

OF INTEREST TO FARMERS

PRODUCING PROFITABLE PORK

Livestock shippers are by no means all agreed as to whether it is better to feed or fast hogs before loading them for shipment to market. Much, of course, will depend upon the distance they are to be shipped and the condition of the weather during the journey. Those shippers who believe that partial fasting before shipment is a good practice to follow, claim that when hogs are shipped on an empty stomach they will take on more fill at the market; besides, in hot weather, such hogs are in less danger of becoming sick on the road. That reasoning, of course, is sound, but it does not always tell the whole story. At one experiment station, in five shipments of a total of 500 market hogs, it was found that while the fasted hogs took on a larger fill when they arrived at the market, this gain was not enough to compensate for their home loss in weight. The test was made by weighing all of the hogs of each shipment in the afternoon and then giving them all a normal feed in the evening. The following morning, one-half of the shipment was fed again while the other one-half fasted. They were then taken for a two hours' trucking journey to the railroad station and shipped to market for a distance of 135 miles. The final net selling price was figured on the afternoon weights and on the average turned out to be \$7.16 per cwt. for those that were given a full feed on the morning of shipment, and \$7.12 per cwt. for those that had their last feed 12 hours before starting on their trip to market. This test showed but a slight difference in favor of full feeding up to loading time; under somewhat different conditions, the figures might have pointed in the other direction. Evidently, both methods are nearly equally satisfactory.

CUTTING PRODUCTION COST

Over a period of several years, eight different crops—corn, oats, soybean hay and clover—on two different farms, showed excellent returns from applications of various fertilizer treatments. When barnyard manure was applied at the average rate of two tons per acre, and valued at \$2 a ton, crop yields showed a net income over and above similar land without the fertilizer treatment, amounting to 75 cents per acre. When the same amount of manure was applied plus the amount of lime necessary to correct soil acidity, the net income was \$1.64 per acre above the cost of treatment. With manure, lime and 250 pounds of rock phosphate to the acre, the net increase in income was \$2.12 an acre. With 150 pounds of superphosphate per acre substituted for rock phosphate, the increase in income was \$3.39 an acre. When manure, lime, superphosphate and 25 pounds of potash were added per acre, the net increased income went up to \$1.48 per acre. Finally, when manure, lime and 200 pounds of complete commercial fertilizer were applied, the net increase in the income from crop yields averaged \$3.70 per acre. In every test on these two farms, the use of lime, of manure, and of commercial plant food paid for itself plus a very nice additional income. In the above calculations, however, crops were valued at much higher prices than prevail at the present time. For example, corn was valued at 70 cents a bushel, oats at 50 cents a bushel, and soybean at \$1.20 a bushel. The use of fertilizers in order to obtain larger grain yields, need not necessarily increase the total production of grain. If necessary, more land can be used for pasture or legume roughage—two things of which most farmers are usually short. High acre yield tends to reduce production cost, the thing every one is now looking for and always should aim at, regardless of whether prices are high or low.

VITAMINS

Of late years science has discovered that proteins, carbohydrates, fats, and mineral matter are not the only factors that influence the nutrition of cows. These new discoveries are called vitamins of which five have been somewhat studied more for their effects rather than their composition. Of these five, only two or possibly three are of concern to dairymen. Vitamin A, the first discovered, is found in butterfat, cod liver oil, yellow corn and in the green parts of plants. It is not rendered inactive by drying as in haymaking. Well cured hay, especially legume hay, supplies this vitamin in liberal amounts and it is thought that cows liberally fed on good roughage receive enough of this vitamin to meet their needs. Cereal grain, aside from yellow corn, are especially poor in vitamin A. Skim milk is likewise poor in vitamin A, a fact that must be considered in feeding young calves. Some whole milk containing the fat should be continued until the calves begin to eat some legume hay. Skim milk may then be entirely substituted for whole milk. The chief functions of vitamin A seem to be to promote growth in the young, immature animal to protect health in the adult. The dairyman who feeds food ra-

