

PROPER HOUSING OF BEEF CATTLE

Type of Barn Best Adapted for Their Accommodation Is the One Illustrated.

DESIGNED TO SAVE LABOR

Perusal of Plans Will Convince Stock Raiser That This Is a Structure Which Will Meet All His Requirements in the Matter.

By WILLIAM A. RADFORD.
Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

A separate barn fitted to feed and house stock with a minimum requirement of labor involved in the process is a valuable addition to any farm on which a moderate or large-sized herd of cattle is maintained. The need of such a building is felt especially during the winter months. Protection from the cold winds of winter necessitates the construction of a structure which may be closed tightly, but which



A Labor-Saving Cattle Barn.

is still ventilated properly and thoroughly while it is used in this way. At the same time this building must be suitable for use in the warmer months and should, therefore, be fitted with large doors which will make it more or less open during this season of the year.

During all seasons it is necessary for such a barn to be furnished with an abundance of sunlight. It is generally admitted that sunlight is necessary in order that the stock may be kept in good health. In addition, the barn must be kept clean, and it is wise to furnish carefully planned means of keeping it in good condition without causing the waste of a great deal of time. Beef cattle are most economically housed in a structure which will allow them to move freely

structures. The result is a constant improvement in sanitary conditions and methods of maintaining order on the farm.

In the accompanying perspective and plan is shown a beef-cattle barn, 62 feet in width by 80 feet in length, which is well arranged and designed to meet all the latest improvements in this type of structure. Space for loose stock is provided for on both sides and one end of the barn. Feeding is especially well cared for.

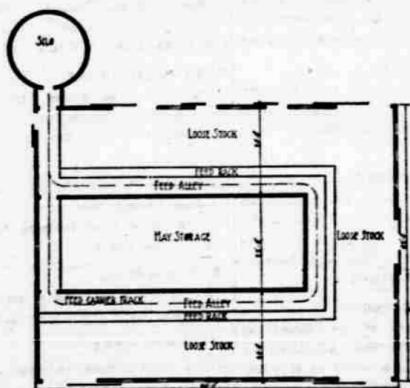
Storage for roughage reaches from the concrete floor to the peak in the center of the barn and spreads over the floor of the wings above the cattle on both sides and at the far end. By noting the size of the various parts of the barn it will be observed that the combination of the center portion with these wings afford considerable room, which will hold a great deal of alfalfa hay or other feeding and bedding roughage for winter use.

The center part of the barn above the concrete foundation is built of upright posts, which reach to the plates and are braced in a strong and durable manner. This construction permits easy moving of hay by rolling it down from the high center. Outside of the center area the barn is floored to make the stable warm and to extend the storage space clear to the low roof at the sides. All hay and roughage is taken in by a horse fork through the large hay door or is blown in by the stacker at threshing time. The hay door slides vertically and is balanced by weights, this being the most satisfactory method of construction when this type of roof is used.

In addition to the outside concrete foundation wall, which is carried up about a foot and one-half above grade, the whole stable is floored with con-

crete and fitted with feed racks. There is a feed alley between the feed racks and the sides of the center bay. This feed alley is fitted with an overhead hay and silage carrier track which goes all the way around the deep bay, making it easy to scatter silage into the manger under the feed racks. The mangers are quite low, so the cattle reach down for the feed. This permits placing the hayracks low enough so the cattle can reach their feed easily.

There are five stable doors which are wide enough to permit a manure spreader to be driven through, so the manure may be removed with the least possible amount of hand labor. The space outside of the hay bay is 20 feet in width on three sides; part of this is taken up with the feed alley



Floor Plan.

and the feed racks, but there is still a very generous space allowed in which the cattle may move about. There are no dark corners in this part of the barn. The doors are so distributed that the cattle may be driven into the barn from three sides.

