

## MODERN BARN FOR DAIRY HERD

Building Is Weather-Tight and Well Ventilated.

PROVIDES AMPLE SUNSHINE

Structure 36 by 116 Feet Accommodates 42 Milkers, Their Calves and Winter's Supply of Feed for Animals.

By WILLIAM A. RADFORD.

William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the art of building work on the farm, for readers of this paper. On account of wide experience as Editor, Author and manufacturer, he is, without doubt, the best authority on all these subjects. Read all inquiries to William A. Radford, No. 127 Prairie avenue, Chicago, and only inclose two-cent stamp for 7.

Conservation of labor on the farm is one of the modern farmer's greatest aims. Farm labor has followed the labor upward in cost, and a majority of farmers are having considerable difficulty in getting sufficient help, at the present high wages. The very nature of dairy farming makes it especially difficult for the farmer of comparatively large herds to secure help. Caring for the herd, work that is done in the early morning and in the evening, and the average of the modern farm helper to look the long hours required makes necessary that those in the dairy industry use all the labor-saving methods that the prosperous dairy farmer can devise.

Most of the work on the dairy farm is performed in the barn. Consequently

are the litter alleys, the gutters sunk into the concrete floor extending the length of the building and are connected with floor drains, which permits the flushing with water of the alley.

Sunshine, which is a great aid in keeping the cow stable sanitary is admitted through the windows. Foul air ducts are located in the walls of the stable and fresh-air inlets are installed near the stable ceiling. Thus does the modern barn provide means of keeping the cows supplied with fresh air and the stable purged of the foul air and animal dampness that in the old-fashioned barn endangered the health of the animals.

The stall equipment is of steel. This includes the stall partitions, the stanchions, and the manger partitions. At each stall head is an individual drinking cup, connected with a pressure water system. Cleverly devised valves that are operated by noses of the animals as they start to drink turn on the water and then shut it off as the cows raise their heads.

Probably the most valuable, from a labor-saving standpoint, piece of barn equipment is the overhead carrier. While a carrier track is not indicated on the plan shown, most barns are equipped with them. The track extends over both the feeding and litter alleys, and runs to the silo, and to the manure piles at the back of the barn. Many dairy farmers have their milk houses located near the barn and extend the carrier track to the loading platform, thus providing a mechanical means of carrying the milk to the storage house.

Practically every barn built these days is 36 feet wide, architects having found that this standard size provides room for a double row of stalls, the feeding alley and the litter alleys. A wider barn is a waste of money; a smaller barn does not provide sufficient space.

In such a barn as this the dairy farmer can get the work of caring for

## Established Modes in Afternoon Frocks



IF BUT one afternoon frock might be allowed in a wardrobe, we would find most women selecting black or dark blue satin as the material for making it. Every experienced woman knows a frock of this kind to be the most useful thing in her possession, and every year designers interpret the new styles in a variety of ways, using plain black or blue satin with the certain knowledge that the frocks will please. Foulards in black or dark color with white figures or in other color combinations which have been selected for illustration here, are both good examples of afternoon frocks made in these popular fabrics, and each has something new to recommend it. The black has a body cut in kimono style with round neck and short sleeves. The skirt is set onto this body with a wide tuck and is gathered at the hips where it is shaped

into a deep curve. The new feature in this frock is the deep border at the bottom of the skirt of a machine-made smocking. The same smocking makes the cuffs. A narrow frill of fine lace at the neck and a girdle of heavy silk cord, ending in a long and handsome tassel, measure up to the quality of the dress.

The foulard dress appears to be made with a tunic, but close inspection reveals that a wide, ungathered flounce of georgette crepe and a side drape make the illusion of a tunic where there is none. The bodice is made of blue georgette over white, with drapery of foulard extending over the shoulders. At the neck and sleeves the white crepe is extended beyond the blue, making a becoming finish. There is a wide, plain girdle ending in three flat loops at the left side, made of the foulard.