AN UNCERTAIN SCHOOL

The assumption that experience always breeds wisdom and efficiency in a common fallacy of most vocations, including agriculture. People usually have been ready to look upon the man who has been farming for a quarter of a century as an authority. Sometimes he is deserving of such homage, sometimes not. It was Lincoln who said: "I don't think much of a man who is not wiser today than he was yesterday." It was Edison who once told a group of reporters that the greatest mental achievement of his long career was his discovery that

tions such as have already been suggested in previous articles, need not worry about vitamin A. The second vitamin that may concern dairymen is the fourth one discovered, commonly known as D, or the antirachitic vitamin. Its chief function, so far as is known, is to promote the assimilation of minerals, particularly calcium and phosphorus. For this reason it prevents rickets in young, growing animals and osteoporosis in mature animals that use large quantities of calcium, as with heavy producing dairy cows. The problem of mineral assimilation is, therefore, closely linked with vitamin D in that the one supplies the actual mineral substances while the other promotes its storage and use in the cow's body. Good rations and the right kind of cow management as have already been suggested under "minerals," usually take care of the requirement for vitamin D.

STOMACH WORMS IN SHEEP

Experienced lamb producers are all familiar with the ravages of stomach worms, unless the ewes and lambs are kept on clean pastures, or when that can not be done, are treated with a solution of copper sulphate. A lamb suffering from stomach worms makes poor gains both in wool and meat. To prevent worm infestation in sheep and lambs, it is suggested that a copper sulphate drench be given once a month throughout the pasture season. In sections where pasture is used throughout the entire year, the copper sulphate solution should be given monthly throughout the year. In preparing the solution, proceed as follows: Dissolve four ounces of pure copper sulphate crystals in one quart of boiling hot water. Then add to this enough water to make three gallons. Let us refer to this as the stock solution. As to dosage, give four fluid ounces of this stock solution to sheep weighing 80 pounds or more; to lambs weighing 70 pounds, give 5.5 ounces; to lambs weighing 60 pounds, three ounces. Dosing can best be done by means of a piece of flexible rubber tubing, three-eighths of an inch in diameter and about three and one-half feet long. Attach this to a funnel made of enamelware and allow the correct dose to flow down the gullet of each sheep or lamb as often as suggested—once a month. Stomach worms hatch from eggs that pass out with the droppings of worm infested sheep or lambs. As soon as the eggs hatch, the partially developed worms attach themselves to blades of grass and are consumed by the animal with the grass. Thus, a sheep or a lamb grazing on worm-infested pastures, is in constant danger of reinfestation; hence the need of frequent treatments.

SOY BEAN HAY

Soy beans have a wide adaptation as a hay crop and are especially popular as a high protein feed in these regions where alfalfa and the clover cannot be produced successfully. Although good soybean hay has a feeding value practically equal to that of alfalfa hay, it is usually inferior to alfalfa hay because of poor quality. Most producers of soy beans for hay postpone harvesting the crop until the seed in the lower pods on the plants have fully developed and the lower leaves have turned brown. The more recent investigations indicate this is too late for production of the best quality of hay. If the crop is harvested when the first small seeds appear in the pods, the stems will be soft and palatable and the lower leaves will be green and will not likely be lost during the mowing and curing of the crop. After the crop has been cut it should be left in the swath only long enough for the upper leaves to wilt. It should then be raked into light windrows, preferably with the side-delivery rake, where the curing should be completed. It is usually necessary to turn the windrows one or two times to prevent excess drying of the plants exposed to the sun and air and to cure the hay uniformly. Excessive drying should always be avoided because soy-bean leaves fall off quite readily.

RETAINING MALES

Farm management experts and agricultural economists have commonly insisted that a well established agricultural practice is usually sound. We would all like to agree with them, perhaps, but are at a loss to know the advantage of keeping the male birds in the flock after the regular hatching season is over. And yet this is done on a majority of corn belt farms where male birds are carried through into spring. The lowered quality of the eggs, the feed eaten by the birds, the usual decline in their value between May and June and late fall, the trouble they cause bothering the growing stock if they can get in with them, are some of the reasons why people should sell roosters as soon as the regular hatching season is over. "Swat the rooster" campaigns have been held and much writing has been done each year, urging the adoption of an early sale program.

He knew only about one ten thousandth of all there is to know. But how few of us are wise enough to understand, along with Lincoln and Edison, that an education is ever finished. How few of us continue to learn after we have once reached that point of development where our practices seem to bring success. The school of experience is a great institution, but some of the pupils never get their lessons. Under the stress of present conditions, however, intelligent men in every calling, not content with old ways, are examining into their methods with a sharpness rarely known before.

