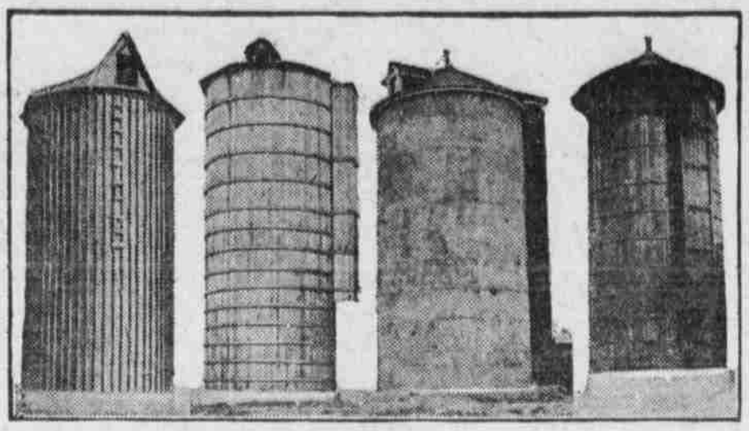
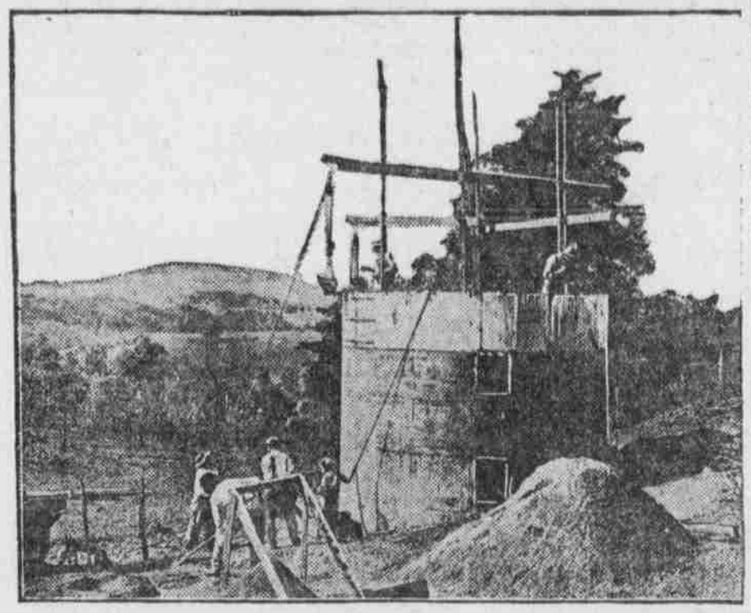
Helping the Meat and Milk Supply

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

SILOS ARE BIG FOOD CONTAINERS





The Pictures Show Four Kinds of Silos, and the Construction of One.

CANNED CORN IS FAVORED BY COW

Succulent Feed Provided for Live Stock When Pasture Is Not Available.

SILAGE REDUCES FEED BILL

No Other Food Will Combine So Well With Dry Hay and a Little Grain to Produce the Maximum Economical Results.

Can for the cow—in a silo!

Fruits and green vegetables are canned to supply succulent and palatable foods for the family during the winter. Succulence is just as essential to the cow as to a human being. The abundant milk flow obtained from June pasture to a large extent is due to the succulence of the grass. Silage provides succulent feed during winter when pasture is not available. Silage is palatable, and no other feed will combine so well with dry hay and a little grain to produce maximum economical results.

Use of Silo Growing.

Dairy farmers especially have appreciated the value of silage as a milk producer. But silage is a good and cheap feed for beef cattle, and also for sheep and horses. Its value for beef cattle is illustrated by the fact that the bureau of animal industry of the United States department of agriculture, in co-operation with state authorities and county agents, at present is conducting a campaign to increase the number of silos on beef cattle farms. With more silos more beef cattle can be produced economically and fed during the winter. The campaign is being given special attention in the Southern states, particularly in territory recently freed from cattle-tick quarantine, where the production of beef cattle is on the increase.

Saving Corn Crops.

