

Cattle Raising in the Americas

WHEN the United States ceases to be an exporter of beef and pork from whence will Europe get its meat? Will the United States, with its large ratio of increase in population, with which the meat production by no means keeps pace, be able in the future to feed itself?

Most Europe and the United States curtail their meat consumption? There is no need to take a pessimist's view in answering any of these questions. The meat proposition is already serious, it is true; but this is because we are at the turning of the ways and not because the immediate future, or even the future for some hundreds of years at least, presents any real difficulty to the solution of this proposition.

Leaving out of consideration all questions involving the so-called meat trust, the tariff, etc., and looking at the matter simply as a question of economy in meat production, there is no need to fear a famine, nor ought there to be any fear of high prices to limit the consumption.

A number of factors enter into the world's present meat problem, one of the most important of which is the change in conditions under which meat has been produced in the United States. The change from range to farm production of beef cattle and the improved shipping facilities for corn, which latter has revolutionized the hog industry, have together upset the balance in the meat market. Unlimited free range on government lands made cheap meat, but the taking up of these lands by settlers, and particularly the taking up of land around water sites has changed the whole situation. The extension of the western farmer a choice, either to sell his corn or to feed for meat, where formerly he had no choice; it was either hogs or cattle to raise, and he bought range beef cattle to put them in condition for the market by feeding for a few months with a part of his surplus grain.

The raising of cattle on the free ranges of the west was the cheapest method of meat production at the time practiced in the United States, but it is a question whether beef may not now be produced, and is not now produced by a few farmers, even cheaper than on the western ranges in the past.

The poor quality of range meat, which necessitated several months of farm feeding and care in order to be gotten in condition for the market, the great losses in the herds due to insufficient food and water, and the lack of winter shelter made the business of cattle raising on the western plains a more or less uncertain and precarious industry. It was an exotic, and as such it will die with changing conditions.

The future of meat production in the United States is a farming proposition, and like all other questions connected with the national agriculture depends for its satisfactory solution upon the improvement of farm methods. To remain a meat-exporting country, lands must be brought up to the European standard of production. At that standard, or even considerably below, farming in the United States pays, and pays well, and in no way better than by turning grass and grain into meat. But until the United States adjusts itself to the changed conditions and can again enter the European market as a competitor with Argentina, Uruguay and Australia for the meat trade, where will Europe, and even the United States, should it have a temporary need for meat, secure their supplies?

The answer to this question is not difficult. It is only surprising that it has not been more fully recognized.

The broad plains of Mexico and Central America, of Venezuela and Colombia, the Amazon region of Brazil, Bolivia, Peru and Ecuador rival, if they do not exceed the famed pampas of Argentine and Uruguay as cheap meat-producing districts.

In the country of the Orinoco alone, Venezuela and eastern Colombia, there is an area of territory more than equal to France, Germany, the Netherlands, Belgium and Denmark, or ten times the size of the state of New York, which has its superior as a cattle country in no part of the world, if indeed it has anywhere its equal.

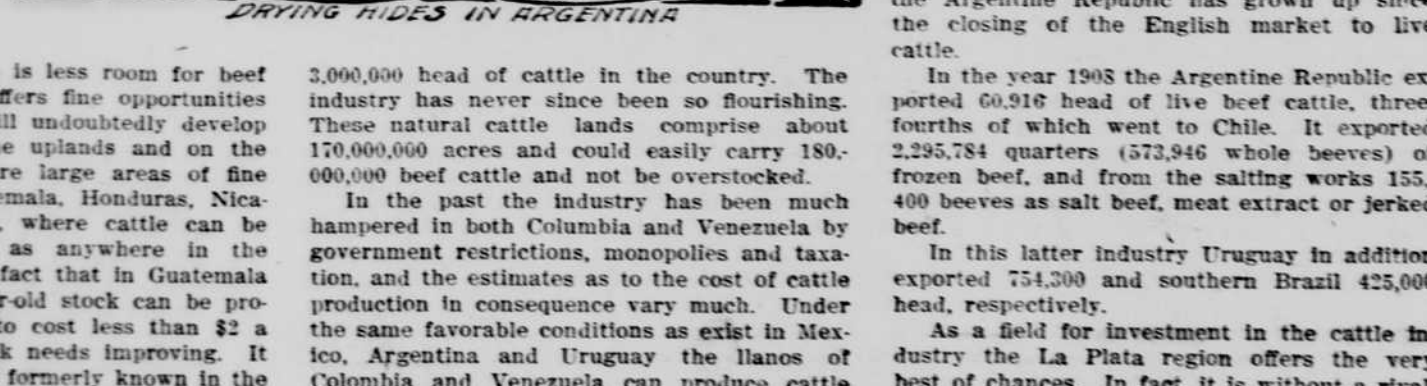
Mexico offers many advantages to the stock raiser. The conditions there are those with which stockmen from the United States are more or less familiar, which last fact, in part, accounts for the large investments of American capital made in this industry within the last few years in Mexico. Cattlemen own the land in large tracts of from 100,000 to 1,000,000 acres, acquired from the government by grant and at a very low figure. This prevents the shutting off from water, which has done so much to destroy the range industry in the United States. The winters are mild and there is no danger of loss from blizzards—in fact, the grazing is good all the year round.

