

OUR COMIC SECTION

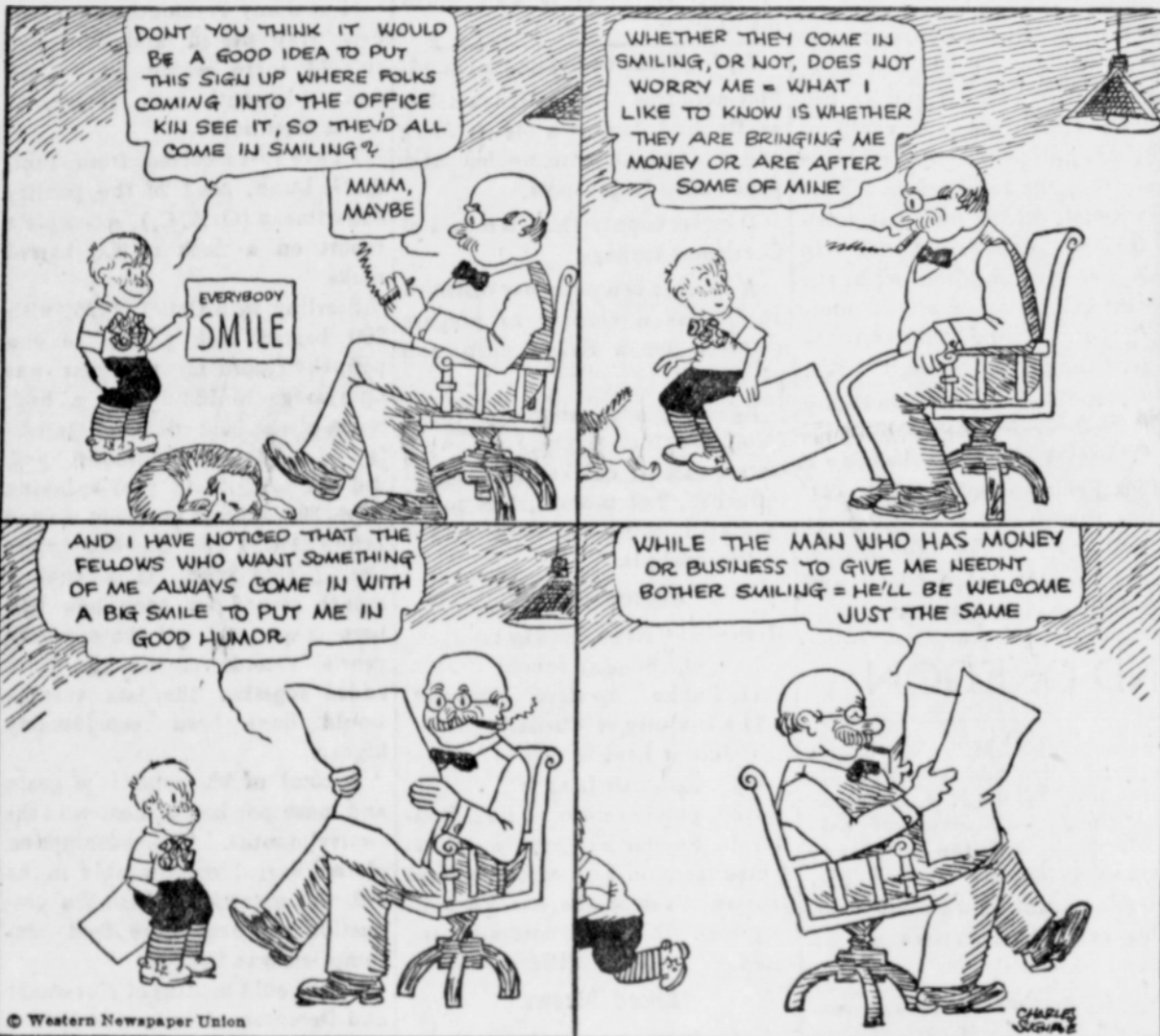
Famous Last Words



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MICKIE, THE PRINTER'S DEVIL

The Wise Old Boss



THE FEATHERHEADS

Only Six More Miles, Felix



The DAIRY POULTRY



(60, 1926, Western Newspaper Union.)

FINE POINTS OF GOOD MILK COWS

One thing that seems to trouble many purchasers of cattle for dairying is to judge from conformation, etc., whether an individual is or will be a profitable milker. I have found that all signs fail occasionally and that sometimes an animal will show both good and poor points and be either profitable or otherwise one year, and the opposite the next, so we cannot always be sure as to points. If I were selecting for myself the following would be points for which I should look, and if not found any animal would not be considered desirable, no matter how large or handsome she was. Most of these points can be noted upon a calf after about four weeks if well fed.

