

Helping the Meat and Milk Supply

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

HINTS ON HEALTH OF LIVE STOCK



Treating Hog With Antihog Cholera Serum.

FARMER BROWN A PRACTICAL MAN

Knows He Must Keep in Touch With Agricultural Publications to Be Up-to-Date.

DOES NOT NEGLECT ANIMALS

Takes Advantage of Advice and Help Offered by Federal and State Agricultural Agencies—Instructions to His Son.

Old man Brown is known as a man of ripe experience and sound judgment. He is a successful farmer of the practical rather than the "book" type, yet he knows the value of books in his business and that to be up to date he must keep in touch with agricultural publications. He is also wide awake enough to know that the United States department of agriculture and the state and county agricultural agencies are not mere academic institutions, but are in the business primarily to help the practical farmer. Hence he keeps himself informed of what they are doing and frequently takes advantage of the advice and help they offer.

At this particular time the old man's thoughts had been running on the health of his live stock, and none knows better than he the importance of having such matters strictly attended to. So it happened that one morning after breakfast he gave the following instructions to his son who was about to motor into town to do a batch of errands. The incident is here mentioned because there may be others who might get a profitable hint or two from Farmer Brown's directions. His directions were:

(1) "First of all, fix that leaky carburetor in the machine so you won't lose more gasoline before you start than it takes to carry you to town and back. You might get stalled on the way, and that would put you in a nice fix."

(2) "Don't forget to stop at the post office for my department of agriculture Farmers' Bulletin 937, as I am anxious to learn what causes those little warts on the heads of our pullets; they are not just right and, besides, the bulletin contains much other information about chicken diseases."

(3) "Stop at the drug store and get new needles and washers for your old blackleg vaccine syringe, or buy a new syringe, and don't wait for the county agent to do your vaccinating work for you, even though he is kind enough to offer to do the job; you know how to do the injecting as well as he, and, besides, that is not his work, he is only supposed to demonstrate how the work should be done. And while you are at the drug store it wouldn't be a bad idea to get that prescription filled for our colicky stock, as Veterinarian Spath told you to do, then you wouldn't be obliged to call him away out here in the middle of the night to treat a simple case of bellyache."

(4) "If you should happen to meet Will Simmons in town and he says anything to you about your shooting at his sheep-killing dog, tell him, 'Yes, I shot at it and if the act is repeated it will be done again.'"

(5) "By the way, you might stop to see Doctor Spath and find out whether the microscopic examination of the muscle sample which he took from the dead Hereford calf proved it to be just blackleg or that anthrax disease, as he said it was impossible to say definitely which disease it was and I guess our naked eyes are no better than his own; moreover, he ought to know better than we."

(6) "Just one more thing, if Doctor Spath says the disease is anthrax or anything other than blackleg, you better tell him to come out here and take charge of the doctoring, as we

are not supposed to dabble in things we don't know about; you know they say that anthrax can be taken by human beings as well as animals, and the more quickly we get it stopped the better for all concerned."

AVOID TROUBLE

Farmers and animal husbandmen often can avoid serious trouble among their animals by making careful inquiries relative to the history of the animals they contemplate purchasing for introduction into their herds or flocks. The purchase of an animal lacking a clean bill of health from its birth until the time it is offered for sale, or of an animal from a herd or flock in which an infectious disease is known to have occurred, should be regarded as courting trouble.

Animals Spread Disease.

The medical profession has known for a long time that one of the menaces to which health is exposed is the infectious material often carried and unconsciously expelled by seemingly healthy persons and animals, but the true importance of this fact has begun to receive the wide recognition it merits only in recent years.

Today we know that many persons after recovery from typhoid fever continue to discharge typhoid germs from their bodies and that such persons cause numerous cases of typhoid fever unless they are properly controlled, and we know that exposure to diphtheria, even when it does not lead to the development of disease, means that the exposed individual often becomes a carrier of diphtheria germs, which are located in his throat, a region from which they are expelled in a way dangerous to the health of susceptible persons. And we also know that this same problem of seemingly healthy carriers and disseminators of disease germs must be given careful consideration because of its bearing on the health of our domestic animals.

The possibility that animals may become persistent carriers of disease germs is not limited to any one or any kind of disease.

Management of Calves.

With good pasturage the roughage portion of the calves' ration may be eliminated. The grain portion of the ration in some cases may be slightly reduced, although as a rule the calves should be given all the grain they will eat while on pasture. It is seldom advisable to carry calves through the entire finishing period on grass. A better finish is obtained when they are dry fed during the latter portion of the period. It is never advisable to change calves from the dry lot to pastures when on full feed. It is safe, however, to change from pastures to the dry lot during this period.

When pastures are very good some trouble may be experienced in getting the calves to consume enough grain for the best results. In such cases it is generally better to keep them away from the grass during a portion of each day.