This Little Girl Got Well Quick



"Just after her third birthday, my little daughter, Connie, had a serious attack of intestinal flu," says Mrs. H. W. Turnage, 217 Cadwalder St., San Antonio, Texas. "It left her very weak and pale. Her bowels wouldn't act right, she had no appetite and nothing agreed with her. 'Our physician told us to give her some California Fig Syrup. It made her pick up right away, and now she is as robust and happy as any child in our neighborhood. I give California Fig Syrup full credit for her wonderful condition. It is a great thing for children."

Children like the rich, fruity taste of California Fig Syrup, and you can give it to them as often as they need it, because it is purely vegetable. For over 50 years leading physicians have recommended it, and its overwhelming sales record of over four million bottles a year shows it gives satisfaction. Nothing compares with it as a gentle but certain laxative, and it goes further than this. It regulates the stomach and bowels and gives tone and strength to these organs so they continue to act normally, of their own accord. There are many imitations of California Fig Syrup, so look for the name "California" on the carton to be sure you get the genuine.

Golden Dinner Service

Not Alone for Wealthy  
Would you like a gold dinner service or, rather, one that looks like gold? If so, it will not be long before you can buy it just as cheaply as the familiar nickel plate. Curiously enough, the new "gold" is made in Sheffield, England, the city of steel. The first just-like-gold dinner service was made as the result of a joke. Messrs. W. Turner and company had been experimenting for some time with a new alloy of aluminum and bronze which has all the appearances of good red gold. "Why not make poor men feel like millionaires?" someone suggested, and for a jest the first near-gold dinner service was made. To the surprise of the firm it aroused an immediate demand. People liked the idea of eating off gold, and the new metal is easy to look after, since it is almost stainless.

The biggest demand, though, is likely to come from South America and other Latin countries, where there is a deep love of gold itself or of metal that looks like it.

He Had Said It

"So, after stealing my heart you refuse to marry me! I'll go and end it all!"  
"You haven't the heart!"

No man can add to his greatness by trying to belittle others.

Premium on Old Coins Dependent on Rarity

How valuable are old coins? A study of the dealers' lists will surprise you, first by the smallness of the premium attached to most coins of venerable age, and second, by the small number of coins of modern issue that command any respectably sized premium at all.

The value of any coin, of course, depends not only upon its rarity, but upon its physical condition, says Popular Mechanics Magazine. A bright uncirculated coin gets a topnotch price, and this value lessens progressively with the wear it undergoes, but if you do happen to have a rare coin of considerable age, don't clean it—for that automatically halves its value.

As regards the small value of some coins of great age, the dealers offer, for example, less than \$1 in premium for a half-cent coined in 1794, or the large copper cent of 1800. And a silver dollar of 1794, or a large copper cent of the same year, commands a premium of only a few cents.

The only common coin of comparatively recent issuance that is quite valuable is the 1913 "Liberty Head" nickel. You can exchange it for a fine, complete outfit of clothes any time.

Another common coin of great value is the 1894 "S" mint silver dime, which is valued at several hundred dollars. The 1876 "CC" mint 20-cent piece can buy you a fair second-hand car.

How One Woman Lost 20 Pounds of Fat

Lost Her Prominent Hips—Double Chin—Sluggishness

Gained Physical Vigor—A Shapely Figure.

If you're fat—first remove the cause!

Take one-half teaspoonful of Kruschen Salts in a glass of hot water in the morning—in 3 weeks get on the scales and note how many pounds of fat have vanished.

Notice also that you have gained in energy—your skin is clearer—you feel younger in body—Kruschen will give any fat person a joyous surprise.

But be sure it's Kruschen—your health comes first—and SAFETY first is the Kruschen promise.

Get a bottle of Kruschen Salts from any leading druggist anywhere in America (lasts 4 weeks) and the cost is but little. If this first bottle doesn't convince you this is the easiest, SAFEST and surest way to lose fat—your money gladly returned.

Learned It From His Wife

"It says here a British scientist declares there is no such thing as a perfect man," chuckled Mrs. Grouch. "That shows he's married," retorted her husband.

Parsonage and White House

According to the Christian Herald, during one-fourth of our nationhood there have been parsonage children presiding over the White House. Abigail Adams was the daughter of a Congregational minister. The wives of both Millard Fillmore and Franklin Pierce were parsonage born. James A. Garfield was an ordained minister. Grover Cleveland was the descendant of a long line of ministerial forbears. Mrs. Benjamin Harrison was the daughter of Rev. John W. Scott. Both Woodrow Wilson and his first wife were parsonage children. James Madison studied for the ministry in his youth. Chester A. Arthur was the son of a Baptist minister. Hula Minthorn Hoover was a Quaker preacher, while Lou Henry Hoover is the granddaughter of a Methodist minister.