Silage is regarded as an excellent way of preserving a mature corn crop or of saving one which for any reason must be harvested before maturity. About 40 per cent of the total food material in the corn plant is in the stalks and leaves. When the farmer harvests only the ears he loses nearly one-half of the crop. On the other hand, when the crop is put into the silo the loss is very small. When drought, frost or insects attack a field of corn before it is ripe, the entire crop may be lost unless the farmer has a silo ready in which to preserve it.

No feed crops can be so successfully harvested under widely varying conditions as those that go into the silo. Only in case of drought or frost is it necessary to rush the filling of the silo. Rain or dew on forage does not injure the silage.

Now Is Time for Silos.

The silo at all times, and particularly now, offers to the farmer one of the best means of reducing his feed bills. The present great emergency makes conservation of grain a necessity, and grain can be saved by feeding silage.

These questions are before every farmer who keeps cattle: Have you a silo? If you have not your herd is not most economically fed. Why not build a silo and fill it before frost comes? If you have one, is it big enough to supply all the silage your cattle can eat before the next crop is harvested? If not, build another! You can buy one ready to erect or you can build one yourself.

Call on the extension department of your state agricultural college for assistance you may need, or write to the United States Department of Agriculture, Washington, D. C., for bills of material with full specifications for silos of different dimensions. This government help costs farmers nothing.

DO WHAT THE ROMANS DO.

It is not always necessary to live in Rome to do as the Romans do—or did.

History tells of Roman farmers who carefully chopped fine their various green, succulent feeds and packed them in pits for use during the winter season. The practice seems to have been common, and the feed kept well. From those early times it has been good practice to store various green crops in pits or air-tight containers for feeding to stock. The silo is the present-day result, and a farmer who raises live stock, be they cattle, sheep or hogs, cannot afford to be without one. The advantages of the silo are numerous, but some of the more important are:

Green, succulent feed is available throughout the year.

A silo stores more feed for less cost than any other farm building.

The feed is handy for use.

Treating Heated Horses.

Do not bleed horses that have fallen from sunstroke or heat exhaustion. Apply ice or very cold water to the head and spine. Give half an ounce of carbonate of ammonia in one pint of water as soon as the animal is able to swallow freely. Repeat the dose in one hour if the pulse has not become slower. Showering the horse with cold water from a hose is good treatment and should be repeated until the body temperature is reduced to 103 degrees Fahrenheit. It helps in some cases to rub the legs briskly with wisps of hay or straw.

After the horse has again become able to eat readily, specialists of the United States department of agriculture advise that the following dose of tonic be given in his feed for a few days each morning and evening:

Sulphate of iron, one dram; gentian, three drams; red cinchona bark, two drams, mixed in the feed.

Needs and Habits of Sheep.

The needs and habits of sheep differ widely from those of horses, cattle and swine, but present no problems that will not be met by interested study and observation supported by satisfactory returns.

In the PUBLIC EYE

RIZZO, DREADNAUGHT CHASER

Italy has a mighty hunter, a young sailor who pursues neither men nor beasts, nor yet submarines, but dreadnaughts. Already he has four in his bag, and two of them certainly will never furrow the Adriatic again. He is Commander Luigi Rizzo, knight of the Military Order of Savoy.

On the night of June 10, two Austrian battleships of the Viribis Unitis type stole from the great Austrian base at Pola, surrounded by a wheeling fleet of ten destroyers. Rizzo with two little torpedo boats was cruising through the morning mist off the lower coast. Glimpsing the Austrian ships looming up vague and gray, he ordered full power ahead, darted through a gap in the shielding line of destroyers, slammed a torpedo home against the side of the 20,000-ton Szent Istvan, saw it sinking, launched another torpedo at the following dreadnaught, watched a huge column of spray shoot up as the ship keeled over badly damaged, and then in the confusion slipped away scot free with both his boats. Last December he torpedoed two Austrian battleships in Trieste harbor.

Rizzo is a Sicilian. He was born at Milazzo only thirty-two years ago. Like many Sicilians, he comes of a family of sailors and so, when only a lad, fell naturally into the sea service, joining the merchant marine. He fared far, at one time operating a Roumanian steamer on the Danube and the Black sea, and had many adventures which developed that sudden sureness and reckless caution which war has focused into such high lights.

When Italy declared war against Austria he was called home and made a sublieutenant of reserves, and in May, 1915, he was raised to a full lieutenancy.

