

**AMERICANS GIVE AMBULANCES TO RUSSIA**



Crowds gathered in Washington square, New York, the other day to witness the dedication of a string of army ambulances presented to the Russian government by Americans. At the right in the illustration is seen a priest of the Orthodox church blessing the ambulances.

**APACHE SCOUTS HELPING GENERAL PERSHING**



These are the Apache Indians who have been sent to the front in Mexico as scouts to aid General Pershing in tracking Villa.

**POINCARE VISITS THE VERDUN TRENCHES**



M. Poincaré, president of France, accompanied by officers, on a visit to the trenches in the Meuse district. M. Poincaré is attired in a military cloak and cap of a color not easily discernible from the enemy's trenches.

**NO ONE WILL EAT THESE BAD EGGS**



It required fifty gallons of kerosene and five hours time for two deputy United States marshals to cremate 89,280 bad eggs, which were condemned by the supreme court of the District of Columbia as being unfit for use. These eggs were seized in the municipal market where they had been offered for sale, bakeries being the usual purchasers of the canned product.

**WITH APPLE AS BASIS**

SUGGESTIONS FOR SEVERAL APETIZING CONFECTIONS.

In Addition to its Medicinal Virtues, the Fruit Forms One of the Best Foundations for Innumerable Delicacies.

**Apple Cobbler.**—Pare and quarter enough tart apples to fill a baking dish three-fourths full. Cover with a rich baking powder biscuit dough made soft enough to stir, spread it over the apples without rolling. Make several cuts in the center to allow the steam to escape. Bake for three-quarters of an hour and serve hot with sugar and rich cream.

**Coddled Apples.**—Take tart, ripe apples of uniform size, remove the cores. Place the fruit in the bottom of a porcelain kettle; spread thickly with sugar; cover the bottom of the kettle with water and allow the apples to simmer until tender. Pour the sirup over the apples and serve cold.

**Apple Conserve.**—For each pound of quartered and pared apples allow three-quarters of a pound of sugar and half a pint of water. Boil sugar and water until a rich sirup is formed; add the apples and simmer until clear. Take up carefully, lay on plates and dry in the sun. Roll in sugar and pack in tin boxes lined with waxed paper.

**Apple Compote and Orange Marmalade.**—Boil 12 tart apples in one quart of water until tender, strain through a jelly bag; add one pound of granulated sugar and let boil. While boiling add 12 apples, cored and pared. When the apples are tender, drain them carefully in a perforated skimmer. Boil the sirup until it jells; fill the apples with orange marmalade and pour the sirup over them. Serve with whipped cream.

**Crab Apple Marmalade.**—Wash and core crab apples and put them through the meat chopper. Put into a preserving kettle and add water until it shows through the top layer of apples. Cook until soft. Weigh and add an equal weight of sugar. Cook until the mixture forms a jelly when cooled and pour into sterilized glasses. Cover with paraffin.

**Apple Custard.**—Beat the yolks of four eggs and add one-half cupful of sugar; cook for one or two minutes and remove from the fire. Gradually add one pint of grated apple. Pour into a serving dish and cover with a meringue made of the well-beaten whites of four eggs and three table-spoonfuls of powdered sugar.

**Cheese Croquettes.**

Make a white sauce, using two table-spoonfuls of butter, one-third cupful of flour, two-thirds cupful of milk. Add one-fourth teaspoonful of salt, paprika, the yolks of two eggs, one-half cupful cream cheese, grated, and one cupful of cream cheese cut in small pieces. Cool, shape, allowing one rounding table-spoonful to each croquette, and roll in balls. Add two table-spoonfuls of cold water to the whites of the eggs, dip in crumbs prepared by drying the bread, and putting through the meat chopper. Dip in the egg, then in crumbs again. Fry in deep fat and drain on brown paper. This is a very hearty dish, good for hard labor, indoors or out.