In sections where winter pastures can be grown the feeder should make a strong effort to provide such pasture during the cold season, as the green foods greatly reduce the cost of both growing the calves and fattening them.

Gluten Meal and Gluten Feed.

Digestible Nutrients—Gluten meal: Protein, 30.2 per cent; carbohydrates and fat, 53.8 per cent. Gluten feed: Protein, 21.6 per cent; carbohydrates and fat, 59.1 per cent.

Gluten meal is a by-product of the manufacture of starch from corn. The basis of the meal is the germ part of the corn kernel. Gluten feed is composed of the gluten meal plus a certain quantity of corn bran, which makes it lighter than the meal. Both feeds are fairly palatable and are usually among the cheapest sources of protein.

OUT-OF-ORDINARY PEOPLE

PERSISTENCE, THY NAME IS LIPTON



Sir Thomas Lipton, P. P. P. (persistence, pertinacity, perseverance), has again challenged for the America's cup. For 19 years the Irish baronet has been trying to lift that cup. He has built and brought over four Shamrocks. Three of them have been defeated by our defenders. Shamrock IV was on its way across when war broke out. She lies in a Brooklyn shipyard. The New York Yacht club seems inclined to wait till 1920 as a more fitting time and has so advised Sir Thomas.

Sir Thomas says it is the ambition of his life to lift the cup from the Americans, "the best sports in the world." Americans reciprocate his sentiments and beg to assure him of the continuance of their distinguished consideration. Many of Great Britain's biggest men have come here to bring John Bull and Uncle Sam closer. Possibly none of them has accomplished so much as have Sir Thomas and his Shamrocks. Moreover, it's the Lipton spirit that won the great war. The whole world turned against the Hun in part because of his lack of sportsmanship and his failure to "play the game."

Again: Yachting ceased while American yachtsmen did their bit. Now with the eyes of the nation turned seaward, yachting becomes again the fitting play of a people embarked upon a huge adventure in shipping and resolved upon a great navy to help maintain the world's peace.

DISTINGUISHED SERVICE MEDALIST

To a San Franciscan, Col. L. Mervin Maus, medical corps, U. S. A., department surgeon of the western military department, has come the honor of being awarded what is said to be the first Distinguished Service medal to be bestowed in the United States, though a few were awarded to conspicuous leaders in France during the war. Here is the citation:

"A Distinguished Service medal has been awarded to you for specially meritorious service on Belle Fourche river, North Dakota, November 5, 1877, at which time you were first lieutenant and assistant surgeon, United States army—in that, while serving with a detachment suddenly surrounded by a hostile force of Sioux Indians, you succeeded in extricating the party from a most perilous position."

Maus' act is unique. Three hundred Sioux charged upon the white men, who reserved their fire. Maus ran out on foot directly at the Indians, yelling like mad. They turned and rode off without firing a shot. A parley averted bloodshed. A few days later the Indians began a murderous raid. It took a regiment to subdue them.



FIRST AMERICAN JEWISH CONGRESS



The recent American Jewish congress in Philadelphia was the first of its kind. It was characterized as a "most momentous epoch in Jewish life." There were 400 delegates representing 3,000,000 Jews in America. Judge Julian W. Mack of Chicago, president of the congress, said it was the first time in American history that Jews of all classes, all groups and all factions into which American Jewry has been divided have come together to deliberate solemnly and hopefully for the rights and the welfare of their race.

The congress declared for a Jewish commonwealth in Palestine under the trusteeship of Great Britain, acting on behalf of such league of nations as may be formed.

A delegation of nine, including Judge Mack, was elected to present to the Versailles peace conference a bill of rights, which it is proposed shall be incorporated in the organic laws of new or enlarged states that may be established. The bill of rights includes these particulars:

All citizens (of name of nation) without distinction as to race, nationality or creed shall enjoy equal civil, political, religious and national rights.

The principle of minority representation shall be provided for by law.

The members of the various national as well as religious bodies (of name of nation) shall be accorded autonomous management of their own communal institutions whether they be religious, educational, charitable or otherwise.

IN CHARGE OF NATIONAL PARKS

Stephen T. Mather, director of the national park service, predicts an increased attendance in the national parks next season now that peace has come. The attendance of the 1918 season fell off from 490,705 to 454,841 owing to the increase in railroad fares and the discouragement by the government of pleasure travel. The bulk of tourist travel to the national parks is by private automobile and held its own, the figures for 1917 and 1918 in the 11 parks in which records are kept being 55,296 and 54,596 cars.

