

The Housewife and the War

(Special Information Service, United States Department of Agriculture.)
OYSTERS NOW IN SEASON—GOOD MEAT SUBSTITUTE.



Rubber Boots Needed to Harvest This Crop.

OYSTER NOW IS VALUABLE FOOD

At His Best During Months Which Contain Letter R—September to April.

UTILIZED IN VARIOUS WAYS

Shellfish Are Not on Banned List and Free Use Helps in Saving Meat—Different Ways in Which They May Be Cooked.

The oyster, most popular of all shellfish, is again admitted to a place on the menu. During the summer his popularity wanes, but with the coming of the fall he is again held in high esteem. According to popular belief, the oyster is at his best during the months which contain the letter "R," or from September through April.

Naturally a clean and wholesome food, the state and federal governments have made rigid restrictions in connection with oyster farming to prevent any accidental contamination. At the present time the gathering of oysters and their distribution are carried on under sanitary conditions.

Valuable as Food.

Though the oyster has a high content of water (in this resembling milk, one of the most important of foods), it is nevertheless valuable for the nutritive material it supplies and is readily and well assimilated. It may be utilized for food in many ways and has a special value in that a moderate quantity will impart a good oyster flavor to a considerable amount of other food material and so make a very palatable dish at moderate cost.

In the seacoast regions where they grow, oysters are eaten in large quantities, and are much used in inland towns, because, unlike most fish food, they can be shipped alive. Even a district so remote that it is not easily reached with live oysters can still have them, for they are canned and shipped in large quantities.

Oysters can be placed on the list of meat substitutes, as they supply the same kind of food to the body. They may be served in many ways, raw, steamed, broiled, baked, or fried. For the present frying should be avoided, as the food administration has advised conservation of fats. But this should not be a handicap, as there are many attractive ways in which they can be prepared.

Creamed Oysters.

Creamed oysters make a very palatable luncheon or supper dish.

1 pint oysters 2 cupsful liquid (oysters or liquor and milk)
2 tablespoonfuls fat 1/2 cupful flour
1/2 teaspoonful salt 1/4 teaspoonful pepper

Melt the butter and add the flour, salt, and pepper. Stir over the fire until well mixed, being careful not to brown. Add the liquid gradually and cook until thick and smooth. Add the oysters and cook until the oysters are plump and the edges begin to curl. Serve on toast.

If it is desired to serve the dish on some special occasion, the oysters may be served in patty shells. A little chopped parsley sprinkled over the top adds to the attractiveness.

Oyster Scallop.

2 cupsful cooked rice 1 tablespoonful cornstarch
1 pint fresh oysters 1 tablespoonful fat
1 cupful chopped celery 1/2 teaspoonful salt
1 cupful milk 1/4 teaspoonful pepper

Make a white sauce by melting the fat, stirring in the cornstarch, salt and pepper, then adding the milk. Stir over the fire until thickened. Arrange in a baking dish alternate layers of rice, oysters, celery, and white sauce until the dish is nearly full. Let a layer of rice cover the top. Bake for 20 minutes in a moderate oven.

Oyster Potpie.

1 pint oysters 1/2 cupful cold water
1/2 teaspoonful salt 1 teaspoonful lemon juice
1/2 teaspoonful pepper 1/4 teaspoonful salt
1 tablespoonful cornstarch

Put the oysters on to cook with salt and pepper. Stir in the cornstarch dissolved in the cold water and cook

until thick. Add the lemon juice and pour into a baking dish. Cut the biscuits and place them on top. Bake until the biscuits are brown. The biscuits for the potpie are better if they are very short. Bacon fat makes a very tasty biscuit to be used in this way.

Oyster Fritters.

Drain one pint of oysters. Dip in a fritter batter. Put a couple of tablespoonfuls of bacon fat into frying pan. When smoking hot, drop in the oyster and cook until brown on both sides.

This will take the place of oysters cooked in deep fat without using large quantities of fat.

Careful Storage Saves Vegetables.

Sweet potatoes may be kept until January if cleaned, dried, and packed in chaff so that they will not touch one another.

Potatoes are kept without difficulty in a cool, dry, and dark place. Sprouts should not be allowed to grow in the spring.

Carrots, parsnips, and turnips, etc., remain plump and fresh if placed in earth or sand-filled boxes on the cellar floor.

