

OF INTEREST TO FARMERS

THE TRENCH SILO

We have yet to find a dairyman with a trench silo who does not consider himself fortunate in having it. More dairymen can well consider digging one in these next two months. The low cost of a trench silo is its chief indorsement. The farmer can use his own help and teams to do the digging. It is a simple matter that requires only a few hours' time. Incidentally, little enthusiasm can be found for pouring concrete for the walls and floor. If the soil is of such a nature as demands concrete work the trench silo is likely to be inadvisable. Neither is there much to commend in a roof. At filling the silage can be heaped three or four feet above the level, then covered with a foot of straw and the whole soaked and tramped thoroughly. This soaking and tramping should be continued daily for a week or two and then the top covered with a foot of earth to help exclude the air. The earth should be protected with a layer of straw. This will accomplish more than a roof over the trench. Another advantage in a trench silo is the readiness with which it can be dug. After a decision for one is made it can be dug and filled immediately. Many a trench silo is dug on the spur of the moment by farmers who find their crops being destroyed by drought and who resort to the trench silo to salvage the crops in a handy way. The most common dimensions for a trench silo are a depth of eight feet, width at top of 12 feet, width at bottom of eight and a length of two and a half feet per cow, although dimensions can vary to some extent.

CORN AS FINISHER

Corn is recognized as a good finishing ration for turkeys by Middle Western growers. It is the base used, either with a supplement of milk and dry oats or with a rich mash. To be successful, the work of finishing must be started at least two months prior to marketing the birds. Where milk is not available a laying mash containing from 18 to 20 per cent protein is used. This is fed liberally. It will insure rapid growth and tenderness. Being a high-protein feed it also helps to keep up rapid feather growth, thus reducing the number of pinfeathers. While a good many growers prefer to feed mash wet with skim milk for stimulating maximum growth and gains from poult size up to two months before marketing, they realize that there is no feed which will accomplish what corn will in producing the layer of fat that adds so much to the appearance and quality of the birds when they are dressed. Corn is best fed in open hoppers, with enough hopper space so that half the birds may eat at once. The grain may be fed either cracked or whole. Most feeders prefer to give it whole. Turkeys on finishing feeds require enormous quantities of water, so this should be provided liberally.

FILLED VS. UNFILLED HOGS

Contrary to common opinion, shipments of hogs showing a low shrinkage in transit and a good fill at the yards or central market may not return as much to the producer as other shipments showing greater shrinkage and smaller fills. In five tests conducted at one agricultural experiment station, keeping the fat hogs off feed was compared with allowing them a normal feed on the morning of shipment. The hogs were weighed on the afternoon before shipment and again on the morning of shipment, just before they were trucked one to two miles to the loading point. They were then shipped approximately 135 miles and weighed immediately upon their arrival at the yards and again after being fed and watered, or at the time they were marketed. Based on the afternoon weights, or the last normal comparable weights of the two groups before shipment, the net shrinkage in marketing was 4.6 pounds, or 2.1 per cent, for the fed group, and 6.4 pounds, or 2.9 per cent, for the fasted group. Since empty hogs can withstand the heat to better advantage than can full ones, reducing or omitting the feed previous to shipment may be advisable in extremely hot weather.

REPLACING OLD SOWS

For the man who raises fat pigs, the solution of replacing old sows with gilts, is not so difficult. Here on our 160-acre farm, we aim to keep about 20 sows and raise two litters a year, says a progressive farmer. Each year we cull out the poorest sows and sell them. One year we had a number of nice gilts in the fall bunch that were nearing the market stage along in May. We selected the best and bred them for fall pigs. They had the advantage of summer grass during pregnancy, and farrowed about as nice pigs and fed them about as well as the older sows did. By the time they had gone into their next period of pregnancy and farrowing they had become mature enough to ward off flu and hold up their milk production as well as did the older sows. Since then we have made practically all our replacements from fall litters. On this basis, the fall gilt would be no older when farrowing its first litter than a

TESTING RAMS

Every spring there are a few farmers who either do not have any lambs at all or only a small percentage of their ewes have lambed. This is especially true of farmers who use only one ram. It is always the best plan to test out a ram, and especially if he has never been used before. Rams will sometimes breed one year and fail to settle the ewes the next year. Other rams will not settle the ewes early in the season, but will be satisfactory later on. Rams that are in high condition of flesh and have

spring gilt bred to farrow at one year old, but it would pass its period of pregnancy, on pasture, and would not be subject to flu at that time of year. I do not believe that the practice of selecting herd renewals from the fall gilts is very general, but the idea has undoubted merit.