The arrangements for stock feeding are very satisfactory to stockmen who have tried this plan. It furnishes a correct solution of the problem during any kind of weather. A further important point which should be considered in the construction of a barn of this type is ventilation. A large number of cattle housed together in a building require a large quantity of air, which must be kept in constant motion, the fresh air being drawn in near the bottom of the structure and the foul air being discharged at the top. Air should not be allowed to recirculate through the stable, since on its first passage it is robbed of much of the oxygen which it possessed upon its first entrance into the barn. Ventilators which are placed on the highest points of the roof are very necessary. The cattle barn shown here has two good ventilators on the roof, which pull a draft no matter which way the wind blows.

THE KITCHEN CABINET

Stand up right, speak thy thoughts, declare The truth thou hast, that all may share; Be bold, proclaim it everywhere They only live who dare. —Lewis Morris.

USES FOR TOMATO.

If you have never tried the combination of tomato with the tart apple in marmalade you have something yet for which to live. You will never find any left over tomato soup in the spring no matter how much you prepare, for this soup may be served in such a variety of forms that it is always new.

When preparing soup use a quart of tomatoes, a pint of water, a slice of onion, a bay leaf, a teaspoonful of salt and a dash of pepper and mace. Cook for 15 minutes, then add two tablespoonfuls of butter, mixed with four of flour, cook together until smooth, then strain through a sieve; reheat and serve with croutons.

Tomato Marmalade.—Peel and slice four quarts of firm, ripe tomatoes; add four pounds of sugar, the juice and pulp of six large lemons and a cupful of raisins. Put these in a kettle in layers and cook one hour until it is quite thick. Put in jelly glasses or jars; cover with paraffin.

Tomato and Apple Butter.—Take seven pounds of ripe tomatoes, four pounds of light brown sugar, one-half cupful of strong vinegar, a teaspoonful of salt, cinnamon, ginger and cloves. Slice the apples without peeling, cut up the tomatoes and cook in a half pint of water until tender. Then press through a colander, add the sugar and vinegar and boil until thick. Add the spices to the vinegar and can while hot.

Canning Tomatoes Whole for Salad.—Wash the tomato, removing the stem but not the peeling; be sure that they are firm and not over-ripe and of a size that will slip into the jar without crushing. Drop them or dip them in a wire basket into a kettle of boiling water a moment to boil so that they are scalded through, then carefully transfer them to the jar and fill up with boiling water with a teaspoonful of salt added to each jar. Seal and in the winter they may be used as fresh tomatoes, sliced for salad, or otherwise served.

Tomatoes stuffed with various fillings make a most appetizing salad.

When you have that tired feeling When you feel inclined to shirk 'Tis no use the cause concealing 'What you need is some more work.

FOOD FOR THE FAMILY.

These are some of the dishes that will taste like "those that mother used to make."

Pot Roast of Beef.—Wipe one and a half pounds of beef, cut from the forequarter and cut in half-inch cubes. Put in a casserole dish and add one sliced onion, eight slices of carrot, two sprigs of parsley, one and one-half teaspoonfuls of salt, and a half teaspoonful of pepper corns. Add two cupfuls each of boiling water and tomatoes. Cover and bake in a slow oven three and a half hours. One-half hour before serving time, thicken with three tablespoonfuls of butter mixed with the same amount of flour. Remove the onion, carrot, pepper corns and parsley and add a cupful of peas. Serve hot, on the croquettes.

Ohio Pudding.—Mix and sift two and one-half cupfuls of flour, one-half cupful of sugar, three and a half teaspoonfuls of baking powder and a fourth of a teaspoonful of salt; cut in a third of a cupful of butter. Beat one egg, and add a cupful of milk. Combine the mixtures, beat vigorously; turn into a buttered mold, cover and steam two hours.

Ohio Sauce.—Cream a half a cupful of butter, and gradually beat in a cupful of brown sugar. When the mixture is well blended add four tablespoonfuls of thick cream, a little at a time, then add two tablespoonfuls of chopped pecan meats, two tablespoonfuls of chopped dates, and a half teaspoonful of lemon extract.

