

# Shall We Kill the Calf?

By J. OGDEN ARMOUR, Chairman Food, Fuel and Conservation Committee, Illinois State Council of Defense

There is a calf problem in this country and it has not been solved by the plea to the American housewife to stop buying veal. Nor would a law stopping the butchering of calves present the solution.

More calves were slaughtered during the past year than any previous year. Thousands upon thousands of young animals capable of being developed into good beef at a profit were vealed. Millions of pounds of meat were thereby wasted. Whether the waste was actual or theoretical, this fact stands out and stares us in the face: The present world meat shortage might have been considerably alleviated had a wiser policy in the handling of calves prevailed during the past years.

There are two general kinds of calves and they require totally different treatment. There is no excuse for the slaughter of beef calves and there is no justification for the maturing of all dairy calves. The problem is to raise all beef calves to maturity and to prevent the waste of food by extended feeding of excess dairy calves. It is a waste of food to raise dairy calves that are not to be kept for dairy purposes. There is just as much need for slaughtering excess dairy calves when they reach the veal age as there is for encouraging the farmers to mature their beef calves.

It is difficult to discuss calves without touching on baby beef. Baby beef is economic from every angle. A great many of the beef calves which were sent to the Fort Worth and Kansas City markets during the past year were of the type that would pay if matured as baby beef. They average around three hundred pounds, and in the hands of capable farmers who had the necessary feed available, they could have been made into eight hundred to one thousand pound meat animals before they were two years old and at less cost than three years olds, because young animals will make flesh out of a greater proportion of their feed than will older animals.

## Spring Typhoid

By DR. SAMUEL G. DIXON  
Commissioner of Health of Pennsylvania

The news of the loss of our transport reminds us of the way in which we are to be robbed of our young people during this war and should awaken us, who remain at home,



to the necessity of guarding our lives and protecting ourselves against disasters no less dangerous. From now on typhoid must be carefully watched as an enemy.

Old winter has stored the filth of the season on our hillsides and along the banks of the streams. With the melting of the snow and ice in the spring, all of this filth will be washed into the streams and carried to our waterworks. This will test the filter plants to their capacities, many of which have too small a margin to care for an excessive flow of filth. Break-downs will occur and the people must be prepared to protect themselves by boiling water for domestic purposes upon the first indication of trouble with their local water supplies.

In view of the above, the question ought to arise in the people's minds, with all the money that is being spent in the beautifying of our cities, whether or not it would not be wiser to use this money for the enlarging and improving of the purification plants so that our waters may be safe, and wait a little longer for our boulevards and parkways. We certainly must use all known ways, and where possible, devise new ones, to protect the health of the young population and to conserve what we now have from unnecessary destruction.

### American Soldiers Buried in Special Cemeteries in France, Each Grave Marked

Word having come from Washington that a new organization was being formed, known as the Purple Cross association, a body of undertakers who are anxious to go to France to assume charge of the bodies of the dead, the actual arrangements of the army are worth mentioning, writes a war correspondent.

The new association wishes to be allowed to follow the troops to the front line to receive the body of every man who is killed or dies from natural causes and after embalming it, ship it back to the States. This arrangement is impractical, as it would mean that many ships probably would be needed for this work.

The American expeditionary force has a grave registration service, which is a division in the chief quartermaster's department. At the head of this department is a major of the regular

army, who is responsible for the proper burial of the American soldiers who die in France and for the registration and marking of their graves.

Two officers and 50 men in each division do this work, and these units will be increased later on. Two American cemeteries have already been laid out in France and several smaller ones have been plotted nearer the front. Each grave is marked with an iron marker and in each is deposited the soldier with proper identification. In addition photographs and descriptions of the spot are made and sent to the soldier's relatives at home.

## APPEALS TO ALL TO RAISE CHICKS

In line with the big campaign to conserve food that is being conducted by the food administration, the United States department of agriculture is making a direct appeal to every family to produce food in so far as it can.

J. W. Kinghorne of the federal department of agriculture is in charge of the middle Western states in the government's nationwide campaign to stimulate poultry production, with headquarters in Chicago.

In an interview Mr. Kinghorne made the following statement outlining the nation's needs and the big aid city and suburban dwellers can give in supplying them:

"In hundreds of ammunition plants in various parts of our country skilled mechanics are working day and night, turning out shells to pave the way for democracy.

