



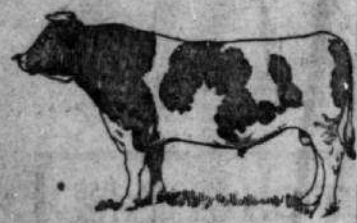
DAIRY

VALUE OF A PURE-BRED SIRE

Pedigree Bulls Get Calves Far Superior in Dairy Quality to Those of Local Animals.

(By W. A. GILBERT.)
Although the general run of dairy cows are of no definite breeding, they are not necessarily the worse for that. Good dairy quality is a natural characteristic which is hereditary to an eminent degree. A long line of ancestors of dairy character on both sides of the family tree is quite sufficient to insure good dairy quality of the offspring.

Dairy character has been developed by careful selection. It is not a quality originally inherent in any one



Champion Holstein.

breed, although some breeds prove themselves more amenable to the influence of selection than others.

Dairy farmers are fully alive to the importance of heredity in this respect, and although they favor cattle of certain breeds, they fight shy of cattle of those breeds from pedigree herds. This is because they have found that pedigree bulls in many instances get calves far superior in dairy quality to the calves of locally-bred bulls.

The influence of an unsuitable bull is very far-reaching, for his heirs do not show of what they are capable until three years after his introduction.

During these three years, that bull, if he is a wrong one, will have been destroying the dairy character that probably took many years to establish.

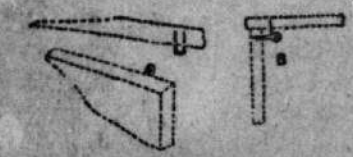
The reason why pedigree bulls in the past have failed as popular sires in the dairy herds is to be attributed to a great extent to the cattle-shows. Breeders of bulls for sale, naturally look to the show yards for publicity and success to bring their cattle under the notice of the buyers.

Bulls of dairy strains at one year old, the usual age for exhibiting, do not fill the eye with the same effect as the beef type, so they do not appear in the prize list and are branded as inferior accordingly.

CATCH FOR ANY SMALL DOOR

Device Shown in the Illustration Will Be Found of Much Convenience on Farm.

An easily made and very effective catch to hold any small door, as in a washstand, sideboard, etc., is shown in the sketch. It is simply a small



Catch for a Small Door.

screw eye and an upholstering staple attached, as shown at A. The manner in which they hold the door, says Popular Mechanics, is shown at B.

COST OF MILK PRODUCTION

Result of Experiment by New Jersey Station Shows Some Quite Interesting Facts.

In 1925 the New Jersey experiment station investigated with a desire only to ascertain the facts, the cost of producing a quart of milk, says the American Agriculturist. Its herd of 31 head averaged an annual yield of 8,561 pounds, 4.26 per cent. butter fat, against an annual yield of less than 4,500 pounds for the average Pennsylvania herd. Feed was bought by carload for cash, against the purchase by tons or less, on credit, by the average farmer. The station buildings and other equipment are not on an extravagant scale, and do not unduly enhance the cost. It was found that it cost respectively 4.16 cents and 4.50 cents a quart to produce milk at the barn, accordingly as cost was figured on the actual expense of growing the feed the farm produced on its value in the market.

The freight charges for delivering milk to the city in ice cars raise the above to 4.66 and 5.37 cents a quart, respectively. These data demonstrate that 5 cents a quart is not an unreasonable price, or if unreasonable, it is unreasonably low. The milk referred to was produced under conditions no more exacting than the Philadelphia board of health deems necessary for the supply of that city. All or nearly all of it sold for six cents a quart at the farm, the year round. The cost in 1910 was as great or greater, as is also indicated for 1911. Receiving such increased remuneration, farmers should prepare to conform to all reasonable demands of the board of health.

Poor Combinations.

A good cow in the hands of a poor dairyman is a poorer proposition than a poor cow in the hands of a good dairyman. Both are very poor combinations and a good dairyman will not keep a poor cow more than one season.

Cream for Churning.

Only an expert is able to tell by the smell just when the cream is right for churning. It then has a clean, sour taste and smells like nuts fresh from the woods.

TYPHOID FEVER FROM MILK

Dr. Evans, Noted Authority on Preventive Medicine, Tells of Dangers in Bacteria.

Dr. W. A. Evans, the greatest authority on preventive medicine in the country, writing for the Chicago Tribune on "How to Keep Well," states that during August, September and October there is greater danger of contracting typhoid fever than any other time of the year.

He says those who escape until November 1st will be fairly safe.

