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FISH THE WORLD AROUND

Conservation Employees Angle In Waters of the Globe

By E. B. Speaker
Superintendent of Fisheries

THE roar of planes and cannons has failed to still the desire to fish in the hearts of American fighting men abroad. Many of the 31 servicemen of the Conservation Commission are in overseas service, and what could be more natural for them than to try their skills in exotic waters, with Middle Western technique as well as with the methods of the natives?

From personal letters we have selected a few paragraphs on fishing around the world, and it is our feeling that Izaak Walton's favorite pastime knows no color, creed or national boundaries, that the love of angling is a tie that binds the faithful together despite political and religious institutions or the accidents of pigmentation.

The thrills and disappointments of Far Eastern angling are well told in the following poem from Conservation Officer Elden Stempel, stationed in the Far East:

Beside an Indian river
Me and the sergeant stand;
Odd fishes break the water;
'Tis a strange and foreign land.

A Hindu casts his bait
Out where a big one lies.
The line goes taut, the tight line
breaks—
Strong Indian words arise.

Then awesomely he gazes at
The frayed line in his hand;
A mighty fish has done the deed—
A whale he could not land.

The fisherman repairs his line;
The sergeant says to me,
"I reckon fishing's all the same
Wherever it may be."

(Continued on page 155)



Izaak Walton's favorite pastime knows no color, creed, or national boundary. The love of angling is a tie that binds the faithful together, despite political and religious institutions and the accidents of pigmentation. Here on the Jumna River in India G. I. and Indian try their hand on the strange fishes of the East and, incidentally, do their laundry.

Experts Study Trout Fishing Results

Figures on Opening Day Interesting, Valuable

By W. E. Albert
Fisheries Supervisor

AT SUNRISE on May 1, 1945, the weather was cold and raw with the weather bureau at Decorah reporting a temperature of 24° Fahrenheit. By noon the skies had clouded and at 3 p. m. a cold soaking rain was falling which lasted well into the night. Conditions for fishing were far from good, yet anglers reported this year's opening of the trout season one of the most successful in many years. Trout fishing in Iowa is, and with few exceptions always has been, "made fishing." Except for the streams of northeastern-

most Iowa there are few cold water streams of the state to which trout are native.

As early as 1876 the then newly created office of Fish Commissioner was stocking Iowa's streams with trout, stocking being limited to fry and fingerlings until about 1933 when the present practice of planting legal size trout was inaugurated.

Legal Length Trout Stocked

With adoption of the practice of stocking legal size trout, trout fishing in Iowa became popular and has continued to increase in popularity even under wartime rationing restrictions.

Some of its present popularity

(Continued on page 157)

MY PRAIRIE

By Harry Waldo Norris

IT WAS my prairie in the days of romance, for daily we fared forth, my horse, my dogs, and I, in quest of cows. But whither? East, west, north and south reached the unfenced sea of grasses.

Mine was not the conventional, gently rolling prairie, for great ice sheets had tarried here, gouging countless nooks and hollows where, with space-silenced cowbells, herds of cattle hid.

Whither? Find Daddy Long-Legs, the insect described, "My eight long legs, now here, now there, oppress my bosom with despair," and to the chant of "Granddaddy Long-Legs, where are my cows? Granddaddy Long-Legs, where are my cows?" place him on an elevation. Up from the tangled mass of locomotor organs one slender filament will rise and point. Search in that direction. On those broad prairies I knew of no more efficient guide.

Poetically, one hurls himself into the saddle of the prancing steed. The small boy, however, does not leap into the saddle, but scrambles up literally by tooth and claw, and so it was with me.

A young horse, a boy, two expectant dogs, and a soft caressing breeze, which becomes a rushing wind if the ride is fast enough, is not a combination favorable to a dignified, leisurely cow-finding expedition.

The dogs of the prairie deserve a place in song and story. Mine were a mongrel pair. One, short-legged, named Naylor for a Quaker preacher, was the only dog I ever knew to smile. He never smiled at anyone but me. The other, Timo, was long-legged, yellow-haired. These were my slaves.

Often as we descended pell-mell into some evening-filled ravine, up would rise hundreds of whirring winged prairie hens, to vanish

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LOIS AMES, Associate Editor

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*Killed in action.

Portable Radios to Aid Michigan in Law Enforcement and Fire Fighting

The Michigan Department of Conservation is experimenting to increase adaptability and range of portable radio sets developed for use of soldiers in the field, which it plans to use extensively in post-war fire fighting and law enforcement. The department reports that it already holds approximately 300 separate licenses for radio sending and receiving outfits—about half for amplitude modification sending and receiving sets in fire towers and half for two-way frequency modulation sets in ground stations and patrol cars. It is planned to expand the two-way communication system to cover the entire state.

SCIURUS, DELIGHT OF THE GASTRONOME

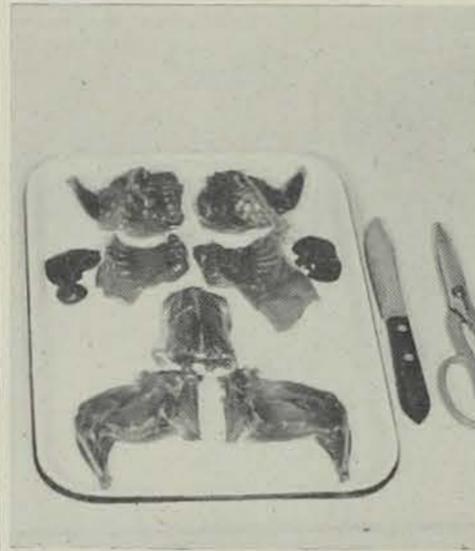
To Hunt or to Eat, the Tree Squirrels Are Tops

By Anna Margrethe Olsen

THERE'S nothing new about squirrel hunts and squirrel feasts, nor are they confined to any one country or segment of a country. As early as about 50 A. D. the Latin poet, Marcus Valerius Martial, wrote the following significant epigram about the squirrel: "This charming little animal, which ought never to please but when alive, often appeared at Rome among the most elegant dishes of the feast. At first it was eaten by caprice; but unfortunately for the little animal, it was found to be very nice."

Find the Squirrel First

The fox and gray squirrels rate second only to the cottontails in popularity among Iowa hunters.



For frying squirrels disjunct the carcass into seven pieces; add the thinly fleshed six or seven lower ribs and flank to the liver and heart and cook for stock. For four small servings cut the back piece in half and serve one each with foreleg and shoulder.

In 1943 some 400,000 squirrels were taken, a figure slightly less than one-half the number of cottontails reported for the same year.

Generally alone or in a twosome, the specialist hunter measures wits with the crafty squirrel. Thoughts are focused on the squirrel—his haunts, food habits, nest or residence, his play and rest time. The hunter looks for the tell-tale nut cuttings, locates nearby the squirrel high up in the tree, and tensely waits for it to peek around the trunk.

The cautious old dam and the wily old male are likely to be tough and gamy and do not interest him. He waits patiently for the playful and curious young to expose themselves. As soon as one appears he aims for the head and preferably the eye. Should the rifle shot go much below the head he is most apologetic for his marksmanship.

Bagging the squirrels is only half the fun of the hunt, and every hunter known that the success of the feast to follow depends in large measure on the condition and prep-

aration of the game. Usually at the end of the day and with the convenience of a home or modern camp, he dresses the squirrels.

