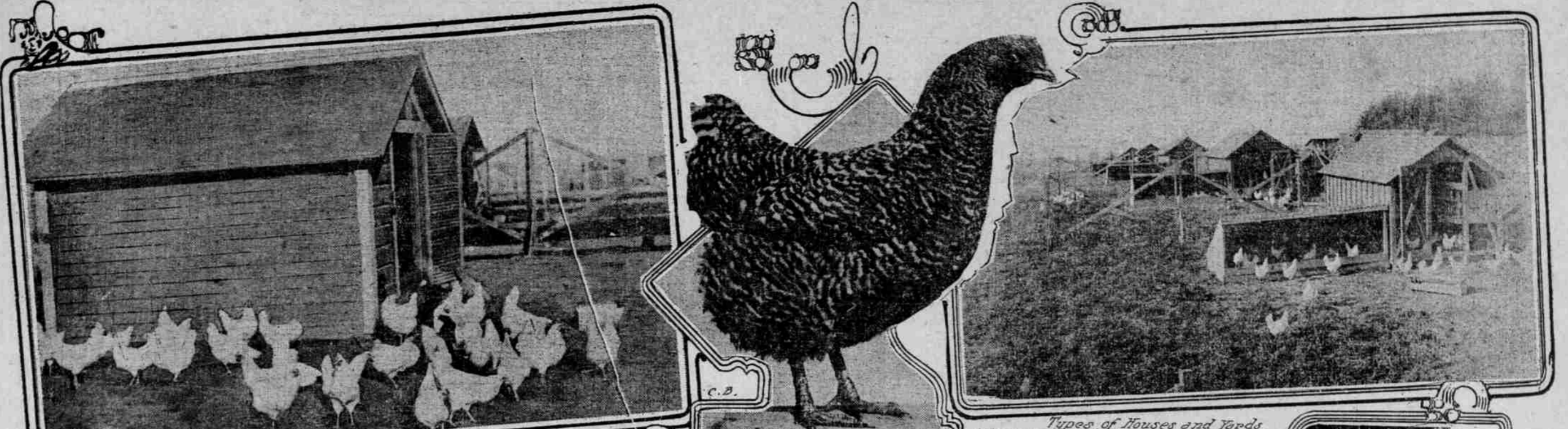


# WELL-BRED HENS MAKE GREAT EGG PRODUCT POSSIBLE

Oregon Agricultural College Produces Chickens Which Lay 200 Eggs Each Year, While Average Is 75—Poultry Breeding Farm Wanted.



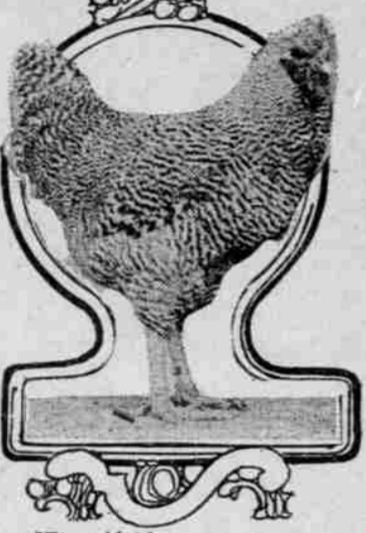
The Making of a New Breed

**O**REGON AGRICULTURAL COLLEGE, Corvallis, Feb. 1—(Special)—A proud and pompous young bird named "Number, Three Hundred Forty-Two," the son of Mrs. A. Twenty-Seven, and whose grandmother, on his father's side, was the old dowager known to her friends as "O. Thirty-Four," recently changed his residence and his allegiance from the Oregon Agricultural College to the farm of Frank Billings, at Ashland.

The event, though all unheralded, was of considerable significance to a great industry of Oregon, and his ancestors, despite their ordinary names, are many National figures with reputations for achievement. So the white leghorn cockerel, for such he was, had cause to be proud and pompous.