HEADS POLISH WHITE CROSS

Mme. Paderewska, wife of Ignace Paderewski, the distinguished musician, is president of the Polish White Cross and through her efforts the organization in this country has recently recruited a unit of nurses for service in France.

These nurses are of splendid material and received their training at St. Vincent's and St. Francis' hospitals in New York. Among them are ten graduate nurses and a number of practical nurses. They are headed by Miss Mary Suchowski, a young woman of much ability and experience.

Only five of these nurses were born in this country. Some were born under German rule—and these have distinct recollections of Hun cruelty and injustice, which now steel them to serve the cause all the better.

Mme. Paderewska devotes her energy and enthusiasm to the Polish White Cross and her husband devotes his time to relief work for Poland and its re-establishment. Through his efforts many thousands of valiant Poles are on the fighting line in France, helping to hold the "Frontier of Freedom."

GALLANT SURGEON HONORED

Surgeon Wrey G. Farwell, U. S. N., one of the Americans cited for valor in France, is a Washingtonian and is very popular in army and navy circles there. He is a son of Dr. and Mrs. W. G. Farwell, U. S. N., and his wife, formerly Miss Virginia Schaefer, is living at the Washington navy yard with her mother, Mrs. Benjamin White, and her uncle, Dr. Edward F. Green, U. S. N.

Brief cabled reports from General Pershing's headquarters state that Doctor Farwell was with Col. A. W. Catlin, U. S. M. C., when that officer was severely wounded on the firing line, and gave first aid to the stricken man. After his wounds had been dressed by Surgeon Farwell, Colonel Catlin was carried to the rear by Capt. Tribot Elaspierre of the French army and Sergt. Sidney Colford of New York city, who were at his side when he was hit. This, according to the cabled reports, was accomplished under a terrific shellfire. Doctor Farwell, at his own request, was relieved from sea duty last year and detailed with the United States marines when these troops were sent to France eight months ago. He has been in charge of a front-line hospital during the recent heavy fighting in which the American marines have covered themselves with glory. He entered the service 14 years ago, has risen rapidly, and is known as one of the most skillful young surgeons in the navy.

WANTS GREAT BOMBING FLEET

W. H. Workman, general manager of the Handley-Page company, Ltd., of London, himself an American, has come to the United States to promote his plan for the construction of 10,000 bombing airplanes, which would be piloted across the Atlantic by American aviators and then used to shower explosives on German-held territory.

In his proposal as made to the war department and the aircraft board Mr. Workman said he believed the planes could be built by April 1, 1919, and that they would go far toward bringing the war to an early end. He added:

"Twenty thousand pilots could easily be trained by May 1, 1918, to fly the Atlantic. All we need are 4,000 in December, and 4,000 each month thereafter, with those who have already been trained. I understand that there are 45,000 applications to the army and navy authorities to join the flying forces."

The first American-built plane of the Handley-Page type was recently completed and christened the Langley. It is designed for a transatlantic flight.

The Housewife and the War

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

COMMUNITY WAR KITCHENS SPREAD

A New Food Conservation Center With an Audience; Note the Part Under the Table.

COMMUNITY WAR KITCHENS LIKED

Spring Up Around Country Like Mushrooms to Meet Sudden Need for Food.

AID IN CONSERVATION PLANS

Women Meet in Groups to Can and Dry and Learn Best Methods of Saving —Home Demonstration Agents Supervise.

War emergency kitchens of all sorts and descriptions have sprung up over the country like mushrooms to meet the sudden need for community food centers. They are places where definite information and instruction may be given to help women in their conservation problems, and where canning, drying and war cooking may be demonstrated and put into practice.

The canning kitchen is the most common of the new community enterprises. Within a year it has passed the experimental stage and has become an established institution. Reports from 51 kitchens in widely scattered sections of the United States record the saving of 205,527 quarts of fruits and vegetables in 1917.

The kitchens have been organized and financed in various ways. Expenses have been taken care of by school boards, boards of trade, business men's associations, local committees of the council of national defense, loans from banks or from individuals, gifts from individuals and membership fees. Some of the kitchens are mainly educational, and to them the woman brings her own materials to can or dry under supervision. A few take care of surplus or donated products only. Another type combines both phases of the work, canning donated surplus as well as giving instruction and helping individuals. The most complete type, however, is the all-the-year kitchen—a real community center—which combines with the other features the sale of cooked foods and an exchange for the sale of home-made products.