Care of Game Important

Tenderness interests him so he culls the young from the older ones. He singles out the lighter weights, with furred soles on their feet, sharp claws and soft pliable ears. However, these commonly used criteria for determining age are not infallible.

Each hunter has his specific technique for skinning a squirrel. He may begin at the head or tail, underside or topside, and if the skin is removed in a minute or less with no evidence of furry pelt on the flesh, his skill rates high.

He cuts the carcass the entire length of the underside to remove the entrails; the heart and liver are usually saved. Many game enthusiasts feel that washing the game removes that coveted game flavor and recommend wiping the insides with a damp cloth. Most of us prefer our game washed under running water, then drained and wiped dry with a clean cloth.

The dressed squirrels are usually held in a loosely covered container in the refrigerator for several days or even a week. During this time they age or ripen slowly; they are said to develop a stronger yet pleasing game flavor and to become more tender. If held for a longer period, they should be wrapped, dated and tagged, quick frozen and held frozen at or near 0° F. until they are to be used.

Squirrel Dishes Many and Varied

Since the days of the early settlers squirrel dishes have been among the most highly prized. Some are traditional in certain sections. Those who have lived on broiled or fried chicken and rabbits are likely to prefer their squirrels prepared in similar manner. For young and tender squirrels, broiling or grilling, barbecuing, frying and roasting have always been popular with outdoor enthusiasts whether they cook over the barbecue pit, the simple camp fire or the outdoor fireplace.

The Brunswick Stew, said to have originated in Brunswick, Virginia, when squirrels were plentiful, is still the making of a barbecue, picnic or feast of any kind in the south.

In like manner the closely related and elastic Kentucky Burgoo, a customary dish during Derby week, still depends on the materials at hand as well as the whims of the cook for its character, and has strayed far from the original.

Squirrel stew with dumplings is just an ordinary name for the popular Ozark Special, a favorite in that section. Here in Iowa where tradition is less pronounced, we'll take our squirrels broiled,

fried, roasted or stewed and like them.

Classify and Grade Squirrel Carcass

It is always desirable to know the type and grade of a cut of meat before cooking it. It is even more desirable to know the grade of a game carcass before attempting to do anything with it. With many of us game is comparatively new and only by repeated efforts with each do we acquire any skill in the handling of it. Much can be learned from a careful study of a carcass. The following facts are based on observations made on the 28 fox squirrel carcasses cooked in the laboratory.

The average live weight of a fox squirrel is given as 2.5 pounds. The average undressed weight was about 1 2/3 pounds with weights ranging from 13 1/2 ounces to 2 pounds. The carcasses averaged almost 13 1/2 ounces, or about 50 percent of the live weight.

The squirrel has an angular rather than compact body with moderately fleshy shoulder blades or chucks, thinly fleshed elongated ribs and a large abdominal cavity. The rather sparse and variable amount of fat is distributed in the groins, foreleg pits, along the backbone and ribs; it varies in color from creamy white to moderately yellow with age and type of diet.

The flesh may be pink to medium pink in color in the young, and darker and firmer in the older animals. The bones become rigid and whiter with age, losing the reddish tinge common to the young. This is apparent especially in the ribs, tips of the breastbone and in the forelegs.

Small waxy glands are likely to be found inside the forelegs, especially in the older squirrels. Whether or not they impart a strong flavor to the flesh if not removed is still debatable. Until definitely settled it is wise to remove all glands.

Parboiling Not Necessary

Unless the carcass is diffused with blood and has a strong off or gamy odor it should not be soaked in water, or weak salt or acid solution. Soaking and parboiling will remove some of the water soluble proteins, minerals, vitamins and extractives, and modify the characteristic flavor of game as well.

All but two of the experimental carcasses had been frozen and held in storage from four days to a month. Each carcass was removed to the refrigerator for slow thawing the day before it was to be cooked.

The purpose of cooking any form of meat, domestic or wild, is to preserve or enhance its flavor, to maintain or increase its tenderness, to give it eye or appetite appeal by changing the color of raw flesh, and lastly to destroy any

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Fish the World Around . .

(Continued from page 153)

From England Herb Simenson, a fisheries employee at the Decorah trout hatchery, writes:

"While we were in England we were set up close to what they called a trout stream. I walked along about three miles of it one Sunday, and I saw six or eight trout, and they were not over six or eight inches long. The water was low and clear. Not much cover, some watercress, and a lot of tin cans and wagon wheels like in Ding's cartoons.

"Over here the landowner sells you the right to fish on his property, and you can't go beyond that. I talked to one fellow, and he wanted 75 cents a day, I believe it was—just a short stretch, and did not look good at all. I told him I would give him 75 cents a pound for all the fish I caught, but that was not in his books. I guess he was thinking the same as I was—no fish.

"I failed while over here to see a real fly fisherman, and it was a disappointment for I believe fly fishing originated here."

Just across the channel Glen Hoffman, fisheries employee from Strawberry Point, writes:

"The old men who fish the Seine River really make an interesting subject, either for pictures or for first hand study. They use small caliber gut, small hooks, and very small bobbers. In the picture of the tackle shop the bobbers are in those glass containers on the counter. And you should see the bait!—Larvae, some red, some white, about half an inch in length are the bait.

"None of the fish I saw the old men catch were over seven inches long, but they were mighty glad to

catch them. Trout are very common in the small streams of France. Brown trout are the majority with rainbows next and a very few brook trout southeast of here somewhere.

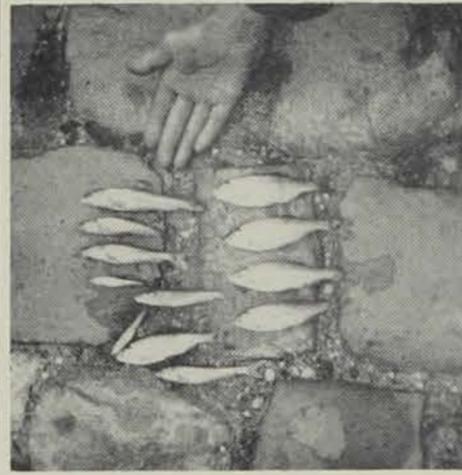
"Paris has one municipal (or national) aquarium with only about 25 species. Among the few are carp, bullhead (origin U. S.), black bass (origin U. S.), sunfish (origin U. S.), goldfish, brown trout, rainbow trout, eel, pike, and a few others."

At Naples, Howard Graesing, custodian of the Spirit Lake hatchery where millions of walleye pike are propagated, found Italian fishing a little complicated.

"While I was visiting Naples, I saw a seine haul being made, so I stopped the truck and watched it completed. It was so interesting I goldbricked for two more hauls. They were using nets with mesh all the way from eight to 20 inches and then landed in one-half inch mesh net. It just didn't make sense to me. They caught only about a dozen 15-inch tuna, about as many swordfish, and some three-inch fish, maybe a peck of them. Our rough fish crews could teach them a thing or two.

"One old fellow was hand-making a net, so I took over for a couple of needles full. He was pretty good, and I wouldn't be braggin' any, but—"

On some of the smaller naval craft opportunities for fishing are rather regularly presented. Bill Sigler, who while doing research work on Spirit Lake wrote the interesting story on silver bass fishing that many of our readers will remember ("Iowa Conservationist," June 1943, "Limit Catch of White Bass Simple if You Find 'Em Feeding"), has kept his hand



The old fishermen of the Seine caught only small fish, none over seven inches long, but they were mighty pleased with these. The slim fish are gonjon. Those golden shiner-like are gardon.

in during naval service in Pacific waters.