With this or romance all squeezed out of it the same incident might be described as follows: On January 4, 1913, a white leghorn cockerel, bred from the best laying strain that has been produced in the United States, was sent to a prominent farmer living near Ashland to be used in breeding up the flocks in that community for high egg production.

This was one of more than 50 which have been distributed over the state by the Poultry Department of the College.



His Mother Laid 212 Eggs



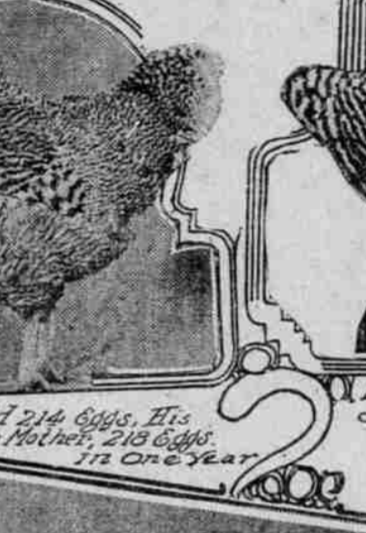
Laid 204 Large Eggs, 2 lbs Per Dozen.



A Cross Bred Hen—237 Eggs in 12 Months.



His Mother Laid 214 Eggs, His Father's Mother, 218 Eggs in One Year.



Laid 212 Eggs in 12 Months, Fine Specimen of Plymouth Rock.



Laid 212 Eggs in 12 Months, Fine Specimen of Plymouth Rock.

**Hens Average 75 Eggs Yearly.**

The full significance of this work can be appreciated better when it is recalled that the poultry products of Oregon farms, according to the 1909 census, were valued at \$4,350,000. An average hen, according to Professor Dryden, lays about 75 eggs per year. The poultry department bred a hen two years ago that laid 200 eggs in a year, the highest authentic egg record in the United States at that time. At the station during the past year one hen of fowls, bred from hens that laid over 200 eggs, each averaged 220 eggs in the 12 months. The irresistible conclusion is that millions of dollars may be added to the wealth of the state by breeding fowls for high production.

Moreover, these millions may be added to the wealth of the state in such a manner as will be most helpful. That is, they will be added to the profits of the farmer, and, at the same time, there will be a reduction in the cost to the consumer.

because of any special shape or form of hen. Some of the best looking hens are poor producers, and some of the poorest looking are good producers. The only satisfactory means by which a record can be kept of the number of eggs laid by each hen during any specified period is to use the trap nest. At the Oregon Experiment Station we have found that the variation in the number of eggs laid by average hens of any one breed ranged from six to 250 eggs during the year. Some hens will not lay, no matter how they are fed or cared for. It is a question of breeding. It is not, however, a question of breeds, for so far as egg laying goes in the breeds of poultry that we have today.

The average production of the fowls on the farms in Oregon, according to census, is about 75 eggs per hen. At the Oregon Station, with good care and feeding, from average flocks, we secured a production of 125 to 150 per hen, and about 50 per cent of them do not lay eggs during the past year, one of the highest records being 180 eggs, the highest 251. In the same pen other pullets whose mother was a poor layer but whose father was the same as ours, laid good layers, averaged 152 eggs. In other yards, for which the complete data has not been tabulated, the same thing is in evidence.

**White Leghorn Cockerel No. 342**

Hatched 5/8/12

Mother A 27  
Record: 1st year 240 eggs  
2d year 222 eggs  
3d year ..... eggs

Father .....  
Record: 1st year 229 eggs  
2d year 173 eggs  
3d year 145 eggs

Father's Mother A 24  
Record: 1st year ..... eggs  
2d year ..... eggs  
3d year ..... eggs

Mother of .....  
Record: 1st year ..... eggs  
2d year ..... eggs  
3d year ..... eggs