## FIND A BECOMING HAT



EVERY woman may go to the millinery shop determined to find a hat that adds at least 20 per cent to her attractiveness, for such a hat is to be found there. There is so great a variety of shapes and such diversity of styles that it is not hard to follow the advice conveyed by that reliable old millinery adage which says a woman should look better with her hat than without it. She may choose between hats large, small and medium in size, all good style, in endless variety of shapes and materials and having the advantage of real beauty in their lines. If the head is an average size it will not be hard to find a becoming shape, but, if it is either larger or smaller than the average, a hat must be made to fit it, for this is the most essential thing in the matter of becomingness.

There are quite a number of little hats with veils of net or lace playing the most important part in their adornment. Usually the veils are very brief affairs draped cleverly on shapes along with flowers. They are wonderfully becoming. In a few models the veil falls from the front of the hat just far enough to cover the eyes and

is longer but not very long at the back. On spring and summer millinery flowers, grains, grasses and grapes are featured and many have streamers of silk or velvet ribbon. An example of these pretty trimmings—a revival of times gone by in the styles, appears in the hat of lisse braid with its sash of moire ribbon and clusters of flowers and grapes with wheat and grass among them. Among the hats for midsummer there are many black ones of hair braid and malines or lace. Some of them have very wide brims and collars of velvet ribbon with a single long sash end. Sometimes two or three very long-stemmed roses droop over the brim edge toward the back, and in other models a variety of flowers posed flat on the brim, show through the transparent fabric. A lovely hat of hair braid and malines shown in the picture is all-black with airy gaura feathers springing up about the crown.

Julia Bottomly

## USE CORN MEAL FOR FOUNDATION

Several Other Good Ways of Using It Besides Cereal for Breakfast.

### SOME EXCELLENT RECIPES

Dishes Which Were Common Fifty Years Ago Are Worth of Attention of Present Day Cooks—Protein Lacks Tenacity.

(Prepared by the United States Department of Agriculture.)

Although corn meal is now used chiefly as a breakfast cereal or in the form of bread, yet there are many other ways of using it to advantage. The particles of corn meal when mixed with water do not tend to stick together and form an elastic dough as wheat flour does. This is because the protein of corn is lacking in tenacity allowing the somewhat granular particles of meal to separate. While this is a disadvantage for some uses, like bread making, it is an advantage in making waffles or griddle cakes, as it renders them very tender. Some recipes for the use of corn meal recommended by the home-economics kitchen of the United States department of agriculture follow:

**Corn Meal and Wheat Waffles.**  
1½ cups water 1¼ tablespoons baking powder  
½ cup white corn meal 1½ teaspoons salt  
1½ cups milk Yolks 2 eggs  
2 cups wheat flour Whites 2 eggs  
3 tablespoons sugar 2 tablespoons melted butter

Cook the meal in boiling water 20 minutes; add milk, dry ingredients mixed and sifted, yolks of eggs well beaten, butter, and whites of eggs

### PROFICIENCY IN KITCHEN

Arrange your kitchen equipment so that it will give you the most help and take the least work.

Choose things easy to clean and care for. Try to locate the stove, sink, work table, and storage places so there will be no unnecessary steps in moving from one to the other.

Have good light where you work the most. Adjust sink and work table to the height most comfortable for the person who uses them.

Group your utensils so that you can reach them easily. Put those most frequently used in the most convenient places. Small ones may be hung on little hooks fastened to the wall or the edge of a shelf.

Group them near the places in which they are most used and put those used together near each other.

Get rid of useless things.

then add most of the cheese and cook 10 minutes more, or until the cheese is melted. Add one-half cupful of milk and cook a few minutes. Pour into a greased baking dish. Brown in the oven. This dish is improved by grating a little hard cheese over the top just before it is baked. A good supper or lunch dish.

This pudding can be cut into slices when cold and fried. This serves four to six people.

**Indian Meal Doughnuts.**  
¾ cup milk 2 eggs well beaten  
1¼ cups very fine white corn meal 1 teaspoon cinnamon  
1½ cups wheat flour 2 teaspoons baking powder  
¾ cup butter 1 level teaspoon salt  
¾ cup sugar

Put milk and meal into a double boiler and heat together for about 10 minutes. Add the butter and sugar to the meal. Sift together the wheat



Corn Meal Recipes Tested by Federal Specialists.

beaten off. Cook on greased waffle iron. These waffles are considered by most people better than those made with wheat flour only.

