

'What readers are asking'.

[s.l.]: [s.n.], 1932

https://digital.library.wisc.edu/1711.dl/CHCPITZ5IJQ6D8L

http://rightsstatements.org/vocab/UND/1.0/

The libraries provide public access to a wide range of material, including online exhibits, digitized collections, archival finding aids, our catalog, online articles, and a growing range of materials in many media.

When possible, we provide rights information in catalog records, finding aids, and other metadata that accompanies collections or items. However, it is always the user's obligation to evaluate copyright and rights issues in light of their own use.



The (NAME OF YOUR PAPER) has arranged with the Wisconsin college of agriculture and home economics, to answer your questions about problems of the farm and home.

Questions about anything on the farm or in the home and from all members of the family circle will be welcomed.

Answers to questions of general interest will be published in this column.

Send your questions to this paper or forward to Office of Farm Information, Agricultural Hall, Madison, Wisconsin, and mention the name of this paper.

For Week of October 31

Mhen Pasture Alfalfa

- Q. At what stage of growth is it best to pasture alfalfa? - K.G.
- A. If pasturing is needed this fall, grazing can be done after the middle of October. It is much less harmful at that time than in September. By this time the alfalfa roots are pretty well stored up with their winter food supply and grazing off the tops is not so serious. Always leave enough stubble to hold the snow, however, and give the protection that alfalfa needs in unfavorable winters.

How Feed Oats to Hens

- Q. What is the best way to feed whole oats to hens? - P.F.
- A. The best way to feed whole oats and whole barley to hens is to put it in a hopper and simply let the flock help themselves. It is not satisfactory to feed either whole oats or barley on the ground or in the litter in the poultry house.

Angel Food Sticks to Pan

Q. - Why is it that the nice brown crust from my angel food cakes always sticks to the pan when I take the cake out of the pan? I never grease the tin. -Mrs. A.I.G.

A. - That's right, you aren't supposed to grease the tin for an angel food cake. Perhaps you leave the cake in the tin too long before you take it out. If you let the cake "hang" in the inverted tin for about an hour and then take it out carefully, loosening the sides with a spatula, the cake will come out quite clean. Of course, some of the brown crust needs to stick; that's what helps the cake to stretch.

Recipe for Cranberry Ice

- Q. I would like to have a recipe for making crenberry ice. Can you tell me where I can get this? - Mrs. A.R.M.
- A. The little booklet, Cranberries in the Diet, contains a recipe for cranberry ice. We are sending you a copy of this circular. The recipe calls for 4 cups cranberries, 4 cups boiling water, 2¹/₂ cups sugar, 1 tablespoon lemon juice. Boil the cranberries in the water until they are tender and then rub through a sieve. Add the sugar and lemon juice while hot. Let cool and freeze.