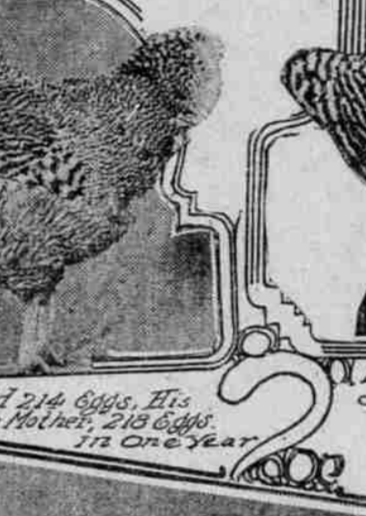
Experiment Station, Corvallis, Oregon.  
Date Jan. 4, 1913.

*Facsimile of Pedigree of Cockerel Furnished to Oregon Farmer.*

Types of Houses and Yards Where Good Egg Records are Being Secured.



A Hen With A Record of 259 Eggs in One Year



White Leghorns, Two Sons of a Hen That Laid 462 Eggs in 2 Years.



Laid 212 Eggs in 12 Months, Fine Specimen of Plymouth Rock.

The breeding experiments, which have been carried out at the Oregon Agricultural Experiment Station by Professor Dryden and which demonstrate the possibility of increasing the average egg yield by proper selection, have been pronounced by one of the greatest authorities in this country "the best in America." But Professor Dryden is not satisfied with merely proving a scientific fact; he wants the state to realize the complete benefit which his discovery has made possible. It is to accomplish this latter purpose that cockerels bred from the heavy laying strains are now being distributed among the farmers and poultry raisers of the state. Up to the present date the limited facilities for this work at the college have made it impossible to raise a sufficient number of heavy laying hens to furnish the necessary cockerels to breed the necessary cockerels. A poultry breeding farm is necessary.

**Selection Is Used.**

In our breeding work to increase egg production we are following two methods. First, by selection among present breeds and varieties. Second, by crossing to establish a new breed or variety that will excel in laying and general utility qualities. I believe in two or three years more we can achieve the latter result. The aim is to produce first a breed having its own record, second, that will have better meat qualities or one that will better meet the demand of the great body of consumers than any of our existing breeds.

Aside from the breeding work, the amount of land asked for will offer favorable conditions for raising a record of our best hens. At the present time, the necessary facilities for students of poultry husbandry to complete their training. Students and visitors who come to the College or Experiment Station in search of information should have the best available facilities for getting it.

I believe the poultry department has fully established the fact that Oregon is a good poultry country. We have secured some of the highest authentic egg records in the United States. Year before last we secured the highest authentic egg record in the United States up to that time. The past year in the Missouri Poultry Station in a laying competition one hen out of 650 exceeded the record of our best hen. At the Connecticut Station during the same year in a laying competition with 600 hens no record was secured equal to ours, but in neither state was a record secured equal to ours. A two-year record of 462 eggs from one hen secured at the station is probably a world's record for two years.

The poultry department at Oregon Agricultural College was established five years ago. Since that time the value of poultry products in this state has increased between three and four millions of dollars. This increase is due in a very large measure to the work of the poultry department of the college and experiment station.

which have been sent over the lines of N. & N. railways in the state, reaching the Southern Pacific and the O.-W. R. directly nearly 100,000 people with

## WOMAN TELLS HOW TO WIN OUT IN BUSINESS

Miss Lily Selby Leaves Position as Assistant College Professor and by Ability and Daring Becomes One of Leading New York Photographers.

BY ISABEL STEPHEN.

MISS LILY SELBY is very willing to subscribe to the axiom that without audacity and pertinacity knowledge is not a force. For it was this conviction that forced her to resign an assistant professorship at Converse College, Spartanburg, S. C., and found the business in New York City which has brought her fame and fortune.

Miss Selby was born and raised in London. In due time she attended London University and took her degree in science. She had also studied art in England and on the continent, so she had little difficulty in securing a position. Had she been contented with the life which her parents had mapped out for her she would still be teaching chemistry to more or less indifferent students in some college instead of enjoying the work which is, to her, the most fascinating in the world, not to mention the princely revenue that accrues from it.

