

Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)

"A" GOOD HOUSE FOR THE WAR LITTERS



You Can Move the A-Shaped House on Its Runners From Field to Field or From a Dirty Place to a Clean Location.

MOVABLE HOUSES SUITED TO HOGS

A-Shaped Type Especially Adapted to Beginner in Swine Business.

GOOD IN SUMMER AND WINTER

Front Can Be Closed in Colder Climates—Afford Needed Shelter for Sow and Litter—Lanterns Will Supply Heat.

Movable or colony hog houses are especially suited to the needs of the farmer just starting in the hog business and also for pig club members who are doing their part to help the 15 per cent increase needed in hog population. These houses, especially where the winters are mild, will meet all the needs of hogs for shelter both from the hot sun of summer and the dampness and storm of winter. They can be moved from field to field as the pigs are changed from one grazing crop to another. Their use makes it easy to keep the hogs healthy, as the house can be moved as soon as one place becomes unclean.

A-Shaped House.

Two types—the box-shaped house and the A-shaped house—are described by specialists of the United States department of agriculture in a recent publication. This article deals with the construction of the smaller or A-shaped shelter. The A-shaped house shown in the accompanying illustration and plans, is 8 feet wide and 6 feet from back to front. The foundation is made of three runners of 4 by 4-inch material or straight poles. A floor of 1-inch material is nailed to the three runners. Pieces 2 by 4 inches are nailed along the outside of the floor to keep the sides from spreading at the bottom.

The sides are built on the ground and then set up. Each side is made of six 1 by 12-inch boards 8 feet long. These are held together by two 2 by 4-inch crosspieces, one about 9 inches from the top and the other about 3 1/2 feet. About 10 inches from the bottom of the sides a 2 by 6-inch piece is nailed edgewise and braced at the ends by blocks as shown in the illustration. This piece will act as a guard rail and prevent the sow from laying on her pigs. The two sides are set up and

fastened together by a saddle of two 1 by 6-inch boards.

There should also be a board nailed across the front to help hold the sides. As a framework for the back, 2 by 4-inch pieces are placed upright 2 feet from each side and nailed to the floor and sides. A crosspiece is put in 2 feet from the floor. The back boards are nailed to this framework and to the sides. A guard rail should be placed across the back the same as on the sides. The sides should be fastened firmly together so that no storm will blow them down. The cracks should be covered with batten. Guy wires should be put in place to keep the house from blowing over if in an exposed position.

For Fattening Pigs.

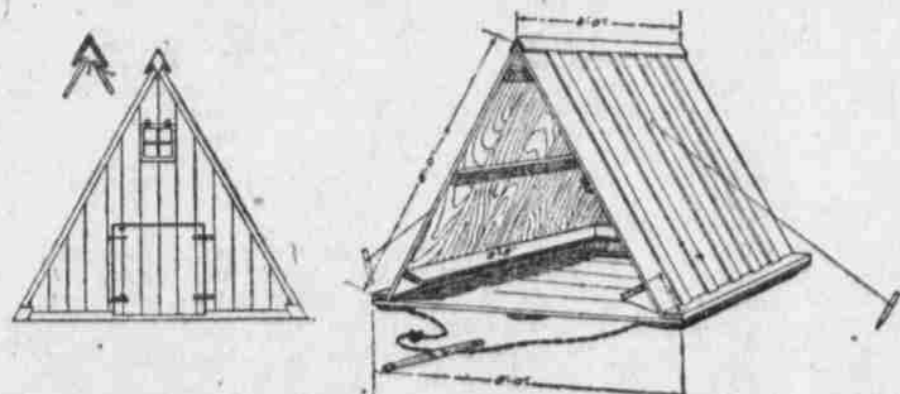
The A-type house is very good for a few fattening pigs and may be used to house a sow and litter in warmer climates. In sections where cold winters are experienced the front should be closed in. This will make a good shelter for a sow and her spring litter. If the front is to be closed this should be decided before the house is built. This is necessary for two reasons. First, provision for ventilation should be made, which can be done by inserting three or four 6-inch pieces of 2 by 4-inch material at the apex and spiking the sides firmly to them, thus providing a series of 2-inch spaces for ventilation. The saddle-boards are raised. Second, the insertion of the blocks to provide for ventilation will change the angle at which the boards for the back are cut.

