

## Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)  
BE PREPARED FOR THE WAR LITTERS



Prompt Attention to Pigs at Birth Will Prevent Heavy Losses From Weather and Give the Young Porkmakers a Good Start.

## AIM TO REDUCE PIG MORTALITY

Serious Attention Demanded at Farrowing Time to Save Litters This Year.

FEEDING SOWS IS IMPORTANT

Get Plans of Practicable Hog House From Federal or State Sources—Good Quarters Are One of Best Investments.

Save the war litters! Every owner of a brood sow, whether he lives on a large farm and has many, or whether he is a suburbanite and owns one, should feel a personal responsibility to see that the pig litters born this spring are reared with the utmost care. That means the matter of providing proper housing for the brood sows, and their young should have immediate attention. Saving every pig possible in order that one of the most urgent war needs of the nation—more pork—can be supplied, should be the aim of every man who owns hogs.

The high mortality among young pigs in some parts of the country can be materially reduced if proper housing and feed are provided for the sows. Investigations of the mortality among pigs on the reclamation projects show that approximately one-third of the pigs born die before reaching the weaning age. Losses on several northern projects last season were even above this average because of a severe season. According to one investigation which covered about fifty herds, representing 930 brood sows, the average loss was about 33 per cent, while some farmers lost 50 to 70 per cent of the pigs.

### Death Rate Is Large.

That the average death rate of young pigs, not only on the projects, but elsewhere, is unnecessarily large, and that losses are in a large measure

### PERSONAL ATTENTION TO PIGS WILL REDUCE HIGH MORTALITY.

Faithful, personal attention to the sows at farrowing time, even though it means long hours of hard work by day and by night, is the only assurance that the 1918 war litters can be made to reach the necessary high average. The hog grower who is on the job at this season will be able to save the lives of many pigs that might otherwise perish in passing through the hazards of the first few days. In extremely cold weather the pigs will be in danger of chilling unless the hog house is heated. To remedy this, place a few heated bricks in the bottom of a basket or small box. Cover with chaff or straw and put a cloth over the top to keep in the heat. Unless the sow objects too seriously the pigs may be rubbed dry with a soft cloth and placed in a receptacle as fast as they arrive. The details of attention which the sow and the pigs need at farrowing time are set forth in a recently revised publication of the United States Department of Agriculture, "Swine Management," Farmers' Bulletin 874.

preventable, is the belief of the officials of the department of agriculture. To remedy this situation in time to prevent heavy losses in the next pig crop, the department urges immediate preparation along two lines—providing satisfactory housing for the brood animals at farrowing time and better management and feeding of the sows

### PIG WEARS A SCANT COAT; PROTECT HIM FROM COLD.

It is still hard for many farmers to get rid of the notion that anything is good enough for hogs, yet there is no animal on the farm which requires better protection from the cold than the hog; none for which a good bed is more necessary; and none so much in need of sunshine as the little pig. The horse and the cow have good coats of hair—even a calf or colt left in the cold is provided with a good fur coat; the hens' feathers are the best of protection against low temperature, but the hog has almost nothing between his skin and the weather. One of the first requisites for success with hogs is a shelter where young pigs can be kept warm and well supplied with sunshine and fresh air. A little pig takes cold very easily and recovers slowly if at all. To prevent taking cold he must be kept dry, warm, away from drafts and provided with fresh air. There is a publication of the United States department of agriculture which tells how to provide quarters that will give hogs, both young and old, all the comforts they need. It is Farmers' Bulletin 438, "Hog Houses." If you have the welfare of pigs or hogs in your charge, send for it.

both before and after the pigs are born.

It has been found that the larger losses usually occur on farms where the housing facilities are poor. In one investigation it was learned that where good hog houses were used, the average number of pigs raised in a litter was 5 1/2, while on farms where the housing was poor the average number reared from each litter was only 3 1/2. The average saving, therefore where good houses were used, amounted to more than two pigs to the litter.

There are many kinds of satisfactory hog houses which can be built at comparatively low cost. Anyone of these will soon pay for itself in the increased number of pigs saved. Both the individual house and the colony hog house have a place on the hog farm. Both give very satisfactory results if they are properly constructed. If only one can be had the colony house usually is to be preferred, especially where a large number of sows are to be kept. The farrowing period usually extends over several weeks if there are many sows. In such cases each pen in the house may be used for two or more sows during the period. Assuming that two sows use a pen and that by reason of the satisfactory quarters provided two additional pigs are saved in each litter, it would not be long until the hog house paid for itself. Good quarters are one of the best investments the swine grower can make.

**Satisfactory Houses.** The satisfactory hog house provides warmth, dryness, abundance of light, ventilation, sanitation, and comfort. To meet these requirements the house need not be expensive. As a matter of fact, many expensive hog houses are not satisfactory, because they do not possess all these requirements, while many less expensive ones properly planned and built give excellent satisfaction. Information as to details and suggested plans of buildings may be obtained from field representatives of the department of agriculture or from the state agricultural colleges.