OUSTING ETIQUET

To serve corn on the cob at a guest dinner is downright barbarous—From a newspaper column of Household Advice. The day is approaching, apparently, when a matter of national safety, the arbiters of etiquet will have to be classed as dangerous citizens and placed under the surveillance of the department of justice. A few of them may have to be deported from the country. Imagine pointing the finger of scorn at good, honest eatin' corn! Twenty-five years ago the American people probably would have lynched anybody who tried to take their roasting ears from them. But today you can't tell. We have become a more docile nation. Witness how that succulent morsel, the green onion, has been driven into seclusion. Note how watermelon is frequently defiled of its rind and served, cubed or sphered, in cut-glass desert cups. A generation ago such treason would have been impossible. Young corn on the cob comes straight out of the deep heart of summer. Steeped in mellow perfection of the blue sky, the sun and clean, brown furrows, roasting ears are Nature's own recompense to humankind for the discomforts of hot weather. Anyone who has read Emerson's essay on Compensation understands this eternal balance in the cosmic scheme of things. There is nothing more depressing than to go into an otherwise intelligent home during the gnawing season and be served corn that has been stripped from the cob, creamed and mixed with chopped-up green peppers or other dubious ingredients. If every state had an Alfalfa Bill, such lamentable practices of cookery doubtless could be abolished by calling out the militia. And if Huey Long had had a little more time to get the United States Senate organized and functioning properly, we might reasonably expect some relief from that quarter. As things are, however, statecraft cannot be counted upon to handle the situation. Probably the most encouraging sign is the growing popularity of sweet-corn eating contests in the great Middle Country. The world's title was won last year by a farmer, who consumed 37 ears in the record time of one hour and 45 minutes. The champion, who quite properly was presented with a large silver loving cup, remarked that he probably could have done better except for the fact that he had dined on roasting ears about two hours before the contest started. Episodes such as this help to keep our national perspective clear, and offset, to a degree at least, the engulfing menace to etiquet.