In her advice to other business women she is emphatic Miss Lily Selby says: "No one can make a tremendous success of work that does not irresistibly appeal to her."

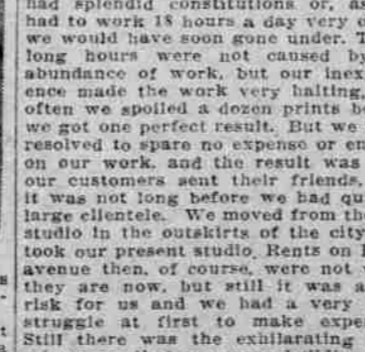
"As one must give her whole heart and soul to a business to make it a success, it is logically impossible to make a success of a business to which her heart and soul are not devoted," she said, referring to her emancipation from the recitation hall. "I realized that, although I enjoyed teaching, I should never make any great progress in it, and so after two years of that work at Converse I decided to start out in a different career. Unless you are born with a natural gift to become a principal, there is no future in teaching. I knew I had not that gift and could see nothing but years and years of drudgery in front of me. My sister was also in America. She was a musician and was also fairly successful, but we wanted to work together. We talked the matter over one day 13 years ago, and decided that, as photography appealed to both of us,

we should go into business in that line. "Of course our friends were appalled. They gave us much good advice about venturing where angels fear to tread, and looking before leaping, and so forth, but in spite of this my sister and I leaped right into New York, and that was how the Misses Selby firm started. "At first, of course, the work was very heavy for us. We did not really know much about photography. My work as an amateur had been much admired, but when it came to professional work, I had to face more unparalyzing criticism. The only training I had ever received was under a little country photographer from whom I used to get points on developing and printing. Had I first took up amateur photography.

"Luckily both my sister and myself had splendid constitutions or, as we had to work 18 hours a day very often, we would have soon gone under. Those long hours were not caused by an abundance of work, but our inexperience made the work very halting, and often we spoiled a dozen prints before we got one perfect result. But we were resolved to spare no expense or energy on our work, and the result was that our customers sent their friends, and it was not long before we had quite a large clientele. We moved from the old studio in the outskirts of the city and took our present studio, Rents on Fifth avenue then, of course, were not what they are now, but still it was a big risk for us and we had a very hard struggle at first to make expenses. Still there was the exhilarating consciousness that we were building our own business; it was our chief of fortune and its maturity depended on us. As the rents rose higher and higher, so did our success—and we are very well pleased with it.

**Field Not Crowded.**

"Now regarding women to whom photography appeals and who think that they, too, might make a big success of it, I should say to them, there is plenty of room for them in the field. There are thousands of women photographers in America who have handed themselves into the Federation of Women Photographers and all are successful, according to their reports. "Very little capital is necessary to start business as a photographer. It is not necessary to have a studio; if



Miss Lily Selby

poultry information. During the past three Winters attractive and unique poultry shows and demonstrations have been made during the farmers' week, and the Winter short courses and institutes, in which poultry instruction was a prominent feature, have been held in practically every section of Oregon. All of this has been an influential factor in the greatly increased poultry production of our state. It has been responsible in a large measure for the condition described above in the following editorial taken from The Oregonian January 1:

"There is cause for gratification that

Oregon at last has awakened to the fact that it is not necessary to import eggs and poultry. Two years ago more than 500 carloads of eggs were shipped into the state. In the past year exports offset imports, and in 1912 probably not a single shipment of eggs will be received. The poultry and egg output for the year is valued at \$2,250,000.

Back of this splendid record of achievement for the poultry work at the Oregon College there is a quiet, unassuming, modest man, the last in the world you would pick out as being back of such an aggressive programme. But those who know Pro-

essor Dryden best have come to expect to see some rather startling developments in the poultry work at rather frequent intervals. The last innovation made by him was the introduction of the moving picture show to illustrate the problems of poultry management and to demonstrate better methods.