Work in Grange Kitchen.

A Grange kitchen housed one canning center in a small New York village last summer. The equipment, which cost less than $100, included a drier, a sterilizer, an oil stove, a tin charcoal stove and capping and tipping irons. The whole community cooperated in making the center a success—a local firm allowed wholesale prices on tin cans, grocers donated surplus perishable products and the village children gathered much of the produce. During the rush season, peas and beans were sent to elderly women who could not leave home. They prepared the vegetables for canning and were glad to be able to give their services in this way.

City community canneries have handled large quantities of products from markets and school gardens. In Salt Lake City the cannery was placed in the market house. This made it possible for women to buy their fruit and vegetables in the market and can them at the center while still perfectly fresh.

A municipal kitchen was established in New Orleans, La., last August, where groups of housekeepers, bakers, hotel men and grocerymen made experiments in substitute breads and discussed methods of food conservation. From this idea war kitchens have been equipped in 78 of the southern cities, and women of small towns and county seats reading of the work being carried on in these centers are equipping kitchens in court houses, school houses and various public buildings. In Arkansas and Mississippi home-demonstration kitchens are at work in more than half the counties in each state.

While drying was something of an experiment last year, several community drying plants were established and this summer finds this branch enlarged. Many of the canning kitchens which had no drying facilities before have installed driers, and it is expected that the returns in dried products will show a large increase over those of last summer.

Home-demonstration agents and leaders in boys' and girls' club work of the United States department of agriculture and the state agricultural colleges have been active in the work of these kitchens, in many cases supervising the enterprises and taking charge of the demonstrations.

Appeal to Foreign-Born.

Several kitchens for cooked food were started in cities last winter by urban home-demonstration agents. Most of them are located in the poorer sections, where they reach a large number of foreign-born people. Soup and simple-cooked foods are supplied at a nominal charge, to be eaten in the kitchen or carried home. Recipes of the dishes are distributed at the same time. Agents find this an unusually effective way of demonstrating to foreign-born residents. Milk stations are run in connection with some of the kitchens, and bottled milk is sold at cost.

With a more complete mobilization of women for food production and food preservation the demands for community kitchens have increased proportionately and new centers are being established continually, many under the expert direction of home-demonstration agents. In addition to the actual saving of food, the kitchens keep the conservation movement constantly before the public in a constructive way and relieve pressure of home work at a busy season. They provide trained supervision in the purchasing and preparation of food and demonstrate the newest methods and the advantages of efficient equipment. And best of all, they promote sociability, democracy and good fellowship and add new impetus to the co-operative life of the community.

ONE COMMUNITY CANNERY SAVES 47,000 QUARTS.

After all home containers had been filled and tons of fresh foods had been trucked away to near-by towns, the community cannery in Gooding county, Idaho, saved 47,000 quarts of fruits and vegetables last summer. Only that part of the products which would have been wasted was taken to the cannery. This consisted of 13,300 quarts of Elberta peaches, 10,000 quarts of tomatoes, 9,000 quarts of apples, 5,000 quarts of corn, 2,000 quarts of string beans, 1,000 quarts of table beets, 1,000 quarts of plums, 1,000 quarts of apricots, 500 quarts of peas, 100 quarts of cherries, 100 quarts of pumpkins. Five thousand quarts of fresh beef, mutton, pork and chicken were also canned.

Apple Butter With Grape Juice.

If a grape flavor is desired in apple butter it may be obtained by the use of grape juice. To each gallon of peeled and sliced apples, cooked into sauce and strained, one pint of grape juice, one cupful of brown sugar, and one-quarter of a teaspoonful of salt should be added. These should cook slowly and be stirred often for two hours or until of the desired thickness, then stir in one teaspoonful of cinnamon and pack hot in hot containers and sterilize as directed for other apple butter.

Using Preserved Eggs.

Fresh, clean eggs, properly preserved, can be used satisfactorily for all purposes in cooking, and for the table. When an egg preserved in water glass is to be boiled, a small hole should be made in the shell with a pin at the large end before placing it in the water.