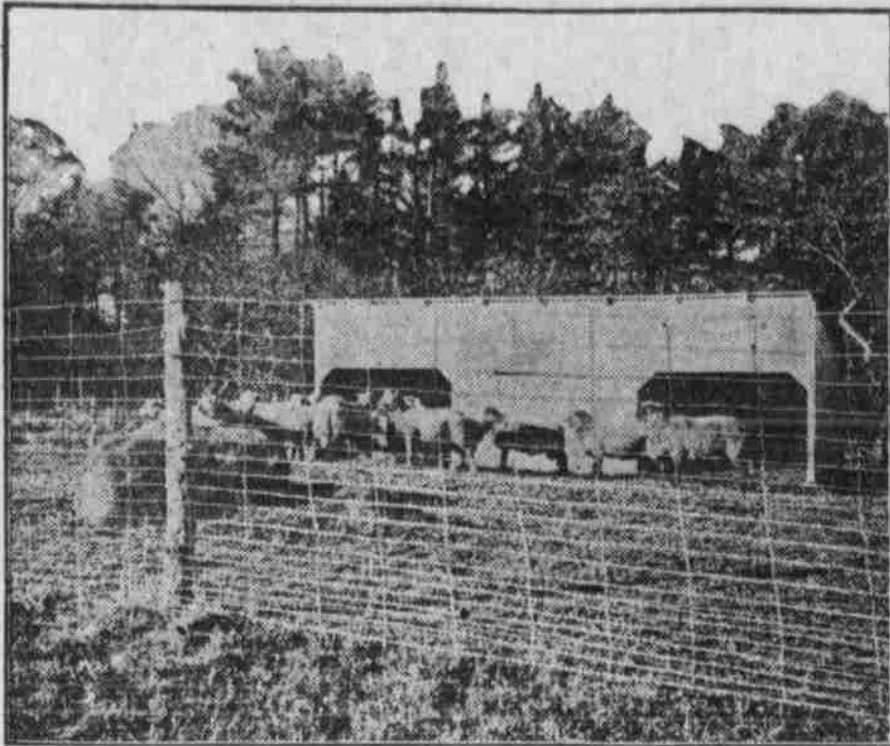


## Helping the Meat and Milk Supply

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

### DOGS THREATEN NEEDED INCREASE IN SHEEP



Dog-Tight Inclosures in Which Sheep Are Herded at Night Offer One Way to Reduce Losses.

## HOW DOG LOVERS CAN SAVE SHEEP

Owners of Canines Can Aid by Supporting Fair State Laws Regulating Menace.

### BIG HINDRANCE TO INDUSTRY

Most Serious Loss Is Fact That Farmers Are Kept From Engaging in Sheep Business—Dog-Proof Fences Described.

Thousands of sheep are ruthlessly killed every year by dogs. The monetary loss of more than a million dollars a year to sheep owners does not cover the most serious aspect of the damage. The fact that the dog menace keeps many farmers from engaging in the sheep business, even at this time when there are urgent demands for more wool and meat, is the most serious result which may be attributed to sheep-killing dogs. Specialists of the United States department of agriculture are urging efficient state legislation as one of the best ways to deal with the sheep-killing dog problem. Dog-proof fences also are described and advocated in a recent publication of the department of agriculture dealing with this subject, "The Sheep-Killing Dog," Farmers' Bulletin 985.

Hindrances to Industry. That dogs are a real hindrance to the sheep industry is not only acclaimed by the testimony of thousands of sheep owners but is verified by actual conservative statistics. An investigation by the United States department of agriculture among sheep owners in 15 states east of the Rocky mountains shows that out of a total of 6,836,492 sheep in the 502 counties reporting, 34,683 were killed by dogs in one year—1918—and paid for by the counties. At the same rate of loss in other farm states the total annual destruction of sheep by dogs would be 107,760 head. But these figures are based only upon the number actually paid for, and specialists of the United States department of agriculture say it is more than probable that the true losses far exceed this. It is known that many sheep are killed which are never reported to the county officials.

Sheep-killing dogs work both singly and in groups, but usually in twos or threes. They do not limit their attacks to the flocks of the immediate vicinity in which they are kept, but travel for miles in all directions, spreading destruction in the flocks with which they come in contact. Because their work is so often done under cover of darkness it is almost impossible to catch them in the act of worrying sheep, hence they can seldom be positively identified. The ways in which different dogs attack and destroy sheep vary greatly. Some dogs simply kill one or two in a flock, while others continue to attack until all the sheep are either destroyed or crippled. In many cases where large numbers are killed they are neither bitten nor wounded but simply chased until they die from exhaustion. After a dog has once formed a habit of killing sheep it seemingly becomes a mania with him and he is seldom, if ever, broken of it. He not only destroys sheep himself but leads other dogs to the work. No consideration should be given such dogs; they should be killed as soon as their habits are known.