"Quite often we do a bit of fishing. The enclosed photo shows most of a day's fishing that was especially good. It included 60 drums (sheepshead, the largest 13 pounds), a jewfish, and an eel. The lobsters were given the boys by a commercial fisherman. The actual fishing took about four hours. A couple of seals tried to help us, but we managed to discourage them.

"I have gone surf fishing twice. Did fairly well with rock perch the second time. It was a bit new at first, but I believe some of the salt water tricks can be used in fresh water to advantage.

"Our attempts to take albacore and salmon have been fruitless the few times we have tried. Crabs and lobsters have been rather plentiful at some of the places we have been. Have seen carp (gutted and gilled) on sale for 80 cents per pound."

Tom Moen, research assistant for the Commission prior to his military service, has spent much of his spare time angling and with his first love, fisheries research, in the far Pacific.

"I am still doing a little first hand observation of fish with my diving mask, and have graduated to the point where I think I can handle an underwater spear pretty well. I have, on paper, a spear of special design and will see one of these days just how good I am.

"Saw my first live cuttlefish through my mask about a week ago, a very curious animal. See something new almost every time I go out. Have learned to eat raw limpets and have tasted raw sea urchin.

"The ocean is really too big to even think of touching the surface of its biological studies, but one of the most interesting examples is the Portuguese man-of-war. This is the jellyfish type of Collentrate that one learns of in first year zoology. About six months ago, I saw a swimmer come in contact with two or three of those Portuguese man-of-wars and nearly drown from shock and muscle spasms.

"I learned that an authenticated fatal case or two has resulted from such a contact and that one case on this island needed a shot of adrenalin direct to the heart to counteract the effects. It is such a harmless-looking creature, but in my mind as dangerous as shark or barracuda."

Van Butler, a fisheries employee at the Decorah hatchery, receives the kind of military duty in the South Pacific that most of us dream about.

"I am attached to the fishing detail here on the island. We supply different groups with food fish. I have just returned from a 14-day fishing trip to a nearby island. We did not fish the entire 14 days, but spent some time traveling around.

"We have not caught any really large fish. The largest was a yellow-tail that weighed 111 pounds. We caught a 109-pound wahoo and several tuna between 85 and 100 pounds. We have also caught barracuda, ulna, bonito, and some dolphins.



In the Pacific the very abundant flying fish attract considerable attention. Most of our servicemen on first seeing flying fishes were impressed with their size.

"On one trip we had caught several tuna and bonito from the launch when a tuna hit one of the lures. Emery 'Red' Kelley, of Swea City yelled 'Strike!' and the fight was on. The engineer cut the engine, and for a while, as Red turned the handle, the tuna kept on taking out line. At about 275 yards Red started gaining from six inches to a foot every time he pumped the rod. After about 15 minutes of vicious fighting the tuna was close enough to be seen from the launch, and it would run around a hundred pounds.

"Then the old boy sounded, stripping off more than 200 yards of line in no time. Almost immediately after that run the tuna came in easily and was gaffed. When about half of the big fish was out of water, we saw that the other half—50 pounds, mind you—of the big fish had been appropriated by

(Continued on page 160)



The boys found the Paris fishing tackle and tackle shops much the same as American, but they also saw the cultures of larvae used for catching the "minnows" of the Seine displayed in jars on the merchandise counter.

America's Bird Dogs

GORDON SETTER IS RELIABLE

By Jack Hewins

You can't hang a fancy name on him because the Gordon setter isn't a fancy dog, but even the field fanatics who look down their noses and call him Slowpoke won't object to the more complimentary title of Old Reliable.

Somehow a mental picture of a Gordon always finds him back-grounded by a comfortable farmstead. This big black and tan Scotsman, developed from high-land shepherds crossed with setters at the estate of the Duke of Gordon, is the dog for the man who measures his hunting by the acres enjoyed rather than the acres encompassed.

His size is about the same as that of the English setter, but he has none of the flashing color and none of the dynamite of this cousin. His chief beauty is in his dark eyes, which read and agree with the boss man's every mood. The two of them can spend a perfect, leisurely day in the field, arriving home with their mutual admiration unimpaired by man or dog mistakes and with plenty of birds for the table or the locker.

Old Reliable is not common either in bench shows or in the field, yet one or more can be found in almost every community—usually owned by a quiet guy who doesn't care for ribbons and championships but likes to think of his dog as more of a pal than part-time employe.

Two other dogs from abroad deserve mention in this series, although both are rare in America. The wire-haired pointing griffon, developed in the Netherlands, is a bit smaller than the standard pointer—a hunting dog with an airedale's coat and stubby tail.

The Brittany spaniel, coated, faced and tailed like a springer but much lighter in build and longer of leg, is seen occasionally in the field.

—AP Newsfeature, Reprinted by Permission of the Des Moines Register and Tribune

NO CLOSED FISHING SEASONS

Eighteen states now permit year-around fishing on all or some species of fish, which may not be an indication of the direction fish culturists are taking in the search for improved angling.

Latest school of thought is that more waters are underfished than overfished, resulting in a very bad balance of fish life and making for poor fishing, or resulting in a great number of small fish, unsuited to the frying pan or the angler's creel.

States are most inclined to have closed seasons on bass and trout and are most apt to drop seasonal protection for the so-called panfish. For example, Alabama and Florida close only on bass; Georgia

and Illinois permit all-year fishing for panfish; Kentucky, all species in impounded water; Nebraska, year-around fishing for all species, including bass; Oklahoma and Texas, no closed season; Tennessee, on all TVA lakes, no closed season.

If this line of thinking is right, our entire conception of fish culture may be reversed. Heretofore, the idea has been to close the season in order that fish may spawn unmolested. Emphasis is now on providing suitable environment for fish, and then turn the angler loose.

It is significant to note that none of the major northern lake states has come to this line of thought. Minnesota, Wisconsin, and Michigan hold fast to the theory of producing millions of fish in hatcheries and then turning them into waters to shift for themselves. We would like to see some tests made on selected lakes in these states to see just what would happen if fishing were permitted the year around.

—The Nomad, Davenport Democrat.

FURS REFLECT HUMAN PROGRESS

From the beginning of human progress furs have played a dramatic role. Long before the spinning and weaving era, man clothed himself and his family in furs. They were his first rugs and his earliest home decorations.

As fabrics came into use, furs gained in importance. Even in countries where they were not needed for warmth, furs became the badge of distinction. Certain furs, such as ermine, were adopted as the mark of royalty.

In many parts of the world furs were the recognized medium of currency and exchange and the accepted standard of wealth. Early

Scandinavians conducted their business on a fur-standard and so did many citizens of Colonial America.

The constant demand for furs provided the incentive for much exploration and development of North America. In the sixteenth and seventeenth centuries, fur traders organized many expeditions to the New World.

French traders established posts from New Orleans to the Arctic. Spanish traders carried on business in fur near the present site of San Francisco, and trappers were a vital force in establishing the Dominion of Canada.

Early in Colonial history, fur trading posts started in the wilderness of New Amsterdam, later to become New York. Through the years until the present day, the fur trade has continued to be a factor of real importance in New York's commercial activity.