In building the front proceed the same as with the back. The door should be 22 inches by 3 feet. If the front is closed the window in the front should be on hinges so that it may be opened to give ventilation.

If the weather is severe at farrowing time, one or two lighted lanterns hung in the top of the house will make it quite comfortable for the young pigs.

GET THIS CIRCULAR ON MOVABLE SWINE HOUSES

Proper housing is important in increasing hog production. Good houses reduce the amount of feed consumed and prevent losses from exposure, especially with the early spring litters. "Movable Hog Houses," circular 102, office of the secretary of agriculture, just published, tells how to make two types of inexpensive hog houses—the box-shaped and the "A"-shaped kind. Write for this publication.



Plan of A-Shaped Hog House; Closed Front on Left—Provision for Ventilation Shown in Small Diagram.

MATERIAL NEEDED TO MAKE A-SHAPED HOG HOUSE

Pieces.	Size (Inches).	Length (Feet).	Use.	Total Measurement (Board feet).
13	1x12	16	Sides, back and floor	208
3	2x4	16	Battens	96
4	2x4	12	Framework	96
2	2x6	12	Guard rail	36
3	2x6	12	Saddleboard	72
1	1x6	16	Poles for runners	16
Total, 350 board feet of lumber, 144 feet batten, 3 poles, and necessary nails.				

LAWMAKERS BUSY

PROHIBITION QUESTION IS AT FRONT IN THE HOUSE

SEVERAL BILLS PRESENTED

Report of Mockett Law a Move Without Precedent—It Passes on Third Day of Session

Preliminary steps to bring the question of consideration of the national prohibitory amendment before the house were taken by that body when it adopted a resolution by Norton of Folk to send to it all communications relative thereto that he has in his possession.

It is possible that the governor may refuse to do so, as he has taken the position that it is not a proper subject for consideration by the legislature because not included in his call. If he does take that position, Washington will be wired to send to the house a copy of the amendment as it passed the national congress for submission. This action was decided upon at a meeting of prohibition leaders held Tuesday, where a committee to cooperate with the legislature was named.

Eight bills were introduced in the house, but none fell into the senate hopper. Three of the eight provided for a mail vote by soldiers and the counting thereof. Two covered appropriations the regular session had overlooked. One repealed the Mockett law relating to the teaching of German in grade schools. One legalized the home guards, and the other defined the crime of sedition and provided penalties therefor.

Repealing the Mockett Law

First of all measures to be acted upon by either branch of the Nebraska legislature at its extra session is the Trumble bill, H. R. No. 4, repealing the Mockett law of 1913, under which German language teaching was forced into some of the public schools of the state before the United States entered the war, and attempts made since then to prevent its being dropped.

The bill was taken up by the house Thursday afternoon in committee of the whole, being at the head of the calendar with a unanimous report from the committee on education. Not a whisper or a breath of opposition manifested itself. There was no debate, and when Mr. Lemar moved that the bill be ordered engrossed for third reading it was done without a dissenting vote.

This speedy action in getting the bill through to its passage on the third day of the session—the earliest time that a measure could legally be put through the house or the senate—is without precedent in the history of the state. A regular session, the first three days are spent in organization and preliminary work, and bills are not introduced until the fourth day.

New Bills in the House

H. R. No. 1, by Anderson and others—Soldiers voting bill.

H. R. No. 2, by Anderson and others—Companion bill to No. 1 and provides manner of counting the soldier vote.

H. R. No. 3, by Anderson and others—Companion bill to No. 1.

H. R. No. 4, by Trumble of Sherman—Repeals the Mockett law as regards the teaching of foreign languages in the public schools.

