner of the Native City. "I am trying to eliminate beggary in Tientsin by education and industry," said the general recently.

"We are starting on the new San Tiao Shih cutting, which is part of the general plan for the conservation of the river systems of Chihli," continued General Yang. "This cutting will include several streets. We are already tearing down the houses and building the tracks for the miniature railway. About 800 rooms in all will be removed to allow for the new cutting. But this does not matter. When the river is moved from its present bed and is forced to flow through the cuttings we shall have reclaimed much valuable land. It will then be possible for us to build new and clean houses there. We shall lay the reclaimed land out in the most modern fashion. I hope to make Tientsin the New York of China."

Ohio Shakers Producers of First Poland-China Hogs

The Poland-China hog originated in Butler and Warren counties, Ohio. In 1816 the Society of Shakers, in Warren county, brought some breeding hogs from Philadelphia. Some of them were pure white and others white, with black spots. They were represented to the Shakers as of pure Chinese blood and were called Big Chinas. In 1872 a committee of the National Swine Breeders' congress reported against the theory that Chinas had been crossed with Polands, but as the name Poland-China was in general use advised that it be retained.

Move to Bar German-Made Goods

Over seven hundred stores in New York are displaying the signs of the American Defense society, which read, "No German Made Goods Sold Here," and an active campaign is being conducted by the women's national committee of the society to extend the work.

FOR POULTRY GROWERS

The farmers of the United States lose each year large sums because of improper methods of producing and handling eggs. One-third of this loss is easily preventable. It is due to the partial hatching of fertile eggs, according to the United States department of agriculture.

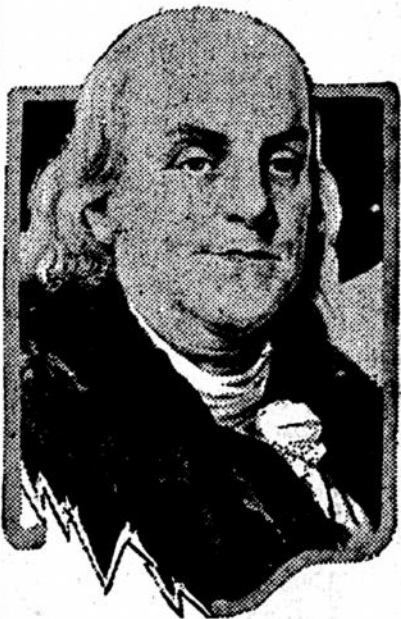
The eggs laid by a hen may be either fertile or infertile, depending on whether or not the male bird has been allowed to run with the female. A fertile egg is one in which the germ has been fertilized by the male bird. Except for this process of fertilization the male bird has no influence upon the eggs which the hens lay. Egg production is equally great in flocks from which roosters are excluded.

A fertile egg does not keep as well as an infertile one because the fertilized germ responds more readily to high temperatures than the unfertilized one. It is impossible to hatch an infertile egg or to cause a blood ring to form in one. Such eggs are much more likely to reach the table in good condition and there is less spoilage in shipments composed entirely of them than in mixed shipments of fertile and infertile eggs.

Heat is the great enemy of eggs, both fertile and infertile. Poultry growers are urged to follow these simple rules, which cost nothing but time and thought, and will add dollars to the poultry-yard returns:

1. Keep the nests clean; provide one nest for every four hens.
2. Gather the eggs twice daily.
3. Keep the eggs in a cool, dry room or cellar.
4. Market the eggs at least twice a week.
5. Sell, kill or confine all male birds as soon as the hatching season is over.

THRIFT SAYINGS OF BENJAMIN FRANKLIN



Benjamin Franklin.

Every little makes a mickle. Look before or you'll find yourself behind.

He that waits upon fortune is never sure of a dinner.

Learning is to the studious and riches to the careful.

All things are cheap to the saving, dear to the wasteful.

If you would be wealthy, think of saving as well as getting.

Beware of small expenses; a small leak will sink a great ship.

A penny saved is a twopenny clear; a pin a day is a groat a year.

Gain may be temporary and uncertain, but expense is constant and certain.

It is easier to suppress the first desire than to satisfy all that follow it.

HERE AND THERE

In counting the cost it never seems necessary to allow for shrinkage.

Some people couldn't even drive a nail without doing crooked work.

The game laws provide, no closed season for those who are hunting trouble.

The only use some people have for pleasant weather is to put something by for a rainy day.

It's one thing to take things as they come, but quite another matter to grab them on the go.