After the Revolution, hunting and trapping lured adventurers over the Alleghenies into the West. From the central and mountain areas, traders sent back fortunes in pelts of mink, skunk, raccoon, beaver, muskrat, and ermine. In the South opossum, muskrat and raccoon were plentiful. The quest for fur was an incentive in blazing the trail across the prairies.

Even in the twentieth century the United States maintained its important position in the fur business, for years leading all other countries as a source of pelts. By 1935 the United States' annual production of raw furs was estimated above \$60,000,000.

—Des Moines Register.

"And this our life, exempt from public haunt,
Finds tongues in trees, books in the running brooks,
Sermons in stones and good in every thing."
—Shakespeare, "As You Like It."



Jim Sherman Photo

Another idea about fishing. What a wonderful opportunity it affords for father and son to do something together. One wonders just how much of the trouble that arises out of so many boys' adolescent years might have been prevented if father and son might have had some common recreational interests. Most dads simply cannot enter into football games with their sons, but almost any man with an ounce of intelligence and a minimum of effort can initiate his son into the simpler methods of fishing. What a wonderful thing it would be for both father and son if they could develop their state of companionship to the place where they would rather go fishing with each other than do anything else.—News Herald, Morning Sun.

Outdoor Oddities

BY WALT HARVEY



THE 'SKUNK ENJOYS AN OCCASIONAL MEAL OF LIVE BEES. HE IS THE ONLY WILD ANIMAL THAT HAS NO FEAR OF MAN.

COOKING WILD GAME

"Honey, Ed sent an armadillo. It will make a swell meal—if you cook it right!"

No longer need the good house frau blanch, tremble and swoon when the caveman brings in some strange bird, fish or animal from his trip afield. Frank G. Ashbrook and Edna N. Sater, U. S. Fish and Wildlife Service, have taken care of that in "Cooking Wild Game" (Orange Judd Publishing Co., 15 East 26th St., New York. \$4.00).

This new 350-page book not only gives recipes for such unusual foods as whale, crawfish, crows, beaver, woodchuck, and a host of others, but bears down heavily on the more generally eaten species of wild game, large and small.

"Cooking Wild Game" gives specific information on such points as: how to overcome wild or gamy flavor in fishy ducks; how to quick-pluck feathered game with paraffin; how to remove musk or scent glands in small game; the use of marinades and brines to tenderize game meat and enhance the flavor; wild game cooking methods; how to can wild meats; and how to prepare game meat for home freezing.

The book is profusely illustrated, contains more than 400 tested recipes, and as a first aid in the kitchen of the sportsman's wife is a "must" for the sportsman's library.

The first national forest (forest reserve) was established by President Harrison in 1891. It was designated Yellowstone National Park Timberland Reserve and joined the Yellowstone Park in Wyoming. In his term President Harrison proclaimed 15 forest reserves totaling more than 13,000,000 acres.

Said the man who while fishing the Mayfair

Hauled out an old turtle with gray hair,

"Some things, it would seem Are dipped from the stream That would have done better to stay there."

Experts Study . . .

(Continued from page 153)

may be attributed to the fact that Iowa anglers are forced by gas and tire rationing to do most of their angling in home waters. Again when stream and lake fishing is poor because of abnormal water conditions such as have prevailed for the past several years in many of our larger streams, fishermen turn to our trout streams for their angling, as these streams, being small, have a comparatively short period of readjustment following floods or high water.



Opening day May 1, 1945, 927 fishermen fishing an average of 2.95 hours on 23 trout streams caught 3,905 legal length trout.

Early Trout Opening

The trout season, opening as it does from two to six weeks earlier than seasons for other game fish, affords the first game fish angling of the year. The strain of wartime living has given rise to a need for rest and relaxation out-of-doors, and trout fishing has been called upon to meet the increased demand.

These influences have all had their part in increasing the popularity of trout fishing, the future extent and nature of which can only be anticipated on the basis of known demands. Since we had no factual records of past requirements, a creel census was taken on the opening day for the pur-

pose of acquiring comparative data for future use. It is fortunate that this particular opening day was generally acclaimed by anglers as being a successful one, for the records of catches made will afford a basis on which to evaluate future angling success.

Trout fishing, being "made fishing," can be regulated on the basis of stream surveys and creel censuses so as to meet the varying degrees of angling pressure. As an aid in anticipating future demands as well as to evaluate the success of present stocking methods, the fisheries department conducted a trout census on 75 per cent of Iowa's trout waters, with plans for subsequent checks to be made several more times this year.

Trout Census Taken

Trout census cards were printed on which space was provided for entries as to the number of hours fished per angler, time of day spent in fishing, weather and stream conditions and number and species of trout caught. Clerks were assigned specific streams on which they were to work the opening day and instructed to contact as many anglers as possible, filling out a card for each angler interviewed.

Due to a shortage of census clerks no complete checks were made on any stream with the exception of Dalton Lake in Jackson County, where 100 per cent coverage was obtained with an estimated 50 percent coverage on the balance of the censused streams. Any error in figures given in this report will arise as a result of an estimate as to the percentage of coverage on the streams censused.

Since it was impossible to cover a stream thoroughly, there were many anglers who were not contacted. Subsequent checks with men who fished the streams that day and reports from the census clerks as to the thoroughness of their efforts justifies the use of 50

percent as an average of coverage on the streams censused.

Results of the census showed 927 anglers interviewed on the opening day, who fished 2,958 hours and caught a total of 3,671 trout.

Spend Three Hours Angling

The average angler spent three hours fishing and caught an average of 1.24 fish per hour, giving an average catch per angler on the opening day of the season of 3.72 trout.

There was stocked in the streams censused previous to the opening of the season a total of 47,730 trout, of which 30,360 were rainbow, 13,280 brown, and 4,090 brook trout.

Census card returns showed 2,182 rainbow, 1,021 brown, and 488 brook trout caught the opening day. Since these returns represent 50 percent of the anglers who

fished these streams that day, we find that on 75 percent of Iowa's trout waters there was taken a total of 4,364 rainbow, 2,042 brown and 976 brook trout, or a grand total of 7,382 trout of all species.

We find that in percentage of return to the angler's creel of the fish stocked previous to the opening of the season, brook trout lead with 23 percent, brown are next with 15 percent, and rainbow last with 14 percent. Brook trout provided the highest immediate return. However, brook trout waters are extremely limited, and this fish cannot be considered for general stocking purposes.

Of the other two species brown trout and rainbow are about on a par as far as returns on the opening day are concerned. What they would show throughout the summer season remains for subsequent censuses to reveal.