WATCH FOR BEST MARKETS

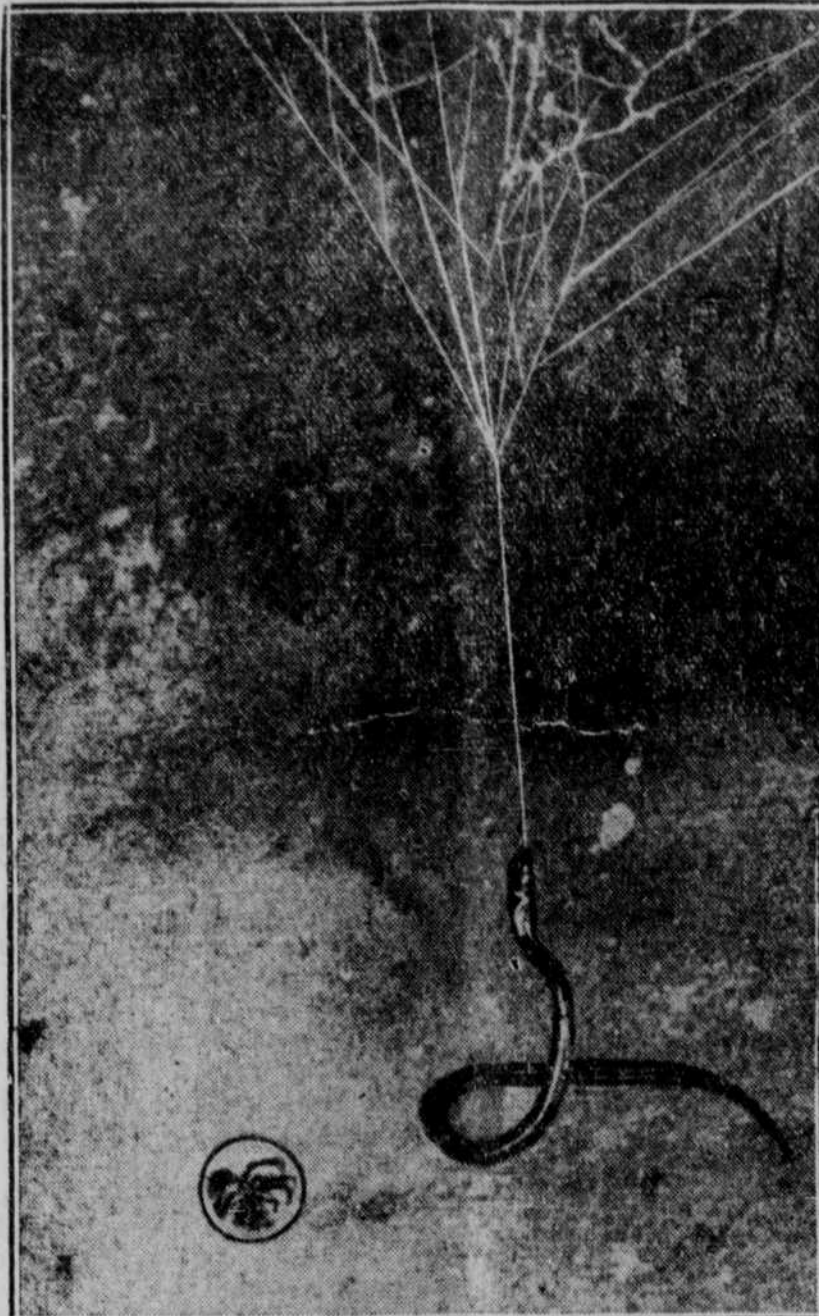
Poultry raisers generally can anticipate a better demand for birds at central markets during the Hebrew holidays. With increased demand, prices tend to strengthen about the time these days occur. The Hebrew holidays for the remainder of this year, together with the best market days at central markets and the kind of birds in demand are listed as follows: New Year's, October 1 and 2, best market days, September 27-29, fancy fowls, ducks, geese and hen turkeys; Day of Atonement, October 10, best market days, October 5-7, chickens, roosters and fancy fat fowls; Feast of Tabernacles, October 15-16, best market days, October 11-13, fancy fat fowls, ducks and geese; Feast of Laws, October 22, best market days, October 19-20, birds of prime quality of all kinds. Shippers should note these days, feed their birds so as to have them fat, and make shipments in time to reach the markets on the best days.

CUTTING COSTS WITH CALVES

It is possible to raise calves successfully where liquid skim milk is scarce. At one station calves are successfully weaned from milk in from 30 to 50 days, depending on the age and vigor of the calf, and at 180 days the calf will be normal in size if fed a ration of dry calf meal and hay. The cost of raising the calf to 180 days is reduced by \$10 to \$15, depending upon the cost of ingredients of the dry calf meal and the mixtures used. Two of the most successful mixtures used are as follows: Ground oats 120 pounds, ground yellow corn 80 pounds, wheat bran 50 pounds, linseed-oil meal 50 pounds, skim-milk powder 100 pounds, steamed bone flour 5 pounds, salt 5 pounds. The other mixture: Ground oats 150 pounds, ground yellow corn 100 pounds, wheat bran 50 pounds, linseed-oil meal 50 pounds, soluble blood flour 50 pounds, steamed bone flour 5 pounds, salt 5 pounds. With these mixtures oats and vetch were available. In a number of trials of this method calves were found to be entirely thrifty; in fact, 100 per cent normal at six months of age. An improvement in this method would be the substitution of a good quality alfalfa hay for oats and vetch,

not exercised considerably should always be tested out very carefully. A record should be made when each ewe is bred and she should be watched to see if she comes in heat again. The number of days between the periods of heat in ewes as a general rule range from 14 to 17. They will usually remain in heat from two to three days. If ewes are in the proper breeding condition and return to the ram the third time, it is very likely that the ram is a non-breeder, and another ram should be used.