**Eggs Are Main Concern.**

The breeders of fancy poultry are not particularly enthusiastic about Professor Dryden and his work. It doesn't make much difference to the professor whether his fowls have the proper lines or exact color of feathers, or the proper points on their combs, nor would he even bar from the best hen society "the biddy with a red nose." The thing that he is interested in is the number of eggs that his hens can lay and the amount of meat his fowls will furnish. So while Professor Dryden is not enthusiastically received by the poultry fanciers he has gained the friendship and confidence of the farmers and the men who are raising poultry for utility purposes.

It is predicted that if Professor Dryden receives proper support in his poultry work the state will be richer by millions of dollars within the next few years. If he has his way there will be expelled from the flocks of the state the hen who doesn't earn her board; the scolding and marketing of eggs will be improved so that thousands of dollars now wasted will be saved; poultry will pay the owner more and will reach the consumer in better condition and at a materially lower price. When this is accomplished a great Oregon industry will be properly established.

## CASH PRIZES OFFERED FOR "MY BEST RECIPE"

Woman Readers of The Oregonian Are Given Opportunity to Compete. Salads Will Be Topic for February Contest.

THREE cash prizes of \$5, \$3 and \$1, respectively, will be offered by The Oregonian each month for the best recipe, in different classes of dishes, submitted by skillful housekeepers. Intending contestants should observe the following rules:

1. Write briefly (not less than 100 nor more than 400 words) on one side of the paper only. If several sheets of paper are used, pin them together.
2. Give name and address of the sender, and date of writing.
3. Write first the name of the dish, then the measure of each ingredient; then give the method of treatment and necessary cautions.
4. Use only level measurements.
5. State how many people the recipe is intended to serve.

Contributors may explain, in a few words, the special merits of the recipe submitted.

The prizes will be awarded by a committee of practical housewives and domestic science teachers, selected by Miss Lillian Tingle.

The Oregonian reserves the right to print any of the contributed recipes.

which fail to secure a prize. Manuscripts cannot be returned.

In the event of the same recipe being sent in by different contributors, the one bearing the earliest postmark will be given preference in awarding the prize.

The topic for February will be "My Best Salad." The "daintiness" and "deliciousness" of any salad will be taken for granted and should not be specially mentioned in the recipe. The writer may, however, state the sort of meal or occasion for which she considers her salad most suitable, since all salads are not equally suitable for all occasions. A salad's "suitability" is determined not only by its appearance and composition, but also by what accompanies it, or by its relation to the rest of the menu. A good "evening refreshment" salad, for instance, might be utterly unsuitable for use as a "dinner salad," and vice versa.

The contest for February closes February 28.

The winners in the "Best Winter Breakfast Dish" contest, for January, will be announced and the prize-winning recipes will appear February 9.

## HAIR STOPS FALLING, DANDRUFF DISAPPEARS—25-CENT "DANDERINE"

Save Your Hair! Beautify It! Invigorate Your Scalp! Danderine Grows Hair and We Can Prove It.

Try as you will, after an application of Danderine, you cannot find a single trace of dandruff or a loose or falling hair and your scalp will not itch, but what will please you most will be after a few weeks' use, when you will actually see how hair, fine and downy at first—yes—but really new hair—growing all over the scalp.

A little Danderine now will immediately double the beauty of your hair. No difference how dull, faded, brittle and scraggy, just moisten a cloth with Danderine and carefully draw it all

through your hair, taking one small strand at a time. The effect is immediate and amazing—your hair will be light, fluffy and wavy and have an appearance of abundance; an incomparable lustre, softness and luxuriance, the beauty and shimmer of true hair health.

Get a 25-cent bottle of Knowlton's Danderine from any drug store or toilet counter, and prove to yourself tonight—now—that your hair is as pretty and soft as any—that it has been neglected or injured by careless treatment—that Danderine and carefully draw it all