The character of the ranges on the Pacific coast side in Jalisco, Michoacan, Guerrero, southern Oaxaca and Tepic are similar in character to the northern ranges but not so well watered, and the grass is scantier.

On the gulf side there are entirely different conditions. On the slope of the eastern Cordilleras in the states of San Luis Potosi, Tamaulipas and northern Vera Cruz is the region known to the Huasteca Potosina, the country of the Tamei, Panuco, Temporal and Tamazunchale rivers. This is an almost ideal grass country. It is a succession of valleys separated by grass-covered terraces or hills increasing in height from the low plains near the coast to the borders of the central plateau 6,000 feet. This slope receives the moist breezes from the Gulf of Mexico in the form of rain during the summer months and dew in winter, and is always free from frost, drought and excessive heat. The natural pasture of this country is as fine as any in the world, except on the Orinoco and in the upper Amazon country. Cattle in good condition can be sent to market at a cost of less than \$10 gold a head. On the northern and western ranges less cattle cost to produce from \$2 to \$5 a head and can be fattened for market to cost in all about \$10 a head.

The latest Mexican statistics show about 2,250,000 head of beef cattle in the whole country, of an estimated value of about \$5 gold per head. Chihuahua and Vera Cruz lead with about 600,000 head for each state. As compared with Argentina with its 20,000,000 head of beef cattle it can be seen that Mexico is but at the beginning of the industry; in fact, as present the country produces but little meat above its own needs, yet it could, on natural pasture alone, carry twice the number of cattle now grazing in Argentina, and could easily supply to the European markets from its surplus an amount of meat twice what the United States has even been able to supply from its surplus.

South of Mexico in Central America and in parts of Mexico not above mentioned there is yet another cattle country, where the climate is more tropical. On the Pacific side the area suitable for cattle is limited. It is similar to the Pacific slope of Mexico, but the country is more thickly settled, a larger proportion of the land is devoted to agriculture,



and consequently there is less room for beef cattle. The country offers fine opportunities for dairy stock and will undoubtedly develop along this line. In the uplands and on the Atlantic slope there are large areas of fine open country in Guatemala, Honduras, Nicaragua and Costa Rica, where cattle can be produced as cheaply as anywhere in the world. It is a known fact that in Guatemala and Honduras four-year-old stock can be produced on the ranges to cost less than \$2 a head. The native stock needs improving. It is the same which was formerly known in the United States as the Texas long horn. When crossed by Shorthorn bulls the resulting progeny is a first-class beef animal. Hereford, Galloway and Aberdeen-Angus crosses also produce good results.

At present the industry is almost entirely local. Millions of acres of the finest pasturage in the world, where the native grasses stand from knee to shoulder high, are unutilized. A title of the capital and enterprises which have produced such large results in Argentina and Uruguay would make Central America, although limited in area, an important factor in the world's meat market and would pay to the investors a handsome return on their investment.

In South America there are three great natural cattle regions which in area and adaptability for cattle production are unequalled in any other part of the world. The plains of the Orinoco, of the Amazon and of the Plata rivers are without doubt the best adapted for producing beef cattle cheaply and on a large scale of any other sections of either the old or the new world.