Rehabilitating Industry. The desirability of a maximum increase in the number of sheep is generally admitted and steps now are being taken toward a rehabilitation of the sheep industry. But it is recognized that one of the most effective means of insuring the farmer a profit on sheep is to make and enforce laws which adequately protect the farmers' flock, but in most of the states the present dog laws fall in their purpose.

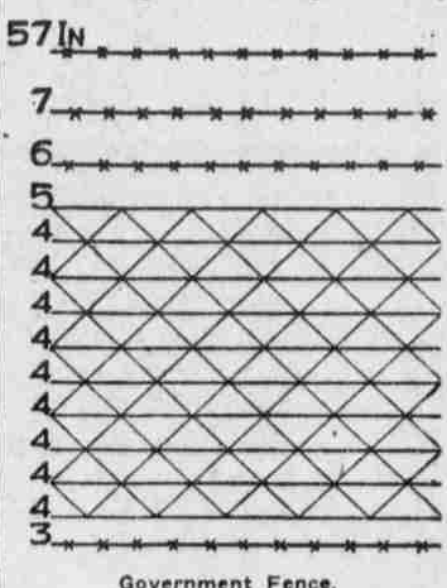
In the publication mentioned in a previous paragraph the federal specialists describe the need of uniform legislation and outline a suggested state dog law.

### CANINES KEEP MANY FROM GROWING SHEEP

Crop reporters in 36 farm states submitted estimates in 1918 which showed that the number of sheep in those states could be increased 150 per cent without displacing other live stock. Such an increase would place approximately 24,000,000 more sheep in these states than there are now. Of 1,411 answers received to the question as to whether sheep raising is profitable in the farm states, 887 answered "Yes." Of 894 answers as to the causes preventing increase in the numbers of sheep 531 said "Dogs."

### FENCE PROOF AGAINST VARIOUS QUADRUPEDS

Here are the specifications for a dog and coyote-proof fence which has been designed and tried out by the forest service of the United States department of agriculture: Posts 7½ feet in length, set 2½ feet to the ground and 16 feet apart; a barbed wire stretched flat to the surface of the ground; 3 inches higher a 36-inch woven wire fence having a 4-inch triangular mesh;



5 inches higher a barbed wire; 6 inches higher a second barbed wire; 7 inches above this a third barbed wire. Total height 57 inches. The farmer who does not object to placing his flock in a corral each night may eliminate the necessity for building dog-proof fences around his farm by enclosing a small area with such a fence and making a practice of placing his flock therein at night.

#### Help Save Sheep.

The dog rightfully holds a strong place in the minds and affections of men. The owner of a good dog finds in him a most faithful friend. But it sometimes happens that the dog most highly esteemed is also one that kills and worries the most sheep and is the most cunning in obscuring the evidences of his guilt. A well-bred dog's habit of lying innocently asleep in the front yard during the daytime is not proof that the same dog does not kill sheep at night. Because of the economic loss occasioned by sheep-killing dogs, and because such dogs bring the whole of their kind into bad repute, the true admirers and friends of this animal should help to further any steps likely to result in the limitation of the activity of these discrediting members of a noble race. One of the most practicable methods of accomplishing this result seems to be to place upon dogs such tax as will reduce the number of superfluous ones and result in fewer being kept by persons who cannot or will not give them the attention necessary to prevent the formation of habits and associations that lead to sheep killing.

## THE LIME LIGHT

### SHERLEY FOR BUDGET SYSTEM



Is there need now, as in the days of peace, for a reform budgetary system of national finance for the United States government? Representative Swagar Sherley of Kentucky says yes.

He is the chairman of the house committee on appropriations, one of the big finance experts of congress, and he has been a budget advocate during the greater part of the 16 years he has been a member of the national legislature.

"I am not blind to the fact," he said the other day in the course of an interview, "that there must be and should be a wide distinction between the spending policy of the nation in time of peace and its policy in time of war. Under normal conditions we should consider every expenditure with reference to whether it is worth the burden it puts upon the people. In time of war there is only one side to that vital question. In time of war we, as the representatives of the people, must spend to the last of all that the people have, if necessary, to save the people themselves."