Battle of the Century



Here is the 10-inch garter snake that engaged in a tussle with a spider in St. Charles, Ill., and came off second best after the fight had gone on for 25 days. The spider wrapped coil upon coil of flimsy web about the head of the reptile until it was helpless. Mayor I. G. Langum of St. Charles awarded the fight to the spider on a technical K. O., after he had ordered the battle stopped.

Evening Luxury



This striking backless evening gown is somewhat reminiscent of the backless surt suits that made their appearance at several fashionable beaches this summer. The gown, worn by Hazel Powers, is of red velvet trimmed with sable. It was one of the most popular exhibits at a recent fall fashion show.

British Unknown War Dead Commemorated

London —(UP)—When the British war memorials were unveiled recently at Thiepval and Arras, France, by the Prince of Wales and Marshal of the Royal Air Force, Lord Trenchard, respectively, every Empire soldier—officer and man—who was lost in the World war and never found was commemorated my name.

The Thiepval monument is carved with 73,367 names of men "with no known graves," while that at Arras records 35,000 names.

Nemesis of Rattlesnakes Lost Last Battle

General Grant National Park, Cal. —(UP)—Old Bum is dead. The pal of every convict in the Kings Canyon prison road camp and the unrelenting foe of rattlesnakes that infest the district, he died from the effects of his last epic battle. Bum was just a dog. He was no thorough-bred. The blood of a dozen breeds coursed through his veins, but, to the convicts, he was more valuable than the finest blue-blood.

London Still Likes Gas for Street Lights

London —(UP)—London apparently still prefers gas to electricity for lighting its streets. The city of Westminster has just renewed its contract for gas street lighting for another 15 years, and it recently has been revealed that 55 miles of street in Central London are gas-lit. Electricity, of course, also is used, but not to the same extent as gas. The two systems are pretty well scrambled up. Piccadilly Cir-

and was himself vanquished on his 45th official battle. He was bitten dozens of times, but his own remedy saved him from ill effects—until the last time. After each battle, he went to a certain mudhole, where he lay in the water and dirt until he felt better. Bum's battle tactics were to tease a snake into striking at him, and then to leap swiftly before the reptile could re-coil.

Englishmen Reach Pullman Ready to Sleep

Ottawa, Ont. —(UP)—Those who have battled the blankets in a Pullman berth will applaud the originality and forthrightness of two middle-aged Englishmen who came to their train at Union Station wearing only topcoats over their pajamas. They had donned their sleeping attire at their hotel, and with porters carrying their baggage, sauntered through the tunnel to the station and out into the concourse, with complete unconcern of the stares of crowds. One man wore a little topcoat and a "bowler." The other had a slightly heavier coat and a cane.

Alpine Wheat Planted On Timberline in Rockies

Colorado, Springs, Colo. —(UP)—Wheat is going up. But the elevation is in habitat, not price. Dr. Frederick E. Clements, Santa Barbara, Cal., ecologist, has planted wheat at timberline—some 11,000 feet above sea-level, and the wheat grew well. It was an Alpine variety, and the doctor is experimenting with it in an effort to develop a wheat suitable for growing on the high mountain ranges.

Britishers Like Their Wise-Cracks

London —(UP)—British people like wise-cracks nearly as much as they like puns, and almost every day a half-dozen or so find their way into the front pages from police court hearings. Here are a couple, quite typical: In the Tottenham police court the magistrate said: "A husband cannot be sent to the asylum solely on the authority of his wife. If that could be done, the country would not be big enough to hold the asylums we should need."

LOST BROTHER FOUND

Swansea, Mass. —(UP)—A brother she thought perished or a whaling voyage 65 years ago settled in Sydney, Australia, and lived to be 72. Mrs. Elizabeth Riley, 82, learned recently. One of the long-lost brother's three children located her by writing to the Fall River police.

MARK HISTORIC SPOT

Alturas, Cal. —(UP)—Six spots of major historical interest in Modoc county will be officially marked with special signs relating their significance, according to word received here from the State Chamber of Commerce.

cus, for example, is electric, but Piccadilly itself is gas; The Mall is electric, except for the front of Buckingham Palace, which, like Pall Mall and St. James Street, is gas. The only way to determine which is which is to look at the lamp-posts.