Typhoid is a bacterial disease, the bacteria being taken into the system with food and water. If these are made safe there is no danger from the fever.

The most important article of food from the typhoid standpoint is milk.

Typhoid gets into milk from the hands of people who handle milk. The farmer or milkers, any one who has handled the can, the workers in the factory, the milkmen in town, or any one who handles milk in the household where it is used can be responsible for its infection with typhoid.

A typhoid water supply on the farm would spread it, not through infection of the cows drinking the water, but through washing the cans with it.

If milk is properly pasteurized it is safe from infection by any one who handles it prior to the time of pasteurization.

Raw milk should never be used without heating.

To heat milk put the bottle in a boiler of cold water and heat until bubbles are rising in the milk. Put the milk in the refrigerator or cool it gradually with faucet water. It should be kept below 55 degrees.

Putting typhoid infected milk into hot coffee will not kill the bacteria and make the milk safe. The milk cools the coffee. The sides of the cup cool it more. Between these two the temperature is lowered to a point where some of the typhoid bacteria survive.

It is much safer to drink hot milk in coffee than it is to use cream. Coffee and hot milk is somewhat easier on the digestion than is coffee and cream.

It will not be safe to drink commercial raw milk for several years yet. I do not mean that every man who drinks raw milk will get typhoid.



An Illinois stable where milk is produced for sale in the neighboring village.

fever. If that were true there would be no need of this article. The wave would rise spontaneously and the situation would be cured. The condition is tolerated because most of those who are endangered escape without injury. Those who have the disease are in the minority. Nevertheless there is a degree of hazard which no man is justified in assuming.

GOOD PLACE FOR SEPARATOR

Room With Cement Floor and Plastered Walls in Some Part of Barn is Convenient.

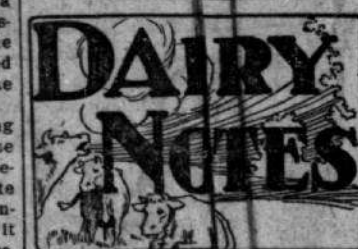
Just where to place a cream separator for convenient use is sometimes a question. Convenience requires that the place be in or near the barn, though it is sometimes placed in the kitchen or some portion of the home building.

A room with cement floor and plastered walls can be constructed in some part of the barn where it will be convenient and more sanitary than if placed in the kitchen or in any open portion of the barn where it is likely to be affected by dust and odors. This room should have a water system and proper drainage, so that it may be kept clean and swept all the time.

The work necessary in preparing this room is not expensive, nor does it require expert help, but such a room in some locality is absolutely necessary for the production of clean milk products and in lessening the work of the dairy. Care in handling the milk and plenty of hot water in cleaning the vessels will remove very many of the criticisms that are made against the farm dairymen.

Silo for Dairy Cattle.

If you have 15 or more head of cattle and haven't a silo, it will pay you to look into the subject of silos pretty carefully; and if you do you will probably decide that you need a silo.



No amount of wailing will rid over-churned butter of milk. Excitement, noise and confusion are not conducive to milk production.

A money-making combination is the cow and the sow. Live the latter warm skim milk.

The only way to absolutely know a cow, is to weigh an test the milk through the entire year.

Dairying has crowded out sheep raising in Australia. The Australian butter is in good demand Europe.