"But, granting all that, there is as much need now as there ever was for a reform in our system of appropriating the money of the people for expenditure by the executive officers of the government. There is more need now for such reform because of the very magnitude of the war finances. And the principles of the budget system apply as well to the allotment of the huge sums of today as they do to the smaller sums of the normal period."

### DIRECTOR OF PROPAGANDA

An American propaganda campaign of world-wide extent, having for its purpose the spreading among the neutrals of the truth about America's role in the war, the informing of the people of Germany of what the United States is fighting for, and lastly, and most important, bolstering up the morale of our allies by a thorough knowledge of what this nation is doing and plans to do to help them, has been undertaken by Arthur Woods, police commissioner of New York under the administration of Mayor John Purroy Mitchel. The propaganda is to counteract the sinister effects of German lies and machinations all over the world, and Mr. Woods will act in harmony with the committee on public information, of which George Creel is chairman.

In directing American propaganda outside the United States Mr. Woods will have the opportunity of infusing the American spirit into places where it is needed. To the French and the Italian people will be told the true story of what America is doing and will do, and what are her purposes, and in this way his task will be to counteract the influences of the German propaganda. England, as a whole, has been felt to be somewhat more conversant with America's role than the other allies, a fact which may be attributed to the common language of the two people.



### RECTOR DEEP IN WAR WORK



Dr. William T. Manning, rector of Trinity parish in New York, said to be the largest and wealthiest parish in the world, who aligned himself with the forces opposed to the appearance in New York of Dr. Karl Muck, director of the Boston Symphony orchestra, has been an active figure in patriotic movements since the beginning of the war. He was one of the strongest supporters of the allied cause, it is said, between the outbreak of the war and America's entry into it, and was particularly prominent in the movement of protest against the Belgium deportations in the winter of 1916. He was an advocate of conscription long before that measure was adopted.

Since last December he has been serving as voluntary chaplain at Camp Upton. His term expired the first week in March, but at the request of Upton officers he is to continue at his post in the cantonment. Doctor Manning was born in England in 1866, but of ten, and is an American citizen. In 1903 he came to New York as vicar of St. Agnes' chapel of Trinity parish in West Ninety-second street. The following year he was elected assistant rector, and upon the death of Rev. Dr. Morgan Dix in 1908 he succeeded to the rectorship of Trinity.

### JACKLING HAS BIG JOB

When the government decided that \$300,000,000 should be expended for the erection of explosives plants it felt it showed it should be shown where and how the money was spent. So it called for Daniel Cowan Jackling and he responded from the Pacific coast.

Raised in Missouri, Dan Jackling is the very essence of the "show-me" spirit, and when asked by the war department to take charge of the building of these plants he consented.

He was born in Appleton county, Missouri, in 1869, where he spent his early school days. He took up the study of metallurgical engineering at the Missouri School of Mines. In 1892 he took a post-graduate course and because of his thorough knowledge of the subject was made assistant professor of chemistry and metallurgy.

His first big accomplishment was in 1897, when he was appointed superintendent in charge of the construction work of the immense metallurgical plants of the Consolidated Mercury Gold mines in Utah. For three years he was engaged in building and operating these plants, but in 1900 he resigned to take up general work. During the next three years he figured in various important consultation, construction and operating capacities in the states of Washington, Colorado and Utah.

Mr. Jackling has held more vice presidencies and general managementships probably than any other one man in the mining industry.



## The Housewife and the War

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

### SPRING GREENS—GOOD TO EAT, GOOD FOR BODY



It Takes Half a Bushel of Spinach to Make a Pint of Food, but That Pint Has Valuable Iron and Mineral Salts Which Human Bodies Need.

## GREENS GOOD TO MAKE RED BLOOD

Housewife Should Not Overlook Dandelion, Lamb's-Quarter or Wild Mustard.

### IRON NEEDED FOR THE BODY

Leaves of Various Vegetables Furnish Another Useful Substance Not Yet Named—Cream of Dandelion Soup Recipe.

It is springtime! Don't neglect to give your family some good old-fashioned greens. If you live in a large city, you may have to depend upon the greens which some country woman brings to market or upon spinach or kale, which can usually be bought even in winter. If you live in the country, perhaps your instinct has already told you that the tender green leaves of the dandelion, lamb's-quarter, wild mustard, or whatever variety of greens your locality affords are waiting for someone to gather them for food. People from primitive times to this have manifested a craving for green food as winter passes and springtime approaches. Probably this craving arises from a real need of our bodies for the materials which such foods furnish.