Try It Some Time. From Lustige Blatter, Berlin. Diner: This is a very small portion. I had a much larger one yesterday. Waiter: Where did you sit? "By the window." "Oh, those are advertising portions."

Denver Boy is a Winner



Every mother realizes how important it is to teach children good habits of conduct but many of them fail to realize the importance of teaching their children good bowel habits until the poisons from decaying waste held too long in the system have begun to affect the child's health.

Watch your child and at the first sign of constipation, give him a little California Fig Syrup. Children love its rich, fruity taste and it quickly drives away those distressing ailments, such as headaches, bad breath, coated tongue, biliousness, feverishness, fretfulness, etc. It gives them a hearty appetite, regulates their stomach and bowels and gives tone and strength to these organs so they continue to act normally, of their own accord. For over fifty years, leading physicians have prescribed it for half-sick, bilious, constipated children. More than 4 million bottles used a year shows how mothers depend on it.

Mrs. C. G. Wilcox, 3855½ Wolf St., Denver, Colorado, says: "My son, Jack, is a prize winner for health, now, but we had a lot of trouble with him before we found his trouble was constipation and began giving him California Fig Syrup. It fixed him up quick, gave him a good appetite, made him sleep fine and he's been gaining in weight right along since the first few days, taking it." To avoid inferior imitations of California Fig Syrup, always look for the word "California" on the carton.

Scientific Advice for the Short in Stature

News for short men. Do not despair, for you may yet add a cubit to your stature, if you but lie down. Height, says Dr. Carroll E. Palmer, increases slightly in the reclining individual. The increase varies with height and sex, and is somewhat greater in men than in women. The observed extension was sometimes as much as one inch. Doctor Palmer came upon this odd phenomenon in the course of an investigation at Johns Hopkins for the purpose of finding a basis of comparison between the height tables of infants.

One Lucid Interval

Nurse—Your wife has been delirious all day, Mr. Jones. She does nothing but repeat your name and ask for money. Mr. Jones—Hah! Delirious? She's not delirious!

72 Years at Same Bench

Having rounded out 72 years at the same bench for the same firm, in Aberdeen, Scotland, Alexander Ingram recently was presented a wallet of money and a cane by fellow employees. Ingram started his apprenticeship when only twelve at the bench at which he now works.

Watch Your Kidneys!



Don't Neglect Kidney and Bladder Irregularities. If bothered with bladder irregularities, getting up at night and nagging backache, heed promptly these symptoms. They may warn of some disordered kidney or bladder condition. For 50 years grateful users have relied upon Doan's Pills. Praised the country over. Sold by all druggists.



Makes You Lose Unhealthy Fat

A lady from Norwich, Conn., writes: "I lost 16 lbs. with my first bottle of Kruschen. Being on night duty it was hard to sleep days but now since I am taking Kruschen I sleep plenty, eat as usual and lose fat, too." To take off fat—take one half teaspoonful of Kruschen Salts in a glass of hot water in the morning before breakfast—one bottle that lasts 4 weeks costs but a few cents—get it at any drugstore in America. If this first bottle fails to convince you this is the SAFE and harmless way to lose fat—your money gladly returned. Don't accept anything but Kruschen because you must reduce safely. Sioux City Ptg. Co., No. 41—1932.

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Get this booklet—FREE! It comes tucked right inside the big money-saving box. Put Premium Flakes on your market list today.

FLAKY! Full of flavor. That's the way Premium Flake Crackers taste. Just right at mealtime. Just right between meals—spread with cheese, or jelly, or just by themselves.

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HONEY APPLE PIE Crumble 22 Premium Flake Crackers very fine and mix with 1/2 cup butter softened and 1 tsp. sugar. Press mixture in thin layer against side and bottom of buttered pie plate. Fill with 4 or 5 thinly sliced apples. Sprinkle with 1/4 tsp. cinnamon and spread with 1/2 cup honey. Bake in hot oven (450° F.) 25 minutes. One 8-inch pie.

NATIONAL BISCUIT COMPANY

