

OF INTEREST TO FARMERS

WINTER CARE OF CALVES

Every producer of beef cattle is interested in converting the largest possible amount of grain and roughage into beef, and doing it in the most economical manner. Low cost production is uppermost in the minds of all farmers today. Most feeders admit that he who is so situated as to raise his own calves finds it most economical to fatten them as baby calves, because it takes less feed to produce a pound of gain on a calf than on a yearling or a two-year-old. Besides, the sooner the calf is ready for the market, the lower the risk and the shorter the turnover, both of which are important considerations. For the last three years, one experiment station has been conducting some valuable calf feeding tests that have checked very closely with each other, and may, therefore, be looked upon as reliable guides by the man on the farm. One very interesting fact about these tests is that results have been figured on the acre basis, that is, they show how many pounds of beef were secured from an acre of corn, fed as shelled corn with alfalfa, or silage fed with alfalfa or other protein feed, as ground corn fodder properly supplemented, etc. Thus when fourteen 365-pound calves (Lot 1) were full fed on shelled corn and alfalfa hay, a standard ration in many sections, from weaning on for 150 days, they made an average daily gain of two pounds per head and produced 334 pounds of beef per acre of corn consumed. On the other hand, when the same kind of calves (Lot 3) were full fed on silage with three pounds of alfalfa per day, which was a wintering rather than a fattening ration, they gained one and one-half pounds per head per day and produced 596 pounds of beef per acre of corn. And again, when Lot 4 was fed the same as Lot 3, except that one pound of cottonseed cake per head per day was substituted for three pounds of alfalfa, the daily gain was 1.77 pounds per head with a production of 672 pounds of beef per acre of corn consumed, or over twice as much as when shelled corn was full-fed. Lot 5 was fed ground corn fodder (that is, ears and fodder ground together coarsely) and two pounds of alfalfa per day. On this ration, the calves made a daily gain of 1.58 pounds and produced 547 pounds of beef per acre. Lot 6 was fed like Lot 5, except that one pound of cottonseed meal was fed per day in place of two pounds of alfalfa. These calves made an average daily gain of 1.73 pounds and produced 576 pounds of beef per acre of corn consumed. While Lot 1, on a fattening ration, is not strictly comparable with Lots 3, 4, 5 and 6, on wintering rations, still the results show clearly that much more beef can be secured from an acre of corn when it is fed either as silage or as ground corn fodder than when fed as shelled corn and a lot of the stalks are wasted or partially wasted. Here are some additional facts bearing upon this subject: During two feeding seasons prior to last winter, the calves that were wintered like those of Lots 3 and 4 were finished for the market in 60 days after the wintering period, and when they were ready for the block they had consumed 26 bushels of corn per calf, whereas those that were full-fed on shelled corn and alfalfa consumed 46 bushels per calf. Furthermore, the calves that were wintered on silage and alfalfa, after 60 days of additional feeding on a fattening ration, weighed just as much as those which were full fed on corn and alfalfa from the beginning; and they also brought the same price on the hoof and yielded just as well on the hooks. Better evidence than the above could scarcely be found in favor of the use of silage and ground corn fodder, when fed in connection with alfalfa hay or cottonseed meal for the wintering of beef calves. It makes a very economical combination, and in a number of instances it will no doubt prove to be a better practice than the supplying of a full fattening ration of corn and alfalfa hay from weaning time on.

for his cows. Other things being equal, the more clover or alfalfa he gives them, the less protein he needs to purchase for balancing his grain mixture. There are two classes of roughage to which the dairyman in the corn belt should pay special attention — corn silage and legume hay. The man who attempts to produce milk without these two feeds is greatly handicapping himself. Silage is not only an excellent feed because of its nutrient content, but also because of its laxative effect on the digestive system of the cow. Alfalfa, on the other hand, is valuable because of its relatively high protein content, its vitamins and mineral matter. In these respects, clover and soybean hay are close seconds to alfalfa. Every dairyman should provide at least 30 pounds of silage and 12 pounds of legume hay per day for each cow for about seven months of a year, or a little over four tons of silage and one and one fourth tons of alfalfa or other legume hay. Most farmers should grow more legume hay and supply more pasture, for, under favorable conditions, good pasture furnishes the cheapest cow feed that can be supplied.