Prune Ice Cream.—Cover a cupful of prunes with cold water and let stand over night. Cook in the same water until tender in the morning, remove the stones and put the fruit through a strainer. Add a cupful of sugar, four tablespoonfuls of lemon juice, a pinch of salt and one and a fourth cupfuls of heavy cream shipped. Freeze as usual.

Rice Croquettes With Cheese Sauce.—Make seasoned rice into croquettes and add a cupful of grated rice to a thick rich cream sauce. The sauce may be made with rich milk as the cheese will add richness to the sauce. Serve hot, surrounded with dumplings.

Boston Brown Bread.—Take a cupful of corn meal, two cupfuls of rye meal, a teaspoonful of salt, a half cupful of molasses, a teaspoonful of soda and a pint of sour milk; beat well to-

gether and steam three and a half hours, and bake a half hour.

Next to the message of the stars and the sea and the great wide spaces of unfenced nature; next to the glimpses of transfiguration that come to us in great human love and sorrow; I think that flower fragrance is one of the best influences to keep our natures from brutalizing under blows of necessity, from turning ashen gray in the fires that burn out our dross.

FOOD WITH NO WASTE.

Cheese is one of our foods that is absolutely without waste and as we realize the amount of waste in meat, we will come to appreciate the value of cheese. Cheese contains no cellulose as we find in vegetables, no gristle and bone as waste in meat.

Cheese because of its high nutritive value and being in such concentrated form if eaten hastily and in any amount, causes indigestion. The reason we serve hard crackers with cheese is to insure the thorough mastication of the cheese as we must of necessity chew the cracker in order to get it down.

Cheese is more wholesome if lightly cooked, but overcooking toughens it and has even more disastrous results on the digestion than overcooked meat.

Cheese to be used in various dishes where grated cheese is called for, may be put through the meat grinder, in many dishes; simply cutting it in bits is sufficient. There should never be a morsel of this good food thrown away, for even a bit grated may be sprinkled over a piece of pie, adding much to its attractiveness.

There are numberless methods of preparing cheese, as canapes, soups, entrees, omelets, souffles, with vegetables as escalloped dishes, and as dessert with a cracker and a small cupful of coffee.

Rice Croquettes With Cheese Sauce.—Cook a cupful of rice in two and a half cupfuls of milk and a teaspoonful of salt. When tender add the yolks of two eggs, two tablespoonfuls of butter, and a dash of paprika. Chill and roll into the desired shape. Roll crumbs, then in egg and water, diluting the egg white with cold water, then roll in crumbs again and fry in hot fat using the 40-second test.

Cheese Sauce.—Melt three table spoonfuls of butter, add four of flour and when well mixed add one and a half cupfuls of milk, a half teaspoonful of salt, a fourth of a teaspoonful of paprika, and one cupful of chopper cheese.

Is not the sin of sins unkindness? Because of it tears flow, hopes die, friendships are strained and hearts well nigh broken. Not to be kind widens the breach between rich and poor, labor and capital, the fortunate and the unfortunate. Just to be kind heartens the discouraged, strengthens the weak and makes heavy loads easy to carry.—J. Wilbur Chapman.

GOOD THINGS FOR THE TABLE.

Just now the tomato is coming into its own, and for those who enjoy this vegetable-fruit anything new will be appreciated.

As there is nothing new under the sun to every body, old ideas redressed will no doubt be welcome. Those who do not know the pleasure of a dish of well-seasoned cooked tomatoes, served on well buttered toast have yet to try that wholesome breakfast dish. One family can never get enough of the fruit put up to supply the demand just for this breakfast dish and for soup.

Take fresh, nice tomatoes which have been hollowed out; fill with fresh mushrooms, fried in butter for five minutes, with a seasoning of onion, celery salt and pepper.

Fried Tomatoes.—Select firm, ripe tomatoes and slice without peeling in half-inch slices, dip in beaten egg and crumbs and fry a delicate brown in a tablespoonful of olive oil. Season with salt and pepper and make a cream sauce in the pan in which the tomatoes were sauted. Serve on buttered toast with the cream sauce poured over.

