

## Helping the Meat and Milk Supply

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

### LAWNS AS SHEEP PASTURES.



On Such a Lawn as This, Sheep Not Only Are Profitable and Beneficial as Weed Eradicators, but They Are Highly Ornamental as Well.

## SCHEME TO FEED WASTE TO SHEEP

Opportunity Offered on College Grounds, in Parks and on Large Private Lawns.

### MAKE MONEY OUT OF FLOCKS

Saving Also Made in Mowing and Weed Eradication—Investigate Before Launching into Enterprise.

There are thousands of places in the United States where grass is now going to waste that would support small flocks of sheep. Among such places are public parks, golf courses, private estates with large lawns, and college grounds. Over most of these areas a lawn mower is run regularly to keep down the grass. If a flock of sheep were substituted for the lawn mower not only would the grass be utilized for food production but the labor now necessary to keep the grass cut would be released for other and more essential war work.

Of course, considerable care needs to be exercised in the matter of stocking such open areas with sheep. The creation of a big demand for animals for this purpose so as to interfere seriously with normal market conditions would not be desirable. The United States department of agriculture advises persons charged with the care of such properties to consider putting in some sheep, but to investigate conditions thoroughly before they embark on the enterprise. The animal husbandry division of the department will be glad to answer requests for information, and has a number of publications on the subject available for free distribution.

#### Pleasure and Profit.

It is believed that in many instances, particularly on the large golf courses and at educational institutions having extensive grounds, sheep raising could be practiced in such manner as to bring a large measure both of pleasure and profit. This should be particularly true on school grounds where ordinarily some member of the faculty is a good enough animal husbandman to give them the proper care. In any event, it is a matter worthy of careful consideration. The gross annual returns from ewes of breeding age may be expected to range as high as \$20 a head. The fleece from one sheep averages from five to eight pounds and is now selling for from 50 to 65 cents a pound. One lamb to each ewe is a conservative estimate. The lamb at five months will weigh approximately 60 pounds and be worth probably 20 cents a pound. A flock of 20 ewes such as could be maintained on a good-sized college campus might be expected, therefore, to yield an annual profit of approximately \$350, which would go a good way toward endowing a lecture-ship.

#### Weed Eradication.

Aside from the question of direct profit, sheep would be useful on such lawns in eradicating weeds. For several years the Kansas state agricultural college spent over \$480 a year on the college campus in an effort to eradicate dandelions. About three years ago the animal husbandry department was short of pasture for its sheep and suggested to the college authorities that if the money formerly spent for dandelion eradication were turned over to them they would undertake to get rid of the dandelions by grazing the sheep on the campus. Today there are practically no dandelions on the Kansas agricultural college grounds. The same thing would be true on any other large lawn. In practically all cases, in order to keep them out of flower beds and shrubbery, sheep must be herded. This can be

done, however, by unskilled labor, even by small children, and the expense need not be large.

#### Illustrious Example.

People who install sheep on lawns will be following an illustrious example. For many weeks now a small flock of sheep has been grazing on the White House grounds, converting the grass which was formerly wasted into good meat and wool, and incidentally keeping down weeds that were a source of endless trouble. It has been found that the sheep are not only useful but ornamental. Many thousands of people have been attracted by the pretty picture of the fleecy animals in President Wilson's yard.

### SHEEP AS BENEFACTORS

A hundred times you have noticed and been annoyed by the man, horse and little moving machine going about clipping the grass on the golf course.

Sometimes you have noticed another fellow, or a group of fellows, going over the course, bending, prodding in the grass with little trowel-like tools.

Annoying? Yes; but, in the ordinary course of things, necessary. The grass has to be kept short and smooth for your comfort and convenience. And the ugly weeds have to be rooted out. Still all of that work has to be paid for out of the dues of the members.

And, after all, the whole business—annoyance and expense—might be avoided. A flock of sheep would keep the grass clipped as closely and as neatly as the mower does—and the sheep would eradicate the weeds much more certainly than the prodding fellows possibly can.

Besides, they would convert the grass and weeds into meat and wool to help the nation through an emergency in which it badly needs both meat and wool.

#### Make Waste into Meat.

The keeping of a reasonable number of sheep on the average farm does not necessitate the keeping of fewer dairy cows or other grazing stock. This fact was determined by the United States department of agriculture in its recent investigation of sheep raising possibilities in New England. It was found that farms where sheep are kept successfully have practically the same number and kinds of other live stock as other farms of like area where no sheep are kept, and that the acreage in crops on the two classes of farms is substantially the same. The inference is that the farmer who keeps no sheep is simply throwing away enough pasture that cows and other live stock do not utilize to net him a neat profit.