MAY 1, 1945, TROUT CENSUS

Table I

Stream	Fishermen	Hours	Rainbow	Brown	Brook	Suckers
Bloody Run	45	173	91	59	4	5
Kleinlein Creek	45	109	97	7	2	0
Joy Springs	30	97	71	19	2	0
Richmond Spring	91	246	290	101	77	1
Elk Creek	60	210	36	201	5	7
Maquoketa River	23	41	53	37	7	0
Swiss Valley	56	175	159	48	2	13
Dalton Lake	124	588	352	0	0	0
Smith Creek	36	71	70	14	0	0
Brush Creek	19	73	43	14	5	0
Pleasant Creek	17	58	113	23	0	0
Little Mill	32	92	110	28	0	1
Big Mill	68	172	286	36	0	7
Ceahak Creek	3	5	10	4	2	0
Trout River	17	60	11	25	22	0
Coldwater Creek	14	39	16	6	61	0
Trout Run	29	64	27	32	35	6
Twin Springs	8	23	5	12	8	0
South Bear	38	118	38	92	13	5
North Bear	27	103	44	48	4	2
Wexford Creek	5	9	1	5	7	0
French Creek	48	184	131	33	104	13
Waterloo Creek	40	119	49	63	6	26
Village Creek	9	17	30	22	1	0
Clear Creek	16	27	5	0	114	0
Otter Creek	15	41	56	17	5	0
Glovers Creek	12	44	39	36	0	0
Total	927	2,958	2,182	1,021	488	86

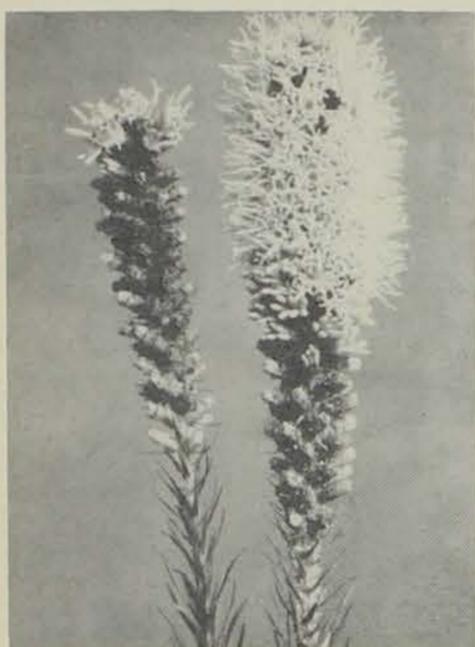
MAY 1, 1945, TROUT CENSUS

Table II

Stream	Ave. Hrs. per Person	Ave. Catch Rainbow	Ave. Catch Brown	Ave. Catch Brook	Ave. Catch all species	Ave. Catch per hour
Bloody Run	3.84	2.02	1.31	0.08	3.42	0.890
Kleinlein Creek	2.84	2.15	0.158	0.044	2.35	0.830
Joy Springs	3.23	2.36	0.633	0.063	3.06	0.947
Richmond Spring	2.70	3.19	1.109	0.846	5.14	1.9
Elk Creek	3.5	0.6	3.35	0.083	4.03	1.15
Maquoketa River	1.78	2.3	1.6	0.304	4.2	2.36
Swiss Valley	3.12	2.839	0.857	0.035	3.74	1.2
Dalton Lake	4.82	2.427	0.394	0.016	2.83	0.588
Smith Creek	1.97	1.94	0.388	0.000	2.33	1.18
Brush Creek	4.88	1.77	0.777	0.555	3.10	0.636
Little Mill	2.72	3.26	0.523	0.000	3.78	1.38
Big Mill	2.57	4.06	0.461	0.000	4.52	1.76
Ceahak Creek	1.66	3.33	1.333	0.666	5.33	3.33
Trout River	3.52	0.93	1.10	1.206	3.23	1.46
Twin Springs	2.87	0.625	1.5	1.000	3.12	1.08
South Bear	3.10	1.00	2.42	0.342	3.76	1.21
North Bear	3.81	1.63	1.77	0.148	3.55	0.94
Wexford Creek	1.8	0.2	1.00	1.4	2.6	1.44
French Creek	3.83	2.72	0.687	2.17	5.58	1.45
Waterloo Creek	2.97	1.22	1.57	0.15	2.94	0.99
Village Creek	1.88	3.33	2.44	0.11	5.88	3.12
Clear Creek	1.68	0.31	0.00	7.12	7.43	4.42
GRAND AVERAGE	2.954	2.009	1.153	0.743	3.905	1.3



Even when larger streams are muddy, fishermen may fish the trout streams successfully. These, having smaller watersheds, have a comparatively short period of readjustment following floods or high waters.



The blazing star, one of the prairie flowers which make Harry Waldo Norris claim that a day in August on the prairie was as rare as a day in June.—Photo by Ada Hayden.

My Prairie . . .

(Continued from page 153)

quickly on curved, rigid pinions over the crest of a neighboring hill. Or with startling suddenness a bevy of quail would flush, to drop with equal quickness into a nearby thicket.

At rare intervals, the cry of a whippoorwill came out of the gathering twilight gloom, while overhead the nighthawks ceaselessly uttered their peculiar throaty cry.

Sometimes my dogs would come back in precipitate flight before the hot pursuit of a pair of wolves. When these caught sight of horse and rider, the operation was reversed. The prairie wolf was an abject coward, but his voice had the timbre and almost the volume of a multitude of braggarts.

I wonder if there can be any connection between the prairie and the telling of stories by boys who roamed the open spaces. I never knew such a romancing story-telling group as ours. When cousin or neighbor boy spent the night, there was a riot of story-telling, as late as we could keep awake or our parents could endure our chatter.

And then there was the "flying" of the spiders. In the Indian summer days they climbed upon fence posts, shrubs and trees and spun great fluffy masses. Along came friendly breezes and away sailed the parachuting spiders.

"Sailing 'mid the golden air

In skiffs of yielding gossamer."

But I, riding through the tall grasses where streamed these sticky threads, saw no poetry in them.

The prairie had its little tragedies, but nonetheless real to the small boy; ceaseless pursuit by the hunting animals; constant shrinking and avoidance by the hunted; sudden death or prolonged torture; pitiless murder among the little folk of the prairie. I was not aware then of the Darwinian principles of the struggle for existence, but daily saw the age-old drama.

"Oft on a stilly night" as we, belated boy, horse, dogs, and cattle, slowly made our homeward way, I looked out into the measureless spaces among the stars, and the terror of it struck me. What is there beyond the stars? Where is the edge of things? And linked with these, when its beginning and when will it end? On such occasions the prairie was too big; I did not feel its shelter and protection. It was stretching out into the infinite, and the infinite is incompre-

hensible to boy as to man, and much more terrifying.

I am reminded of the pageantry of the prairie fires, a glory gone forever. In late autumn the frosted prairie grass was dry as tinder. Whipped by a smart breeze and on fire, it was a thing of wonder. To see at night the flames sweep over the hills at terrific speed overcame all our scruples of caution and respect for property rights.

"What is so rare as a day in June?" A day in August, when the prairie was aflame with sunflower, rosin weed and snake weed, when the blue blazing-star gleamed from the grassy slopes and the white prairie clover dotted the landscape.

Often, as I rode through the deepening dusk, there came up with the smell of the damp lush earth an ineffable perfume. Peering through the gloom, I could discern the ghostly outlines of the fringed orchid. Here and there in boggy nooks, half prairie and half woodland, could be found that most regal of all the prairie's offspring, the great purple-spotted white lady-slipper. And here again a perfume baffling description. Talk of perfumes of Araby the Blest! Oh, for one whiff again of the breath of a prairie morning, pulsating up a wavy glade silver spangled with dewy spider webs, a breath laden with the very essence of Nature's heart, a fragrance that in memory lies so close to tears.

So I came to know my prairie in its lights and shadows, in the pitiless heat of mid-summer, in torrents of rain driven before the northwest blast, in the fearful crash of the lightning's stroke, in the nipping frosts of October.

There never was a conquest of the prairie. Though she flamed like a wanton in mid-summer, at the profane touch of man she vanished, unresisting.

Gone is my prairie, never to return. But I have her still, in a land of dreams.