The care given the brood sow, especially in her feeding, is equally important. Help on this point can be obtained from bulletins which state agricultural colleges or the U. S. department of agriculture will furnish.

### Hold to Breeding Stock.

Every farmer should hold fast to his breeding stock and raise two litters of pigs a year from each brood sow. This is the patriotic thing to do, and will doubtless prove highly profitable as well.

# IN THE LIMELIGHT

## OTTO H. KAHN, AMERICAN

Otto H. Kahn, head of the New York banking house of Kahn, Loeb & Co., has been making a few campaign speeches in the West on behalf of the United States.

Among other things, he advocated the immediate creation of a war finance board; he issued a warning to the "militant bolsheviks" of the country to the effect that the American temper would not stand trifling; and, declaring that Germany had deliberately planned the war, made an appeal to Americans of German birth to not merely do their duty for the United States, but to let their loyalty take active form.

Mr. Kahn himself is of German birth. He was a British subject through naturalization, and last March, after having lived in New York 24 years, became an American citizen.

He was born in Mannheim, Germany, in 1867, and served for a year in the army as a Hussar. On his discharge he made a special study of finance and banking and spent several years in the banking establishment of his father, Bernard Kahn. He then went to London, where he was for five years connected with the London branch of the Deutsche bank, and where life was so pleasant that he renounced his native land and became a subject of the British crown. Even until recent years his British connections were close, and only five years ago he was selected as the conservative candidate for parliament for the Gorton division of Lancashire. He declined the honor because, he said, he had no time to devote to politics.



## SOPHIA, TROUBLE MAKER



If one were to ask a European to name the one woman who has done the greatest injury to the cause of the allies, he would name, nine times out of ten, ex-Queen Sophia of Greece; and he would add that there is no other woman in a position to continue energetically the work of impairing the allied cause. Despite the expulsion of the Prussian princess from Greece, with her husband, King Constantine, and all her children, except Alexander, now king of the Hellenes, she is not by any means regarded as at the end of her career.

As a trouble maker Sophia's name has become a household word, has indeed passed into a proverb, in most countries in Europe. In France the queen's name is used for invidious comparisons, and even in Greece it is used slurringly.

With almost demoniac fury this daughter of the Hohenzollerns has struggled in behalf of the Kaiser's cause since the war began. And there is no reason to doubt that she will continue to employ her amazing energies for the same cause.

The evil which Queen Sophia did to the cause of the allies was incalculable. For nearly three years she upset all their plans. She forced her husband to violate the Greek constitution, she overrode the will of the people as expressed by their suffrages and she drove Greece's greatest statesman, Eleutherios Venizelos, into exile.

## OSCAR HAMMERSTEIN'S WIT

When Oscar Hammerstein, the veteran opera impresario, fell ill recently there was dismay among his countless friends; and when it was announced that he was recovering from an operation the rejoicing was general.

Although best known to the public as a manager and builder of places of amusement, to those who know him personally his wit, humor, ready repartee, and sometimes biting sarcasm, stand out above all else in his character.

He had occasion at one time to discharge a man in Montreal who had been drawing a large salary for collecting royalties for him on his cigar machines. This employee wrote him a very caustic letter and wound up with, "In my opinion you are a buffoon." Oscar sent him this reply by special delivery: "My Dear August: Come now, you don't mean buffoon, you mean buffet. You've been eating off me for five years. August was stumped.

Once he was coming downtown in a crowded Broadway car. The conductor stopped and looked down at him and said: "Did I get your fare?" Like a shot came back the answer: "I guess you did. I didn't see you ring it up for the company."



## OUR NATIONAL DETECTIVE



Little has ever bothered Moran. As a matter of fact he has been virtually the head of the service in Washington for the last ten years.

You might pass Mr. Moran in the street without getting any other impression than that he was a wiry little Irishman attending strictly to business. If he was very intent on business he might be smoking a corncob pipe. He had at all times a peculiar method in the way of getting results.

"His training and experience have admirably fitted him to undertake the important work of chief," said Secretary of the Treasury McAdoo in announcing the appointment of W. H. Moran as head of the secret service of the United States.

Practically all Mr. Moran's life has been given to the study and active work demanded by a service that is unlike any other and that has developed into a complicated and responsible arm of the government. He entered the service December 1, 1882, as a messenger, although he was carried on the office records under that heading merely as a matter of routine for long after; he had demonstrated that he was of other material than that required for messengers.

His next title was that of assistant operative, which meant that he was helping to run down criminals and exposing their methods. The matter of

## The Housewife and the War

(Special Information Service, United States Department of Agriculture.)  
POTATOES, 42,536,000 BUSHELS—EAT THEM.



New Ways May Help You Consume Your Share of This Plentiful Food—Try a Potato Pie (Left) or Potato Puffs (Right) as Described Below.