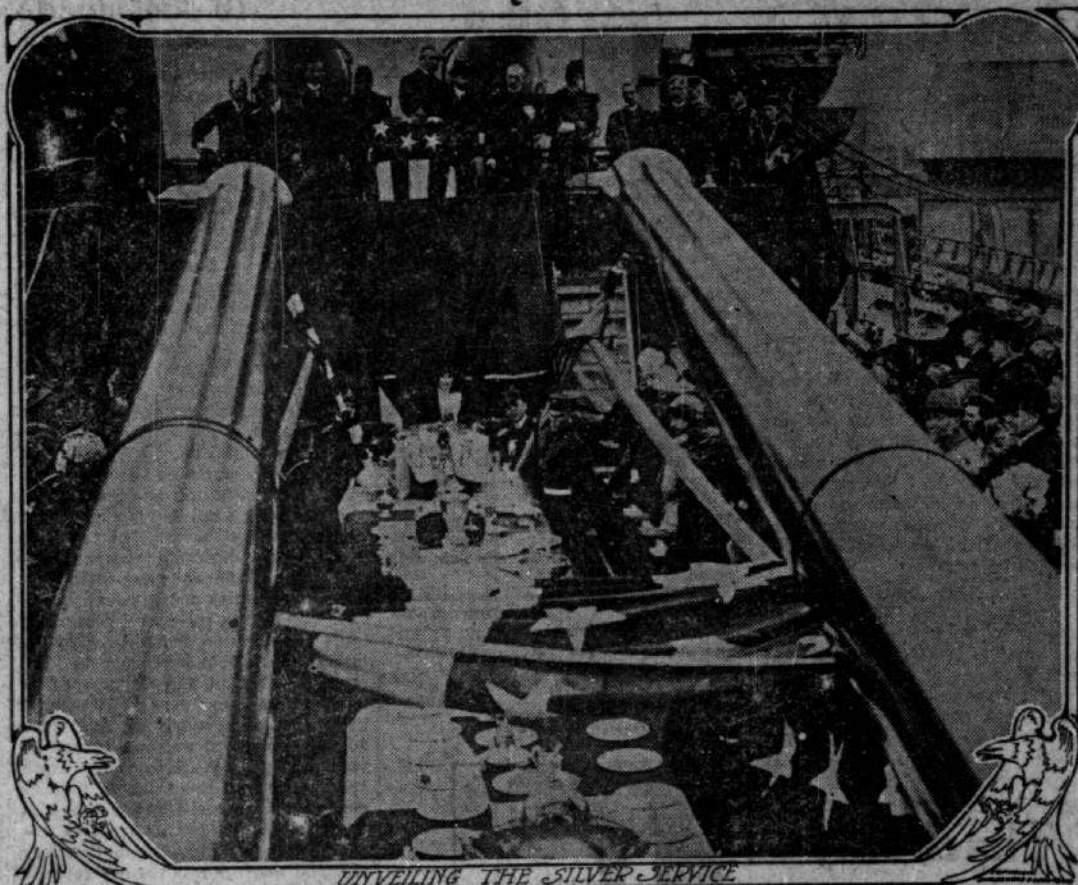
The best time to a butter is before it is taken from the churn, and just as it is gathered granules.

It requires grain as well as roughness to produce butter, and butter fat at present prices what pays.

Steady and persistent breeding in one line and for a single purpose is the only safe rule for dairymen to follow.

Milk utensils should be made of metal and have all joints perfectly and smoothly soldered. It is laid down in a dairy test.

BATTLESHIP UTAH GETS SILVER SERVICE



THE silver service purchased by 30,000 school children of Utah for the new battleship Utah was presented by Governor Spry to Capt. William S. Benson, commander of the vessel, in the New York navy yard the other day. The gift, displayed on a long table between two immense guns, was unveiled by Miss Hazel Tout.

PIGS CAUSED HAVOC

Twenty-Five Young Porkers Liberated by Mischievous Boys.

One Saloon is Wrecked, Three Persons Suffer Sprained Legs, Delivery Wagon is Upset and Much Other Damage Done.

Chicago.—Twenty-five young pigs liberated from crates by mischievous boys caused havoc in Clybourn avenue the other day. Patrol wagons filled with policemen in command of Lieut. Max Heidelemer of the Hudson avenue station charged the "enemy" but let them flee thick and fast, and when the excitement had subsided the following had happened:

One saloon wrecked. Three persons suffered sprained legs.

A newspaper automobile delivery wagon partially wrecked. Twelve pigs killed. Several plate glass windows wrecked.

Many women and children in hysterics.

Numerous pedestrians suffered from bruises caused by the pigs upsetting them.

One wagon demolished, when horse ran away.

Numerous other events marked the day, and when it was all over Lieut. Heidelemer said he had not put in such an exciting day in all his career as a policeman.

It all happened when a number of mischievous boys saw two crates of young pigs being delivered to Charles Meuthen, 1457 Clybourn avenue, and intended for an annual holiday, one of the chief annual events enjoyed by "Burgomaster" Heidelemer's "subjects."

The two crates were set directly inside the rear door of Meuthen's place. The youngsters had no difficulty in entering unobserved. Several pieces of wood were removed from both crates. The next minute there was excitement galore. There were pigs on the floor, pigs back of the bar, pigs under the tables and pigs everywhere. The air seemed full of squealing, terrified "porkers."

Brave sons of the fairland, members of the famous "Clybourn Avenue Guards," who served with brilliant honors in the Boer war, promptly surrendered when the squealing porkers attacked them. The brave warriors went down together. Herr John Spiess, general in command of the Clybourn Avenue Guards, promptly grabbed his trusty Boer gun and proceeded to clean out the enemy. The other members did the same.

In a minute the place was filled with leaden balls, which raced with the pigs in breaking the glassware.

