UNCILE SAM'S STONE SHIPS Frank G. Carpenter Writes of Huge Vessels of Concrete.



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Manual procession of the submarks of the submarks of the submark of the submark of the submarks of the submark



is produced in March, April, May and June. It is the season of

over-production, when more eggs are laid than are consumed. Back-yard poulty raisers and others should take advantage of

this situation, and store the sur-

plus eggs against the period of under-production. It is just as practicable to preserve eggs as it is to preserve fruits and vege-

Outside of the Concrete Ship During Construction. <text>

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spoiled eggs may break and render the entire container unfit for food, it be-comes apparent that care at the begin-The method as outlined is not in-tended to keep eggs indefinitely, but for a period of six to ten months, which is sufficient to carry the operation over to the following season of heavy pro-

A Detail of the Framework Inside the Ship

ment on such matters is worthy of where the tide came up and the water great consideration. In connection with the bureau of standards here at Wash-ington, he has been engaged for a long time investigating all matters relat-ing to concrete and its durability. It was not long ago that he was sent by the Navy Department to inspect the concrete construction along the At-ingto Canada. He also visited all the ports and examined the concrete

there are now barges of 55 tons on the there are now barges of 55 tons on the Holland canals. The Italians have been using coscrete barges for more than if years, and there is one 38 feet long

on the Panama Canal for eight or nine bulkheads, the decks and the hatches years, and they have been making great pontoons there for landing stages of the same material. There are several concrete scows on the Chesapeake Bay. and there is a concrete pontoon of 783 that everywhere through it. As it tons in the harbor of Sydney, Aus-traina. There are concrete boats on the Manchester ship canal, and a con-hardly be distinguished from the smalrete barge was built for use on the ler greyhounds of the Atlantic

has gone to sea, and it is said to with-stand the storms of the ocean. I have hefore me a catalogue issued by the Fougner Company. Is this it offers to deliver seaworthy ahips of 200 tons, dead weight, within three or four months, and states that it will have some ships of 2000 tons ready for delivery this year. The Germans have also done something in concrete shipbuilding, but no statistics as to their progress are, for obvious reasons available just now. Last year concrete ahip construction was going on in Denmark, France, England, Norway, Spain, Canada and

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create shipbuilding in other parts of the world. The stone ship is not a novelly. Away back in 1849, 10 years before the world was afflicted with the birth of bot made a small boat of reinforced bot made a small boat of reinforced in. When it has hardened and bot made a small boat of reinforced in When it has hardened and the frames taken off it leaves the walls of the hull inside and out as smooth and clean as the walls of your parlor. The inside framework, including the partitions, the girders and beams, are all made of reinforced concrete. The steel rods are put in bent to the shape the framework requires, and a box is

and 24 feet wide which has been em-played on the Welland Canal since 1910. It is used for carrying sand and gravel and heavy loads of stone. We have been using concrete barges with steel rods, and this is true of the

crete barge was built for use on the Paris ship canal only last year. Today one of the chief concrete ship-huiding centers is Norway. The Four-ner Steel Concrete Shipbuilding Com-ner Steel Concrete Shipbuilding Com-ners Steel Concrete Shipbuilding Com-size from 260 tons to 3000 tons, and these are intended to carry coal in the eyen season. So far one of 600 tons has gone to sea, and it is said to with-size of the same of the cost has gone to sea, and it is said to with-size of the same of the cost has gone to sea, and it is said to with-size of the same of the cost has gone to sea, and it is said to with-has been season. He control the control of the concrete ship will be only two-sized the storms of the cost has that the cost has gone to sea, and the cost has gone to sea, and the cost has gone to sea, and the cost has gone to sea. I have

Half of the yearly egg supply

duction. There had been a spell of mild weather, the hens started to hay freely, and supplies came into the wholesale came in faster than they could be ab-sorbed on the basis of Winter prices. bids fell off, and the prices sagged heavily: result a break in the egg mar-ket. According to the reports it was the sharpest break in prices ever re-corded for such a brief period. A similar situation takes place ever year. Egg production is not uniform, and it never will be eatural period for egg production, and for about four months, commencing with the first week in

And it never will be equally distributed. Spring is the natural period for egg production, and for about four months. Spring is the natural period for egg production, and for about four months. Spring is the natural period for egg production, and for about four months. Spring is the natural period for egg production, and for about four months. BT ROBERT ARMSTRONG. Expert Poultryman and Writer. A FEW weeks ago the wholesale in some of the large Eastern cities; in six days the prices dropped over 200 cents a dozen. Why? Because it was the opening of the season of over-pro-



BEARDED GOLDEN POLISH.

