

Sex Hormones May Reduce Swine Production Problems

Skilled use of sex hormones in hogs offers a possibility of bringing more pork to American dinner tables and of easing the multiple problems of swine production at the same time, according to a report in a national veterinary journal.

Dr. L. M. Hutchings of Purdue university, writing in the Journal of the American Veterinary Medical Association, said this hormone technique was developed by Professors H. H. Cole and E. H. Hughes of the University of California.

Injection of the hormone, equine gonadotropin, into sows after the fortieth day of lactation shortened as much as two to four weeks the period between successive farrowings, Dr. Hutchings stated.

In addition to shortening the farrowing season, use of the hormone would allow greater lifetime production per breeding animal—at least one extra litter per sow—provided farmers could adjust their feeding and management schedules to meet the stepped-up production program.

Effectiveness of the hormone is attributed to its marked stimulating action on the ovaries. In the hands of experts, it was over 95 per cent efficient in bringing about desired results, the writer said.

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to relieve coughs—aching muscles!
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NATURE'S REMEDY (NR) TABLETS—A purely vegetable laxative to relieve constipation without the usual griping, sickening, perturbing sensations, and does not cause a rash. Try NR—you will see the difference. Uncoated or candy coated—their action is dependable, thorough, yet gentle as millions of NR's have proved. Get a 25c box and use as directed.

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Are you going through the functional "middle age" period peculiar to women (38 to 52 yrs.)? Does this make you suffer from hot flashes, feel so nervous, highstrung, tired? Then do try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Pinkham's Compound also has what Doctors call a "stomachic" tonic effect!
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WNU-13 (2-4)

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Company Improves Side Delivery Rake

Completely Engineered For Power Operations

A new side-delivery rake, engineered from the ground up for power take-off raking and tedding, and completely designed for mechanized farming is now in production.

Manufacturers declare that a "history of the side-delivery rake, which is the machine you see piling up long rows of hay, straw and other crops for baling, shows that there has been little or no change in the machine since the advent of the tractor. It is the first all-new rake in 50 years."

Exclusive features of the rake are the floating reel and basket which permits use of the full length of the 64 pairs of raking teeth at all times and a positive chain pitch control which changes the angle of the teeth for different raking conditions.

Two speeds forward and one speed for tedding, or reverse raking, permit the operation of the



First change in the mechanized side-delivery farm rake since the advent of the tractor is shown here. It has been engineered anew from the ground up and has floating reel and basket.

rake at high tractor speeds. The four-bar reel is V-belt powered from the chain-driven power take-off.

The rake is this manufacturer's third contribution toward complete mechanization of haymaking. A first one-man, twine-tying pick-up and baler produced commercially, and the new field bale loader already have cut huge chunks from the farmer's haymaking schedule.



Support for Bossy
This scantily-clad bovine beauty attracted wolf whistles at the second annual National Farm show in Chicago by appearing in a newly designed udder support. The novel "unmentionable" is said by the manufacturer to increase a cow's milk yield by 35 per cent.

New Animal Repellent Will Lessen Free Meals

Animal wildlife will find free lunches fewer and farther between next year. A new product developed by the B. F. Goodrich chemical company and tested by the state of Maine fish and game department at its Swan Island wildlife refuge, may be just what farmers have been seeking.

At Swan Island, the new material has been sprayed on leafy crops by biologists who observe that it will not wash off and that a deer, after nipping at the treated leaves, will turn up his nose at future free meals. Certain types of insects also are discouraged by the action of the repellent, researchers revealed.

Crop damage by raiding wild deer runs in excess of \$150,000 annually in some districts of Maine and amounts to millions nationally. The search for satisfactory repellents has been a major project.

Beef Cattle Reported Liking Citrus Molasses

Beef cattle really go for citrus molasses.

Cattle having access to this feed not only have shown no hesitation about lapping it up from troughs, but have seemed to prefer it.

Cattlemen, feeding the molasses are using a combination of trough and drum molasses for making the material available to their animals. The trough used is 30 inches wide and about 12 feet long.



Like melted cheese and creamy potatoes? They'll be even better when you add some flavor to them with celery, onions and frankfurters and place in potato shells to serve for a supper or lunch.