PRODUCING MORE FISH

It is almost impossible nowadays to pick up a sporting magazine, a newspaper or other publication of general circulation without reading something about fish culture and ways to increase production. It presents an interesting subject to one whose fishing, for the most part, has been confined to the days when he was a bare-footed kid trudging along Coal creek, or sneaking away to the river or the sandpit to fish for bullheads or sunfish with a piece of twine, a rusty hook and a pocketful of worms. In those days, one didn't hesitate to carry bait in his pocket, even if mother scolded. In fact, our friend Davey of some 45 years ago was not unknown to hold bait in his mouth on occasion.

Renewed interest in fish culture is due to many circumstances. In the first place, fishing is recognized as a type of outdoor recrea-

tion in which a great number can indulge at low cost. You don't have to have a \$50 self-winding anti-backlash reel and the most improved split bamboo rod to be able to catch fish. You can still do it with a 15-cent line, a homemade bobber, a cane pole or a maple switch, and some inexpensive hooks. Bait can be had for the digging if you don't go for the snooty lures that big sportsman love to talk about.

Then, too, fishing has helped maintain the food supply during the war. People who never cared for fish before are developing a hearty appetite for it. Fishing as a sport is likely to grow. Sections of the country with good facilities want to make them better and to attract a greater number of participants.

Now they have developed types of fertilizer by which fish grow larger and more rapidly in waters not commonly inhabited by finny tribes. Where power dams have presented hazards to fish, electrodes are suspended so that the schools will not get too close to whirling turbine blades. Chutes, spillways and fish ladders aid migration of fish. Hatcheries produce millions of fingerlings annually and these are released in carefully guarded pools.

Most states are giving renewed attention to outdoor life, particularly fishing. Iowa is foremost among these. In fact, Iowa already is noted for some very excellent fishing water. The state probably will never be comparable to Ontario, Wisconsin or Minnesota, but it ranks among the top ones with good facilities. That's one of the reasons why Iowa attracts as much tourist business as Florida, for example.

—Burlington Hawkeye Gazette

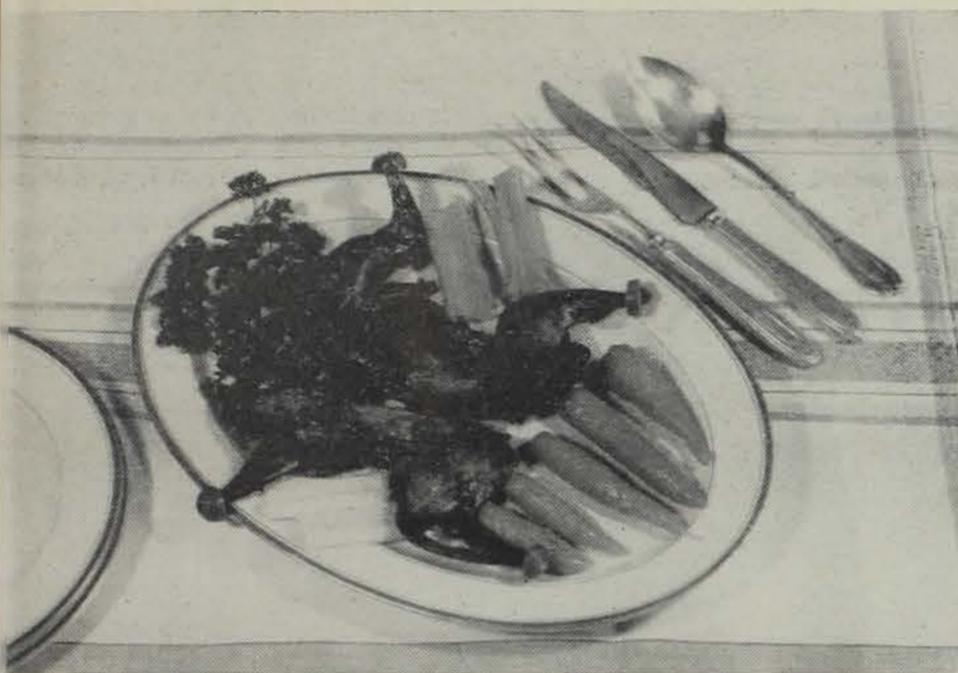
NEED CONSERVATION SECRETARY

There is one more department we need in the president's cabinet, and we need it very much indeed. It is a department of conservation. It should be somebody's business at the nation's headquarters to conserve the nation's resources—its soil, its timber, its coal and oil and gas, and other natural wealth, without which the nation must ultimately become greatly dependent on neighboring countries. This wonderful God-given wealth should not be wasted, frittered away carelessly, or become exhausted merely to make a few men vastly rich. One generation has no right to exhaust all these natural resources. They belong in part to people yet unborn, and there should be some diligent authority to see that this national wealth is not abused and wasted. And we people in this great Midwest section are the greatest wasters of them all, because we have been so criminally negligent in wasting the good top soil the world will some day greatly need.

—Marion Sentinel



The banks of prairie flowers, miles on end, have disappeared for the most part on the Iowa prairies, and grazed pastures and cornfields have taken their place. The State Conservation Commission has this year guaranteed the preservation of at least one prairie expanse by the purchase of 240 acres of virgin prairie land near Lime Springs in Howard County.



Broiling, properly done, imparts to young squirrel the superior flavor ascribed to meats grilled over the open fire. One broiled young squirrel makes a gala dish for two. Be generous with the butter or other fat both before and during broiling.

Sciurus . . .

(Continued from page 154)

possible infections from parasites that may be present.

Standard methods for broiling or grilling, frying, roasting, braising or stewing are the same for every type of meat. The degree of doneness desired and the time required for reaching that specific stage, however, differs with each type of meat. In general as a safety measure, squirrel as well as most kinds of game, should be well done, but not overcooked, dry, tough and tasteless.

Constant Temperatures Aid

Moderately low and constant temperatures have replaced largely the combination of high temperatures for searing and much lowered temperatures for completing and cooking in both roasting and broiling. By this newer method when correctly done, meat is more uniformly cooked; it is juicy and tender with no charring of bones or fat; there is no spattering, sputtering or smoking of fat and no greasy oven or broiler to clean afterwards.

Most of the gas and electric ranges are equipped with oven thermostats, also many of the coal and wood ranges, so roasting at a constant moderate temperature of 300° to 350° F. throughout the entire period is easily done in most homes. The degree of doneness is determined largely by the flexibility of the bones as well as the slight shrinking of the flesh from the bone. Just as with poultry, the thermometer should prove useful in determining more accurately the degree of doneness by recording the internal temperature—a technique to be studied.

Broiling Rates High

Broiling, properly done, imparts to young and tender squirrel that superior flavor ascribed to meats broiled or grilled over the open fire. Since this method of cookery

is often poorly done, a few suggestions are offered.

Regardless of type of broiler it is essential to have sufficient space between the source of heat and the top of the meat to cook it at a low temperature, usually a distance of two to three inches.

If the broiler pan cannot be moved up or down, and the heat cannot be adjusted, it may be necessary to place the pan on the bottom of the broiler. An accurate broiling temperature of 350° F. is difficult to maintain without an oven or griddle thermometer placed on this broiler rack. With experience one can approximate moderate heat by testing the degree with the hand or elbow or depth of flame.

Preheat the gas range broiler by turning the thermostat to broil or to the highest point with the broiler door open. When moderately hot keep the temperature constant by regulating by hand the flow of gas. For broiling squirrel follow the directions given in the recipe.