SHIPPING YOUR TURKEYS

Certain precautions must be taken in dressing and shipping turkeys for the Thanksgiving market. The birds should be carefully bled and the scalding done in water heated to from 123 to 126 degrees F. Do not break the skin or cut it in removing pinfeathers. Rubbing off feathers is done occasionally and this causes a dark brown discoloration. Many turkeys arrive in poor condition, especially if there is a spell of mild weather at shipping time. Cool the birds thoroughly before packing, and if shipped in ice be sure to use enough so that they will carry through in good condition. Failure to cool and keep the birds cool is one of the most common causes of loss. Do not pack old and young birds together or put hens and toms in the same package. Each class will bring much better returns if packed separately, regardless of how good the individual birds may be. Buyers are busy at holiday time and cannot use ungraded birds to advantage. Select substantial and attractive packages. Cheap or dirty containers make a bad impression on buyers, particularly in large markets where there is ample opportunity to compare packs. Overloading barrel packs by crowding in too many turkeys is a bad practice. Fill the barrels without overcrowding. Cull birds should be left at home. With prospects of a good turkey crop there will be little room for culls in the big markets. They can be sold to better advantage locally. Ship in plenty of time so that the receiver or commission merchant will have an opportunity to sell before the rush of holiday buying is over. Buying for Thanksgiving slackens perceptibly after Monday preceding the holiday. When shipping on consignment to a commission house, be sure to look up the rating of the firm before shipping. Holiday periods are the time when fake operators have their greatest opportunity, much to the discomfiture of both shippers and receivers of good standing.

HONEY STORAGE

Tests show that honey stored at 40 degrees F. keeps in good condition for an indefinite period of years. In experiments conducted, 16 samples of honey were stored at four different temperatures, 40, 60, 80 and 100 degrees F. Some of the honey came from wholly unsealed or from partly capped combs other samples from completely sealed combs. Moisture tests and color gradings were made for each sample. These tests show that honey preserved at 40 degrees F. remains in virtually perfect condition indefinitely. In the 60 degree F. chamber, all but two of the samples fermented in less than one year regardless of whether they were taken from partially sealed or completely sealed combs. In the 80 degree F. chamber, the samples extracted from completely sealed combs indicated no fermentation at the end of two years while samples from partially sealed combs were all fermented at the end of that period. Samples in the 100 degree F. chamber did not ferment, but this temperature is entirely too high for storage, for the sugar decomposes and produces a scorched flavor. Laboratory tests showed that yeasts and their spores that cause honey fermentation were present in all the honey samples. It was found that these yeasts do not grow at temperatures below 50 degrees F. but they will grow at temperatures from 55 to 80 degrees. They are most active between 60 and 70 degrees. At 80 degrees or more, changes in the color of the honey increases and its flavor is injured, tasting as if it had been burned. Apparently apiarists will do well to store their honey at a temperature of 50 degrees or less if it is to be kept for one or two years.

VEGETABLE STORAGE

In storing vegetables for winter remember that potatoes must be kept cool and moist; onions and dried beans, cool and dry; pumpkins and squash, warm and dry.

CUTTING TIMOTHY

Most of our timothy is cut for hay after the blossoms have fallen and the seed is beginning to ripen. At that stage, the hay contains a very low percentage of protein. When, however, it is cut in early bloom, it carries a much higher percentage of protein and begins to approach clover in that respect. For three years, one station has fed timothy, cut at different stages of growth, to pregnant ewes during the winter season and through the lambing period. Each year, substantially the same results have been obtained. When timothy was

LOOK TO PASTURE

From the standpoint of feed production, the pasture is commonly the most important field on the farm. Don't overlook the permanent pasture when applying this winter's manure.

VISITOR TO ALAMO GETS REAL THRILL

Historic Structure Filled With Relics.

Perhaps the best known of all places of interest in San Antonio, Texas, is the Alamo. This famous building faces Alamo plaza, a parkway two blocks long by a block wide, in which grow palms and various other semi-tropical trees and plants. The Alamo is a small building of adobe, surrounded by a court, enclosed with a high stone wall.

The thrill of the Alamo comes as you first place foot on its floor. The very atmosphere of the place—the recollection of the deeds of valor enacted within it—quicken the blood.