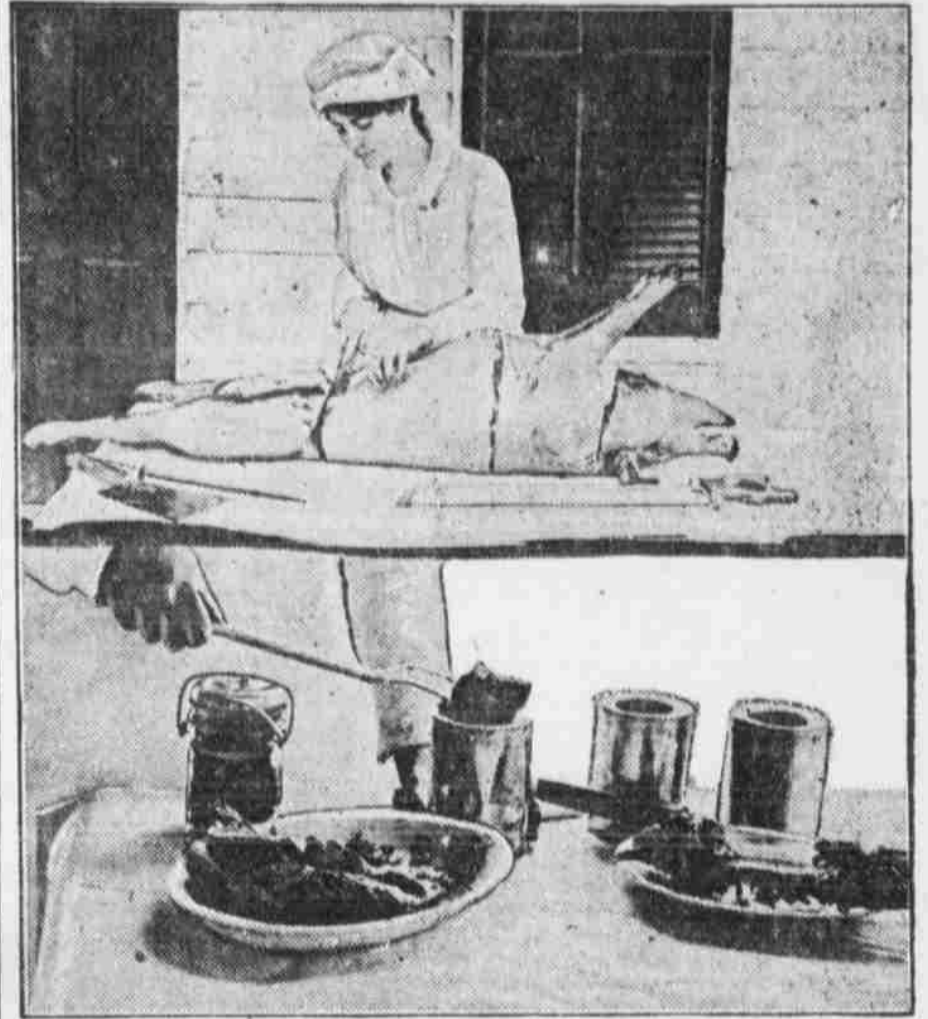
Rocky Mountain National park in Colorado led all the scenic parks by a wide margin with 101,497 visitors. Mount Rainier in Washington was second, with 43,901. Yosemite in California was third, with 35,527. Hot Springs in Arkansas, which is medical rather than scenic, had 140,000 visitors. Yellowstone in Wyoming fell off about 14,000. There are now 16 national parks, Casa Grande in Arizona having been reduced to the grade of national monument. Bills are before congress for the creation of several additional parks, including the Grand Canyon of the Colorado in Arizona and Lafayette National park on the island of Mount Desert, Maine. Director Mather recommends large additions to Yellowstone and to Sequoia in California. The national parks contain 6,254,465 acres. The appropriation for this year is \$1,012,200.



The Housewife and Her Work

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

CANS—GOOD PLACES FOR SURPLUS PORK



Cutting Up the Pork—Placing Cooked Meat in Cans Ready to Sterilize.

GOOD SUPPLY OF CANNED MEATS

Of Great Importance to Use Nothing but Absolutely Fresh and Clean Product.

CARE IS NEEDED WITH PORK

Directions Given for Preserving Surplus in Jars for Future Emergencies—Preservatives of Any Kind Are Not Required.

Meat is too expensive to be allowed to spoil or to be "saved" by the family over-eating. The solution is to put the surplus at butchering time into jars for future use. In this way the enjoyment and food value is distributed throughout the year. A more varied diet is possible for the family with a supply of canned meats, and a palatable meal can be served on short notice.

It is of utmost importance that only meat known to be absolutely fresh and clean can be used for canning. Canning will not make "safe" meat out of meat in which putrefaction has begun. No preservatives of any kind are needed if the accompanying directions are followed. Salt may be added or the meat may be smoked for flavoring, but neither is necessary for preservation.

These instructions require the use of a steam-pressure canner which should be able to develop at least 15 to 20 pounds of steam pressure, and should test for a considerably higher pressure to insure the safety of the operator.