Broiled Squirrel

- 1 young squirrel
- 2 tablespoons butter or bacon drippings
- 1 tablespoon lemon juice
- Salt, pepper
- 1 tablespoon minced parsley

1. Clean, wash and drain squirrel; split in half, cutting along backbone with heavy shears.

2. Brush with a mixture of melted fat and lemon juice. Preheat broiler to moderate heat or 350° F. with oven temperature control set at broil and broiler door open or closed; if closed it takes but a few minutes.

3. Arrange halves, skinned side down, on greased hot rack in preheated broiler pan; place 2 to 4 inches below heating unit with broiler door open or slightly ajar. Broil about 30 minutes, turning when lightly browned. This should take about 15 minutes. Baste every 5 minutes. When browned on other side, season with salt and pepper.

4. Arrange on hot platter, brush with butter and scatter minced parsley over surface. Garnish with parsley or water cress and tangerine or orange sections.

5. Serve hot with mashed potatoes or fried hominy grits, buttered peas, tossed green salad, hot biscuits and cranberry and mulberry jelly, or any tart jelly. Makes 2 to 4 portions.

Breaded Squirrel

- 1 squirrel
- Salt, pepper
- 2 tablespoons flour
- 1 egg, beaten slightly
- 1 tablespoon water
- ½ cup sifted bread crumbs
- ¼ to ½ cup fat
- Hot water

1. Clean, wash and drain squirrel; cut in pieces for serving.

2. Sprinkle pieces with salt and pepper, dredge with flour, dip in egg and water mixture and drain slightly; roll in crumbs.

3. Drop pieces in hot fat and fry at moderate heat 10 to 15 minutes, turning pieces to brown both sides. Add one tablespoon hot water, cover tightly and bake in slow oven (300°-325° F.) for 40 to 50 minutes, or until tender and well browned, turning meat to cook evenly. Each piece should be completely covered with a browned crumb coating.

4. Arrange pieces on hot platter, garnish with parsley and lemon wedges and serve hot with cranberry and orange relish, baby limas, broccoli and muffins. Makes 2 to 4 portions.

Brunswick Stew, Northern Style

- 1 squirrel
- 1 cup dried lima beans or 2½ cups butter beans
- ¼ pound salt pork or fat bacon, diced
- 1 small onion, sliced
- 2 quarts boiling water
- 1 teaspoon salt
- ¼ teaspoon pepper
- Dash of paprika
- 6 drops Tabasco sauce
- 3 medium potatoes, cubed
- 1 cup corn
- 4 ripe or 1½ cups stewed tomatoes
- 1 to 1½ teaspoons sugar
- 5 tablespoons butter or other fat
- 2 tablespoons flour (opt.)

1. Use a large squirrel or 2 small ones; clean, wash and drain. Disjoint and break back in half; place in Dutch oven or heavy kettle.

2. Add soaked lima beans, salt pork or bacon, onion, water and seasonings; bring to a boil, cover tightly and simmer 2½ to 3 hours, or until meat is very tender and beans mushy. Add potatoes, corn, tomatoes, baby beans if used and 1 teaspoon sugar; bring to a boil and cook ½ hour, or until vegetables are tender, stirring occasionally if thick.

3. If thin add the butter by combing it with flour to make a roux, stir and boil about 10 minutes to thicken slightly. Add salt, pepper and sugar as needed.

4. Turn into a heated tureen or large vegetable dish and ladle into heated soup plates or bowls. Serve with bread spread with garlic-flavored butter and toasted, and coleslaw, and with a bowl of fresh fruit for dessert. Makes about 4 portions.

Squirrel With Dumplings (Ozark Special)

- 1 squirrel
- 2½ cups boiling water, about
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ cup sliced onion
- ½ cup chopped celery and leaves
- 1 cup carrot sticks or 6 to 8 small carrots
- 2 to 3 tablespoons fat
- 1 to 2 tablespoons flour
- 1 recipe dumplings

1. Clean, wash and drain squirrel; cut in 7 or 8 pieces for serving.

2. Cover with water, bring to a boil and skim off scum. Simmer, covered, about 1 hour, adding salt and pepper when partly cooked. Add vegetables, and more water if needed; cook 10 to 15 minutes, or until vegetables are partially done. Thicken slightly with roux of fat and flour and season to taste.

3. Drop dumpling batter by spoonfuls on boiling meat and vegetables, or in top part of greased steamer. Cover tightly and boil gently or steam for 15 minutes without lifting or removing the cover.

4. Serve at once on heated plates, in heated vegetable dish with dumplings on top, or on heated chop plate with dumplings around the stew. Garnish with parsley sprigs or water cress. Serve with grape jelly, hominy grits or kernel corn and tomato salad or aspic. Makes about 4 portions.

Famous Iowa Trees

From Local Legend and Historical Fact

RED FACE DEPARTMENT

THE story of the big sycamore in the June issue of the "Iowa Conservationist" has resulted in considerable comment from various sources. The article stated that the big sycamore was "22 feet 11 inches in diameter." It should have read "22 feet 11 inches in circumference." A letter from George H. White of the Davey Tree Expert Company, Kent, Ohio, calls the error to our attention and adds insult to injury by bragging about a larger Ohio sycamore.

Mr. White writes: "Without appearing to be too critical, we do feel that we should call your attention to what seems to be an error in your article regarding the big sycamore at Red Rock. The article gives the diameter of the tree as 22 feet 11 inches. Assuming that the boy in the picture is about five feet tall, we find the diameter of the tree would be about 7½ feet, which would make the circumference around 23 feet.

"The biggest sycamore in the United States, growing in Ohio, has a circumference, according to American Forestry Association figures, of 42 feet 7 inches at 4½ feet above the ground. This would make its diameter about 13½ feet. These calculations seem to confirm our opinion that the 22 feet 11 inches measurement of the Red Rock sycamore is its circumference and not its diameter."

In a letter to Mr. White the editor has acknowledged the mistake and accused the Davey Tree Expert Company of using hormones or some secret fertilizer formula to produce this heavyweight Ohio tree. We are certain that nothing can grow bigger or better in the state of Ohio than in Iowa unless some shenanigans are resorted to. Off the record, we have offered to exchange some of our secret formulas for tall corn and fat hogs to Mr. White in exchange for a little pep tonic for our big sycamore.

"When a physician tells a tired businessman to take a few weeks off and go fishing, he is paying a tribute to the benefits that fishing confers. Days spent in the open, under the blue sky, while fishing, can be most helpful, mentally and physically. All in all, I would not hesitate to suggest that most of America go fishing for a time after we have cleaned up our present international obligations."

—Dr. Thomas Parran.

"When this world conflagration is over and thousands of American soldiers and sailors return there is no question but many will turn to fishing.

"Add to this group the many angling-hungry Americans who have not been able to fish due to wartime inconveniences and you will have the greatest army of anglers the United States has ever known."

—S. Kip Farrington, Jr.

"Each bird loves to hear himself sing."

—James Howell.



PROFIT IN IOWA TIMBER

By G. W. Pugsley

Little did Mrs. Bush as a girl in her teens ever dream that the 40-acre oak stand in southeastern Iowa, from whose depths emerged horse thieves to talk to her as she walked to and from school in the early 80's, would find its way into the bodies of army trucks bound for Tokyo. But that is just what came to pass during this past winter.