Pumpkins and squash must be thoroughly ripe and mature to keep well. They should be dried from time to time with a cloth and kept, not on the cellar floor, but on a shelf, and well separated.

Cabbages should be placed in barrels, with the roots uppermost.

Celery should be neither trimmed nor washed, but packed, heads up, in long, deep boxes, which should then be filled with dry earth.

Tomatoes may be kept until January if gathered just before frost, wiped dry, and placed on straw-covered racks in the cellar. They should be firm and well-grown specimens, not yet beginning to turn. As they ripen they may be taken out for table use, and any soft or decaying ones must be removed.

Apples, if for use during the autumn, may be stored in barrels; but if they are to be kept till late winter or spring they must be of a variety known to keep well and they must be hand-picked and without blemish or bruise. They should be wiped dry and placed with little crowding on shelves in the cellar. As a further precaution they may be wrapped separately in soft paper.

Pears may be kept for a limited time in the same way, or packed in sawdust or chaff, which absorbs the moisture that might otherwise cause molding.

Oranges and lemons are kept in the same way. Wrapping in soft paper is essential, as the uncovered skins if bruised offer good feeding ground for mold. Oranges may be kept for a long time in good condition if stored where it is very cold but where freezing is not possible. Lemons and limes are often kept in brine, an old-fashioned household method.

Cranberries, after careful looking over to remove soft ones, are placed in a crock or firkin and covered with water. A plate or round board placed on top and weighted serves to keep the berries under water. The water should be changed once a month.

Careful Washing Saves Clothing.

Shortage of cotton for wearing material with its consequent high price has made the housewife take an unusual interest in the conservation of garments.

Conservation in cotton cloth means saving a war material as well as the money and labor necessary to replace the garment. The original appearance of an article made of colored material may be kept if due precautions are observed.

Buy cloth which has the color dyed in the piece or dyed before weaving rather than a printed pattern.

Set the color by soaking for at least an hour in salt water made in the proportion of two tablespoonfuls of salt to a quart of water.

Avoid high temperatures, because they make colored goods streaked. Boiling, or ironing with too hot an iron is a cause of fading and streaking.

Do not use strong soaps, as they dull the color and often the alkali in them causes the color to run.

Wash each garment separately and thus avoid any possibilities of dulling or changing shade by mixing colors.

Dry in the shade to avoid fading action of direct sunlight.

WHO IS WHO NOW

HEAD OF CANADIAN PACIFIC



Edward W. Beatty, K. C., the new president of the Canadian Pacific Railway company, is a native of Canada, and is in his forty-first year. He was born at Thorold, Ont., on October 16, 1877, and the W in his name stands for Wentworth, the name of the county in which he first saw the light.

His parents were Canadian. He went to Canadian schools—the Model in Toronto, Upper Canada; Harbord Collegiate Institute, University of Toronto and Osgoode Hall. His experience was Canadian—reading law in Toronto. And his success has been entirely Canadian. He was called to the bar in 1901, and one month later was made an assistant in the law department of the Canadian Pacific railway. In four years he was assistant solicitor. In nine he was general counsel. In twelve he was general counsel. In thirteen he was a K. C., and in fourteen a director. In 1916 he was made vice president and general counsel.

"What the 'cleft in his chin' stands for, nobody knows," declared one of his intimates, when he was vice president and general counsel, "but it is a strong chin. If the C. P. R. runs over your cow and you seek redress, don't go to Ed Beatty about it. He is liable to prove to you that you owe the C. P. R. money for stopping the train. This is not because Beatty wouldn't pay what he owes or refuse a man justice, but because Beatty is a lawyer brim full of the queer affection that marks every good C. P. R. man's relations with his company. You might steal the back tires from his automobile and hear him say nothing about it. Touch the remotest interest of the C. P. R. and Ed Beatty will quit the best company the best Montreal club affords to attend to your case."

PUT 2,000,000 MEN OVERSEAS

On January 18, 1889, A. C. Dalton, a youth who had always fancied a military life, enlisted as a private in the United States Army. Recently, in an office at 104 Broad street, New York, this same A. C. Dalton—some what older, of course, but just as full of vigor and patriotism and with a string of varicolored service ribbons across his broad chest—was hailed by a group of military and civil associates as Brigadier General Dalton, U. S. A. Hundreds filed past his desk to shake his hand. The room was filled with flowers. Honors were heaped upon him. For he had just received recognition, in his promotion, of the fact that he had carried through successfully one of the most important jobs that has fallen to the lot of any American officer since we got into the war.

