

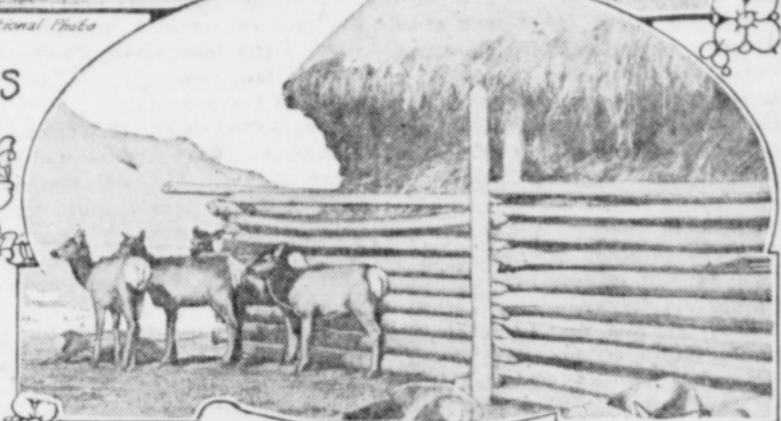
Elk for Food?



The East Experiments With the Wapiti of the West

PERCY JONES has realized his childhood ambition. "When I'm a man," he told his playmates of years ago, "I'm going to raise elk. See if I don't!"

Percy stuck to his word, and today he is raising elk on the Nemasket range, 16 miles outside Plymouth, Mass., on the road to Middleboro. To him and his older brother Maurice the United States government has sold all but 30 of the herd of nearly 1,000 head of Wapiti deer, or elk, which, up to recently roamed the National range at Dixon, Mont.



On a range of 1,200 acres on Cape Cod these animals are now running wild. When they have become plentiful enough the surplus animals will be killed for meat and shipped to the markets of Boston and New York. Because nobody else in the country was prepared to round them up, ship them in freight cars, and take care of them as a herd, the government awarded the animals to the Jones brothers.

All through his early years Percy Jones talked in earnest about the raising of elk, while his neighbors laughed at him and advised him to raise vegetables for the summer trade.

They continued to ridicule his idea in 1905 when the brothers quietly began buying land after reading a Department of Agriculture pamphlet in which experts called attention to the raising of elk as food-producing animals. Recently the scoffers were forced to laugh on the other side of their mouths. On one eventful day a long train of special express cars pulled into Middleboro. Gathered at the station was the entire town. The elk had come. Through the heavy wooden bars of their freight car cages, the great, soft eyes of the Wapiti looked out, surveying the strange scene. This was the country from which their ancestors had been driven by the Indians many years before the Pilgrim fathers had come to settle in Plymouth.

Larger than the ordinary deer of the eastern forests, the elk has a shaggy reddish mane about his neck, his back is lightish brown, with a large shaggy circle of white hair over his hind quarters, which he raises up as a danger signal to his followers when he runs. The horns of these animals had been cut off before they left Montana; they are sometimes as much as four feet high.

The first shipment consisted of 400 head, and it was with no little effort that the shy beasts were detained. Great, wooden ladderlike shields were used to prod and urge the Wapiti from the cars to the trucks which carried them to their new home. At the range the trucks were backed up to a dirt ramp, as you will notice in the above picture, and the tall gates were drawn. But instead of leaping out, the frightened animals went right on pushing each other and stamping around inside the truck. Sometimes it took as much as five minutes before one of them would raise her beautiful head, look out across the ramp, and then, suddenly with one desperate lunge, bolt for liberty. Soon the others followed.

"The reason we chose Massachusetts for our elk raising is that conditions are perfect there," said Maurice A. Jones, in explaining their venture. "Then, too, it is one of the few states without laws against selling the meat. The elk is not so tame as the ordinary deer. The deer will live where there are people, and come and steal a bit of food off the back porch when the winter is rough. But the elk won't

stay where there are people. So he was driven west.

"Massachusetts made her game laws after he had disappeared, hence she didn't say anything about selling elk venison. The western states made their game laws while there were still wild elk left, so it is against the law to sell the meat there.

"Elk meat is a delicious and profitable sort of food. We calculate that we can raise elk at from 6 to 8 cents a pound, production cost. That's about what it costs to raise beef. Elk, however, are much easier to raise than cattle. The elk thrives on less food than any other member of the deer family, or any other animal near its size, and it is almost immune to disease. It puts on weight faster than the reindeer, which is grown in Europe, and which our government is growing for meat in Alaska.