H. R. No. 5, by Fries and others—Sedition bill.

H. R. No. 6, by Anton, Dalbey and Defoe—Provides for military home guards.

H. R. No. 7, by Fuller and Nysenburgh—Appropriates \$2,400 for salaries of state bacteriologists.

H. R. No. 8, by Fuller and Nysenburgh—Appropriates funds for payment of state insurance examiners amount approximately to \$9,000.

The house finance committee put in a little time Wednesday afternoon sounding the constitution as to whether it will permit the payment of salaries and mileage for the members. The constitution is popularly supposed to say not, and no action was taken although several members are looking longingly at that \$4,000 the house had left from the appropriation of the last regular session.

The bill for salaries of members of the legislature will start in the house at a total of \$6,400, being at the rate of \$10 a day for five days. This may be raised by amendment to pay for ten days. The members are likely to be in session more than two weeks. In addition to salary, the members are to be paid mileage at the rate of 10 cents a mile for one trip to and from Lincoln. This totals \$3,110.20.

A third bill appropriate \$3,000 for incidental expenses. It is the intention to give this fund to the senate.

State Auditor W. B. Smith says he will not issue state warrants for salaries of members of the legislature without an order of court. Attorney General Reed failed to give an opinion to the house on the right of the legislature to appropriate funds for any of the purposes named, when such appropriation acts are not designated by the governor in his call for a special session. He merely advised the house to ask the supreme court what it thought about it. He said the court answered such questions for the legislature many years ago.

SAMMIES IN FIGHT

AMERICANS TO HELP STOP ON-RUSH OF THE HUNS.

NEWS THRILLS ENTIRE NATION

One Hundred Thousand Hardened and Fitted for the Ordeal—Seizure of Ships Unfair Says Holland.

Washington, D. C., April 2.—Official announcement that American troops will soon be fighting side by side with the British and French in the greatest battle in the history of mankind, now raging in Picardy, has been received here. The statement sent a thrill through the national capital and the entire country. It was the first positive statement that General Pershing's forces actually are on their way to the battle lines to help stem the tide of the German drive.

The American soldiers previously referred to in the official dispatches as being in the fighting are believed to have been engineers or other auxiliary troops which probably were caught at their work as they were a few months ago at Cambria when the Germans suddenly enveloped parties of British forces behind their lines in a swift turning movement.

The sending of General Pershing's fighting troops to places on the British-French line has been expected by military experts to follow the creation of a unified command under the French chief of staff, General Foch, and General Pershing's formal offer of all the available American resources.

Too much may not be said about the number and position of the American troops, because of military reasons.

It is no violation of the censorship, however, to say that more than 100,000 American fighting men fully equipped and intensively trained in the school of actual battle conditions are available at once to be thrown into places to strengthen the British and French lines wherever they threaten to buckle under the unheated ferocity of the German onslaught.

Germans Digging In.

Paris, April 2.—The battle is slackening, according to news reaching Paris. The attacks of the Germans have been less violent and less numerous and it has been observed that the enemy is feverishly digging himself in, particularly in the neighborhood of Lassigny. The general impression is that the situation is most satisfactory.

Hindenburg Dinner Party Cancelled.

Paris, April 2.—Field Marshal von Hindenburg not long ago made an engagement with himself to take dinner in Paris on April Fool day.

April 1 has come and gone and Hindenburg failed to appear. The allies cancelled the engagement. Von Hindenburg made the boast that he would be in Paris April 1 several months ago, when a deputation of Germans called on him to point out the crisis in the food situation in different parts of the empire.

Dutch Say Seizure Unfair.

The Hague, April 2.—The seizure of the Dutch merchantmen in American ports is characterized by the Dutch government, in a statement in the Official Gazette, as an act of violence which it will "oppose with all the energy of conviction and national feeling." The government takes issue with the proclamation of President Wilson, saying it contains assertions which are contrary to the facts. The statement says the Dutch nation "with painful surprise" has taken notice of President Wilson's proclamation and that the seizure of a neutral mercantile fleet is unjustifiable.