Brigadier General Dalton is the man who has been most responsible for the forwarding of hundreds of thousands—millions, one might say—of soldiers to France from a certain American port which it isn't necessary to name because every one in America and Germany knows just what port it is.



DEAN GILDERSLEEVE'S BIG WORK



A war service in which Miss Virginia C. Gildersleeve, dean of Barnard college, has been a leading figure is the organization of the clearing house for wartime training for women, which is a department of the Council of Organizations for War Service. Miss Gildersleeve is a member of the general committee of the council. When a large number of women came to the conclusion that some way must be found to help bewildered women patriots to the right sort of war training Miss Gildersleeve was called upon to help solve the problem. Her knowledge of educational systems and her power of organization proved invaluable in establishing the clearing house.

In connection with the work of the clearing house a pamphlet has been published with the hope that it will serve as an intermediary between the woman who wants to fit herself for a certain type of vocation and doesn't know where to find the best training course and the numerous educational institutions which are offering special studies in just these vocations.

CHINA'S NEW PRESIDENT

Hsu Shih Chang, former vice president of the privy council, has been elected president of the Chinese republic by a large majority, and recently was inaugurated. He will not rule without opposition, for the military government of southern China has declared war on him already.

Hsu Shih Chang became prominent during the latter days of the Chinese monarchy. He was one of the leading statesmen who conducted the negotiations preliminary to the settlement of the relations between Japan, Russia and China as the result of the Russo-Japanese war.

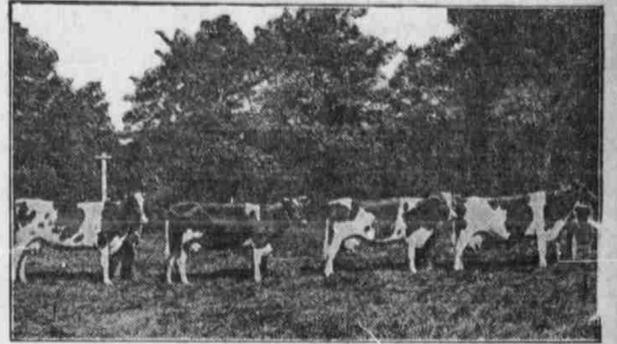
When the constitutional government was established Hsu became vice prime minister, and at one time was thought to be in line for the post of premier. In June, 1917, he was named dictator by a rebel conference at Tien-Tsin. When Hsuann Tung relinquished the role of emperor in the summer of 1917 Hsu was appointed his guardian. It was later suggested that he might replace President Feng, and last month he was nominated for the presidency by the generals of the Northern Chinese army.



Helping the Meat and Milk Supply

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

KEEP NONE BUT PROFITABLE COWS.



Cull All but the Wage-Earning Cows From the Herd.

FIND OUT WHAT EACH COW GIVES

Feeds Are Costly and Scarce, So Don't Waste Them on Unprofitable Animals.

DISCARD ALL THE BOARDERS

Make Every Pound of Grain Produce Maximum Amount of Milk—Intensive Use of Scales and Babcock Test Favored.

A fire will not burn without fuel, an engine refuses to run without oil, and a dynamo balks sans power. The farmer who tried to winter his horse without feed evidently is not conversant with these facts. Hence the horse died. Similarly the dairyman who tries to produce a regular and generous flow of milk from a herd that is fed on a hit-or-miss, hand-to-mouth style of ration, lives to learn. There are many unprofitable dairy cows in the country today because farmers are wasting labor and feed in attempting to transform low-producing cows into wage-earners or because dairymen are underfeeding the productive and overfeeding the shirker animals in their herds.

During the period of the war, with grains in limited supply and high-priced, the maximum of care should be exercised to prevent the waste of any of these valuable materials. Under existing conditions all farm roughages should be utilized to the fullest extent consistent with economic production. However, it is the height of folly to starve the deserving dairy cows in order to save grain. Good cows must be fed and fed well. Every effort should be exerted to produce as much milk as possible and still to maintain the cows in the pink of productive condition. Feed the profitable cows to capacity according to their production. Cull the unprofitable cows from the herd immediately. The manufacture of beef in the dairy barn does not pay even in view of the high prices which fat cows now bring for butcher disposition.

Know What Each Cow Yields.

