

POULTRY AND EGGS

DISEASES OF TURKEYS.

Blackhead Is One of the Most Destructive of the Common Ailments.
[Prepared by United States department of agriculture.]

Turkeys are subject to most of the diseases and ailments affecting fowls. Of these the most common infectious diseases are blackhead, chicken pox (sore head) and roup. Limber neck and impaction of the crop are non-infectious ailments quite often found among turkeys. Of the parasites lice are the most injurious, especially among young turkeys, and unless some effective means has been taken to destroy them they can usually be found on every turkey in the flock.

Of the infectious diseases, blackhead is the most destructive among turkeys. This disease first became seri-



The illustration shows a method of preventing turkeys from flying over fences. A thin piece of wood is placed across the back and tied under the wings with soft strips of cloth.

ous in the New England states about twenty-five years ago. It has now spread to a greater or less extent throughout the middle west and is occasionally found in the south and on the Pacific coast. Blackhead occasionally affects grown turkeys, but it mostly occurs among young turkeys between the ages of six weeks and four months. When a flock becomes infected and nothing is done to prevent its spread 50 per cent or more of the turkeys in the flock usually die.

The symptoms of blackhead are such that unless the bird is killed and an examination of the internal organs made it is difficult to tell whether the disease is blackhead or some other ailment. The bird drinks a great deal, but refuses to eat and grows steadily weaker until its death, which usually occurs a few days or a week after the weakness is first noted. Diarrhea commonly occurs, and the droppings vary in color from white to brown, but are usually a bright yellow. The head of the turkey sometimes turns dark, and it is from this symptom that the name blackhead originated. This is an unfortunate term, as the head often does not turn dark, and even though it does it merely indicates that the bird is sick from some ailment that may or may not be blackhead. On opening a turkey that has died of blackhead one or both of the ceca, or "blind guts," are found to be enlarged and plugged with a cheesy material, and the liver is more or less covered with spots, varying in color from grayish white to yellow.

No positive cure for blackhead has been found. As in the case of all other infectious diseases, the sick bird should immediately be removed from the flock to prevent a further spread of the disease, and if very sick it is best to kill it and burn the body. Clean out the roosting place and spread lime in places most frequented by the turkeys. Keep a disinfectant in the drinking water. Potassium permanganate is a good antiseptic, a sufficient quantity of the crystals being added to give the water a wine color, which for every gallon of water will take about as much of the chemical as can be placed on a dime. If the turkeys are being fed heavily their ration should be reduced, as overfeeding predisposes to the disease. The feeding of sour milk has been found of advantage in keeping turkeys in good health and in reducing the activities of the organism causing blackhead.

Liver Trouble in Poultry.

Unless a postmortem examination is made the symptoms of this ailment are misleading. A bird so afflicted is unmistakably sick, but it is difficult to distinguish this trouble from other forms of disease. When examined

after death the liver is found to be greatly enlarged and filled with blood and so tender that it is easily torn. It is caused by overfeeding, too rich a diet or a ration unsuited to conditions. If it is suspected that the other birds in the flock are similarly affected correct the ration, give plenty of green food and encourage exercise in the open air.

Provide Lime For Hens.

When the ration lacks mineral matter the eggshells are tender. Hens become ravenously hungry for lime. They begin to eat their eggs to get more lime for making eggshells. Lack of mineral matter in the food is the principal reason why hens eat eggs. Cracked oyster shells, mortar, bones, etc., should be accessible to fowls at all times.

GROW FEED FOR COWS.

Roughages Must Largely Take the Place of Concentrates This Year.

Grow an abundance of feed for the cow this season, advises A. S. Neale, specialist in dairy husbandry, division of extension, Kansas State Agricultural college.

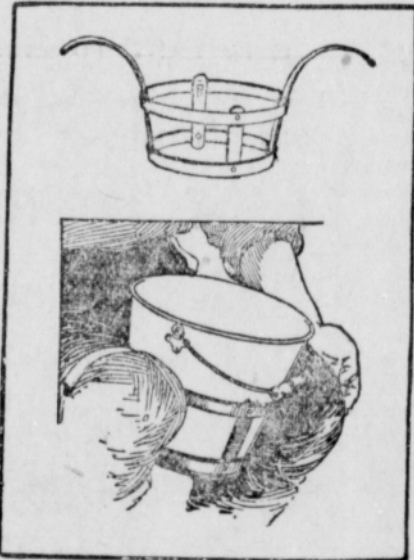
Already the price of concentrates is "out of sight." Prices will continue high unless these concentrates are replaced by the cheaper roughages. Every farmer should plan to grow plenty of alfalfa or clover and silage. If alfalfa or clover cannot be grown in your section substitute another leguminous crop, such as cowpeas.

During the next twelve months the production of dairy products will be due largely to the feeding of roughages instead of concentrates, as has formerly been the case.