Somebody sent in a riot call to the Hudson avenue station. Lieut. Heidelemer, at the head of twenty-five policemen, responded. In the meantime, the Meyer threw open the doors.

The battle was then transferred to the street. A car was passing. Several pigs took a notion to leap aboard. Panic immediately followed among the women. Charles Meuthen, with his

trustworthy Boer gun, went in pursuit. One of the enemy tripped him and he fell, spraining his ankle.

Richard Harder, 1454 Clybourn avenue, emptied a repeating rifle from his bedroom window and missed everything but a number of plate-glass windows on the opposite side of the street. His ammunition gone, Harder leaped from a second-story window, landing on the backs of two pigs. He surrendered with a sprained ankle. A newspaper automobile came in contact with the leader of the porkers, skidded and crashed into a bay and feed wagon.

The gasoline tank exploded, the wagon was partially wrecked, a horse belonging to Alfred Schacht of Bowmarville ran away and the excitement ceased only when twelve of the pigs had been killed and the others driven pell mell in all directions.

FASTEST AIRSHIP IN WORLD

New Zeppelin Craft, "L. Z. 9," Said to Have Traveled at Rate of 21 Meters Per Second.

Berlin.—The new Zeppelin airship, "L. Z. 9," built for the war office, has on her trial trips developed the speed of twenty-one meters per second, and is thus the fastest airship in the world. She resembles the airship "Schwaben," already described, but is eight meters shorter.

The Kolnische Zeitung points out that the superiority of airships over aeroplanes is rapidly being demonstrated.

ACORN DIET PROVES FATAL

Seventy Head of Cattle on One Estate Killed by Eating Fruit of Oak—Pheasants Thrive on Them.

London.—During the past few days 70 cattle belonging to J. Bishop of Haughton, Shropshire, have died through eating acorns. The cattle were grazing in a field in Aquilata park, Staffordshire, belonging to Sir William Boughie, where acorns were very plentiful. The loss to Mr. Bishop is estimated at nearly £1,000. Several cows belonging to other farmers in the neighborhood have died from the same cause.

From the Henley-on-Thames district, where a number of cattle died through eating acorns, further cases were reported. One beast died, and three were found dead in a field some miles distant. An examination of one of them revealed two bushels of acorns.

Many farmers in South Oxfordshire and Buckinghamshire have cattle lying seriously ill from the same cause, while many cases of cattle dying have been reported recently, notably from the Newbury district of Berkshire and the Market Drayton district of Shropshire.

Cattle in many districts have died from eating acorns, which are exceptionally plentiful this year. In a few districts sheep also have suffered, but, on the other hand, many farmers have found that both cattle and sheep have fattened on daily rations of acorns.

It has been found that the best method is to let the cattle and sheep

have daily access to fields where there are acorns, because the animals then eat the acorns as they fall and cannot devour too many or eat too quickly. On the other hand, if there is already a store of acorns under the trees, or if excessive amounts of collected acorns are given to the cattle, digestive troubles are at once set up and in many cases the animals die.

It is a curious fact in connection with acorns as a food for ducks, which usually fatten rapidly on this food, that this year they will not eat acorns. The reason probably is that the acorns are of such an enormous size, and this fact may also have some influence in causing the trouble with the cattle. Although ducks will not eat acorns, pheasants are eating them, with unusual gusto, and early in the morning one may see the spaces underneath the oaks quite thick with pheasants.

Girls Give Skin.

Ann Arbor, Mich.—Fourteen girls have given to Miss Clara Allen of Milan an average of 75 pieces of skin. As a result the young woman probably will recover. A bottle of kerosene which she held over a stove last July exploded. Almost all the skin was burned off her breast.

Back to Farm for Jacob Rile.

Worcester, Mass.—A 200-acre farm in the eastern part of the town of Barre, considered the finest farm land in Worcester county, has been purchased by Jacob Rile of New York, and he will make his home there. The farm has a beautiful old colonial house, two barns, a carriage house and a garage.

New York's Thirst and Waste.

New York city wastes 1,000,000 gallons of water daily, says an expert, but not by excessive drinking.

PARSING IS MIXED WITH WORK

Children of Kansas City Are Being Taught Under New System—May Be Supplemented Later.

Kansas City, Mo.—For boys and girls who cannot see how they are going to be helped in broad-brained learning to parse sentences and discovering the contour of the Indian ocean, a new kind of school has been established here by the board of education. It is conducted at one of the ward schools and children more than

15 years old and not below the fifth grade are admitted.

Half of the time in this school is devoted to manual training for the boys and domestic science for the girls, and the other half is given to practical English, arithmetic, geography and history.