To stand in the small room, where Colonel Bowie lay ill when the fort was surrounded, brings the struggle for Texas independence very close to the present day—to see the line across which the defenders stepped to indicate their choice when the question of defense or abandonment of the mission was put to them by their commander—to go into the room in which Davy Crockett was slain—all these give the stranger a clear conception of why the Sons and Daughters of the Texas Revolution are justly proud of their state, their history, their distinguished ancestors and its shrines.

The Alamo is filled with relics of early Texas history—each with an explanatory card. A half day can be spent in the Alamo inspecting the mementoes of that period of Texas history, American history and world history too often unnoticed in the busy work-a-day world.

Another interesting sight in downtown San Antonio is San Fernando cathedral. This remarkable old church was built in 1731. It is in an excellent state of preservation

and services conducted in Spanish are held in it every Sunday.

Next door to it is a modern structure of twelve stories, and as one stands across the square and contemplates the two, one cannot fail to be struck with the contrast between the busy, thriving city of today and the Spanish world that flourished once at San Antonio and is gone forever.

Corn Borer's Enemy

A tiny wasp, a parasite that lives on and eventually kills the larvae of the European corn borer, has been discovered in Italy and is being investigated by entomologists of United States Department of Agriculture with a view to its introduction into the borer-infested area in this country. The insect belongs to the group known as the braconids, which lay their eggs within the bodies of other insects. The wasp larvae feed within the bodies of their unwilling hosts, literally eating them to hollow shells. Then they spin cocoons, from which adult insects emerge, ready to hunt out other victims for their fatal eggs.

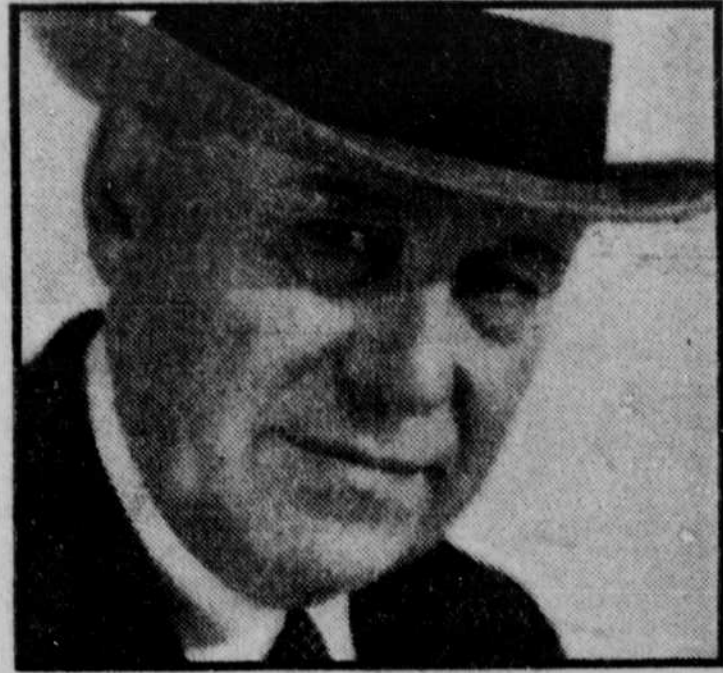
Wind Carried Off Hay

A whirlwind near the home of Stanley Mucha, in Ware, Mass., caused several men working in his hayfield to gaze in wonder when a pile of hay they had raked up, ready to be loaded on a truck, was seen to rise in the air and sail along for some distance, apparently without any reason. The haypile was carried up in the air about 200 feet and remained in a compact mass for a considerable distance before dropping to the ground.

The Supreme Test

"I might as well admit it," remarked Cactus Joe. "As a cowboy I'm a failure."
"What makes you think so?"
"I've never had a single offer from a moving picture studio."

Stronger than He Was at Twenty



FIFTY-FIVE years old, and still going strong!

Do you want the secret of such vitality? It isn't what you eat, or any tonic you take. It's something anyone can do—something you can start today and see results in a week! All you do is give your vital organs the right stimulant.

It is queer how people who enjoy trashy reading may have perfect taste in music or art.

poison so long as it is permitted to remain in the system.

The new energy men and women feel before one bottle of Dr. Caldwell's syrup pepsin has been used up is proof of how much the system needs this help.

Get a bottle of this delicious syrup and let it end that constant worry about the condition of the bowels. Spare the children those bilious days that make them miserable. Save your household from the use of cathartics which lead to chronic constipation. And guard against auto-intoxication as you grow older.