Regarding Influenza.

Dogs sometimes contract flu, but more rarely than cats. Birds, however, can get it. In the great epidemic of 1918, it is on record that many birds died, while the rest absolutely deserted those parts of the country where the disease was at its worst.—Pearson's Weekly.

New Time Zones.

Time now changes at Columbus, O., instead of at Pittsburgh. The new official boundaries for time zones in the United States became effective the first of the year. Most of Columbus the time is "eastern" and west of Columbus to the 180th meridian "central" time.

The Left-Handed Quartette



This picture shows the fine spirit and morale of our boys which had so much to do with the quick termination of the war. From left to right, Sergts. Charles L. Blair, Walter E. Ringen, Guy Wilson and Harold Sancier, veterans returning on the *Leviathan*, which recently docked at her pier at Hoboken, each wounded in the left arm. They formed a quartette which did much toward keeping up the spirit of everyone returning from battle-scarred France aboard the *Leviathan*.

Mother's Cook Book

Go often to the house of thy friend, for weeds choke up the unused path.—Scandinavian Edda.

The Value of Salads in the Diet. Salads are invaluable in the diet as they supply water, mineral salts, acids, cellulose and flavor when prepared from vegetables and fruits. Meat, fish, eggs and cheese supply protein and fat while starchy vegetables furnish fuel food. The salad dressings are an important part of the salad as regards nutrition, for they are valuable fuel foods.

The materials used in making salads are: Raw vegetables, cooked vegetables, eggs, meat, fish, cheese, nuts and fruit. With such a variety from which to choose, there is no need of monotony.

Caesarean Salad.

Take one cupful of soft cheese, one-half cupful of grated American cheese, one cupful of whipped cream, three-fourths of a tablespoonful of gelatin, one teaspoonful of salt, and a few dashes of paprika. Soak the gelatin in the cold water, add the hot water to dissolve it. Soften the cheese with a little plain cream, add the grated cheese and the whipped cream, the gelatin, the salt and the paprika. Turn into molds and chill. Garnish with pimiento or stuffed olives and asparagus tips. Serve on lettuce, with French dressing.

French Dressing.

The amount of acid will vary with the kind of salad on which it is to be used. One tablespoonful of vinegar to three of oil is a good combination, and half a teaspoonful of salt and a few dashes of paprika. This dressing may be changed by adding a tablespoonful of thick cream to the French dressing, a tablespoonful of chopped onion, parsley, or green pepper. The dressing should be well blended by beating with a Dover egg beater, then add the chopped vegetables and let stand for at least an hour to season. Beat again before serving.

Fruit Salad Dressing.

Beat two eggs until very light, add three tablespoonfuls of melted butter, beating constantly while adding the butter, three tablespoonfuls of lemon juice, and one-half teaspoonful of salt. Cook over hot water until thick, stirring constantly. Cool and add one cupful of whipped cream, one-fourth cupful of powdered sugar, one-half teaspoonful of salt, one-half teaspoonful of vanilla, one-fourth teaspoonful of paprika, and three drops of onion juice.

Salad plants should be crisp, cold and tender. In arranging a salad avoid too many colors.

Nellie Maxwell

Wood Produces Quick Heat and Is Cheaper Than Coal

Farmers who own woodlands and people in cities, towns and villages who can purchase wood from nearby farms can help this winter—as last winter—to relieve the demand for coal and the strain on railway capacity by burning wood in place of coal. It is not expected substitution of wood for coal will be complete or universal, as for many purposes coal is much more convenient. But for heating many kinds of buildings wood is the more convenient and cheaper fuel. This is particularly true in the case of churches, halls, summer cottages and other buildings for which heat is required only occasionally but then is wanted in large volume at short notice.

AN UNDEFINED HERITAGE

Father in heaven, who lovest all,
Oh, help thy children when they call;
That they may build from age to age
An undefined heritage.

Teach us to rule ourselves always,
Controlled and cleanly night and day;
That we may bring, if need arise,
No maimed or worthless sacrifice.

Teach us to look, in all our ends,
On thee for Judge, and not our friends;
That we with thee may walk uncowed
By fear or favor of the crowd.

Teach us the strength that cannot seek
By deed or thought to hurt the weak;
That, under thee, we may possess
Man's strength to comfort man's distress.

Teach us delight in simple things,
And mirth that has no bitter springs;
Forgiveness free of evil done,
And love to all men's "neath the sun."
—Rudyard Kipling.