Winter Vegetables Need Pepped-Up Seasonings For More Meal Appeal

ARE YOU LACKING ideas for the preparation of winter vegetables? Glance through this column for really solid inspiration for I've packed it full of practical ideas and suggestions which you're certain to find helpful.

It's true that we don't have as many vegetables during these cool months as during the summer, but this is the time to dress and glamorize what you have with interesting seasonings as well as different methods of cookery.

Boiling all of them just for the sake of interest and you'll save vitamins as well. Bring out the herbs and sauces to add new flavors to common vegetables. Make appetizing color and texture combinations and see how the family eats them up!

Here's a new way with carrots, good to use when you have an oven meal:

Baked Carrots (Serves 8)
18 small carrots
1/2 cup butter
1/2 cup sugar
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup boiling water

Scrape or pare carrots and place in a casserole. Cream butter, sugar and cinnamon together; add water and blend. Pour over carrots and bake in a moderate (350 degree) oven for one and one-half hours.

Spiced Red Cabbage (Serves 6 to 8)
2 tablespoons mixed spices
3 quarts water
1 teaspoon salt
2 pounds red cabbage, shredded
4 tablespoons brown sugar
4 tablespoons vinegar
3 tablespoons butter

Place spices in a small cheese-cloth bag. Heat water and salt to boiling, add cabbage and spices and cook 30 minutes. Drain. Dissolve sugar in vinegar, add butter and combine with cabbage.

In place of plain vinegar in the above recipe, you may use basil vinegar for an interesting variation.

HERE'S A COLORFUL vegetable dish which will be a delight to bring to the table. Inexpensive tomato sauce comes in a can, ready to heat and pour over the vegetable.

***Cauliflower With Tomato Sauce (Serves 6)**
1 medium head cauliflower
1 8-ounce can tomato sauce
2 tablespoons butter or substitute
4 tablespoons grated cheese

Soak cauliflower in cold, salted water for 15 minutes. Drain. Place in a large pan of rapidly boiling salted water. Cook, covered, for 20 to 25 minutes, or until cauliflower is tender.

Drain. Place cauliflower in baking dish. Cover top with canned tomato sauce. Dot with butter and sprinkle with cheese. Bake in a moderate (350 degree) oven for 15 minutes.

***Wax Beans O'Brien (Serves 6 to 8)**
6 tablespoons chopped pimiento
6 tablespoons chopped onion
4 tablespoons fat
1/2 teaspoon salt
4 cups cooked wax beans
1/2 cup water

Cook pimiento and onion in fat for two to three minutes. Add salt and

LYNN SAYS: Use These Hints to Make Vegetables Appetizing

Hollow out the halves of eggplant. Stuff the shells with a combination of cooked eggplant mixed with sauteed mushrooms, onion and cream sauce. Cover with crumbs and bake in a casserole in a hot (400° F.) oven for 20 minutes.

Onions may be hollowed out and filled with mushrooms and cheese sauce, then baked in a covered casserole in a moderate oven for an hour.

LYNN CHAMBERS' MENU

Braised Pork Shoulder
*Wax Beans O'Brien
*Cauliflower with Tomato Sauce
Molded Cabbage-Grapefruit Salad
Hot Biscuits Jam Beverage
Orange Chiffon Pie
*Recipe Given

beans and cook five minutes longer. Add water and heat to boiling.

THERE ARE MORE than creamy potatoes to the following recipe. With the additional ingredients used to glorify them, you may use them for a light lunch or supper.

Stuffed Idaho Surprises (Serves 6)
3 Idaho potatoes, baked
6 frankfurters, diced
1 cup diced celery
1 small onion
2 to 3 tablespoons shortening
1/2 pound quick-melting cheese

Saute the frankfurters, celery and onion in shortening; add a little water and steam until celery is done. Allow water to evaporate. Cut baked potatoes lengthwise and remove potato from skin. Mash the potato, adding seasoning and milk until they are creamy and smooth. Fill potato shell with frankfurter mixture; then a thin slice of cheese and top with the mashed potato. Place in a moderate (350 degree) oven until tops are lightly browned, about 15 to 20 minutes.