If this school works out satisfactorily it is thought likely that within a year or two a regular trade school will be established to care for the pupils who have finished the present course.

Raisins Replace Tobacco.

Chicago.—Raisins and peppermint candy are the substitutes for tobacco being used by Dr. D. K. Pearsons of Hinsdale, the ninety-one-year-old philanthropist who has given all his wealth to charity and is living in a sanitarium which he founded and endowed.

Dr. Pearsons had used tobacco 70 years, but recently he "swore off" chewing and smoking, and says the raisins and peppermint candy have proved ample substitutes.

Entertain Visitors

Nothing Is Too Good for Country Friends

By LAURA BINGHAM

SOME time ago I read an article which criticised some of our city people for our extravagant ideas of entertainment. I remember the situation, a woman from the country came to our city to meet some friends and after a dainty luncheon at some ice cream parlor she was taken to the matinee. She anticipated merely a lunch at a department store and an afternoon spent shopping.

The country woman thinks an extravagant as to dress as to taste in general. Perhaps it is true, but the young woman who entertained her friend in the story I have in mind probably had been prompted by the same motive which had led me to do likewise, not infrequently, but on "special occasions."

When I am to meet a friend who lives out of the city I dress in my best gown, or at least the one most suitable for the occasion. This is for two reasons. First, we all bring out the best in ourselves—"dressed up;" secondly, in deference to the friend, we want to appear the best possible advantage.

In choosing a place to dine I do not wish to take my friend to places either she or I might frequent if alone for the sake of economy, want to treat her to the best I can possibly afford. It may be extravagant, but, like nonsense, just a little extravagance is relished now and then.

When one loves a friend there is nothing too good for her. It is the robins singing in the woods is sweeter than the voice of a prima donna, she, at least, has had variety of pleasure, and the birds' songs have none of their sweetness.

If the good time she enjoys with her little circle outshines the amusements of the city, she can better appreciate her home pleasures by the contrast.

Then, too, let her consider the subject from her friend's standpoint. If she cares for them she will allow a little extravagant expenditure of money, sufficient to harm the bank account, but just enough to please them and fulfill the desire to show her pretty books and amusing plays.

Many Modern Social and Family Changes

By A. WANGEMAN
Chicago

As to complaints regarding advanced and disordered children, the fault seems to me, neither with the average parents nor with the callous, superficial persons. It is not an individual trouble, individual families, in the main, but a result of the present money mad, competition chasing general public spirit, with cynical and heartless lack of morality.

Nothing else but such tragedies of family life can be reasonably expected when in Chicago the young folks are forced to fight for jobs without living wages, and on all sides and out of touch with better thoughts of the times. Parents should realize that the young do not think of life as the experienced older ones do.

The young must go through practically the same cycle of personal experiences as the old did when they in turn were young and struggling for themselves.

And, again, many a mother's heart, strong in her maternal instinct, has been broken because not all mothers have the worldliness to change into "comrades" of their grown offspring. It is the natural way that parents should resign themselves, but how hard that is!

Those who look deeper into these things realize, furthermore, that we live in an age of deep social changes in all human relations, which, of course, change the conditions of the family life most profoundly. But, however, not the place to talk "economics" as the key of understanding.

There is no "balm of Gilead" in economics for a mother who worries out in anguish for the children she has borne and brought to years of never ceasing care and love; children who then turn and disdain too often—the young fools!

Use of Quirt Will Make Children Better

By VICTOR G. ROSENBAUM
Atlanta, Ga.

The abolishment of the rod is producing criminal tendencies in the young.

My parents whipped their children when they lied and stole. As a result, fear kept us from repeating the offense until we were adults developed to guide ourselves.

A prominent dentist recently told me he honored his parents having whipped him, as in his practice he handles the modern "guided" child, than whom there is none more unfortunate.

The mother of today no longer reads aloud to her children. The stone and Stanley will enthrall the young for many happy hours.

Let the mother wear pretty clothing, no matter how cheap. Dress attracts and invites respect. The mother deserves some respect.

Finally, let us beg for more competent surgeons, who will save us neurasthenics, unable to rear children; it is this which prevents competent women from permitting maternity.

One Word That Should Never be Used

By FRANK CRANE

"Do" is the language of love.

"I like very well to be told what to do, by those who are fond of me," said Alcibiades; "but never to be told what not to do; and the fond they are of me the less I like it. Because when they tell me not to do, it is a sign that I have displeased or am likely to displease them. Besides—I believe there are some other reasons, but they have escaped me."

To be sure the ten commandments are "don't's." But that is which is different.