American Housewives Profit From the Lessons in Thrift As Taught by French Chefs

The French chef, the acknowledged world leader of the art of the cuisine, is the product of a country that surpasses all others in the practice of thrift.

But the necessity of keeping her food budget within strict limits in spite of war prices has led many an American housewife to discover for herself some of the secrets of the French chef in making inexpensive and formerly neglected food into delicacies fit for a king.

Especially has this been so in the preparation of meat for our American tables. The following are some of the secrets of the French chef that the American housewife has discovered for herself.

Flank steak, which costs much less than top sirloin or round steak, makes an excellent roast. It can also be pot roasted or used as chop steak.

Chuck or round steak costs much less than porterhouse or sirloin. These cuts should be cooked by "moist" heat or made tender by mechanical means, as in "hamburger."

Beef neck is juicy and well flavored. It makes a good pot roast and the very best steaks and soups.

The cross rib makes an excellent pot roast and there is no waste.

Shin of beef makes a good "beef a la mode." Cut it up as for stew; brown pieces in hot fat; then add water; cook in a pot the same as pot roast, and serve with gravy.

Shin of beef makes a most nourishing soup and the meat can be taken from the pot afterward and served with horseradish sauce.

If you buy a rib roast of beef, have your butcher cut the rib end off so that you can use it for making soup. If it is left on and roasted with the rest of the meat it is largely wasted.

For corned beef, the flank piece, the navel piece and the brisket piece cost the least. These cuts are palatable and the left-over portions can be made into a delicious hash.

65 Per Cent of Fires of Country Are Declared Due to Preventable Causes

The losses by fire in the United States and Canada during the year 1917, as compiled from the records of the Journal of Commerce and Commercial Bulletin, aggregate \$267,273,300, the heaviest of any year in the history of the country except 1906, when the great San Francisco conflagration swelled the total to \$450,710,000. The 1917 record is nearly \$36,000,000 in excess of the previous year's figures and over \$84,000,000 larger than the fire losses of 1915.

The world war was a contributing factor in 1917's unusual record. In some instances where the heaviest war munition losses occurred there was little or no insurance against fire carried, and the underwriters, therefore, made a lucky escape. The notable munition plant losses included the Canadian Car and Foundry's plant at Kingsland, N. J., involving a loss of \$12,000,000; the DuPont Powder plant at Haskell, N. J., causing \$1,500,000 loss; the munition plant of the Union Switch and Signal company at Pittsburgh, causing a loss of \$4,200,000, and the Washburn Wire works at New York city, with a loss of \$1,100,000.

The aggregate fire waste of the United States and Canada during the past 40 years, from 1878 to 1917, inclusive, reaches the appalling total of \$8,480,287,500, showing an annual average property destruction of \$162,008,668. It is generally conceded by those who make a study of fire loss causes that fully 65 per cent of the fires of this country are due to preventable causes. On this basis of calculation the preventable fire losses of the country during the past 40 years reach the total of \$4,320,155,000.

India's Total Sugar Acreage Estimated at 2,550,000 Acres.

The first official forecast of the sugar-cane crop of India for the 1918-19 season is based upon reports received from provinces that estimate 99 per cent of the area under cane in British India. The total area planted is estimated at 2,550,000 acres, which is practically the same as the estimate for the 1917-18 season. Seasonal conditions at sowing time were not very favorable in the important growing provinces and, owing to the delay caused by rains the crop returns are still uncertain in the greater part of the United Provinces, which contains more than half the cane area of British India.

TO THE POINT

The closer we get to our good deeds the smaller they seem.

A fool may be able to answer questions that a wise man wouldn't ask.

Some persons make a life study of things that are of no earthly use.

True friendship results from a compact of frankness and forbearance.

Pluck usually wins. A man's success often depends upon the ability to pluck others.

Chinese Also Have "Kicks" On the Telephone Service

China is learning fast. Where a few years ago the telephone would be considered an invention of the devil now listen to this wall from a native business man to a Tientsin paper: "Can we hope for any improvement in the long-distance telephone situation? A few days ago I called up Peking about 3 p. m., and was informed that there were 60 calls ahead of me, and that there were only three trunk lines in operation. I finally got the call about 10 p. m. Surely the Chinese administration can put up another trunk line and make this one-time fine service of use again to business men. The Peking long-distance service is almost as bad as similar services in Japan."

Influenza.

Influenza is an Italian word, meaning influence. One version of its origin is that in the far past there was a plague in Italy which was attributed to the influence of the stars and for this reason was called influenza.