Dairy cows of quality receiving nothing but roughages can produce 200 to 250 pounds of butter fat annually, provided the roughage is fed in abundance and is composed of a combination of silage and a leguminous hay. Of course poor cows will not do so well on this ration.

Knee Rest For Milk Pail.

Becoming tired of holding the milk pail between my knees while milking, I made a contrivance of strap iron to overcome this, writes a correspondent of Popular Mechanics. It is arranged so that the milk pail will just fit inside,



FRAME FOR PAIL.

the curved straps supporting the weight of the pail on the knees. The holder may be made of wood, with the possible exception of the curved arms, which should be made of pieces of iron one-eighth of an inch thick and about two inches wide. The circular frame can be made adjustable to various pails by bolts set in holes in the bands.

Growing Silage Corn.

Although planting corn four inches apart in the row for silage has given the greater yields, the Ohio agricultural experiment station recommends spacing the plants ten inches apart because of greater convenience in handling the crop. As a five year average the four inch spacing has yielded about two tons of green corn per acre more than the thinner planting, but the stalks are often so slender that they fall easily in storms and are difficult to harvest when so crowded.

A Queen Who Resigned.

One queen who got tired of ruling over her nation and resigned was Queen Christina, daughter of the great Gustavus Adolphus II. of Sweden, whom she succeeded in 1632. Growing tired of reigning at the age of twenty-eight, she passed the crown over to her cousin, Charles Gustavus, and went to Rome, which city she is said to have entered in the costume of an amazon. Later she tried to regain her throne, but failed. She died at Rome in 1689.

Delhi's Iron Pillar.

At Delhi there still exists an iron pillar fifty feet high and sixteen inches in diameter, made of fifty pound blooms welded together. This pillar, it is suggested, may be regarded as the doyen among products of the heavy iron industry.

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L. E. HOFFMAN

IN THE COUNTY COURT OF THE STATE OF OREGON FOR THE COUNTY OF CLACKAMAS.

In the matter of the estate of Michael McCormick, Deceased. Notice for hearing Final Account.

NOTICE IS HEREBY GIVEN that the undersigned, as the administrator of the Estate of Michael McCormick, Deceased, has filed his final account in the County Court of the State of Oregon, for Clackamas County, and that on Saturday the 28th day of July, 1917, at the hour of 9:30 o'clock, in the forenoon of the said day has been fixed as the time, and the Court Room of the County Court of Clackamas County, State of Oregon, in Oregon City, Oregon, has been fixed for the place for the hearing of objections to said Final Account, and settling and allowing the same.

M. A. DEATON, Admr.
J. HENNESSY MURPHY,
Attorney for Administrator.
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Notice

Notice is hereby given that the Board of directors of Sandy, School District no. 46 will receive bids for the building of a Woodshed. The successful bidder must furnish bonds for the erection of the same. The board reserves the right to reject any or all bids. For information and specifications apply to
Chas. Sharke, Clerk.
Jul 5 21

DIPLOMATIC FORMS.

The "Protocol" is "the Code of International Politeness."

In these days of official notes and replies the public is becoming familiar with the language of the diplomatic document, and even those who never heard of the famous protocol, which lies in the archives of the foreign office in Paris, must have noticed the similarity of form which characterizes such expressions. The "protocole diplomatique," which was probably drawn up in the time of Louis XIV., is a body of ceremonial rules to be observed in all written or personal official intercourse between the heads of different states or their ministers. It goes into the minutest detail as to the styles and titles to be given to states, their heads and their public ministers, and indicates "the feezes and courtesies to be observed in all international acts."

The protocol is, in fact, what M. Pradier-Fodere, a well known authority on the subject, has described it, "the code of international politeness," for, as time went on, all nations gradually began to adopt the same forms, until today the code may be said to be practically universal in its application. It devotes special attention to such matters as the ending of a letter. Thus, as a recent writer has pointed out, when the British foreign minister concludes a letter to the British ambassador at Washington with the words, "I am, with great truth and respect, sir, your excellency's most obedient, humble servant," he is governed by precedent even in such a detail as giving "sir" a line to itself.—Christian Science Monitor.

FIGHTS TO THE LAST GASP.

The Pecary is a Vicious Pig, and is Without Fear or Mercy.

An old "Arkansas razorback" is considered by native hunters as no less dangerous than a bear and as far more likely to attack a human being without provocation; the wild boar of England and the continent was renowned in sport because it would fight and fight hard; the African wart hog, which weighs 300 pounds and has tusks eight inches long, shows little fear of any antagonist meaner than a lion, but of all the hog tribe the most vicious, "stick at nothing" daredevil is the javelina. Not only does it fight to its last breath with a berserker rage, but is a disciplined warrior that never was known to ignore the "battle cry" of its clan.

In the southwest a hunter before firing into a drove of javelinas carefully inspects the trees for one that he can easily climb. However skillful he was with a rifle, he could hardly expect to stop the charge of a dozen or more javelinas, and if they reached him he would have no chance. Once the pecaries got him down they would never cease their shrill, fighting squeals until they had torn him to shreds; hence the rule in the javelina country is to climb your tree first and shoot your pig afterward—shoot it so dead that it cannot emit a single squeal; otherwise you must be prepared to root in the tree for half a day or so.—Youth's Companion.