**Corn Meal Puffs.**  
1 pint milk 4 eggs  
1-3 cup corn meal Grated nutmeg (if 4 tablespoons sugar desired)  
½ teaspoon salt

Cook the milk and meal together 15 minutes; add the salt and sugar. When cool add the eggs well beaten. Bake in cups. Serve with stewed fruit or jam. This serves six people.

**Cheese Pudding.**  
1 quart boiling water ½ pound yellow corn meal  
1 tablespoon salt ½ pound cheese  
½ cup milk

Into the boiling salted water pour the corn meal slowly, stirring constantly, and allow to boil 10 minutes;

flour, baking powder, cinnamon, and salt. Add these and the eggs to the meal. Roll out on a well-floured board; cut into the desired shapes; fry in deep fat; drain and roll in powdered sugar.

**Corn Meal and Fig Pudding.**  
1 cup corn meal 1 cup finely chopped figs  
1 cup molasses 1 egg  
6 cups milk (or 4 of 2 eggs milk and 2 of 1 teaspoon salt cream)

Cook the corn meal with 4 cupfuls of milk, add the molasses, figs, and salt. When the mixture is cold, add the eggs well beaten. Pour into a buttered pudding dish and bake in a moderate oven for 3 hours or more. When partly cooked add the remainder of the milk without stirring the pudding. The whites of the eggs may be saved and used as a meringue for the top. This serves 8 or 10 people.

### BAKED OKRA IS TASTY DISH

Alternate Layers of Rice, Okra and Tomatoes and Then Baked Is Excellent.

Place a thin layer of rice in a baking dish, add a layer of sliced okra, then a layer of tomatoes; add salt, pepper, a little curry powder, a small lump of butter. Repeat with alternate layers of rice, okra and tomatoes until the dish is filled. Cover and bake in the oven until the rice is thoroughly cooked. Remove, cover and brown on top. Serve in a baking dish. The rice should be washed in cold water before using, and the okra pods and tomatoes washed and sliced rather thinly.

### KEEP PUMPKINS AND SQUASH

Vegetables Must Be Thoroughly Dried and Placed on Shelf, Well Separated.

Pumpkins and squashes must be thoroughly dried and ripened to keep well. They should be dried from time to time with a cloth and kept, not on a cellar floor, but on a shelf and well separated from each other.

### USE OF SUMMER VEGETABLES

They Should Be Cooked as Soon After Being Gathered as Possible to Hold the Flavor.

Cook summer vegetables as soon after they are gathered as possible, in order to preserve the flavor. If they must be kept over, keep in the ice box or some other cool place.

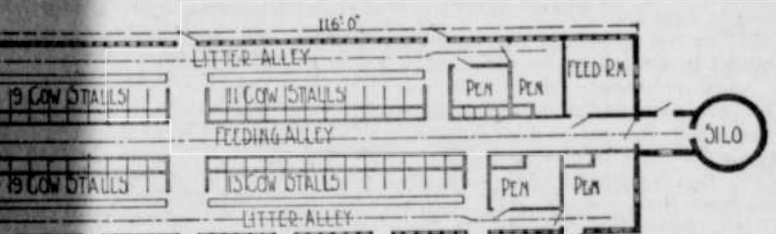
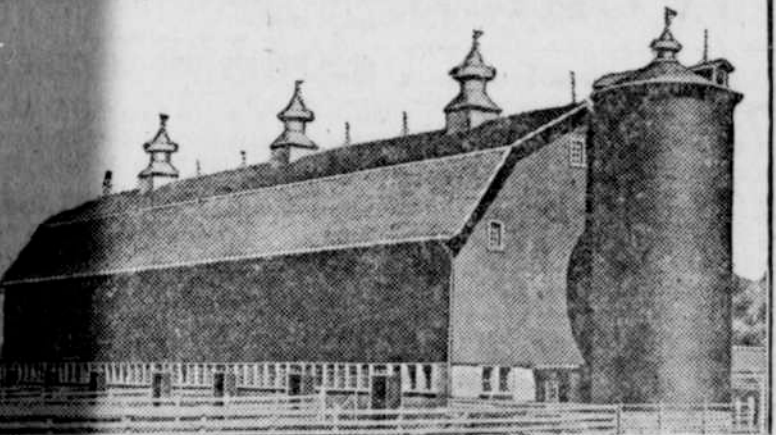
Let wilted vegetables soak in cold water to freshen them. If vegetables must stand after paring, cover with cold water to prevent wilting and discoloration.