#### Fighting Animal Tuberculosis.

In April, 22,492 cattle were tested for tuberculosis in the tuberculosis-eradication work of the bureau of animal industry, United States department of agriculture. This number was 8,494 more than were tested in the preceding month. The tuberculosis control measures are to be applied, in co-operation with state authorities and live stock owners, along three lines—eradication of tuberculosis from purebred herds, eradication from circumscribed areas, and eradication from swine. In the beginning efforts are being concentrated on eradication of the disease from purebred herds.

#### Cold Storage Space.

In view of the heavy demands for cold storage space growing out of war shipments, the bureau of markets of the United States department of agriculture is making surveys of space available for the cold storage of butter and eggs throughout the United States.

# IN THE LIMELIGHT

## CHERADAME'S GREAT IDEA

Andre Cheradame, recognized authority on pan-Germanism, lays before the allies a daring plan for organizing scientifically a revolution against pan-Germany within its very boundaries. He is confident that 60,000,000 German-hating people of Bohemia, Galicia, Herzegovina, Transylvania, Bukovina and Poland can be aroused to active rebellion and that they can be supplied with arms and ammunition by squadrons of giant airplanes like the Capronis. This, says M. Cheradame, is the sure way to end the war.

When Andre Cheradame states facts about middle Europe and the Balkans he speaks as a very high authority on such questions. Also, when he suggests a practical course of action based on those facts he demands most serious attention as a man whose previous foresights, enunciated in minute detail through more than two decades, have been strikingly and completely borne out by the course of events. Thirteen years before the war came, Cheradame, from investigations made on the ground, not merely predicted its coming, but in his book, "Europe and the Question of Austria on the Threshold of the Twentieth Century," foretold precisely the strategy which Germany would pursue to bring her to the position she holds today, with her prewar aims more than nine-tenths attained. Ten years before the collapse of Russia, Cheradame, from studies made on the ground, pointed out in his book, "The World and the Russo-Japanese War," that Russia was eliminated for at least a generation as a military power and would crumble if put to the test. In both cases his statements were treated with mildly superior scorn.



## SEES TRAGEDY OF FRENCH BABIES



When she first went to France last August it was with no idea of remaining. She had been practicing medicine in her home city of Portland, Ore., for a good many years—incidentally having held the post of health commissioner. She went East to attend the 1917 annual convention of the Medical Women's National association, and that organization asked her to make the trip to France to report on the needs of French women and children and the ways in which American women physicians could help. She went, and joined the Red Cross staff.

"Can you imagine anything more pitiful than the lives of children who have never known anything but war? Is there anywhere on God's green earth a more dreadful tragedy than the tragedy of a blighted childhood?" asked Dr. Esther Lovejoy on returning from Red Cross work in France.

"I have spent six months in the nearest approach to hell that exists, I believe, in or out of the teachings of the theologians—the hell where babies are born to hear the sound of bursting shells as their introduction to this world of ours, where little ones learn their mother tongue only furtively and in whispers, where children must learn to wear their little gas masks as soon as they learn to walk, where suspicion and fear rule and love and confidence are not. And I'm going back again to stay until the German army and German ideas and beliefs are wiped off the face of the earth."

## ANOTHER BIG MAN ENLISTED

When James A. Farrell, president of the United States Steel corporation, was selected for the position of director of operations of the shipping board, the steel industry felt a man had been chosen who is pre-eminently fitted to handle a job involving a knowledge of shipping. Through his development of the foreign trade of the Steel corporation he has acquired information and experience which will be of great benefit in increasing the government's capacity for transporting men and supplies to the European war front.

Born at New Haven, on February 15, 1863, Mr. Farrell started his steel career in a wire mill while he was yet in his teens. While his work in the shops was considered satisfactory he gained an early reputation as a salesman with the Pittsburgh Wire company. Soon after this concern was taken over by the American Steel and Wire company, Mr. Farrell was made general sales manager. He filled this position with such success that when the company decided to enter the foreign field he was offered and accepted the post of foreign sales agent.

When the Steel corporation absorbed the American Steel and Wire company he continued in the same capacity, and finally upon the organization of the United States Steel Products company he was made its head, from which position he jumped to the presidency of the Steel corporation.



