Why Peoplo Do Not Eat Mutton

One of the biggest reasons why people don't eat more mutton is because so many sheep men send ram lambs to market. Meat-eating people would soon discriminate against pork if male pigs were sent to market without being castrated, or if castrated after the pigs matured. And they would discriminate against beef if bulls were sent to market for meat. Who would blame them?

If every sheep raiser would castrate his lambs, more people would eat mutton. Also, the sheep raisers would receive more than lambs. So, there would be a greater demand, and a better price to the producer; it's as broad as it is long.

Lambs should be castrated when three weeks old. The operation is very simple—merely cut off the lower half-inch of the scrotum and pull out the testicles. Experts say it is not necessary to use disinfectants on the hands, if fingers and instruments are clean before doing the work.

Dock the lambs at the same time. The best method is to sear off the tails with hot pinchers; this method prevents bleeding. Remove the tail about an inch from the body. A sharp knife can also be used for docking.

Good Morning, Mr. Mocking Bird

Good-morning, Mr. Mocking-Bird,
Your own good-morning, sir, to you!"
There never was ,upon my word,
A single song so true.

Yet I am told you pilfer songs,
Yes ,any song you chance to hear,
And never doubt if it belongs
To you, you buccaneer.

But tell me, sir, if I am deft
At adding songs to my own store,
And yet if all the songs are left
Just as they were before.

And if I fly about and love
Beauty as any bird has life,
The song of whip-poor-will and dove
And thrush—am I a thief?

Of course, dear sir, you never heard
Song, a single song, so true!"
Good-morning, Mr. Mocking-Bird.
"Good-morning, sir, to you!"

Whittier Bynner.

Musk for Perfuming

The musk of commerce comes, for the greater part, from Tachienl, a town in China, that is known as the "Gateway of Tibet." Three thousand pounds of this odoriferous substance are exported annually. The bulk of it goes to France, where it is used in manufacturing perfumery. Musk is an essential ingredient of almost all perfumes. Musk has certain radioactive properties that cause the odor of the perfume to be carried through the air in a very extraordinary way. The radioactive property of musk affects the natives who carry it to market very strangely. If a package of musk is held close to the body for any length of time, it produces sores that are similar to those caused by pure radium.

For Bride's Mother

Young people, if possible, should live by themselves even if it means discomforts. The rigid economy and self-denial which must be practiced ought to strengthen character and lay a foundation for domestic bliss.

But do not "down" mother-in-law! Many of them are sweet, kind and loving and the home has been made very happy with the son and his wife. It all depends on the dispositions of those who live together—as much on the younger woman as on the elder.

As a rule, however, if you must live with one parent, choose the bride's mother, who has always given her daughter love and counsel and will continue to do so. Taking it all in all, there will be more harmony. This opinion is based on observation.

Important Question

"It's a fine piano," said Jones, in a hurry to sell it before his wife returned home. It has an 88-note player."

"Uh-huh," commented the prospective customer, "and how many of these notes have been paid?"—Kansas City Star.

VALUABLE BOOK

"What have you there?

"A booklet entitled 'How to Save.'"

"Is it worth while?"

"Well, it contains a fine picture of old Ben Franklin, the original thrift expert."

The Furrow

News and Views About the Farm

Sows that will farrow late spring pigs should be kept in good condition. Here are some rations suggested by the Ohio State University.

1. Corn, one part; skim-milk, six parts.

2. Corn, two parts; shorts, three parts.

3. Corn, one part; middlings, two parts; oats, one part. Add five per cent oil meal to this mixture.

4. Barley and oats in equal parts; mix with three pounds of skim-milk per pound of grain mixture.

7. Corn, five parts; oats, two parts, oil meal, one part.

8. Corn, eight parts; tankage, one part.

Pasture for the sow and her litter will be necessary later on. There are various crops that can be used—alfalfa, rape, soy beans, etc. Many Indians, swine growers, sow oats and rape together for hog pasture. The rate of seeding is from six to eight pecks of oats and four to five pounds of Dwarf Essex rape per acre, the seed-bed is prepared the same as for oats to be harvested for grain, and the crop is planted as soon as the soil and weather conditions allow.

With good growing weather this combination is ready to graze a month or six weeks after sowing, or when the oats are from four to six inches high. An acre of good oats and rape forage will supply pasture for from twelve to fifteen mature hogs. The oats come on more rapidly than the rape and are eaten off first. Until the oats begin to head, they furnish pasture which the hogs like. By this time the rape has grown large enough to supply lots of pasture.

Three or four pounds of alsike clover per acre is sometimes seeded with the amounts of oats and rape as given above. The alsike comes on after the rape, supplying late summer and fall forage.

Hints on the Preparation of Fish

Fish is so plentiful, and—compared to meat which it equals in food value—so cheap, that it is a pity that in so many families fish should not be cooked with especial care, nor served daintily. These families regard fish as a sort of makeshift to be resorted to only once a week or even less frequently.