## Household Questions

Apricots and prunes cooked together are an agreeable change.

Coffee grounds have no value whatever and should never be used a second time.

Hot pressed water-color paper can be used instead of parchment for candle shades.



Modern barns are planned and equipped so as to make the work easy. Overhead carriers transport food to the mangers, and carry out the litter; individual drinking bowls, one for each two stalls, do away with the work of watering the animals. Concrete floors, with gutters at the rear of each stall, provide means of cleaning the barn by water under pressure.

Couple these conveniences with milking machines, and more than half the labor formerly required to take care of the dairy cows and their products is eliminated.

Experienced farm building architects have learned many things about planning dairy barns during the last few years, and the dairyman who builds from these carefully drawn plans gets not only a place in which the work can be done efficiently, but gets a winter home for his herd that keeps them warm, healthy and productive. These are advantages that appeal to the progressive business farmer, for, in the end, they mean decreased costs of production and increased profits.

In the accompanying illustration is shown a modern dairy barn of good size and the silo, which is a most valuable feed reservoir. This barn is what is known as a "gambrel roof barn," of plank frame construction. The barn sits on a concrete foundation, the walls of which form the dairy stable. It is 36 feet wide and 116 feet long and provides stalls for 42 milkers, pens for their calves and box stalls for the bull, if the owner has a sire for his herd. Above the stable is now space for sufficient roughage to carry this number of animals through the winter, while the silo provided storage for the fresh feed the animals need to continue a maximum production of milk through the cold months.

This is a weather-tight, well-ventilated structure. The stable floor, it will be noticed is well lighted by the almost continuous row of windows in the side walls. On the roof are ventilators, which are connected with small air shafts in the side walls and which draw the impure air out of the stable.

How the four blocks of stalls are arranged and the location of the pens for the calves are shown on the floor plan that accompanies the exterior view. The stalls all face a feeding alley extending through the center of the barn. At the rear of the stalls

his animals done quickly and with less help. The animals will be kept healthy and still produce the maximum amount of milk. These two advantages save the farmer money in cutting down the number of men and for a like reason makes his year's work more profitable and satisfactory.

### THOREAU'S GIFTS WERE MANY

Apart From His Wonderful Knowledge of Nature, There Were Few Things He Could Not Do.

Thoreau . . . could guide him self about the woods on the darkest night by the touch of his feet. He could pick up at once an exact dozen pencils by the feeling, pace distances with accuracy, and gauge cubic contents by the eye. . . . His knowledge of nature was so complete and curious that he could have told the time of year, within a day or so, by the aspects of the plants. In his dealings with animals, he was the original of Hawthorne's Donatello. He pulled the woodchuck out of its hole by the tail; the hunted fox came to him for protection; wild squirrels have been seen to nestle in his waistcoat; he would thrust his arm into a pond and bring forth a bright, panting fish, lying undiscovered in the palm of his hand. There were few things that he could do so. He could make a house, a boat, a pencil, or a book. He was a surveyor, a scholar, a natural historian. He could run, walk, climb, skate, swim, and manage a boat. The smallest occasion served to display his physical accomplishment; and a manufacturer, from merely observing his dexterity with the window of a railway carriage, offered him a situation on the spot.—From "Familiar Studies of Men and Books," R. L. Stevenson.

### Triumph of the Dunce.

Wordsworth, one of the greatest poets of the last century, was an extremely dull scholar, and by his own experience went a long way towards disproving one of his most famous lines, "The child is father to the man."

Thomas Chatterton, the wonderful boy-poet, returned from school one day with the message, "Your son is a fool of whom nothing can be made."

Robert Burns, Scotland's greatest poet, was a dunce at school, yet in his career he poured forth song after song of emotional tenderness which made him immortal.