"Elk will browse on the young tips of trees and bushes, which acts on the bushes as pruning does on apple trees. They do well in pasture land and also in land covered with scrub growth, as is the case. White oak tips, of which they will find plenty here, give a peculiarly delicious flavor to the meat.

"The meat is not so gamey as deer meat, and it is peculiar in that the fat is as good as that of the buffalo's hump, which is regarded as a delicacy in the West. Elk meat has one-third more nerve and energy building qualities than beef, mutton or pork, and one-third less fattening qualities."

After the fence is put up, Mr. Jones explained, there is nothing else to do except see that the elk are kept inside of it. They feed and take care of themselves. They will dig down to get at grass under the snow, or stand on their hind legs and browse eight feet from the ground. The cows breed at two years of age, bringing forth their first calf on their third birthday, and one a year from that time on.

The Elk Breeding and Grazing association, which is the name of the Jones Brothers company, hopes to increase the herd to 2,200 head, the number that could be raised on their 1,200 acres.

A year ago they brought nine elk from Rushville, Ill., which are now much at home on the Nemasket range, and proved the feasibility of importing more. This year the government decided that the National Bison range of 18,000 acres would soon grow too crowded if the 900 to 1,200 elk there were kept along with the 500 buffalo.

The cost of the work and the carfare from Montana to Middleboro, Mr.

Jones said, had made the elk worth about \$85 a head.

Jumping over to Pennsylvania, we find the deer here making a nuisance of themselves. This state's game protective measures have been too successful and have resulted in the accumulation of a large number of half-tame does frequenting settled areas. These animals have made inroads on farmers' crops and orchards, and as a result, a law has been passed giving landowners the right, under certain rules of the game commission, to kill such animals when injuring their property and to use the carcasses.

In this connection, the following statement by the Pennsylvania State Game commission, Seth E. Gordon, executive secretary, is enlightening. "Last winter a committee representing sportsmen and farmers sponsored legislation to relieve farmers and fruit growers from inroads on their crops and orchards by deer in various sections of the state. The Department of Agriculture then reported that material damage had been done by deer in about twenty counties of the state and urged relief from these depredations.

"The legislature provided several methods of relief. The old law permitting landowners to kill deer to send to charitable institutions when material damage was continued and, in addition, the state game commission was required to designate the sections of the state where deer are committing serious depredations, in which designated areas the law allows landowners, under certain stipulated conditions, to retain and use in their own households all edible portions of the carcasses of deer killed instead of sending them to charitable institutions.

"The game commission, after deciding upon a constructive plan of action, on July 13 took the first step toward relief and designated seventeen counties and parts of three counties as having within their borders segregated or scattered areas in which deer are doing sufficient damage to warrant allowing landowners, whose lands are open to public hunting and whose crops are actually being injured, to retain the carcasses of deer killed as provided by law, the district game protector to be the judge in the matter of damage. This action of the board does not authorize killing deer anywhere else in said counties, neither does it authorize the killing of any other kind of game to be retained for food.

"During a period of about a month prior to July 13, nine deer, four bucks and five does, were killed and the carcasses either sent to charitable institutions or buried because they were unfit for food.

about in matches," says an authority. "In New York city there is a record of a fire caused by a mouse, a cat and a box of matches. The cat was watching a mouse that ran into a match box. The mouse, scrambling about, set the box on fire. The cat pounced on its prey and knocked the box to the floor, where the fire caught in a rug."

The British air ministry will use metal instead of wood for construction of future service aircraft.

The Kitchen Cabinet

1122. Western Newspaper Union. Economy and variety may perfectly well go together—the better the cook, the greater the economy. Economy means getting full value for the expenditure, whether it is money or time.

EGG DISHES

As eggs are rich in protein and make a desirable substitute for meat they should be used freely when reasonable in price. As they are, when fresh, without waste, they are not an expensive food.

Eggs With Ham.—Mince one and one-half cupfuls of cold boiled ham and add to two cupfuls of white sauce. Pour into a greased baking dish and break six eggs over it. Dust with paprika and bake until the whites are set. Serve as a luncheon dish.

Asparagus Omelet.—Melt two tablespoonfuls of butter and add two of flour, add gradually one cupful of milk and cook until smooth, seasoning with salt and pepper. Separate the yolks and whites of six eggs, add to the beaten yolks one-fourth of a cupful of the white sauce. Beat the whites until stiff and then fold into the mixture. Cook in an omelet pan well greased; finish browning in the oven. Turn out on a platter and garnish with asparagus tips and the remaining white sauce.