NEGLECTED FOODS.

Their More Liberal Use Would Be a Help in Home Economy.

Among the foodstuffs that American housekeepers have scarcely utilized are turnip tops, radish tops, mustard plants, sorrel and chick peas among the vegetables and the cheese product that can be extracted from whey.

The greens mentioned may all be cooked like spinach or they may be made into delicious cream soups, as they have been for centuries by European housewives. Enough sorrel grows in the average vacant lot in every city to make many purees or cream soups.

Chick peas are as nutritious as beans and when served in a broth are just as tasty. They also can be made into a puree.

Radish tops and mustard leaves make a cheap and appetizing salad.

Professor Mary F. Rausch in a lecture at the University of Washington gave some hints about home economies, one of which was that foods in shallow pans cook more rapidly than in deep pans, thus saving gas. Another was that not a scrap of fat of any sort need be thrown away, but all should go into a double boiler and be tried out for use in frying or as shortening for pastry.—New York World.

First English Newspaper.

The first newspaper printed in the English language, with its old English type and its quaint account of events in foreign countries, was a pamphlet issued in 1621. Its title, "Corrant or Nevves from Italie, Germanie, France, and other places," is as curious as its contents. For many years it had been supposed that no copy of the Corrant was in existence, but there is in London a copy of this interesting document which is carefully preserved.—London Mail

DAIRYING AND SOIL CULTURE

KEEPING MILK SWEET.

Absolute Cleanliness and Quick Cooling Must Be Practiced.

Milk is a food product and must be cared for as such. Its value as food is very largely dependent upon the care it receives after it is drawn from the cow, says the Kansas Farmer. The cow may be depended upon to do her share in helping out on the world's food supply, but the care and preservation of milk are as essential as its production. It is valueless, both to the producer and the consumer, if it sours before it can be used.

To make milk safe it is necessary to prevent disease germs from getting into it; therefore the cows should be kept healthy. It is also important that the men who work with the cows be healthy and that pure water from a protected well or spring be used. Further precautions are the use of clean utensils, keeping the cows clean and using partly covered pails in milking.

Keeping milk sweet is entirely a matter of cleanliness and temperature regulation. Cows free from manure and dirt, especially in the region of the udder and flanks; utensils that are carefully cleansed, scalded or dried and careful protection of the milk from flies and dirt after production will prevent the entrance of bacteria into milk.

The milk sours as a result of the rapid increase and development of the bacteria which get into it in the process of handling. It is impossible to prevent some of these organisms from getting into milk. Bacteria cannot reproduce fast enough to sour milk in twenty-four hours if it is kept below a temperature of 55 degrees F. Therefore milk should be cooled as soon after production as possible. The easiest and most practical plan of cooling is to sink the cans to the level of the milk in a tub or running spring of cold water and to stir the milk frequently for five or ten minutes until cool. It should be held at or below 55 degrees F. if possible until used. The same methods are effective in keeping cream. It is impossible to make good butter from poor cream.

The essentials for keeping up the quality of milk and cream might be summed up as follows: Healthy cows and men, clean cows and men, clean cans and pails, covered milking pails and finally cooling the milk or cream to the temperature of cold well water within an hour after it is drawn and holding it at as low a temperature as possible until delivered.

FEED FOR DAIRY COWS.

Silo the Best and Cheapest Method of Handling Corn.

Every farmer who keeps milk cows should have a silo.

The feed question is the most serious problem that dairymen and farmer will have to face this year. With feeds steadily increasing in price every effort should be made to preserve all the home grown feeds possible.

The silo offers the best possible means of furnishing a succulent and palatable feed for the cows during the winter season. Milk cows will produce more milk when receiving silage than they will on dry feed. When corn or Kafir is put into the silo instead of harvesting it in the ordinary way a great saving of feed is effected. When corn is put into the silo in place of being hauled in the usual way a saving of 30 to 50 per cent is realized.

The principal requirement of a silo is that it be air tight at the bottom and sides. Any material that will fulfill this requirement will keep silage. The cheapest and most practical type to build is the pit silo in regions where water would not interfere within the first twenty-five or thirty feet from the surface. This type of silo is built on the same plan as the ordinary cistern. In many places in this state the walls of the pit silo can be built by simply plastering the walls with a coating of cement.

Farmers in Demand.

So short are the food stocks in Europe that if the war were to end this summer it would be a year or more before the shortage could be made up and conditions brought back to those where demands for American food supplies were normal. In other words, the farmers and food producers of the United States, so far as can be discerned here, may reasonably expect heavy demands for foodstuffs for export this year, whether the war goes on or not. They may expect it next year even if peace comes. And if the war goes on indefinitely there will be a demand for more than this country can produce.—Farm and Fireside.