Canning Tomatoes for Salads.—Here is another recipe which is highly recommended and sounds worth trying. Take perfectly sound, not quite ripe tomatoes from the vines, leaving a half inch of the stem on each. The tomatoes must not be bruised or cracked. Put a layer of clean grape leaves in the bottom of a large glass jar, then lay in a layer of tomatoes and more grape leaves until the jar is filled. Fill with hard water; if not obtainable, add lime water to make it hard. On the top of each jar pour a half-inch of olive oil to keep out the air; cover tightly and keep in a cool place. In two or three weeks examine the fruit and remove the water and oil. This should be done when any fruit is taken out also.

Tomatoes scooped out and an egg dropped into the cavity, seasoned and baked until the egg is set, is a dish well liked, though not new.

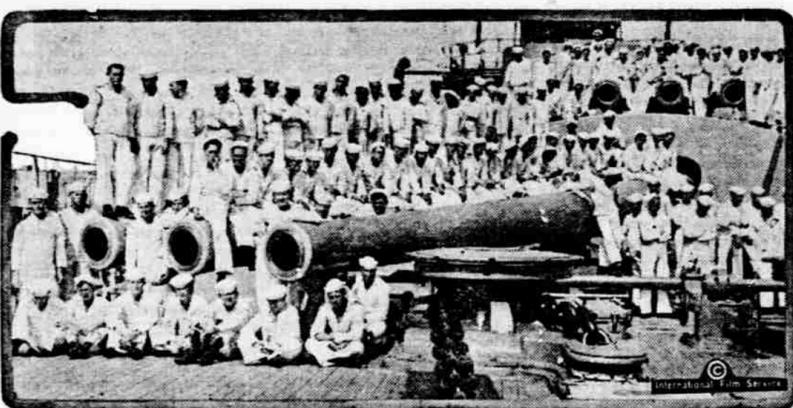
Nellie Maxwell

THIRTY THOUSAND AMERICAN TROOPS IN REVIEW



Down at the Mexican border recently 30,000 American troops were reviewed by the commanding officers. It was the longest line of United States soldiers seen since the review of the Grand Army in Washington at the close of the Civil war.

BATTLESHIP THAT MADE RECORD IN TARGET PRACTICE



Battleship Pennsylvania in the New York navy yard for minor alterations just after its big guns had made the record of five out of twelve hits firing at a range of 11 miles.

KING GEORGE WATCHING BOMBARDMENT



King George of England at the front watching the effect of a bombardment of an enemy position.

GENERAL PRESAN



General Presan is one of the prominent commanders of the armies of Roumania.

CARRANZA GIVING A RIFLE LESSON



First Chief Carranza wants all the Mexican students to know how to handle a rifle, so he has instituted rifle practice in the National Preparatory school in Mexico City, and other schools. He attended the first practice shoot and showed the students that he is no slouch with the rifle himself.

After the Attack.

Five o'clock. Sudden calm. We hesitate, surprised a little, like the hare after the passage of the hunter. We raise our heads and inspect the horizon. Yes, it is really over. We crawl out of our holes and walk around a bit.

We climb down into the ravine at the bottom of which there runs a little stream, colored with blood. Never mind. We are thirsty. We drink of this water, and fill our canteens. We gather together our dead. Alas, there are many of them! The stretcher bearers carry away the wounded. We deepen our shelters, and link them together in a sort of line of trenches. We must be ready to defy any other attack.—Louis-Octave-Philippe, in The Atlantic.

Philosophical Groom.

"So your nephew, Judson Lopper, was married last week?" "Yes," replied Mr. Gap Johnson of Rumpus Ridge. "Jud sorter played a joke on a wilder lady." "But he did not appear to be able to support himself?" "No. But he 'lowed 'that it was just as easy to fall to support two as one."—Kansas City Star.