1. A broad nose and mouth, at least 1½ inches wider at end than at 4 inches toward eyes on milkers, and proportionate with younger stock; bulls included.
2. A spacing of three or more finger widths between two back ribs extending well down toward belly; the longer the back rib the better; an excellent point in bulls as well as cows.
3. A wide and long escutcheon with no breaks or curls above the udder; curls upon the back of udder are better than not; this point is not so noticeable upon bulls as cows.
4. The milk veins should be large and long; the crookedness the better, and should come from between fourth and fifth rib or farther forward; heavy veins upon the udder are also good.
5. Other secondary points include mealy (pliable) skin; broad milk cord found vertically above the flank; long slender tail, end of dock coming below points of gambrel; deep pocket on front of both shoulder and hind leg, near flank, inside front; rough back, not humped.
6. A herd sire should have as many of the foregoing points as possible to obtain, together with four well-defined teats.

All of these points may be found in all milking cattle, some being more conspicuous in different individuals, and often very pronounced, while other points are negligible. Such animals are doubtful and often unsatisfactory to purchaser.—Howard H. House in Rural New Yorker.

Raise Calf Successfully by Using Various Plans

Calves have been raised successfully by various methods. Whatever plan is used must include cleanliness in feed utensils and housing, plenty of exercise, and direct sunlight.

A common method is to let the calf nurse three or four days. Then feed whole milk for three weeks. At the end of the third week start substituting sweet skim-milk, say one-eighth each day, until only skim-milk is used. If from the separator remove froth or foam. Feed three times a day at regular intervals. Do not overfeed, and watch the bowels for any sign of scours. The feeding of milk may be continued around five or six months. After two months many feeders use sour milk, which appears to be suitable if in good condition.

Meanwhile the calf is allowed to pick at a little good hay, clover or alfalfa preferred, and a mixture of grain, such as ground corn, oats and bran—only a moderate amount of alfalfa or grain.

When the milk is discontinued at around six months the calf should be eating a regular ration of grain and hay. No stated amount can be named. The essential is for the feeder to watch the calf and keep it in good growing condition. A little oil-meal, provided it is fed carefully, is an advantage.

Dairy Facts

Do not force the cows to drink ice-cold water—and water them at least twice daily.

The old-fashioned milk cow must go—cow-testing associations are weeding her out.

The breeding of a cow cannot be changed, so if she produces more milk the roughage and grain must account for it.

It is only when one twin is a male and the other a female that the female rarely ever breeds, so that it never pays to raise the female born twin with a male for breeding purposes.

A bull is "more than half the herd." Hence the necessity of buying a sire of merit, and not just a bull.

At no time since the beginning of the World War have prices of feeds been so favorable to economical milk production as they are now.

A study of the feed and dairy products markets shows the observer that this is an especially good time to market large amounts of grain and other feeds through dairy cattle.

POINTS MARKING PROFITABLE HENS

Characters that mark the best producing hens are most in evidence during the fall of the year.

Hens molting during July, August, or September, are poor layers as a rule. Early molters are slow molters, their production period being of only short duration. The late molter is a quick molter; she has a long period of production.

A hen to lay well must have a sound body. The first consideration, then, must be vigor and health.

Good layers of yellow-shanked breeds usually show well-faded beaks, legs, and toes at this time of year; while the poor layer will have the yellow beak and shanks.

The laying hen has good width of back and depth of body, and a large abdominal region. The skin is soft and pliable; the vent large and moist. The pelvic bones are spread well apart and are thin and pliable. There is usually three or four finger widths between the pelvic bones and the end of the keel bone. The hen that has stopped laying will show a collection of fat in the abdominal region. The skin will lack pliability and the pelvic bones will show but very little space between them.

When laying, or getting ready to lay, the comb and wattles are well developed and bright red. When not laying the comb and wattles shrink and become covered with a white scale.

Hens of the heavier breeds that persist in broodiness should be culled. Mark the broody hen with a colored leg band every time she is found broody. Cull all those that become broody more than once. Always cull a broody hen of the lighter breeds.—O. C. Ufford, Assistant Professor in Animal Husbandry, Colorado Agricultural College.

Plenty of Green Feed for Hens Is Important

The importance of plenty of green feed for hens has long been known and appreciated, but the average farmer who keeps perhaps 100 hens has been slow to make much of an effort to provide anything like an adequate supply for his hens during the winter months. The poultry experts at Ohio state experiment station, realizing that a regular supply of green feed is difficult to obtain, at least for a great many farmers, set out to find a substitute.

Alfalfa, red clover, and soy bean hays were tested out and all gave excellent results. Almost every farmer can easily provide some one of these feeds for his hens, and he will find it greatly to his advantage to do so. The hay should be cut green and well cured, and it will be palatable to the hens only if it retains its green color.

The hens will eat more of it if the hay is cut into short lengths, but they will eat a large amount of uncut hay. It has been customary on some farms to feed the leafy scatterings of alfalfa and clover hays that accumulate on the barn floor, indicating that some people have appreciated the value of this feed for a long time.

Poultry Notes

Keep the ventilator at work so that the air will be fresh and pure.

Gather the eggs often and do not let freeze. Market at least once a week during the cold months.

Success in getting a good egg yield depends to a great extent upon the proper selection of the laying stock.

You simply cannot make a first-class meat fowl out of a Leghorn any more than you can produce beef that will top the market from a dairy cow. Leghorns, as a rule, have to be sold to a cheap trade.

If any birds in the flock develop colds, put as much potassium permanganate as will remain on the surface of a dime into a gallon of water and keep this mixture in their drinking water for several days.