Sweet Peppers and Eggs.—Chop two sweet green peppers after removing the white fiber and seeds. Cook slowly in two tablespoonfuls of butter and add one tablespoonful of tomato catsup. Beat six eggs, add two tablespoonfuls of rich cream, two tablespoonfuls of water, and one-half teaspoonful of salt. Scramble the egg mixture in butter and serve on triangles of hot toast.

Cheese Souffle.—Melt two tablespoonfuls of butter, stir in two tablespoonfuls of flour, then add two-thirds of a cupful of water, one-third of a cupful of milk; cook until thick. Add seasonings, two egg yolks beaten, and one cupful of grated cheese. When cool fold in two well-beaten whites and bake in a well-greased baking dish.

Stuffed Eggs.—Cut four hard-cooked eggs into halves lengthwise. Remove the yolks, mash and mix with mayonnaise, chopped parsley, salt and paprika. Add a little onion juice if liked. Refill the whites and fasten with a toothpick.

Food for Convalescents. There will never come a time when there is not urgent need of intelligent care of food for the convalescent, even when trained nurses and dietitians are plentiful, for the expense must be considered in most homes.

The physician's orders should always be followed and no new food should be introduced without first inquiring as to the wisdom of the change.

The patient's appetite is not always a safe guide and many have lost their lives by being given food they craved. Ignorance is never bliss when feeding the invalid.

Those recovering from a fever have an abnormal appetite, and great tact and care must be used in feeding them.

The liquid diet, which is given for the first food in convalescence, may be so varied that it need not be monotonous.

When beginning a solid diet, care should be taken to have the change very gradual.

Chicken Panada.—Remove the skin and every particle of fat from the breast of a chicken. If the fowl is large, one-half of the breast will be sufficient. Place in a saucepan with enough water to cover and simmer slowly for two hours, or until the meat is very tender. Take it from the broth and cut it into small pieces, then press through a sieve, using a large spoon. Add the broth to the chicken, season with a bit of salt. Add four tablespoonfuls of cream and bring to the boiling point. Serve in a pretty bowl with bits of crisp toast cut into fancy shapes.

Honey Sandwiches.—Boil one cupful of sugar, one-fourth cupful each of water and orange juice, with two thin shavings of orange rind, until the sirup spins a thread. Add one-half cupful of candied orange peel chopped and one-half teaspoonful of vanilla. Heat to the boiling point, cool and spread on thin slices of white, nut or raisin bread; cut into fancy shapes. Nice for children's parties.

Eggs in Spinach.—Line ramekins with chopped, cooked spinach, leaving a cavity in each. Break an egg into this, sprinkle with salt, pepper, and add a teaspoonful of butter for each. Set into a pan of hot water and bake in a moderate oven until the eggs are set. Serve with catsup.

For a course dinner a cocktail is often served as a stimulant; on this account oysters, clams and various appetizing condiments are used, the object being to stimulate, not cloy the appetite. Fruit cocktails are enjoyed by most people as they are appetizing without being too filling.

Nellie Maxwell

A Few Little Smiles

SCOTTY'S PLAN

Two Scotchmen had planned a hike into the country and had agreed to meet at a certain place at five in the morning. Only one of them owned an alarm clock, but he finally hit on a solution of rousing the other.

"Mac," he said, "when the clock goes off I'll get up and ring ye on a public telephone. But, be sure and don't answer it, so I can get my nickel back."

MIGHT ADD SOMETHING



Director—Your play, sir, is too short for the stage.

Playwright (hopefully)—How long is your stage?

Why He Offered His Seat

"Twas not an act of chivalry, Nor yet the fear of scorn; He offered her his tramcar seat To keep her off his corn."

Getting It Right

Two American negro soldiers were discussing musical instruments.

"Yas," said one, "Tae gwine to get me a eucalypits."

"A what?" queried the other.

"A eucalypits—dat's a musical instrument, fool."

"Go on, nigger! You can't kid me—dat's one of the books of the Bible."

Retreat for Men

Talkative Woman—It's a shame the way we women slave for the men. Home wouldn't be home without us. Can any one think of any home without a woman?

Man (in rear)—Yes, ma'am, the Old Soldiers' Home.—Progressive Grocer.

Two Uses

"I wish some cod liver oil."

"We now have several varieties," said the druggist. "Is this for children?"

"Yes."

"Do you wish to use it as a medicine or as a punishment?"

ENVY



Envious Bug—Oh, shucks, why haven't I got a lot of arms so I can be a great juggler like Mr. Spider?

Jealous

Because he was plucky Successful was he; But when his friends told it They left off the "p."