Behind the Venezuelan coast range of mountains lies the basin of the Orinoco. This river has nearly 500 tributaries and at its greatest length is 1,500 miles long and is navigable from the ocean for about 1,200 miles. For about half its length it flows north and then turns almost directly east and continues in this line to the Atlantic. Near the bend of the Orinoco it is joined by the Apure, one of its chief tributaries, which has come down from the eastern Cordilleras of Colombia through the heart of the region of the llanos or prairie lands. These lands continue on to the east to the vertex of the delta of the Orinoco. They comprise about 150,000 square miles in Venezuela and about 120,000 square miles in Colombia. It is the largest single compact area of high-class natural pasture in the world. In the luxuriance of its grasses it is as far ahead of the pampas lands of Argentina as are these ahead of the short-grass lands of Kansas or Nebraska. It is an immense level prairie, thickly carpeted with para and guineo grass, growing twice as high as broom sedge on a neglected Virginia farm. It is crossed and interlaced by hundreds of rivers flowing into the Orinoco or into its larger tributaries, the Apure, the Arauca, the Meta, the Vichada and the Guaviare. From these rivers spread out smaller rivers, creeks and gullies joining one river to another so that the whole is one great water mesh. In some places for a hundred miles one must cross water every half mile or less. The creeks and gullies, when wide enough are navigable for launches and flatboats and offer the best and cheapest possible system of highways leading directly down to the Orinoco and the sea.

From the earliest days of the Spanish conquest this country has been famed as a cattle land. At the time of the war of independence, in 1812, it was estimated that there were

3,000,000 head of cattle in the country. The industry has never since been so flourishing. These natural cattle lands comprise about 170,000,000 acres and could easily carry 180,000,000 head of beef cattle and not be overstocked.

In the past the industry has been much hampered in both Colombia and Venezuela by government restrictions, monopolies and taxation, and the estimates as to the cost of cattle production in consequence vary much. Under the same favorable conditions as exist in Mexico, Argentina and Uruguay the llanos of Colombia and Venezuela can produce cattle ready for slaughter at a cost which ought not to exceed \$2 gold per head.

In the valley of the Amazon there are no such great prairie lands as exist on the Orinoco, yet on the whole there is as much or even more first-class cattle country, a considerable part of which is in easy deep-water connection with the world's markets.

The Amazon basin comprises one-eighth of the habitable earth and one-half of the most fertile portion thereof. In a territory so large as this it would be unreasonable not to expect to find many varieties of soil and soil cover, and such is the fact. Between the rivers tributary to the great river and back from the bottoms are here and there large tracts of open land similar to that found on the Gulf coast of Mexico, in the prairie lands of Louisiana, and in Honduras and in Guatemala. This is all fine cattle country; there could be no better.

Near the headwaters of the great rivers that flow down to make the mighty Amazon, on the eastern slope of the Andes, are millions of acres of fine grass lands in Colombia, Ecuador, Peru and Bolivia, as well as in Brazil, that are more immediately available for cattle raising than are the lands farther east in the great basin.

The third great river basin of South America is that of the Plata river, with which must be included the southern half of Argentina, whose rivers drain directly into the Atlantic. Any account of the cattle industry of Argentina must of necessity be less a story of what can be done than of what has been done. Included in the Plata basin in addition to Argentina are Uruguay, Paraguay and southern Brazil. The cattle conditions are similar over all this area.

Argentina ranks third in the world as a cattle-producing country. Russia and the United States alone lead it; but Argentina has only about 6,000,000 inhabitants to feed, which accounts for the fact that it is the leading country in beef exports. Russia and the United States must consume most of what they raise; Argentina ships the greater proportion of what it raises, not only beef cattle, but horses, sheep, wool, corn, wheat and flaxseed.

At the last census, taken about two years ago, there were 25,116,629 cattle in Argentina and about 6,000,000 in Uruguay. This is nearly all grade stock of the best English blood—Shorthorn, Hereford and Aberdeen-Angus. Argentina and Uruguay cattle are reared under conditions somewhat peculiar to the locality. They are not range cattle nor yet exactly farm cattle, but little or no grain is fed, yet the export steers of Buenos Aires or Montevideo are fully equal in size and will cut as much prime beef and as little waste as the best steers of Kansas, Pennsylvania or southwest Virginia.