Some people wait so stubbornly for somebody to make love to them that they miss most of that pleasant emotion.

Mercolized Wax Keeps Skin Young

Get an ounce and use as directed. Fine particles of aged skin peel off until all defects such as pimples, liver spots, tan and freckles disappear. Skin is then soft and velvety. Your face looks years younger. Mercolized Wax brings out the hidden beauty of your skin. To remove wrinkles use one ounce Powdered Exfoliate dissolved in one-half pint witch hazel. At drug stores.

Improve Your Complexion

Cuticura Soap, assisted when necessary by light touches of Cuticura Ointment, does much to prevent pimples, blackheads and other unsightly eruptions.

Soap 25c. Ointment 25 and 50c. Sample each free. Address: "Cuticura," Dept. 47, Malden, Mass.

There is an efficient person somewhere in a house that is kept warm all winter.

Fifty and Fit



A MAN is as old—or as young—as his organs.

At fifty, you can be in your prime.

Why go along with "fairly good health" when you might be enjoying vigor you haven't felt for years?

There's a simple little thing anyone can do to keep the vital organs stimulated, and feel fit all the time. People don't realize how sluggish they've grown until they've tried it. The stimulant that will stir your system to new life is Dr. Caldwell's syrup pepsin. It will make a most amazing difference in many ways.

This famous doctor's prescription is a delicious syrup made with fresh herbs, active senna, and pure pepsin. It starts its good work with the first spoonful. That's all you need to drive away the dullness and headache of a bilious spell, and rid the system of that slow poison that saps your strength. It's better than a tonic for tired bowels, and unlike habit-forming laxatives you can take it freely or give it to any child. And it isn't expensive.

Get some syrup pepsin today, and take a little tonight. Don't wait until you're sick to give your system this wonderful help. You can avoid those spells of biliousness or constipation. A spoonful every now and then is better than constant worry about the condition of your bowels, or fear of auto-intoxication as you grow older. Dr. Caldwell's syrup pepsin protects the system. All druggists keep this preparation.

No Need of Mechanism  
"I've got to buy a billfold."  
"What's the matter? Can't you fold them by hand?"—Life.

Lessening His Wants  
Mother—"Baby has a new tooth!"  
Father—"Well, that's one thing less for him to cry for."

What a famous clinic discovered about this amazing Baby Food!

ORIGINATED 75 YEARS AGO . . . NEVER SURPASSED IN DIGESTIBILITY . . . EAGLE BRAND NOW PROVED IDEAL FOOD IN PHYSICIANS' TEST WITH 50 BABIES.



WHEN Gail Borden originated Eagle Brand back in 1857, he did so because there was a crying need for a pure, safe milk for babies. No one knew then what we know now of food values. No thorough scientific research had as yet been made in infant feeding.

Yet, amazing though it seems, this baby food created by Gail Borden proved so remarkable in its nutritive value and in its digestibility that it has survived 75 years of revolutionary discoveries in nutrition—has raised three generations of splendid babies—and today, in as thorough a test as was ever given to a baby food, has proved itself unsurpassed in baby building!

Today, Eagle Brand is hailed as a most modern baby food—second to none in its scientific proof of performance.

How the test was made  
Recently, two famous baby special-

ists conducted a feeding test with fifty average babies. For months, Eagle Brand was the only food these babies received, except for the supplementary foods\* now given with mother's milk or any milk. X-rays were taken of their bones. Blood counts were made. Tooth development was watched. Heights, weights, strength were recorded. And all these records were compared with records of other groups fed on other baby foods.

At last came the verdict. In every way, the comparison was favorable to Eagle Brand. For those Eagle Brand babies showed themselves superbly nourished. This simple diet—Eagle

Brand with the usual supplementary foods\*—was wanting in nothing that a baby needs for health, growth. Your grocer has Eagle Brand. See directions on label.

\*The usual supplementary foods, of course, are orange or tomato juice, and cod liver oil or other source of the anti-rachitic vitamin D.

The Borden Company  
Dept. WN-10, Borden Building  
350 Madison Avenue, New York, N.Y.  
Please send me—FREE—"Baby's Welfare."  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_  
(Please print name and address plainly)

FREE! BOOKLET ON BABY CARE!