"Contrast this with the possibility of every city and suburban family that has the available ground establishing

## JUST TO LAUGH

Most Considerate.

"I don't mind lending you this money, Glimpsings, but I'm afraid you won't pay it back."

"My dear and only friend, I insist on your letting me worry about that."

Thought Herself Qualified.

"Whatever induced you to think you were an actress?"

"The reporters alluded to me as one," replied the young lady stiffly, "throughout my testimony in a murder trial."

Striving to Please.

A certain young lady had been put on the program at a concert to "try her out." After her song the audience was "cold," and she did not receive even "a hand." Not discouraged, seemingly, the manager announced:

"Miss Bawl will sing as an encore. If at First You Don't Succeed, Try, Try Again."



another form of munition plant to produce shells filled with a most valuable and nutritious food. In other words, producing eggs.

"The part that the American hen can play in winning this war can be materially increased by the establishment of thousands of backyard poultry plants all over this country. That 'food will win the war' is brought before our attention daily, and the reason why food can and will play such an important part is because it is just as necessary and important as ammunition to obtain ultimate victory.

"That poultry and eggs can be produced more quickly and by a larger number of people than any other form of animal food is the all-important reason why Uncle Sam is making a national effort and a strong appeal to every city and suburban dweller to produce poultry, and especially eggs.

"The equipment for such an enterprise need not be large or costly. A lot 25x30 feet is ample to accommodate a flock of twelve to twenty-five hens, which should produce sufficient eggs for the average family. By building a simply constructed poultry house out of dry goods or piano boxes, and supplementing the regular feeds with table scraps, eggs can be produced at but little cost. Thus the backyard flock will not only help in reducing the cost of living and make possible strictly fresh eggs, but at the same time it will fill a national need as a source of food production."

## Washington's Death Was Caused From Diphtheria According to Physicians

In most histories it is stated that George Washington died from pneumonia or quinsy, but Dr. J. A. Nydegger of the United States public health service sends to the Medical Record a letter written by Dr. Cullen Dick of Alexandria, Va., on January 10, 1900, which shows that "he undoubtedly died of diphtheria."

The letter recounts the circumstances of Washington's last hours, the consultations of the physicians in attendance, of whom Doctor Dick, the writer of the letter, was one, and tells how Dick urged that the sufferer's trachea (windpipe) be cut open so as to permit him to breathe. The other doctors would not consent to this. They had bled their august patient in vain, and would not even give a name to the disease from which he was dying. It appears that Doctor Dick was reluctant to acknowledge that there had been an outbreak of croup in Alexandria, and he would use only the term "inflammatory quinsy" for that with which Washington was afflicted.

Doctor Dick's description of the disease, to which he proposed to give the name "cynanche laryngea," was one of diphtheria; he did not use that word perhaps because it had not yet been invented.

## SAYINGS OF A SAGE

It is awfully hard to generate any respect for a man who wears a lot of rings on his fingers.

Husbands and wives should remember that they married for worse as well as better and act accordingly.

A woman declares that she has the best husband on earth, but that is no sign that she expects to meet him in heaven.

A woman who is satisfied with her neighbor is never satisfied with herself—but who ever saw a woman satisfied with her neighbor?

### One Man Taken In.

Bacon—Whale meat is good to eat, you know.

Egbert—No; really?

"Oh, yes; people have eaten it for ages."

"Do you suppose that's what Jonah was trying to do when he was taken in?"

### Hoped It Would Go.

Redd—Going to the automobile show?

Greene—Oh, yes.

"Are you going alone?"

"Well, I want my car to go if it will."

### Why His Head Is Bandaged.

"John," queried his wife, "if some bold man were to kidnap me, would you offer a reward?"

"Certainly," he responded, "I always reward those who do me a favor."

### His Wife Knew Him.

Congressman-Elect—Bill Smith wants me to get him a job—says that he voted for me.

Wife—And how can such a bone-head expect to hold down a job?



## STATE NEWS IN BRIEF.

John Miller, 26, was instantly killed Tuesday forenoon at camp No. 22 of the Hammond Lumber company, above Mill City. Miller was setting rigging when a snag fell and struck him.

The issues committee of the Treasury department Wednesday notified Representative Sinnott it had authorized the issuance of \$100,000 worth of bonds by the city of Ontario to make water works improvements.