Fish has many things in its favor in addition to its being a first aid to cutting down food costs. It can be prepared more quickly than meat, there is less waste per pound, and it can be served in more ways. Fish can be cooked, baked, broiled, stuffed and can be served cold as a salad, either by itself or in combination with vegetables.

Above all things, fish must be fresh and should be dressed as soon after removed from the water as possible. Wash the fish and rub the inside with salt. If the fish is frozen, place it in cold water for a few minutes. Salt fish should be soaked in cold water, to which has been added a little vinegar. Vinegar poured over fresh fish will help to make the scales come off more easily, and if the fish is to be boiled one-half cupful of vinegar added to the water in which it is cooked will greatly improve the flavor.

To prepare a fish for broiling, cut off the head and tail and split down the back. Remove the backbone, scrape the inside of fish and wipe with a damp cloth. Grease a double broiler, place the fish on it with the flesh side down, and place over a clear fire. Broil until both sides are brown, place on a hot dish, sprinkle with salt and pepper, spread with butter and serve garnished with parsley or thin slices of lemon. Halibut, salmon, mackrel broil well, but fish containing less fat are not suitable for broiling, as they dry too much.

To bake fish secure those that weigh not more than three or four pounds apiece. Cover with two sliced onions and a sprinkling of lemon juice, then cover and set aside for one hour. Pour 1 tablespoonful of melted butter over the fish, place some thin slices of pork on the bottom of the pan and a few on top of the fish, and bake for 45 minutes. Serve garnished with parsley.

Fish may be lightly sauted in the frying pan or fried in deep fat like croquettes or crullers. The quickest way, however, is to heat a frying pan, place fat in it, and when the fat is hot to boiling point, cook the slices of fish in it—if it is a large fish, sliced, or if a small fish, like smelts or flounder, it can be fried whole. They should first be dipped in flour lightly and seasoned with salt and pepper, then placed in the hot frying pan and browned on both sides.

To boil fish, place the cleaned fish in a cheese cloth bag, and place in boiling salted water. There should be enough water to keep the fish just covered; and if a large fish is used three tablespoonfuls of vinegar may be added to the water. Keep the water at boiling point, and allow about six minutes for each pound of fish. When ready, serve with hot melted butter to which a few drops of lemon juice have been added, and garnish with slices of hard-boiled eggs.

If fish is cooked frequently it will pay to purchase one of the fish boilers that are on the market, as this will make it easier to handle the cooked fish, and with less chance of breaking it while removing for serving.

His Identity

"A collector of antiques, eh?" said Slowpeigh. "What do you want of me?"

"I came to collect that little bill," returned the hard-eyed man, "that you have been owing Easy & Good for so long."—Exchange.

They're all about town—the suburbs.

Financial Notes

Recently a party of Philadelphia and New York financiers made an inspection of the plant of the Rex Seal Products Company at Brown's-Mills-in-the-Pines, New Jersey. The visit was concluded with a dinner at the Pig 'N Whistle Inn.

Everybody in the party expressed considerable enthusiasm over the quality and flavor of the company's products and also spoke in a favorable vein of the future prospects of the company.

Its location and surroundings were stated as ideal, while the company's magnificent plant of modern concrete and brick construction was the recipient of considerable praise.

It was also generally agreed that superior quality and flavor of the company's various drinks can be traced directly to the natural spring water used in their manufacture. Water is drawn from an artesian well but a few feet from the main building. This water has been pronounced by chemists as chemically pure and in itself a healthful drink.

Messrs. Koontz & Company, of New York and Philadelphia, members of the Consolidated Stock Exchange of New York, are handling the financial arrangements.

Lofty Asparagus

They were very young and very happy, and very foolish and very newly wed. And they had a garden.

"Angeline, darling," said the youthful husband, "as I was passing through the garden I saw some asparagus ready for cooking. Perhaps you'd like to go and gather the first fruit of the season yourself?"

She would love to, but she wasn't expert in horticulture, and didn't want to let on. If she went alone she might commit some egregious blunder.

"I tell you what, Edwin," exclaimed the girl wife enthusiastically, we'll go out together. You shall pluck and I will hold the ladder."—Pittsburg Chronicle-Telegraph.

Kept in Ignorance

It has been the inflexible custom in the imperial family of Japan to withhold all newspapers and magazines from its members until they attain their eighteenth year; but the rule was waved in the case of Hirohito, the present crown prince.

"I suppose a 'coloratura' soprano is one who sings for the long green."

"Yes, and who won't pipe a note till she sees the color of your money."

Buggins—"And his wife is a woman with a strong won't."

How Humming Birds Perform Bath

Not being acquainted with the bathing habits of humming-birds, a Californian put out an abalone shell in the most artistic bathing dish he could find, but never to his knowledge did a bird pay the least attention to it.