Have plenty of ventilation in the poultry houses and let as much sunlight in as is possible, but do not allow drafts to exist.

Put aside a few bales of fourth-cutting alfalfa for the hens to pick at this winter. Do not bother to remove the wires as there will be less waste if bales remain tied.

Fortunately, feeds such as milk, mash, green food and minerals, that produce winter eggs, also help in producing good hatching eggs.

During the winter the hens will need a larger proportion of grain because some of it must be used for body heat.

Sodium fluoride is safe to use on hens to kill lice and seems to be the most generally recommended of all the louse-killing materials.

Lime builds bones, and one glass of milk contains as much lime as a loaf and a half of white bread, or nine potatoes, or five and one-third pounds of beef, or eight eggs.

There is a time in every man's education when he arrives at the conviction that envy is ignorance, that imitation is suicide, that no kernel of nourishing corn can come to him but through his toil bestowed on that plot of ground which is given him to till.—Emerson.

SOME SANDWICHES

The hot sandwiches are always enjoyed on a cold night and one may serve a variety of them.

Toasted Cheese Sandwiches.—Cut white bread one-fourth of an inch thick, spread with mustard butter and sprinkle thickly with cheese slices.

grated. Cover with buttered slices, press together and arrange on a wire toaster. Toast a delicate brown on both sides. Serve with cocoa, tea or coffee.

Here is one that will do for a dessert:

Sunshine Cake Sandwiches With Marshmallow Sauce.—Bake a sunshine cake in an eight by twelve pan and when cold cut into three-inch squares. Split and spread half the squares with the following: Drain free from sirup one can of peeled apricots, press the pulp through a sieve (there should be a cupful of pulp), add one cupful of sugar, the juice of half a lemon, or one half an orange, and the white of one egg; beat all together until the mixture will stand. Boil one cupful of sugar and one-half cupful of water five minutes—do not stir after it begins to boil. Remove from the fire and add one-half pound of marshmallows cut into quarters and beat until melted. Serve at once with the sauce.

Turkey Sandwiches.—Melt four tablespoonfuls of butter in a saucepan. Add four tablespoonfuls of flour, stir until well blended, add a cupful each of hot milk and cream. Season with salt and pepper, celery salt, add one-half cupful of mushrooms, one-half cupful of chopped celery, and two cupfuls of minced turkey. Pour over the toasted slices of bread. Cover with a thin layer of creamed turkey, season and garnish with two stalks of celery for each portion.

Marshmallow Tea Sandwiches.—Brush the sugar from the marshmallows and place them on vanilla wafers, set into a hot oven until plump and soft, remove at once and place another wafer on top of the marshmallow, press lightly and serve at once.

Anchovy and Cottage Cheese Sandwiches.—To one cupful of cottage cheese add two teaspoonfuls of anchovy essence, one-half teaspoonful of paprika and a tablespoonful each of finely chopped chives and parsley; season to taste with salt and moisten with mayonnaise. Spread between slices of rye bread spread with the dressing. Garnish with new onions and serve with coffee.

Tasty Things to Eat.
Salads are always a welcome dish for the majority of menus.

Kidney Bean Salad.—Take one can of beans, two cupfuls each of celery and apple diced, one cupful of dill pickles cut into bits, two tablespoonfuls of chopped pimento with mayonnaise to moisten.

Ambrosia.—Take one cupful of diced orange, grapefruit, pineapple and raisins, cover with shredded carrot and dressing to moisten.

Prunes stuffed with pineapples and peanut butter, arranged on head lettuce and served with French dressing make a delightful combination.

Veal Salad.—Take two cupfuls of finely diced and seasoned cooked veal, add one cupful or more of finely diced celery, one or two sweet pickles finely minced, and a cupful of skinned and seeded white grapes. Mix with any good dressing and serve on lettuce.

Salad Dressing.—Take one teaspoonful of salt, one-half teaspoonful of mustard, three-fourths teaspoonful of sugar, one teaspoonful of flour, two and one-half teaspoonfuls of butter, the yolks of four or two whole eggs, three-fourths of a cupful of milk and one-fourth cupful of lemon juice or vinegar. Melt the butter, add the dry ingredients well mixed together; when bubbling hot add the milk, and when well cooked add the lemon juice which has been beaten with the eggs. Cook over hot water until smooth and thick, stirring constantly. Add cream when serving the dressing.

Carrot Pudding.—One cupful of grated carrot, one cupful of grated potato, one egg, one-half cupful of sugar, one-half cupful of shortening, one-half cupful of raisins, one teaspoonful of soda and one cupful of flour, good measure. Steam one hour. Serve with an egg sauce.

Egg Sauce.—Beat two eggs until light, add one-half cupful of sugar and continue beating until the sugar is dissolved, add one-half cupful each of cream and milk, a pinch of salt, flavoring to taste.

Peach d'Amour.—Fill tall glasses with peach ice cream, add sufficient raspberry juice to color and run down through the cream. Top with whipped cream or plain vanilla ice cream and garnish with a fresh berry or cherry.

Nellie Maxwell