In the central provinces of Buenos Aires, Coroba, Santa Fe, Entre Rios and Corrientes the native grasses are better and more alfalfa is grown. These five are the principal cattle



ON THE SEWING DAY

DON'T WORK YOURSELF UP INTO A NERVOUS FRENZY.

See That the Machine is Carefully Cleaned, and Go About Your Work in a Hopeful Frame of Mind.

Do you begin feeling that you will go mad before the garment is completed? Do you tote your sewing from room to room, losing this, that and the other, and never knowing where needles and thread are? Do you wait till sewing day before cleaning the machine? If you do any one or all of these things you are wrong. The fates of the thread and needle must be coddled—and all the job begins with a hopeful frame of mind. You have made Jenny's dresses and your own before this; why should you fail now?

So first buckle on your armor of faith in yourself. Then, if you haven't done so already, the week before the important business begins try and turn a good part of a light, airy room into the sewing establishment. If a whole room can be given up to it and kept for the purpose all the better. Have the room cleaned before you begin on any important part of the feat, for cleanliness is a great rest to the spirit. Have a little crockery bowl or pretty pitcher somewhere with a bright flower that you can look at when your heart gets tired. Put the sewing machine near a window and arrange it and the chair so that the light will fall over your left shoulder. Clean it the day before the work is to begin, and if it seems dusty oil it thoroughly with kerosene oil, and after cleaning it well with this put on a fresh but light supply of machine oil. On the sewing day see to it that no particle of grease is left about the needle or foot to soil the dainty material that is to be made up by sewing a scrap over and over until the thread shows no soil.

For all the big cutting, try and have a large table, for this is more convenient than the lap board, which is never long enough for some things. Put this table conveniently near the sewing machine, and have a smaller and lower one alongside it with all the sewing traps—shears, smaller scissors, a paper of needles, one of pins, hooks, eyes, button tapes and what-ever linings or facings are to be used. But put the dress material on the big table on which it is to be cut out and

have somewhere in the room a bit of muslin or dress lining which may be cut up to try effects with collars, cuffs, trimmings, etc. Then fasten the shears with a long braid to your belt, put the tape measure in the pocket of your sewing apron, and pin a small pin cushion to the left side of your dress waist, stabbing it first with several needles and pins.

With this set-up, which is, of course, for the actual sewing day, little more than ordinary good sense is essential. In using all flat-paper models it is necessary to read the directions on them and not go contrary to their rules. They should also be bought by exact bust or waist measurements, and with any change—increasing or decreasing the size—the alterations must not be made at the edges of the model, but midway in its length or breadth.

For the rest, be kind to yourself—and to the next day. Eat a good luncheon and never put up work for the night without laying each band, gusset and seam, as you might say, where is surely can be found the next morning. Through all the sewing taboo the visitor and sit straight in your chair, never bending the chest or stomach.

Use basting thread—it saves making mistakes that take a long time to alter.

BONNET EFFECT.



This is one of the attractive mixed straws popular among the new millinery, and its quaint shape gives the effect of an old-time poke bonnet. There is a full wreath of small yellow roses around the crown and a large bow of dark blue satin ribbon on right side caught with a dull silver buckle. A band of ribbon is drawn across front from side to side.

STYLES FOR THE LITTLE ONES

Three Pretty Ideas That Are Not Beyond Skill of the Home Dressmaker.

The little frock on left is in a delicate shade of mode silk cashmere, trimmed with bands of brown satin, fastened to the material with brown silk. Brown satin-covered buttons



trim the front box plait. In the center is a misses' modis coat suit of dark blue serge, with pipings of black satin used on seams as indicated in cut. The deep shawl collar and turned cuffs are also of black satin. On the right is shown a little frock of checked gingham, a one-piece affair, with plaited front. Fullness on sides is confined with wide bands of plain material, matching that used on front and for shawl cuffs. Smoked pearl buttons furnish additional decoration.