## EAT LIBERALLY OF POTATO CROP

War Duty to Save Large Yield of Tubers by Eating Them.

HOW ALL PEOPLE CAN HELP

Heavy Loss of This Perishable Food May Result if Americans Do Not Use it More Liberally—Less Bread is Needed.

You may know it already, but it will bear repetition now when it is important that everybody eat liberally of the big potato crop; that potatoes are an excellent food for your body; that they are good fuel; that one medium-sized potato gives you as much starch as two slices of bread; that, like other vegetables, they give you salts which you need to build and renew all the parts of your body and keep it in order. Potatoes furnish starch which burns in your muscles to let you work, much as the gasoline burns in an automobile engine to make the car go. When you have potatoes for a meal you need less bread. Potatoes can save wheat.

An old king is said to have tested each cook before hiring him by asking

SAVE A LITTLE SUGAR TODAY. Use Sweet Fruits.

Sugar consumption in many households can be easily lowered not only by giving preference to dishes which contain little sugar or with which sugar is not usually served, but also by the use of sweet fruits. For instance, fresh fruits or baked apples may serve instead of sweet puddings, or a salad in place of dessert. Sweet, dried fruits such as dates, raisins or figs served with breakfast cereals will reduce the sugar needs.

Peeling is Wasteful. If you peel the potatoes before cooking them you will waste time and potatoes both. You may throw away a sixth or even a quarter of the good part of the potato with the skins. Also, if the potatoes aren't covered up by the skins while cooking, some of the valuable material will soak out into the water. Even very small potatoes can be economically used, if they are boiled in their skins.

For best mashed potatoes: Peel the boiled potatoes, mash and beat until very light, adding salt, butter or oleomargarine and hot milk, a half cup of milk to six potatoes.

Potato Sausages. 1 cupful mashed potatoes, 1/2 teaspoonful salt, 1 cupful ground meat, 1 egg, well beaten, salt pork, bacon, or other fat. Mix the mashed potatoes and seasonings with the ground meat, fish or meat. Add beaten egg. Form into little cakes of sausages, roll in flour and place in greased pan with a small piece of fat or salt pork on each sa-

### POTATOES 28 WAYS—DO YOU KNOW OTHERS?

It is said that there are more than 100 ways to cook potatoes, from the primitive (and still probably the best) methods of boiling or baking with the skins on, to the most complex and seasoned dishes. Here are some of the ways known to the United States department of agriculture. Have you tried them all, or do you know about as many more?

- Boiled
- Chips
- Lyonnais
- Mashed
- Pan browned
- Salad
- In chowders
- Baked
- Shoestrings
- Hashed brown
- Mashed fried
- Stuffed
- In fish cakes
- In light bread
- Plain fried
- French fried
- Gaufré
- Soufflé
- Ricé
- In hash
- Biscuits
- Saute
- Creamed
- Croquettes
- Au gratin
- Soups
- In stews
- In meat pie crust

### Scalloped Potatoes and Cheese.

Arrange a layer of sliced raw or boiled potatoes in greased baking dish and sprinkle with grated cheese and a little flour. Repeat until dish is nearly full. Pour milk over the whole, about one-half cupful to every three potatoes. Skim milk is good. Bake in a moderate oven until done. The length of time required depends upon whether the potatoes are raw or boiled and whether the baking dish used is deep or shallow. Boiled potatoes baked in a shallow dish will take only 20 minutes. Raw potatoes in a deep dish may take as much as one and one-half hours.

### Potato Puffs.

1 cupful hot mashed potatoes, well seasoned, 1/2 teaspoonful salt, 1/2 teaspoonful parsley, chopped fine, 1 egg. Beat yolk into the mashed potatoes and add seasonings. Beat the white of egg very stiff and fold into the potatoes. Drop by spoonfuls on a greased pan and bake until a golden brown.

### Shepherd's Pie.

Grease a baking dish; cover the bottom with mashed potatoes. Add minced meat or fish seasoned well and mixed with the thickened meat stock or with white sauce. Pile the mashed potatoes lightly over the top to cover. Bake in oven 20 to 30 minutes until a delicate brown on top.

### RECORD POTATO CROP MUST BE CONSUMED OR WASTED

Our potato crop last year is estimated to have been 42,536,000 bushels—the largest ever produced in the United States. This crop cannot be carried over the 1918 season. It must be consumed or wasted. The food situation throughout the world demands that it be consumed effectively to relieve the existing strain on the supply of cereals. It is the one great food resource of the world upon which there is now danger of a heavy loss.

The department of agriculture is of the opinion that the situation demands that farmers sell freely; that the larger dealers move their stocks rapidly; that the retailer content himself with the smallest possible margin of profit, realizing that he is now the most important factor in speeding up potato consumption; and that consumers buy and eat liberally of this plentiful food.