**Honey Cakes.**

One cupful butter or three-quarters cupful manufactured shortenings; one and one-half cupfuls honey, one teaspoonful soda, three eggs, three cupfuls flour, two cupfuls raisins chopped, one teaspoonful salt, one and one-half teaspoonfuls cinnamon, one-half teaspoonful nutmeg, two cupfuls nut meats. Cream the butter. Warm the honey, dissolve soda in it and mix with butter. Then add flour, which has been sifted with the salt and spices. Last of all, add raisins and nuts. Drop by teaspoonfuls on buttered baking sheets and bake in moderate oven.—Mother's Magazine.

**Attractive Dessert.**

The ingredients needed for this are a pint of cream, the white of one egg, half a cupful of sugar, half a cupful of nuts, chopped fine; 12 figs and six dates. Beat the cream until stiff with the white of egg. Sweeten this, add the nuts and fruit, the latter cut in small pieces. Mix all thoroughly and put into a wet mold. Cover tightly and pack in salt and ice for four hours. This quantity will serve eight people.

**Veal in a Mold.**

This is a dish that can be prepared the day before and can be served cold for the next day's luncheon or dinner. Boil a knuckle of veal until tender. Pour on the water in which it was boiled and mince the veal. Add the minced veal to the juice and pour in a mold. Add thin slices of hard-boiled egg and place in a cool place, and when cold place on the ice. Serve on a platter garnished with parsley.

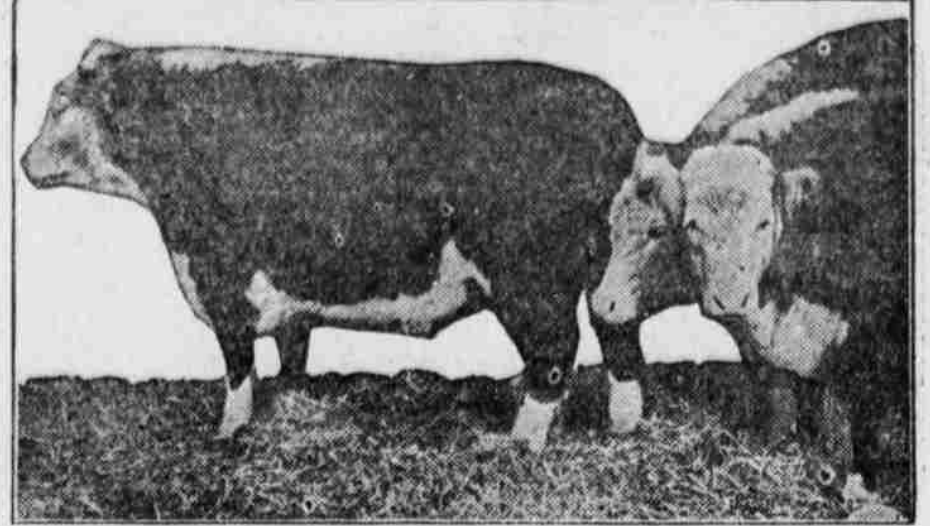
**Apricot Pie de Lux.**

Soak apricots over night in cold water. Fill pie plate as you would apple pie, but do not put in any undercrust, then add one-half cupful sugar, a few dots of butter and some cinnamon. Cover with a rich crust and bake. Serve while warm and cover with whipped cream.

**Frankfurter Sausage.**

Put the sausage in a saucepan to the side of the stove, let them remain ten minutes without boiling, then serve.

**GROWING AND FATTENING BEEF CATTLE**



Animals Like These Are Always in Demand.

"Possibly this is the wrong way to look at it, but it seems to me that in our efforts to develop the dairy business we are about to lose sight of the fact that growing and fattening beef cattle is a big part of cattle raising. I hear lots of discussion of dairying. Someone is always trying to start a creamery or a dairy," writes S. A. Perry of Missouri in Farm Progress, "but the beef-cattle business does not get so much attention."

Undoubtedly this is wrong. We can't all go into the dairying or cream-selling business. There are great stretches of good cattle growing and fattening country in every state where the dairying end of the business cannot amount to very much for a long time to come. There are no markets for the cream, the milk and the butter. Railroad transportation is poor and there are no buyers in reach of the cream.