One morning, in the midst of a shower, however, a humming-bird crouched down on the wet blade of a dogwood leaf, and her rapidly-fluttering wings spattered the raindrops in every direction. The bird went from leaf to leaf until she had succeeded in getting herself very wet; then she perched on a twig, shook off the drops, and carefully preened her feathers.

It is not improbable that, in the absence of rain, humming-birds use the dewdrops of early morning. In closer captivity one bird bathed in a gladiolus blossom. Thereafter a pitcher-plant was used. A humming-bird accustomed to drinking sweetened water from a spoon, one day found water instead of sweets in the spoon, whereupon she at once alighted on the edge and took a bath

Knew What it Was

Mrs. Green (relating experience)—It hurt something awful. The dentist wanted to give me gas but my husband wouldn't hear of it. You see, he'd been gassed himself in France.

The best type of man for long life is rather short and below the normal weight.

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Dept. "R"

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Outlook for the Motors

IN the general rehabilitation of nation-wide transportation facilities, the motor industry has before it a commercial opportunity that is the subject of a leading article in a current number of our Market Review. In this connection there is specific reference to conditions surrounding three important motor industries:

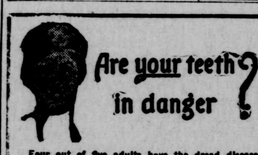
General Motors
Willys-Overland
Bethlehem Motors

A copy containing this article will be sent to anyone interested on request for X-502.

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—Adv.

Market Values vs. Market Prices

IN this case, Market Prices are shown, by investigation, to be "Guilty" of maintaining a level far below intrinsic values, and we submit the evidence to you in the form of a booklet giving the price range of New York Curb Market stocks for the past month.

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quart
soda.

Plunge the cabbage into the water, one piece at a time, so that the boiling is not arrested. When all is in, boil for exactly 25 minutes—no longer. Do not cover the kettle at any time during the process; and not only will the cooking be accomplished more rapidly, but there will be scarcely any odor from the vegetable while cooking.

When cooked, take out into a strainer, drain off the water to the last drop, add salt and paprika to taste, a generous piece of butter, cover the kettle closely and let the seasoning steam in.

If the flavor of meat is liked, stir into the cabbage when cooked a bouillon cube or a little beef extract with the butter and paprika and treat as above.

Ladies' Cabbage

A preparation known as ladies' cabbage is delicious and when properly cooked may be eaten with impunity, even by a child. Into four quarts of boiling water shave (not cut) three-quarters of a head of cabbage and parboil for ten minutes. Drain, cover with boiling milk and cook for ten minutes longer, or until the milk is almost absorbed. Season to taste with salt, paprika and a generous piece of butter.

Left Over Cabbage

Arrange the chopped cabbage in a buttered baking dish, pour over a cupful of seasoned cream sauce (add a few shreds of pimentos to the sauce) and cover the top with crushed dried bread crumbs mixed with grated cheese. Set in a hot oven for ten minutes to brown over.

Cabbage Soup

Chop a small head of young cabbage, add two cupfuls of boiling salted water and cook until tender. Press through a sieve. Melt four tablespoonfuls of butter; add three slices of minced onion and cook slowly for three minutes. Stir in two tablespoonfuls of flour, add gradually two cupfuls of milk, the cabbage mixture and cook, stirring constantly, for five minutes. Strain, add salt, paprika and celery salt to taste and serve with croutons.

Not so many horses are used in cities as on farms, of course, but the city market is no small one.

When traffic in New York City was tied up for ten days because of the storm during February, horses were at a premium. The city street cleaning department offered $50 a day for two-horse teams. A motor-driven vehicle was about as useless as an umbrella in a tornado. Several estimates stated that the tie-up in traffic, which could have been relieved by horses, amounted to $3,000,000,000 a day. "We had to send out two trucks to bring in one," said one delivery man.

There is still a place in cities for horses, just as on the farms—no use denying that. There is also a place for trucks and tractors—less use denying that. The thing needed is to put horses in the right place and motor rigs in theirs. In the cities, for instance, horses are cheapest for short hauls—trucks for long hauls. If all the delivery systems and moving companies would get together and haul their goods with truck to distributing centers, and then make their short hauls from these points with horses, the city problem would be partly solved.

One of the big department stores in New York city told the Live Stock Editor recently that such a plan would not affect their deliveries a bit, because their delivering is done just that way.

Reliable truck manufacturers are not a bit anxious to place trucks where horses could do the work more satisfactorily, because that would hurt the future sale of trucks. One of the biggest farm machinery firms which makes tractors, has taken the same position regarding tractors.

Foolishment

There was a young girl from Cohoes,
Who loved to see musical shows.
Said she: "I'm a loon
About every darn tune
Them vocalists sing through their nose."

One of the best known pen names—"Sty."

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