Meats are ready for preparation for the canner as soon as the animal heat has disappeared. They must be handled in as cleanly manner as possible. For home canning, meats should be cooked first—fried, broiled, roasted, baked or stewed—just as would be done for immediate serving, to preserve not only the meat, but the home-cooked flavor as well. The meat is seasoned according to taste, and is heated until it is entirely cooked through without needing to be cooked tender, before placing it in the cans. All parts of the animal should be used.

Canning in Tin Cans.

For canning meat, tin cans in many respects are superior to glass. The same supplies are required for canning meat in tin cans as for vegetables or fruit, and the same care and directions may be used. Full directions for doing this may be had by writing to the department of agriculture and asking for the circular on home canning of meats and sea foods with the steam-pressure canner. Directions are also given for canning in glass.

The following recipes are given to show how home-butchered pork may be made into palatable and economical dishes and canned for future use. The recipes are merely guides and may be changed to suit the individual taste. The time and temperature for sterilizing, however, should not be changed. The time given is for tin cans; pint jars require the same time for processing as the No. 2 tin cans, and quart jars the same time as the No. 3 tin cans.

Recipes for Canning Pork—Roast Meat

Select the piece of meat wanted for roast, trim, and wipe with a damp cloth. Heat some grease in a roasting pan, put in the meat and sear quickly, turning the meat so all sides are seared (preventing the loss of meat juice during cooking). As soon as

well seared sprinkle with salt and pepper to taste. Add some boiling water to the grease in the roasting pan. Baste frequently. Turn the meat from time to time and roast so it is nicely browned. Cook until meat is done (it should not be red in the center) without cooking it entirely tender. Slice and pack in cans to within one-half inch from top of can. Add the gravy from the roasting pan, with boiling water, so it barely covers the meat. (Leave at least one-quarter inch between gravy and top of can.)

If ham is used and skin is left on, cut with point of knife just through skin, so as to dice and trim with cloves and little tufts of parsley (if desired). Add two small turnips to roasting pan. Leave skin-side up (do not turn), baste frequently, and cook until skin is nicely browned and crisp.

Cap (exhaust five minutes if meat and gravy have cooled; if cold, exhaust ten minutes; if hot, exhausting is not necessary), tip, and process in steam-pressure canner:

- No. 1 cans 40 minutes at 250 degrees F. or 15 pounds of steam pressure.
 - No. 2 cans 45 to 50 minutes at 250 degrees F. or 15 pounds of steam pressure.
 - No. 3 cans 55 to 60 minutes at 250 degrees F. or 15 pounds of steam pressure.
- In case meat is fat, time of processing must be prolonged 10 minutes.

Spare Ribs.

Roast the spare ribs in the usual way, seasoning to taste. Cook until done, browning them nicely. With a sharp knife cut down the inside of each rib, remove the rib bone, and cut meat into pieces that can pass through the can openings. Make gravy by adding water to the pan grease. Pack meat in cans and add the boiling hot gravy to within one-half inch from top of can. Cap, tip, and process:

- No. 2 cans 45 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 3 cans 50 minutes at 250 degrees F. or 15 pounds of steam pressure.

Pork Cakes.

4 pounds lean pork
2 pounds fat pork
2 or 3 tablespoons salt, or salt to taste
1 teaspoonful red pepper
1 teaspoonful chile pepper (to taste)
1/2 teaspoonful all-spice
2 or 3 teaspoonful sage (or poultry seasoning)
1/2 to 1 teaspoonful thyme
2 large onions, minced
1 clove garlic, minced (may be omitted)
2 bay leaves, powdered or broken in small pieces
1 teaspoonful celery seed, crushed (may be omitted)
6 to 12 tablespoonfuls dry, finely crumbled bread or cracker crumbs
2 eggs beaten together
1/2 to 1 cupful of sweet milk

Knead well, form in cakes, fry in deep fat until nicely browned, pour off excess of grease, add water and make gravy. Two or three cookings may be made in one lot of grease. Pack in cans, fill with hot gravy to within one-half inch of top of can. Cap, exhaust five minutes (exhausting is not necessary if packed hot in cans and sealed at once), tip, and process:

- No. 2 cans 45 minutes at 250 degrees F. or 15 pounds of steam pressure.
- No. 3 cans 55 minutes at 250 degrees F. or 15 pounds of steam pressure.

CANNING PRESERVATIVES DANGEROUS

The use of "commercial preservatives" of any kind in canning is not only unnecessary but may be dangerous. The most commonly known preservatives and "canning powders" usually contain one or more of the chemicals known as borax, boric acid or salicylic acid. Harmful results are especially likely to follow the use of food containing these preservatives by the very young, the aged and feeble, and others of weak digestion—U. S. Department of Agriculture.