Where a man has enough land for a reasonable amount of pasture and can go ahead raising plenty of grain and forage at the same time he need not count himself out of the cattle business even if there is no trolley line running through his place and no railroad depot handy to take care of surplus cream. What he can do is to buy up calves, raise all he can from the cows on his home place and turn these youngsters into big steers with the help of his pastures, his forage and his silo.

The silo is one of the pieces of equipment on the dairy farm that the beef grower can use to a great advantage. It will help make beef and will do it cheaply. With a couple of well-filled silos the beef grower can get through short pasture periods in dry summers and can keep his young stuff growing right along through the winter. He won't have to spend all his possible profits for "cake" and other "store feeds" in order to do so. Any farmer who wants to go a little deeper into steer feeding as a plain money-making proposition ought to fit himself out with plenty of silo room right in the beginning, no matter how much pasture land and forage he may have in sight.

For two or three years back men who have had a good many cattle

could be made to grow the steers and do most of the work of finishing them for the market. There is no need of worrying about low prices of beef and overproduction. Beef is in fully as much demand as bread right now and is likely to continue in that way as long as armies of millions of men are in the field demanding rations.

**GOOD FORMULA FOR BROOD SOW RATION**

Combination of Corn, Alfalfa and Meat Meal Tankage Recommended by an Expert.

Corn, alfalfa and meat meal tankage make a very exceptionally good trio of brood sow feeds if happily combined. This is the opinion of John M. Evvard, the Iowa hog feeding expert. He suggests giving the sows enough corn to keep them in good condition, adding alfalfa in a rack and giving them about one-fifth to one-fourth of a pound of the meat meal tankage daily.

The alfalfa may be ground and mixed with the corn, using 100 pounds of each, and the mixture then fed from self-feeders. An average gilt of 250 pounds will eat about five to six pounds of this daily, so to get the necessary tankage into it, mix with every 100 pounds about five pounds of the meat product. If the sows get too fat, increase the proportion of ground alfalfa accordingly. The results should be happy ones at farrowing time.

"Don't forget," adds Mr. Evvard, "the common salt at free will and plenty of good wholesome water."

Corn may not be plentiful in this state this year and all farmers may not have alfalfa hay. However, they also may benefit from the foregoing suggestions. They may feed barley instead of the corn and clover hay instead of the alfalfa hay and expect almost equally good results. Meat meal, though it may cost \$50 per ton, is a relatively economical feed for balancing such highly carbonaceous feeds as corn and barley. It is a very highly concentrated feed.

**MAKING MONEY WITH WETHERS AND LAMBS**

Get Animals to Market Soon as Fit—When Pastures Are Short Feed Grain.

Get all wethers and lambs in the market as soon as fit. A good article never goes a-begging in a good market.

No animal is profitable when standing still in condition. There is profit in growth.

A mere maintenance system of feeding is a losing game.

If the pastures are short, feed grain in troughs, in the pasture. Feed regularly.

A very small quantity of grain given daily and regularly often turns the scale from loss to profit.

Keep the flock tagged or maggoty may breed under the fifth.

Examine the horns and around the ears.

Turpentine dropped in holes and on sores will dislodge maggots; then smear with tar.

The flock must have shade and shelter during the hot days of August. Be sure it is provided.

Unless you have fed roots you cannot realize how valuable they are for all stock, particularly sheep.

**BIRDS PROVE TRUE FRIENDS OF FARMER**

Sparrow Consumes One-Fourth Ounce of Noxious Weed Seed in Course of Day.

A tree sparrow is said to consume one-fourth of an ounce of injurious weed seeds a day, and weed seeds constitute three-fourths of the diet of the song sparrow. Quail, bobolinks, blackbirds, some of the larks and wild ducks are among the birds that are valuable to farmers as destroyers of noxious weed seeds.

The government has estimated that the American sparrow family alone saved farmers \$80,260,000 in 1910 by keeping down the spread of weeds.



Excellent Beef Specimen.

**HERO OF KUT-EL-AMARA**



Gen. C. V. F. Townshend, commander of the British expedition against Bagdad. He has been holding off a superior force of Turks for months on the Tigris at Kut-el-Amara.

**CAMP BARBER AT WORK**



The camp barber of one of the detachments of the American force pursuing Villa is here seen doing his best to make a soldier presentable.