Flag for Bond Purchasers.

New York, April 2.—Each purchaser of a bond in the third Liberty loan campaign, which starts April 6 will have his name inscribed on the honor roll of the community in which he lives and will be allowed to display an "Honor Flag" according to an announcement made here by the Liberty loan committee of the New York federal reserve district.

Two to Die for Killing Woman.

Grand Island, Neb., April 2.—Allen Vincent Grammer and Alton B. Cole were sentenced at St. Paul to be executed on Friday, July 12, this being the first Friday after 100 days following conviction for the murder of Mrs. Lulu Vogt of Elba, mother-in-law of Grammer.

Labor and Capital Get Together.

Washington, April 2.—An agreement governing the relations of capital and labor for the duration of the war which will be made the basis of a national labor policy, was reached here by the Labor Planning board after sessions lasting more than a month. This was taken to mean that all disputes would be put in the hands of mediation boards for settlement, an arrangement long sought by government officials who have to do with production of war materials.

The Housewife and the War

(Special Information Service, United States Department of Agriculture.)

SPRING WHEATLESS DRIVE IN THE KITCHEN



Do You Start Your Bread in the Kitchen or in the Field?—Think of Your European Sisters in Arms With Their Increased War Duties and Wheat Saving Will Not Be Irksome.

WHEAT SAVING IS URGENT SERVICE

Potatoes in Storage Will Surely Waste Unless Used More Freely.

MAKE SUPERIOR SUBSTITUTE

War-Helping Housewife Is Constantly on Lookout for New Recipes for Bread and Cakes Requiring Less White Flour.

Every war-helping housewife, now that greater efforts must be made to save wheat, is on the lookout for new recipes for breads and cakes that require less white flour or none at all. Perhaps these recipes will help her solve the problem of the wheatless meals. Many good quick breads can be made from other flours or meals and, if used often, constitute a great saving of wheat flour.

Try this buckwheat breakfast cake. All measurements in this and the following recipes are level:

Buckwheat Breakfast Cake.
2 cups buckwheat 2 cups sour milk.
1 cup flour 1 teaspoonful soda.
1 cup shortening 1/2 teaspoonful salt.
1 egg.

Mix and bake in a flat pan so that the "cake" is about one and one-half inches thick when done. Cut in squares and serve hot like corn bread.

Here is a good muffin made from cornmeal and rye:

Cornmeal Rye Muffins.
1/2 cup cornmeal 5 teaspoonfuls bak-
ing powder 1/2 cup rye flour.
1 cup milk 1/2 teaspoonful salt.
1 egg.

Mix dry ingredients and add to liquid. Mix well and bake in greased muffin molds thirty to thirty-five minutes. These muffins are very good without the molasses and raisins.

If desired, an amount of grated raw potato equal to the amount of mashed potato called for may be used, but the resulting bread is darker and has a more marked potato flavor than when cooked potatoes are used.

Try this recipe for tea biscuits. Notice that the liquid is less than in the case when all flour is used, because of the water the mashed potato contains:

Potato Biscuit.
2 cups sifted 3/4 teaspoonfuls of flour.
1 teaspoonful salt 1 cupful mashed po-
tato 1/2 cupful milk.
1 egg. Liquid sufficient to mix.

Sift together twice the flour, salt and baking powder. Cut or rub into this the cold shortening. In the same way rub into this flour mixture the mashed potato. Finally, add just enough cold liquid to make the mass cling together. Do not knead. Place on floured board, roll until one-half inch thick, and cut into rounds. Place these in lightly floured biscuit tins and bake fifteen to twenty minutes in a moderately hot oven. Bake all potato breads more slowly than those made with flour alone.

It is not necessary to go without cakes entirely these days in order to save wheat. The three recipes below use no white flour.