The women of the Red Cross of Westlake, gave a dance in the dining room of the Westlake Hotel March 9. At midnight a lunch was served, after which a cake was sold for \$27.50. The proceeds of the evening totaled \$86.50.

The railway director's office in Washington has requested Senator Chamberlain to procure the full information regarding difficulties being experienced by the Oregon Dairymen's League in moving condensed milk to market.

Quotas of boys which each state is to furnish in the campaign to enlist a Boys' Working Reserve of 250,000 for the farms, was announced by the department of Labor Tuesday night. Wyoming will furnish 1500, Idaho 4000, Washington 15,000 and Oregon 9500.

The crop and labor survey of the farms in Crook and Deschutes counties just completed by County Agricultural Agent R. A. Ward shows, among other interesting things, the splendid manner in which Central Oregon farmers have responded to the Nation's call for increased wheat production.

Mrs. Catherine A. Perkins, well-known pioneer of the Cottage Grove country, died Wednesday afternoon after a short illness which attacked here Tuesday night. Although she had not been well for some time, she had been about the city as usual the day before. The funeral was held Friday.

Two barns on the farm of Mrs. Jennie Walllett, in Benton county, northwest of Albany, were burned Sunday night. Sixteen tons of hay and small quantities of wheat and oats were destroyed. As the barns were 50 feet apart and the fires were discovered in both at the same time, incendiaryism is indicated.

Three golden stars will be the first on the new service flag now being prepared for O. A. C. The big banner, which is sufficiently large for more than 1000 stars, will be dedicated late in April. The golden stars are for men who have given their lives for their country, Gerald Barrett, Norval Carnie and Verne Branland. At the time of dedication a memorial service will be held for members who died in the service.

A stack of protests has been received by the State Highway commission against not completing the full 21 miles of the Pacific Highway between Salem and Aurora, the commission having left three miles immediately north of Salem out of calculation for completion this year, although that part of the project was also approved. It is explained by the department there is not money enough to complete all of the work this summer, and that the action taken has nothing to do with political pull or influence.

The first dipping of all the sheep in the state for tick since the big dip of 1907 is likely to take place this year. State Veterinarian Lytle said recently. A meeting of the Sanitary Livestock board, scheduled for Corvallis, March 22, was postponed until March 28, and will then be held at the Imperial Hotel at Portland. The question of holding the general sheep dipping this year will be decided at the meeting. Under the law the dip is to be an annual affair, but may be suspended in any year by proclamation. Prevalence of ticky sheep is responsible for the move this year.

A committee from the Umatilla County war fund committee has been named to prepare for a patriotic celebration in Pendleton on April 6, the date of the beginning of the third Liberty Loan drive.

Northwestern growers must thin their apples and irrigate them during the coming year, in order to produce larger sizes, was the message taken to Hood River recently by Kenneth McKay, former manager of the Fruit-growers' Exchange, who spent the past winter in the Middle West and South, developing new markets for the Northwestern Fruit Exchange.

Articles incorporating the Western Dredging & Exploration company, with a capital of \$400,000, were filed at the county courthouse in Baker Saturday. The incorporators are T. A. Almstead, Joseph Meksusky and T. L. Hubbard.

All is in readiness for the opening of the Pacific Potato Starch company at Beaverton. With the turning on of electricity Friday the factory began grinding potatoes, but the remainder of the week was spent in making necessary adjustments.

## War Recipes

Cut out the following recipes and paste them in your cook book to help you Hooverize. They have been thoroughly tested by instructors and special lecturers in the department of home economics at the University of Washington.

**Fresh Mackerel Baked in Brown Sauce**—Fresh mackerel is inclined to be rather dry and therefore should be basted frequently while cooking; or should be baked in a sauce. The following method is good: Fresh mackerel, salt, pepper. Baste with 2 tablespoonfuls fat, ¼ cup hot water, 1 teaspoonful lemon juice.

Clean mackerel, removing head and tail. Rub with salt, and sprinkle with pepper. Cook in dripping pan until nearly done, basting occasionally. When almost done, cover with brown sauce and buttered crumbs and bake until crumbs brown.

**Brown Sauce**—Two tablespoonfuls fat, 1 slice onion, 3 tablespoonfuls flour, 2 cups meat stock or water, ¼ teaspoon salt, ¼ teaspoon pepper, 3 drops kitchen bouquet.