THESE races of Polish fowls were white-shelled eggs, so that for a home It is probable that they came from Italy to the Netherlands, thence to Westorn Europe, and later to America. The first of these varieties was the White Crested Black: and from these the Dutch breacters obtained the ailver and golden Pollsh, some with crests and pears. The Golden Pollsh comes and in size these fowls compare with the first known as the Crested Dutch. flock that will be a delight to the

the Dutch breaders obtained the aliver unless kept ury. Damp ground or and coops are fatal to young Polish. In size these fowls compare with the beards. The Golden Polish, as shown above, are of the latter variety, and they have immense crests and beards which almost hide their eyes. Their which almost hide their eyes. Their plumage is generally golden tan in plumage is generally golden tan in toolor, each feather inced or edged with brilliant black. The hens are excellent layers of large

Water glass, or soluble glass, is com monly sold in two forms; a syrup-like liquid of about the o tency of molasses, and in the form o a nowder. Both forms are sold by leading druggists, though the liquid glass is probably the most popular. Usually a considerable saving can be made by ordering the material direct from the

manufacturers at wholesale prices. According to the test conducted by the leading agricultural stations, a solution of the desired strength may observed for years. Unfortunately, only be made by dissolving one part liquid a few housewives have taken advan-tage of this opportunity to make a worth-while saving. The chief reason for this oversight is that the average water glass in ten parts water. If the powdered glass is used, a slightly smal-ler quantity of the sllicate may be employed.

employed. Only pure water should be used in making the solution, and to be sure of the purity, the best plan is to boil the water for about 20 minutes, then allow it to cool before adding the silicate. In housewife does not know about it; or if she has heard of it, she regards it with skepticism, or as being difficult to carry out. These fears are groundless, as we shall see.

the case of powdered glass, stir the liquid vigorously to prevent the forma-tion of lumps. The water glass is heavier than water, and will go to the bottom unless thoroughly mixed. To fully understand the keeping qual-lities of eggs, one should have some knowledge of their structure. When an egg is laid it is practically free from the bacteria which cause decomposition,

Stone Crocks Are Best.

but it is very susceptible to these micro-organisms, which gain their entrance through the pores in the shell. The chief source of infection is dirty or Almost any sort of a container will do for packing the eggs, but it is best to use one of wood, glass or crockery than one of metal. Large earthenwar crocks which have a glazed or vitrified surface are preferable. They are easier to clean and will not absorb the

damp nests. Eggs resemble milk, in that they offer an excellent breeding place for bacterial development: they spoil readily when exposed to insanitary conditions. The shell of the egg is porus to admit the passage of air when the egg is hatched, easier to clean and will not absorb the solution. Five-gallon crocks fitted with covers are most desirable. Thoroughly scrub and scald the con-tainer before it is used, and then store the filled receptacle in a clean, cool place, such as a cellar. If kept too

There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing baseful as destructive as head. There are several ways of preventing ting out the micro-organisms, another ing the temperature below the point the the ceggs are gathered from the I quite as destructive as heat. There are several ways of preventing bacterial development: One is by shut-ting out the micro-organisms, another is by cutting off the supply of oxygen, and a third method consists of lower-ing the temperature below the point where this growth will develop, which is commonly called cold storage. The housewife cannot hope to con-duct an individual cold storage plant, but she can operate a system of ex-cluding the causes of deterioration, by

GERMAN NAMES UNDER BAN

Australia Indicates Dislike for Kai-

ser in Recent Ruling.

MELBOURNE, Australia, March 20 .--It has been decided by the Parliament of South Australia that all towns in the state bearing names of German origin are to be renamed. Among the names are Verdun, Mount Kitchener, Beatty, The Somme, The Marne, Cam-brai, Jellicoe, Jutland, Sturdee and Al-

The government announces that the new names are selected with a view to impressing on the minds of children and others a knowledge of events con nected with the war, particularly events in which Australia played a large part.

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Principles of Preservation.

damp nests.