Dr. Caldwell's syrup pepsin is such a well known preparation you can get it wherever drugs are sold and it isn't expensive.

Daughter sometimes loses her interest in the kitchen at about the age of nine.

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Cranberry Roly Poly

Say 407 Out of 409 Wives Who Recently Tried It On Their Husbands

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The recipes are the selection of famous magazine cooking editors collaborating with Betty Crocker, world-noted Gold Medal expert. Then given to wives throughout the United States to try on their husbands.

For instance, Cranberry Roly Poly was voted "great" by 407 out of 409 husbands, according to their wives.

Try this cake on your husband. What happens will delight you both. And—you'll find Cranberry Roly Poly surprisingly easy to make.

Baking Now Greatly Simplified

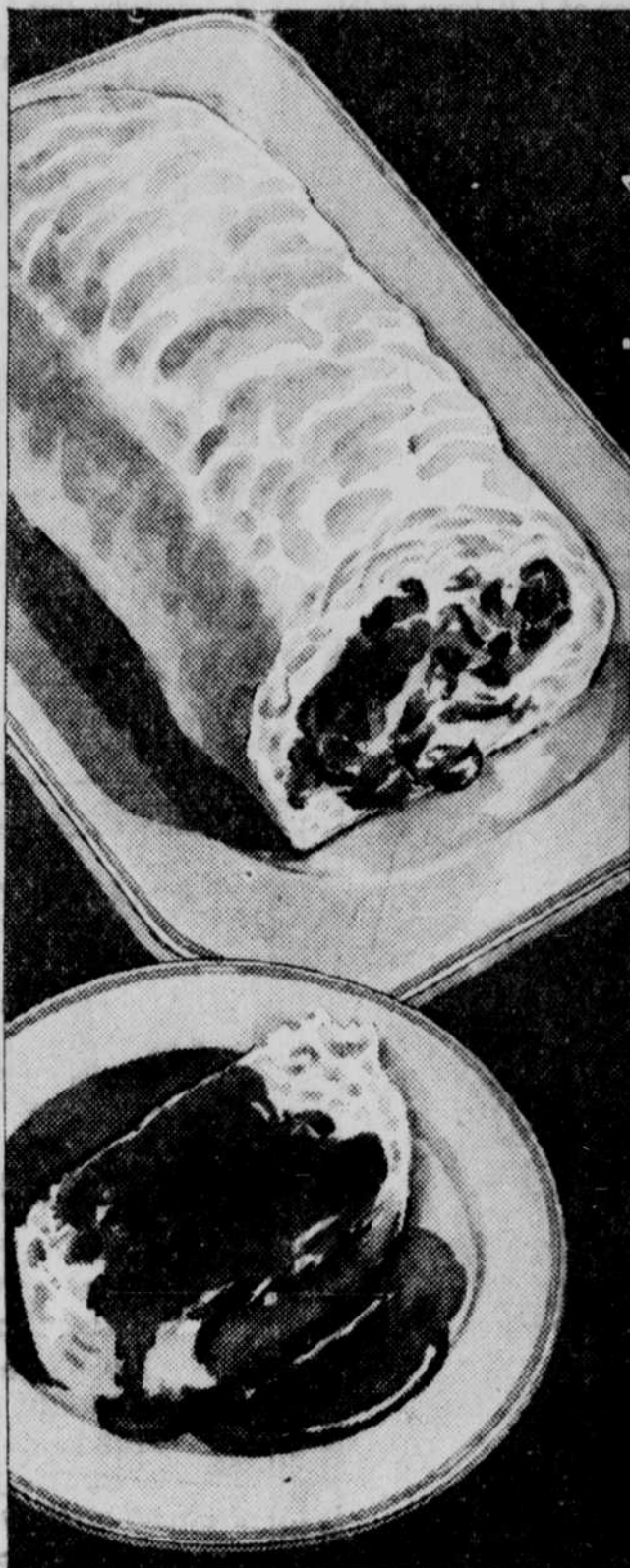
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"Kitchen-tested" Recipes are likewise "Kitchen-tested" scientifically the same way. Thus

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the flour acts the same way, the recipe the same way every time you bake. No guesswork, no uncertainty. Results are unvarying. Baking simplified amazingly.

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