Cook onion in fat until slightly brown. Remove onion. Add flour mixed with seasonings and brown flour and butter. Add stock gradually, stirring constantly. Add kitchen bouquet last.

**Baked Red Snapper and Lemon Sauce**—Slices of red snapper 1½ inch thick, salt, pepper, bread crumbs, 2 tablespoonfuls fat, ¼ cup hot water, 1 tablespoonful lemon juice.

Wipe fish dry and rub with salt and pepper. Cover with crumbs and dot with fat. Add a little water and cook until tender (about 30 minutes). Baste with a mixture of fat, hot water, and lemon juice. Remove and serve with

**Lemon Sauce**—3 tablespoonfuls butter, 2 tablespoonfuls flour, 1 cup hot water, yolk of one egg, ¼ teaspoon salt, speck of cayenne.

Melt the butter, stir in the flour and add water gradually. Pour slowly over beaten egg and return to fire until it thickens.

**Broiled Grayfish**—One lb. fresh gray fish, skinned; 1 cup bread crumbs, 1 egg slightly beaten. Marinade: 1 cup vinegar, ¼ cup salad oil, 1 tablespoonful chopped onion, 1 tablespoonful chopped parsley, 4 peppercorns, 4 whole cloves, 2 bay leaves crumbled, ¼ teaspoon thyme, ¼ teaspoon paprika, 1 teaspoon salt.

Put fish for one hour in dressing made of above ingredients, turning several times. Dip in egg, bread crumbs, and then egg; broil under a gas flame until brown.

## NORTHWEST MARKET REPORT

**Wheat**—Bulk basis for No. 1 grade: Hard White—Bluestem, Early Bart, Allen, Galgalus, Martin Amber, \$2.05. Soft White—Palouse bluestem, fortyfold, white valley, Gold Coin, White Russian, \$2.03. White club—Little club, Jenkins club, white hybrids, Sonora, \$2.01. Red Walls—Red Russian, red hybrids, Jones sife, Copel, \$1.98. No. 2 grade, 3c less. No. 3 grade 6c less. Other grades handled by sample.

**Flour**—Patents, \$10. Millfeed—Net mill prices, car lots: Bran, \$30 per ton; shorts, \$32 per ton; middlings, \$39; mixed cars and less than carloads, 50c more; rolled barley, \$66@68; rolled oats, \$66.

**Butter**—Cubes, extras, 51c; prime firsts, 50c. Jobbing prices: Prints, extras, 52c; cartons, 1c extra; butterfat, No. 1, 55c delivered.

**Eggs**—Oregon ranch, current receipts, 35@35½c per dozen; candled, 37c; selects, 39c.

**Poultry**—Roosters, old, 20@22c per pound; stags, 24@26c; springs, 27@28c; broilers, 35c; ducks, 32@35c; geese, 20@21c; turkeys, alive, 26@27c; dressed, 35@37c.

**Veal**—Fancy, 20@20½c per pound.

**Pork**—Fancy, 21@21½c per pound.

**Sack vegetables**—Carrots, \$1.50 per sack; beets, \$1.50 @ 2.00; turnips, \$1.50; parsnips, \$1.50@2.00.

**Potatoes**—Oregon Burbanks, \$1@1.25 per hundred; Yakimas, \$1.50; sweet potatoes, 5@5½c per pound.

**Onions**—Oregon, buying price, \$1.75 per hundred.

**Green Fruits**—Apples, \$1@2.25; pears, \$2.25; cranberries, Eastern, \$17.50 per barrel.

March 21, 1918.

**Cattle**—Med. to choice steers... \$11.00@11.80  
Good to med. steers... 10.00@11.00  
Com. to good steers... 8.50@10.00  
Choice cows and heifers... 9.00@10.00  
Com. to good cows and hf... 8.00@ 9.50  
Canners... 4.25@ 6.25  
Bulls... 5.00@ 9.00  
Calves... 7.50@12.00  
Stockers and feeders... 6.50@ 9.50

**Hogs**—Prime light hogs... \$17.00@17.20  
Prime heavy hogs... 16.75@17.00  
Pigs... 14.75@15.75  
Bulk... 16.90@17.00

**Sheep**—Western lambs... \$15.00@15.50  
Valley lambs... 14.50@15.00  
Yearlings... 13.00@13.50  
Wethers... 12.50@13.00  
Ewes... 9.00@12.00