

fireless cooker. The cereals are better if cooked this way and stewed fruit is delicious. Every housewife will be surprised to see how much she can use her fireless cooker.

By having such things as these in her home a woman can save herself and give something of herself to her children to carry through their later years. I do not remember whether our house was always dusted or whether the kitchen floor was always spotlessly clean but I do remember that I had an efficient mother who, to the best of her ability, equipped us to meet life's work.

Another thing that endears home to the children is to know that they are free to bring playmates home with them any time; or on Friday or Saturday evening to be able to invite in a few young friends. We could always have as much company as we wished just so long as we straightened the rooms after the guests' departure and washed any dishes that may have been used. We never expected mother to do this. If we served refreshments we prepared them. When we were very young, of course mother assisted us, but as we grew older she threw the entire responsibility upon us. I have frequently been in a home where the young daughter had an unusual amount of company, but she never offered to help her mother. This was the mother's fault. The girl little realized how many extra steps the mother had to take while she was entertaining her guests in the parlor.

"Turn About is Fair Play"

We have a rule in our house to the effect that whoever had a guest was excused from dish-washing, although we always helped get the meal ready. If mother was entertaining a friend at supper it was her privilege to go from the table directly to the living-room and we children cleared up and washed the dishes. If I had a guest I was excused and the boys helped mother; and in turn I did the same for them. More often our guests begged to help and we would give them aprons and in a few minutes the stacks of dirty dishes would be all washed, for you know "many hands make light work."

In the summertime Sunday evening's supper was looked forward to by all of us children with the greatest anticipation. It had been mother's idea that we should drive to some hill from which we could see the sunset and have a picnic supper there, returning after dark. The scheme was successful in every way, and our friends whom we often included in the weekly excursions were always eager to go with us.

We found a beautiful spot on the top of one of the highest hills in the vicinity which was only three miles' drive from home. We were all allowed to help mother get the things ready before starting and when we reached the hill each one was responsible for a certain part to the preparation. A small fire was built, over which the coffee for the "grown-ups" was boiled and the eggs were cooked; we usually had them fried or scrambled. These, with sandwiches and lemonade and some fruit to finish with, made a delicious supper. After we had eaten, the wooden plates and papers were added to the old fire in order to start a big bonfire. Then we sat round this and sang hymns and old-time songs until it was time to go home. These Sunday evening excursions were kept up regularly in the summer for years and we never tired of them.

Early Care Makes Good Calves

C. L. Burlingham, Finn County, Ia.

Last year I was more successful with young dairy stock than ever before. By starting early and giving them persistent care I had, when pasture time came, 19 strong, vigorous calves from 19 cows, which freshened in November and December; made start toward getting fine healthy young animals before they were born. First, put the mothers in proper condition for freshening. From the time of service to the time of calving we kept them in such condition that they were gaining rather than losing flesh. Care was taken, however, that the cows did not become too fat, for past experience

had shown this to be conducive to weak calves and weakness in calves at birth is a great handicap in producing strong animals at maturity.

A few days before freshening time we put the cows in dry, well-lighted box stalls which had been thoroughly cleaned and heavily bedded. The dates of breeding had stretched over a period of several weeks so that at freshening time we never found need for more than three box stalls at one time.

We left the calves with their dams for about 48 hours. In previous years we had sometimes left them as long as six or seven days, but that only seemed to make the cows more restless when the calves were finally taken away, and it also made it more difficult to teach the calves to drink. When we took the calves away at the end of the two days we had little difficulty in teaching them to drink, especially when they were not fed for several hours.

The amount of the first feed was varied with the size and vigor of the calves, from a mixture of two pounds of whole milk, testing 4.5 p.c. to 5 p.c. and $1\frac{1}{2}$ pounds of separated milk to nearly twice this amount. The whole milk ration of each calf was supplied from the milk of its mother for at least ten days as the new milk kept the digestive tract in good working order. We were always careful not to feed too much and paid as much attention to regularity, punctuality and cleanliness of feeding as to the amount of feed. The value of paying careful attention to the milk ration of the calf is shown by the fact that no time were any of the calves off feed and none were attacked by scours, a disease which caused the death in our neighborhood of many calves which were less carefully fed.

When the calves were six to eight weeks old, varying with their condition and growth, the milk ration was very gradually changed so that separated milk replaced whole milk. At the same time the total amount of milk fed was slowly increased.

A Grain Ration Helps

As soon as the calves could be taught to eat, a grain ration was supplied. We fed only whole oats, giving as much as they would clean up in about 20 minutes. This plan of feeding gave good results as the oats furnished a nutriment, yet did not tend to fatten. Feeding it without grinding forced the calves to chew their food and not bolt it.

For roughage they were early given good, clean, clover hay. They were fed all they would eat, but the racks were cleaned out once a day and left empty for a few hours.

We kept the calves in well-lighted pens and supplied plenty of pure water. On warm days we turned them into a dry, sunny lot, taking care to drive them



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