## LEADER OF BOHEMIANS



Moravia, and in 1872 commenced to study at the University of Vienna. Masaryk knows the United States well. He came here for the first time in 1878 to get acquainted, at first hand, with the greatest democracy of the world.

Dr. Thomas G. Masaryk, president of the Czecho-Slovak National council, which is also a provisional republican government for Bohemia, had a conference with President Wilson recently, and soon thereafter the administration announced that America supported the aspirations of Bohemia for independence from Austria.

Doctor Masaryk is a Czech, professor in the University of Prague and deputy for Moravia to the Vienna parliament. Shortly after the world war broke out he fled from Austria and became a leader of the Czecho-Slovak revolution against Austria.

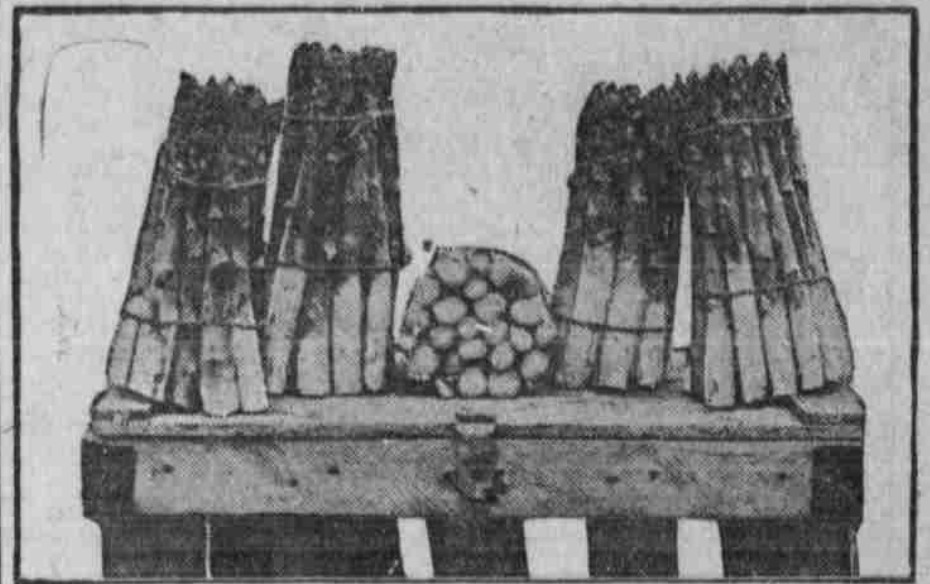
Masaryk was born in 1850 in Moravia, in the same district in which 300 years earlier was born that great teacher of nations, John Amos Comenius. His father was a coachman and Thomas was destined to become a blacksmith, but at the age of fifteen he entered the gymnasium of Brno.

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## The Housewife and the War

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

### EAT FREELY OF ASPARAGUS.



This Excellent Food, Available for Only a Limited Time, Should Be Made the Most of While It Lasts.

## ASPARAGUS MOST DELICIOUS DISH

Housewife Should Make Most of Vegetable While It Is Available for Use.

### EXPERTS GIVE GOOD ADVICE

Numerous Ways of Serving, All of Which Are Excellent—Stand in Pitcher of Cold Water to Remove All Bits of Sand.

The only bad thing about asparagus is that it doesn't last long enough. Therefore, make the most of this delicious vegetable while it is here. Serve it as often as possible in your meals. If you have an asparagus bed put up a few jars for winter use.

There are numerous ways of serving asparagus—all of them good. New, tender, juicy stalks of uniform size are very attractive served whole. A good way to remove the bits of sand which collect under the scales is to stand the bunch of asparagus tips down in a pitcher of cold water for an hour. Wash each stalk carefully, then tie in a bundle with all of the tips in the same direction. Cook in a deep pan, the stalk ends down as they are tougher. Cover with boiling salted water and cook for about 20 to 30 minutes. Remove from the water just as soon as tender, take off the string, butter, and serve on a platter.

If the asparagus is not of uniform length or size it is better to cut it into pieces before cooking. Cook until tender and serve with a white sauce. Asparagus served in this way resembles green peas in flavor and is sometimes called "asparagus peas."

A popular way of cooking asparagus in the past has been to cut it in pieces, boil it in water and serve with butter or cream sauce on toast. This requires bread, however, which we are trying to save. The following is a good substitute method and by it every portion of both rice and asparagus is used.