Escalloped Spinach (Serves 10)

2 eggs, well beaten
2 cups milk
2 cups cracker crumbs
4 tablespoons melted butter
1/2 teaspoon salt
2 cups cooked spinach

Mix all ingredients thoroughly, reserving about 1/2 cup of buttered crumbs for the top. Place in a buttered casserole and cover with crumbs. Bake in a slow oven (325 degree) until crumbs are browned and the mixture is set in the center, about 35 minutes.

French-Fried Cauliflower (Serves 6 to 8)

4 1/2 cups cooked cauliflower
2 eggs, slightly beaten
1 cup dry bread crumbs

Dip cauliflower into slightly beaten eggs, roll in bread crumbs and let stand at least one-half hour.



Cauliflower will look prettier and taste better when you serve it with canned tomato sauce and a bit of Parmesan cheese as a pep-up touch. This may also be used as an idea for a vegetable platter, adding green beans or peas to surround the cauliflower.

Fry in deep, hot fat (350 degree) until brown. Drain on absorbent paper.

Broccoli Souffle (Serves 6)

3 eggs, separated
1/2 cup hot, thick white sauce
1 cup chopped, cooked broccoli
2 tablespoons grated Parmesan cheese

Beat egg yolks and add to white sauce. Add broccoli and cheese. Fold in stiffly beaten egg whites. Pour into a buttered baking dish and bake in a moderate (350 degree) oven for 50 minutes. Serve with cheese sauce: make two cups thick white sauce with three tablespoons butter, three tablespoons flour and two cups milk. Season with one-half teaspoon salt, one-eighth teaspoon pepper and add one-half cup grated American cheese. Cook in double boiler until cheese melts.

Fried Brussels Sprouts (Serves 6)

1 onion, chopped
3 tablespoons butter
4 cups cooked Brussels Sprouts

Cook onion in butter until tender, add sprouts and toss gently until heated thoroughly.

Beets will be zippy if you cut cooked beets into thin strips and heat with 1/2 cup top milk, 2 1/2 teaspoons horseradish and 1 teaspoon salt.

Cauliflower leaves should not be discarded. Cook, covered for 15 minutes and add them to white sauce.

Wax beans will be appetizing when served with toasted, slivered almonds.

Chives or mint, chopped and added to melted butter will do flavor-some things to cooked carrots.

NEEDLECRAFT PATTERNS

Crochet These Little Doilies



7151

THREE little doilies! Just see how easy they are to crochet. One is pineapple design, one fern, one is pretty flower-petals!

Quick, order now and have these ready for gifts. Pattern 7151; crochet directions for three.

Household Hints

Always remember that dark colors are slimming and a dark skirt will minimize large hips.

Pieces cut from an old felt hat or slippers and glued to the bottom of table legs will help prevent scratch marks on kitchen linoleum.

You can improvise shoulder covers to hang over dresses, in the closet with old pillow cases. Just make a slit in the closed end and slip over the hanger.

Save the peels of oranges and tangerines, dry them in the oven and store in glass jars. They give puddings and custards a delicious flavor.

To line cake pans easily with wax paper, grease pan lightly, cover with a piece of waxed paper and insert another pan identical or nearly so. Trim off the edges.

In sewing braid or rick-rack on any kind of fabric, use scotch tape to hold firmly in place. When the machine work is done, simply peel off the tape.

Many people believe breakfast just isn't breakfast without a bowl of steaming hot cereal every morning. Dried fruits added to the cereal while it cooks gives it a most pleasant flavor.

To save frosting a butter cake, sprinkle the batter with finely chopped filberts before baking; do not use on sponge type cakes since the batter is not heavy enough to hold the nuts and they will sink to the bottom.

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2 tablespoons 1 cup sifted shortening flour
1/2 cup sugar 2 1/2 teaspoons or molasses baking powder
1 egg 1/2 teaspoon salt
1 cup Kellogg's All-Bran 1/2 teaspoon salt
1/2 cup milk 1/2 cup raisins
Blend shortening and sugar thoroughly; add egg and beat well. Stir in Kellogg's All-Bran and milk. Let soak until most of moisture is taken up. Sift flour with baking powder and salt; stir in raisins. Add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full. Bake in a moderately hot oven (400° F.) 25 to 30 minutes. Make 9 marvelous muffins.

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