Every dairymen should know the daily production of each cow in his herd. Such knowledge can be gained only by the intensive use of the scales and the Babcock test. This is the era of the cow-testing association, as such co-operative work is effective in the detection of unprofitable cows as well as in properly regulating the amount of feed which should be supplied to each cow in the herd. The records of one cow-testing association show that during a two-year period the cows which received 1,200 pounds of concentrates yielded an average income above the cost of feed of \$33 an animal, while the cows which were fed between 1,200 and 1,800 pounds of concentrates yielded an income in excess of feed costs of \$42. The animals which were fed over 1,800 pounds of concentrates earned a net of \$55 a head over feed cost. These figures illustrate the value of better cows and better systems of feeding according to production.

The average of the records of 40 cow-testing associations shows a rapid advance in income over cost of feed as the quantities of grain fed increased. In this instance the cost of concentrates for the first lot of cows was \$7 apiece, while their income over cost of feed was \$5. The concentrates for the best lot of cows cost \$38, while their net earning capacity was \$118. In a word, it would require a herd of 23 cows similar to those in the first group to produce as much income over cost of feed as was produced by the average cow of the last group.

A common fault which exists among many dairymen who are unfamiliar with the value of cow-testing work is that they fail to feed grain to their dry cows while many of them do not even feed a balanced ration to the best of their cows. When grain is fed it is dish up with a scoop shovel and all the cows are fed alike regardless of production. Under such a method of management good cows are underfed while comparatively worth-

less individuals are parasitic on the profits of their more industrious mates. Where such conditions exist it is of paramount importance that the farmer locate and dispose of the poor cows while he should feed the remainder according to production in order that the income over cost of feed may be increased.

Do Not Waste Grain.

Much grain is wasted by feeding it to cows that do not respond to better feed. The scoop shovel method of feeding all cows is worthy of vigorous condemnation. A study of cow-testing association records demonstrates that good cows should always be fed well. Grain is never so high-priced that it is not profitable to feed it to high-producing cows, the price of market milk and other conditions being equal. On the other hand, grain is never so cheap that it can be fed to low producers without much waste and loss.

Two large herds in a certain cow-testing association were fed alike, both being supplied with a comparatively high grain ration. One herd responded to the liberal feeding while the other did not. The average income per animal over cost of feed for the first herd was \$75 while for the second herd it was only 64 cents. These results strikingly demonstrate the value of high-producing cows which are well fed according to production. The low-producing herd was fed a high grain ration regardless of milk yield and as a consequence much valuable grain was wasted. Present conditions demand that all such wastes should be eliminated by the retention of none but high-producing cows in the herd.

Feed According to Production.

A careful tabulation of the feed records of another cow-testing association in which milk production and income over cost of feed were high, reveals the fact that the cows were liberally but economically fed. Silage and leguminous hay constituted the roughage portion of the ration while the grain was fed according to known production of butterfat. During the winter these cows received one pound of grain daily for each pound of butterfat which they produced a week, while during the summer when pasture was short some supplementary grain was also provided. During cold weather the cows consumed an average of 33 pounds of silage a day, while during the summer pasturage periods each cow received a total of 676 pounds of silage crops. Generous milk flow and a high butterfat test were the results of this liberal feeding. The average butterfat production of all the cows on test in that association was 296 pounds and the average income over cost of feed was \$56 a year. By the more liberal use of silage crops and sludge the cost of production could even have been lowered.

It is not only the patriotic duty of every dairy farmer to make the most of his grain but it is also more money in his pocket where he feeds his cows according to production and capacity. In England the laws now limit the amount of grain which can be fed to dairy cows and other classes of live stock, and similarly in this country patriotic common sense and public opinion should combine in effecting the same end without actual recourse to legal assistance. This means that every pound of dairy feed should be devoted to the intensive production of milk. Keep good cows and feed them well.

GIVE LIBERAL RATION

If dairy cows are to be fed for profitable production they must receive a liberal ration at all seasons. In summer pasture generally is depended upon, but often it must be supplemented by silage crops or sludge, and sometimes by concentrates as well. For winter feeding, the ration usually is composed of hay, silage, and a mixture of grains. In properly balancing the ration the grain mixture is compounded to fit the roughage with due consideration for cost, bulk, palatability, and physiological effect upon the cow. For best results, cows must be fed individually, salted regularly, and furnished with all the clean water they will drink.