HOME-MADE HAIR ORNAMENT

The New Ones of Plaited Ribbon Are Inexpensive to Make But Costly to Buy.

Have you seen the new ornaments of plaited ribbon with a single cabuchon as fastening or one at each end? These are expensive to buy, but may be easily made at only the cost of enough ribbon to go three times around the head and a small box of pearl or colored beads.

While cabuchons can be bought at small cost they may be made perhaps more cheaply by stringing beads of different sizes on a fine gilt or silver wire, then twisting it into coils or wavs to form a solid ornament. This may be made quite flat or the wires may be bent to have it moundlike in form.

MAKE FRIENDS WITH THE DOT

Those Who Embroider Will Find It More Useful Than Any Other Form of Fancy Work.

If you embroider even a little, make friends with the dot. You will find it more useful than any other form of fancy work, especially if you like to make your own designs.

Other styles of fancy work come and go, but the dot is always in favor for personal embroidery and household decoration. It is wonderful what you can do with dots. Each time you rearrange them you have a new motif.

Run them in a single line and you have a neat finish for a box plait or tuck. Put them in the curve of a scallop and at once a simple edging takes on an air of elaboration. Put them together and you have a central stem; there is a vine-like foliage, arrange five around an imaginary center, you get a forget-me-not. A stem and one dot make a cherry; a stem with ten dots makes a bunch of grapes.

Make a circle of eight dots with three in the center, you have a good-looking motif for the end of a jabot. Make a larger circle and there is a medallion or frame for monogram or initials. Arrange dots to form diamond, or octagon, insert a bit of lace, and you have an intricate effect with little work and cost.

Not only can much be done with the single dot of a fixed size, but think of the possibilities of the graduated dot, rows of them decreasing from the outside in, and you realize what stylish borders can be made for parasol, ruffe to a petticoat, or as stripes in a tailored blouse.

What is an eyelet but a hollowed dot? Include it in your dot embroidery and unlimited combinations are possible. Elongate your dots slightly and you have oval effects that add beauty and variety.

Embroidery of solid dots is much in favor this season. Whole yokes are made with only dots scattered over the entire surface. Coat sets in linen and pergee have a straight buttoned-edge and the surface covered thickly with coin dots. Collars and tabs are smart with similar embroidery.

For the Lingerie Waist.

A tight-cut lingerie waist of white lace and embroidery gains wonderfully in elaborateness by the addition of the latest French fancy. This is a broad band of net in a pastel shade, embroidered in soutache braid of the same color and applied just over the bust. With this is worn one of the new neck scarfs of chiffon, in a color that exactly matches and with the ends embroidered in the soutache. Both of these are easily made up at home by any clever needlewoman, and will go a long way toward hiding the deficiencies of a pretty but scant lingerie waist. The chiffon bordered its entire length with large coin dots in satin stitch.

Hot Food for Troops

Cold tinned meat for troops in warfare will soon disappear from the list of hardships of active service. The use of the motor vehicle and the invention of a means of cooking tinned or fresh meat while moving rapidly have received the approval of the authorities. An Irish quartermaster has invented a travelling kitchen, fixed in an ordinary wagon, which can cook for 800 men as it moves with them, and at the first has a forced march

or risk of turning over. The field kitchen is an oil fuel one, without spark or smoke.

An Appreciative Gift.
"Mamma," said the pretty daughter, "what would be an appropriate birthday present to give George?"
"How long has he been calling on you, my dear?" queried the mother.
"Way—er—nearly a year," was the reply.
"Then," said the mother, "you had better give him a kiss."

The Cure

At last a bright young woman, to whom the man applied for sympathy, cured him of all his ailments.
When he was in the midst of a catalogue of his sufferings, she said sweetly:
"Yes, it is strange how many of these things never even a man as begins to grow old."
"That man never even had a synch on after—st—index"

Hot Food for Troops... Cold tinned meat for troops in warfare will soon disappear from the list of hardships of active service. The use of the motor vehicle and the invention of a means of cooking tinned or fresh meat while moving rapidly have received the approval of the authorities. An Irish quartermaster has invented a travelling kitchen, fixed in an ordinary wagon, which can cook for 800 men as it moves with them, and at the first has a forced march