Day of Variety

Grandma—People don't seem to marry as young as they did when I was a girl.

Grandfather—No, old dear, but they do it oftener.

Why He Gave Her Age

Elder Sister—Don't you know better than to go telling everybody how much older I am than you are?

Little Brother (indignantly)—I have to, else people would think you were my mother.

The Limit

"I've sent back your letters, your gifts, your ring. Is there anything else I can do?"

"You might return my love."—Cornell Widow.

What's a Hall For?

Irate Father—When you were in the hall last night, I distinctly heard that young man kiss you. Explain yourself.

Daughter—Why, daddy—it isn't nice to make a young man stand out on a cold front porch.

Slaves

Aunt Rachel—When I was your age we always kept our legs covered.

Ruby—Oh, styles will make one do almost anything.

Backache Wearing You Out?

Every day finds you miserable with backache? Suffer sharp, stabbing pains? Feel lame and stiff—always tired, nervous and dispirited? Then look to your kidneys! Your kidneys are the blood filters. Perhaps they have failed to properly rid the blood of body poisons. Naturally, then, you suffer the injurious effects of this slow poisoning. Don't risk neglect! If your kidneys need help, use Doan's Pills. No other kidney diuretic is so well recommended nor so successful. Ask your neighbor!

A California Case

Mrs. J. F. Buell, 1514 Orizaba Ave., Long Beach, Cal., says: "I had a bearing-down pain across my kidneys and sharp, stinging pain through my back. My back became lame and I always felt tired. I had headaches and dizzy spells, when they specks flickered before my eyes, blurring my sight. My kidneys were also disordered, but after using Doan's Pills, I was rid of the attack."

DOAN'S PILLS

60c
STIMULANT & DIURETIC TO THE KIDNEYS
Foster-Milburn Co., Mfg. Chem., Buffalo, N. Y.

STOP THAT ITCHING

You won't have to wait—relief follows the first comforting touch of

Resinol

Art Long, but Doesn't Pay

One French painter who has exhibited for many years at the salons and has acquired considerable reputation recently performed the duty, incumbent on all citizens, of declaring his income for the last year. A few days later he received a polite letter from his tax collector in which the official expressed surprise that a master of such talent did not derive a larger income from his work. The artist's reply was brief and to the point. He wrote: "I am just as surprised as you are."

"BAYER ASPIRIN" PROVED SAFE

Take without Fear as Told in "Bayer" Package



Does not affect the Heart

Unless you see the "Bayer Cross" on package or on tablets you are not getting the genuine Bayer Aspirin proved safe by millions and prescribed by physicians over twenty-five years for

Colds, Headache, Neuritis, Lumbago, Toothache, Rheumatism, Neuralgia, Pain, Pain

Each unbroken "Bayer" package contains proven directions. Handy boxes of twelve tablets cost few cents. Druggists also sell bottles of 24 and 100.

IS IT YOUR STOMACH?

Sacramento, Calif. — "My stomach went back on me, everything I ate caused pain and distress, I grew nervous, weak and pale and it seemed that I had pains and aches all thru my body. I was too miserable to be around when I started to take Dr. Pierce's Golden Medical Discovery and it relieved me of all nervousness and stomach trouble and completely restored me to good health. I could eat without being distressed, in fact, I never felt better."—Mrs. Grace Sheldon, 3237-9th Ave. All dealers; or send 10c for trial pkg. of tablets to Dr. Pierce's Invalids' Hotel in Buffalo, N. Y.

A new gasoline gauge for motor trucks automatically shuts off the supply and signals to the driver when but a gallon of fuel is left in the tank.

A man may have his price, but he does not always get it.

Sure Relief

BELL'S INDIGESTION PILLS
6 BELL'S Hot water Sure Relief
BELL'S FOR INDIGESTION
25c and 75c Pkgs. Sold Everywhere

Bastille Day Torch Race

At midnight of Bastille day of each year begins the annual relay torch race from Verdun to Paris. Various athletic organizations are represented by runners who bear lighted torches, racing in relays, on their way to the shrine of the unknown soldier in Paris. The runners are stationed every two of the 156 miles, and each racer hands his torch to a waiting companion who goes on his way. Through the dark-

ness of the night speeds the runner to the next relay station, where another member of his organization takes the torch from his hand, repeating the operation until the flaming symbol is passed on to its final destination.—Dearborn Independent.

Rats and Matches

While it is true that rats and mice cause fires, it has been proved in the laboratories that even starving rodents will not nibble matches.

"Mice may cause fires by scratching