When the call came from the government for additional timber to meet the ever growing demands of the armed forces, the United States Forest Service was called upon to direct the activities of the newly formed Timber Production War Project. Trained foresters were sent into the state to help and to encourage owners of mature timber on farm woodlots to cut this timber and see that it was channeled into the war effort.

With this assistance and encouragement the Bush forty was cruised and the mature, dead, and inferior trees were marked for cutting. The stand of timber was originally red, black, and white oak. The white oak was logged off years ago, leaving the red and black oak in its virgin condition. It was recommended that a 50 per cent cut be made, this to include all overmature, dead and dying trees. The dead trees amounted to approximately 20,000 board feet. This condition of dead timber was brought on from a cyclone which struck the area a number of years ago. Approximately 400 red and black oak trees have been cut from this forty and processed into lumber. The best grade of lumber is going into truck bodies and the poorer grades into crating and blocking and other miscellaneous war materials. Approximately 160,000 board feet of timber has been cut from this forty—the owner being paid by the board foot measure which was determined by the Timber Production War Project personnel.

This particular 40 acres of land originally cost the owner \$400 and has been carried as timber reserve for a number of years. With the salvage cut now completed, the owner has realized approximately \$1,500 for her \$400 investment, and there is still a good stand of growing timber which will in the future bring further handsome returns if continued under the Timber Reserve Act and given proper management.

During this war Iowa woodlots have contributed materially to the

USE THE LAND AND SAVE THE SOIL

By Betty Miller

(Editor's Note: This essay by Betty Miller, a 12-year-old seventh grade student in St. John the Baptist School, was awarded third prize in a recent Dubuque County conservation essay contest.)

The soil may be compared to a man's bank account, which if it is continually drawn upon without making new deposits the amount and possibilities are soon exhausted. A farmer should regard his soil in the same way by taking stock of all the physical features. Knowing one's soil determines the wisest use of the land, which will help to look into the causes of erosion and decide on the treatment and practices.

Steep slopes and badly eroded slopes ought to be kept in permanent vegetation; if too badly eroded for pasture, they should be used for woodland. Gentler slopes should be planted with small trees and shrubs to protect wildlife. Close crops and grassy waterways check washing. Rotation of crops, of grains, and legumes, as well as barnyard manure, replenish mineral and other elements.

Contour farming, buffer strip cropping, contour furrows, and basin listing are all mechanical means to provide barriers against erosion and gully control. Space does not allow for detailed explanation of these various mechanical methods, but the United States Department of Agriculture has issued many pamphlets which are easily available and most helpful. There is no excuse in this modern day for ignorance in protecting our wealth of land resources to make the most of its possibilities. The soil can only function when we give of our efforts to help it, instead of continually taking without giving back to it. It requires intelligent care to continue its usefulness.

"Thus use your frog: put your hook through his mouth and out at his gills, and then with a fine needle and silk sew the upper part of his leg with only one stitch to the arming wire of your hook, or tie the frog's leg above the upper joint to the arming wire; and in so doing use him as though you loved him."
—Izaak Walton.

The chairman of a large corporation was asked by a lady sitting next to him at a banquet, "What are the functions of a chairman?" To this the man gave the following answer, "My dear madam, that is not too difficult; the functions of a chairman are the same as those of a piece of parsley placed on top of a fish."
—Bellevue Leader.

war effort, and the woodlot owners requesting and accepting the guidance of the Timber Production War Project and cooperating personnel have been able to place their mature timber on the market, helping with the nation's lumber production and increasing the financial return from their land, as well as placing under good management one of Iowa's important natural resources.

FOR MEN ONLY

I saw her swimming in the brook,
A moment swift and fleeting,
And from the shock of that brief look,

My heart almost stopped beating.

I worked my way around the trees,
To where the view was clearer,
And then on trembling hands and knees

I edged a little nearer.

I never saw such perfect lines,
As she was there displaying
Beneath the shade of spreading pines

In languid splendor playing.
Her twists and turns were full of grace,

Her body smoothly molded;
I know the joy showed on my face,
As each new charm unfolded.

And when she floated with the stream,

The sight was most entrancing;
Her wondrous body seemed to gleam

From sunbeams, softly glancing.
I yearned for her with heart and soul,

And then I fell to wishing,
For I had neither hook nor pole,
And trout are caught by fishing

—South Dakota Conservation Digest.

REALLY WE'RE SORRY, BUT THE EDITOR WENT FISHING

(Linotype operator's note)

"Father, what is the biggest fish you ever caught?"
"You had better go and ask your mother. I've forgotten what I told her."

"Fishing?"
"No, just drowning worms."

"Give me a sentence with the word 'vermin' in it."
"Before I go fishin' I go vermin."

"I heard you went fishing this afternoon. How did you come out?"
"I got plenty of left shoes, but the right shoes didn't seem to be biting at all."

"In that country fish is so plentiful that they use it as a medium of exchange."

"They use fish as a medium of exchange?"

"That's right."
"They must have a messy time playing with slot machines."

First Pelican: "Pretty good fish you have there."

Second Pelican: "Well, it fills the bill."

"I've been fishing."

"How could you go fishing? The river is frozen over with ice."

"I know—but I cut a hole in the ice—hold a watch over the hole, and when the fish come up to see what time it is, I hit them over the head."

"You've been watching me for three hours. Why don't you try fishing yourself?"

"I ain't got the patience."

"Is this fellow McFall all right to take on a fishing trip?"

"Is he? Say, besides doing the cooking he'll think up fishing stories for the whole bunch."

"Last summer I caught a bass that long—but I threw it back."

"Why throw it back? Sounds foolish!"

"Well, I had my hook baited for sunfish."

Teacher: "Can any little boy tell me what a fish net is made of?"

Little Boy: "A lot of little holes tied together with strings."

"You don't mean to tell me that fishes are musical?"

"Certainly. Didn't you ever hear of the piano tuna?"

MIGRATION IS AN EXPLOSION

A recent set of banding records taken from ducks seems to bear out the theory of some ornithologists that migration is an explosion—at least in the case of waterfowl.

The band information returned to the U. S. Fish and Wildlife Service by duck hunters on three young mallard sisters banded at the same time in west central Saskatchewan is almost startling.

The birds were tagged August 31, 1944, and released the same day by an employee of Ducks Unlimited at Neilburg, Saskatchewan. The birds were killed about three months later. The first was bagged November 27 at Browning, Illinois, nearly 1400 miles southeast of the release point. The second was shot four days later about the same distance southwest of the take-off point in California. The following day the third sister was killed at Arlington, Kansas, 1200 miles south.

Fish the World Around . . .

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a shark. Red threw a few blue words across the blue Pacific, and it was time to go in. How do you like it from where you are?"

Yes, some of the boys are finding fishing in every part of the globe. They are finding new fish and new ways to catch them, but far out in the Pacific on a tiny island one of them writes, "Yes, there are lots of fish and at present there is lots of time, but I would sooner be back in the good old U. S. A.—or, I should say, Iowa. I cannot think of anything better than to be back there and settle down again. I guess I'm too old for this kind of life."



Sigler's buddies caught 60 drums, a jewfish, and an eel in four hours fishing in the Pacific. The lobsters were given to the boys by native fishermen.

"I think that I shall never see
A billboard lovely as a tree.
. . . Perhaps, unless the billboards
fall,
I'll never see a tree at all."
—Ogden Nash.

"God gives every bird its food, but does not throw it into the nest."
—J. G. Holland.