Cornmeal Cookies.
1/2 cup fat 2 cups cornmeal
1/2 cupful of corn (white) 1/2 cupful of sugar.
1 egg 1/2 teaspoonful soda.
1/2 cupful molasses 1 cupful flour.
1 egg 1 teaspoonful cinna-
mon.
6 tablespoonfuls of sour milk.

Combine the melted fat, sugar, molasses, beaten egg, and sour milk. Sift together the cornmeal, soda and flour. Add the liquid ingredient to the dry ingredients. Drop from a teaspoon into a greased pan and bake fifteen minutes in a moderate oven. One-half cupful chopped raisins or nuts improves these cakes. This recipe makes

fifty-five to sixty cookies two inches in diameter.

Buckwheat Spice Cake.
1/2 cupful sugar 2 teaspoonfuls bak-
ing powder 1/2 cupful flour.
1 egg 1/2 teaspoonful salt.
1 cupful of milk 1 teaspoonful cinna-
(sweet) mon.
1 cupful buckwheat 1/2 teaspoonful cloves.
flour 1 teaspoonful vanilla.

Mix like an ordinary cake. Bake in moderate oven in a loaf or in muffin tins.

Gingerbread.
1/2 cupful molasses 1 teaspoonful baking
soda 1/2 cupful sugar.
1 cupful sour milk 1 cupful of graham
flour 2 teaspoonfuls cin-
namon 1 cupful buckwheat
flour 1 cupful gin-
ger 2 tablespoonfuls of
1/2 teaspoonful cloves melted butter.
1/2 teaspoonful nut-
meg.

Mix in order given. Bake in shallow pan twenty minutes in moderate oven.

POTATOES INSTEAD OF WHEAT.

Use of potatoes to save wheat is demanded by the present situation because greater quantities of wheat must be conserved for the use of the American forces and the allied armies in Europe, and also because an unusually large supply of potatoes remains in the hands of the growers. Great quantities of these will go to waste unless they are used even more freely and in a greater variety of ways than is customary in American families.

With the basic price of wheat fixed as at present, flour is \$13.70 a barrel, or 7 cents a pound. If, then, potatoes can be obtained at \$1.20 a bushel, which is 2 cents a pound, it is an economy as well as a war service to use potatoes as a substitute for flour in bread making. Even at 3 cents a pound the potatoes cost no more than flour.

Ways to use potatoes in place of flour for various uses, particularly in bread making, are shown by carefully worked out recipes in publications of the United States department of agriculture. Some of these recipes are given here.

Potato Breads—Try Them.

That we can use potato with flour is not surprising, for the food substance potato supplies most abundantly is starch, and it is largely because of the starch they contain that the world uses cereal grains as bread-stuffs. It will very often be found, with a little experimenting, that one-third to one-half of the flour in some favorite recipe can be replaced with mashed potato.

If potato is used for bread making allowance must be made for the large amount of water in it and less additional liquid used for this reason.

Potato Bread.
1 cupful mashed po- 2 to 4 tablespoonfuls
tato. Liquid yeast, or 1/2
1 teaspoonful salt. cake dry yeast, or
2 1/2 cupfuls flour 1-6 to 1/2 cake com-
(more if necessary) pressed yeast.
4 tablespoonfuls wa-
ter.

Short process: Mix the salt with the mashed potatoes which are free from lumps and cooled until lukewarm. Add one-sixth to one-half cake compressed yeast softened in four table-spoonfuls of warm water, or two to four teaspoonfuls of liquid yeast, or one-half cake dry yeast. When liquid yeast is used no additional water must be added. Blend with this potato and yeast mixture one cupful flour. Stir until smooth, cover, and set to rise.

When this sponge is light and soft, knead in enough flour to make a rather stiff but elastic dough. Be sure that it is stiffer than ordinary dough. Cover and let rise again until very light. Knead down, mold, and place in lightly greased pan. Let rise in pan until as high as ordinary white bread, then bake at least one hour in a moderately hot oven. Bake very thoroughly. This makes one loaf.