#### Asparagus With Rice.

To each pound of asparagus allow one-half cupful of uncooked rice, one level teaspoonful of salt, one and one-half cupfuls of water and a rounded tablespoonful of fat. Use a double boiler. Cut the harder portions of the asparagus, which has been washed carefully to remove sand, into one-quarter-inch pieces and cook them in salted water twenty minutes in the top of the double boiler directly on the stove, not over hot water. Add the remainder of the asparagus cut into inch pieces and the rice. Cook over hot water until both asparagus and rice are soft. Add the butter. If the rice is lifted carefully when there is need of stirring, the asparagus keeps its form, and in spite of being cooked with a cereal retains its freshness and juiciness. This is a simple yet very palatable dish.

Any left-over portion may be served cold on lettuce with a French dressing for salad.

Don't neglect to serve your family with cream of asparagus soup several times during the asparagus season. To make it, grind several stalks of raw asparagus through the food chopper, taking care to save all the juice. Put a half cupful of the ground pulp into the top of a double boiler and heat over boiling water. Add a quart of skim milk and thicken with five teaspoonfuls of cornstarch mixed with a tablespoonful of melted fat. Season with salt and pepper.

Why not utilize the asparagus in its season to lend flavor to substitute dishes? When combined with milk and eggs it makes a very nutritious as well as palatable dish suitable for the main dish of a meal.

#### Asparagus Souffle.

Cook a bunch of asparagus cut into pieces in boiling salted water until soft. Mash to a pulp or grind through a food chopper. Make a white sauce by melting one tablespoonful of fat in a

saucepan, stirring into it one-half teaspoonful of cornstarch, one-quarter teaspoonful of pepper, one-half teaspoonful of salt, and adding one-half cupful of milk. Stir until smooth and cook until thick. Add the asparagus pulp to the white sauce. Beat the yolks of three eggs until thick and lemon colored and add to first mixture. Beat white of eggs very stiff and fold in. Turn into buttered baking dish and bake in a moderate oven until firm to the touch.

### HOW TO USE ASPARAGUS

Use it often while you can get it.  
Serve it plain for a vegetable or salad.  
Combine it with milk and eggs and cereal.  
It makes a satisfying meat substitute.

#### Preparations for Canning.

The first steps in all canning, says the United States department of agriculture, consist in the preparation and cleaning of containers and in the preparation of the products to be canned by washing, paring, trimming, and cutting into pieces where division is necessary.

Those engaged in the work should start with clean hands, clean utensils, clean, sound, fresh products, and pure, clean, soft water. No vegetables or fruits which are withered or unsound should be canned. If possible, only fruits and vegetables picked the day of canning should be used. Peas and corn, which lose their flavor rapidly, should be canned, in fact, within five hours if a choice product is desired.

Before the preparation of the products is begun the containers should be washed. If glass or crockery jars are used they should be placed in a vessel of cold water over a fire to heat. They will then be hot and ready for use when the products have been prepared for packing.

All grit and dirt should be washed carefully from the materials to be used. All products should be graded especially for ripeness. Large fruits and vegetables should be pared if necessary, and small fruits, berries, and greens picked over carefully.

#### Lime as a Disinfectant.

The simplest things are the things most likely to be forgotten. It is never out of place, therefore, at this season of the year for all of us to refresh our memories to the fact that ordinary quicklime is one of the best and cheapest of disinfectants. To two pounds of unslaked lime a pint of water is added. When the lumps have crumbled and the heat generated in the process of slaking has disappeared, there is added four volumes of water to one of the slaked lime, making the mixture known as "milk of lime." It furnishes one of the best of disinfectants for sick-room discharges. Whitewashing fences, pens and the interior of outhouses with it tends to render them more sanitary. The unslaked lime scattered about dairy barns, lots and yards simplifies the problems of sanitation.

#### Experimental Kitchen.

An experimental kitchen, where substitutes for wheat are being tested, has recently been established and equipped by the office of home economics, United States department of agriculture. In this kitchen some of the good old recipes which were in use 50 to 75 years ago, when corn, buckwheat, rye and barley were in more common use, are being revised and standardized, and new recipes in which wheat substitutes play an important part are tested and standardized. A group of women—laboratory specialists and housekeepers with special training—work side by side in the new kitchen. Before a recipe is made public it must not only pass the test of the laboratory specialists but also meet the test of actual experience in the hands of a housekeeper who studies it for its practical value in the average kitchen.