#### Iron Is Essential.

What is the particular use of such foods to our bodies? All green leaves contain in combination with the green coloring matter more or less iron. If we are to have rich, red blood we must furnish this iron to our bodies. Dandelion greens are one of the very good sources of iron, containing more than many other sorts of green leaves. If we serve greens with hard-boiled egg for garnish, we have a dish very rich in iron, for the egg yolk contributes its share.

Besides the iron and other mineral salts, the leaf vegetables contain a very important substance which the body must have for normal growth and development. This substance, recently discovered and for which a name has not yet been given, is also found in butterfat and some other animal fats, but not in every food.

Greens have a place of real worth in the diet and should be used in every household not only in springtime but late into the summer and, when procurable, in the winter also. The tender beet tops, celery tops, radish tops, onion tops, and turnip tops should not be discarded, but served as greens. A little space in the garden devoted to spinach, New Zealand spinach, or French chard will supply the family with summer greens and also should afford some material for canning for use during the winter months.

Lettuce leaves, which are sometimes cooked for greens, and spinach, both being mild flavored and containing much water, require no water for cooking in addition to that which clings to the leaves from washing. Other stronger-flavored greens are usually cooked in a small amount of water. Greens should be cooked until tender, but not overcooked. A tiny bit of baking soda added to the water they are cooked in will help the greens to retain their color.

In the country where meat is cured at home, it used to be the custom to keep the jowl of the hog for the especial purpose of cooking it with greens in the spring. If the jowl is not at hand, a small piece of salt pork or the rind from smoked bacon gives richness and flavor when cooked with greens.

Children should be encouraged to eat greens, as they especially need the iron and the growth-promoting substance which greens furnish. Sometimes they object to the slightly bitter taste which some greens have, but if made into milk soups, the flavor is diluted so that it is not noticeable.

Such soups make a desirable lunch or supper dish for the entire family. Cream of Dandelion Soup.

1 quart milk (skim or 2 tablespoonfuls fat whole). 1 teaspoonful salt  
2 tablespoonfuls flour  
1 cupful dandelion leaves that have been thoroughly cooked.

Stir flour into melted fat and mix with cold milk. Put the thoroughly cooked dandelion leaves through a sieve or chop them fine and add to the milk. Stir until thickened.

#### Rice a La South Carolina.

No food, regardless of its merits, will appeal to the consumer unless it can be made into an attractive dish. In this country rice usually comes to the table as an uninviting, glutinous mass, except in certain sections of the Southern states, where it is served with each grain distinct and separate, making a very tempting and appetizing dish. A platter heaped with loose, flaky kernels of rice is not only pleasing to the eye, but satisfying to the appetite. It is very probable that the attractive appearance of this dish on the South Carolina table has had much to do with the popularity and usefulness of rice in that state.

In seeking information on the art of cooking rice, no mistake is made in referring to South Carolina, where the true value of this cereal has been appreciated for over two centuries. A Carolina housewife would advise the using of one pint of rice, after thorough washing, which she considers important, "to a quart and a pint of water," and a teaspoonful of common salt. "This is to be boiled over a quick fire for ten minutes, stirring occasionally. Then pour off all or nearly all the water; cover the vessel and put over a very slow fire, and allow it to steam for 15 minutes at least, stirring occasionally. The rice will be soft or grainy, according to the quantity of water left on it when put to steam, and the length of time allowed in the steaming. The larger the quantity of water and the shorter the steaming, the softer will be the rice."

Of course, other methods are used in boiling rice or at least modifications of the recipe given, but it must be remembered that the results should not be a glutinous mass and that success depends upon the proper amount of water used and the length of time in steaming.

#### Protect Food in Lunches.

The precautions which must be taken to keep lunches clean and safe differ with circumstances. In dusty seasons they should be wrapped particularly well. In hot weather the use of soft, moist foods in which molds and bacteria are most likely to grow rapidly should be avoided. Although chopped meat moistened with a dressing of some kind makes a good sandwich filling, such foods are less desirable in hot weather than slices of meat, peanut butter, or other foods less liable to spoil.

### USE A LITTLE VINEGAR IN CLEANING GREENS

All greens must be picked over carefully and carefully washed. This is sometimes a long process, for a large quantity is required to make a dish of the cooked greens. It takes about a half bushel of spinach to make a little more than a pint when cooked. A half cupful of vinegar in the water in which the greens are allowed to stand before washing is of advantage as it kills the small insects that are sometimes hard to distinguish from the leaves themselves.

When buying cooking utensils choose those with round corners, instead of square, whenever possible. They are easier to keep clean.

Aprons made of crossbar pattern can be easily mended without the patch showing.