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VALUE OF WHEAT.

Good Profit May Be Made by Feeding to Poultry at High Prices.

By James Dryden, Poultryman, Oregon Agricultural College, Corvallis.

The prices of poultry and eggs follow closely the trend of wheat prices and of corn prices, the two staple poultry foods in the United States. The tendency is for poultry keepers to curtail the flock of poultry when prices of food are high, and to increase the flock when the prices of food are low. When the grain prices rise more poultry are sent to market, and later on there is a scarcity of both poultry and eggs.

The question for the poultryman and the farmer to consider in this connection is, at what prices of grain does it pay the farmer to market the grain rather than feed it to the poultry, for the business of the farmer is to get the most out of the soil, whether it be in raw or concentrated products. It is a fine point to determine just where the profit in feeding poultry as well as other livestock disappears in the upward tendency of the price of grain; in other words, at what point is there a parting of the ways between a profit and a loss?

The general tendency among farmers is to sell the grain, rather than feed it, long before the parting of the ways has been reached, and it is a knowledge of this fact that assures the skillful and persistent feeder of a profit. The parting of the ways comes very soon to the majority of feeders. One man may be telling the exact truth when he says that he can make no profit in feeding seventy-five-cent wheat, and another may be equally truthful when he says he can make a profit in feeding one-dollar wheat. The difference in the two men is a difference in skill in feeding. With good stock and good care the skillful feeder will make a profit in feeding high-priced grain, but no one can make a profit with poor stock and poor care at any price for grain.

The price of wheat is higher now than it has been for probably ten or fifteen years, and it is frequently said that it is too high to feed to chickens. Two or three things should be considered in this connection. First, the prices of poultry and eggs will rise if many chickens are marketed, and the farmer who keeps his chickens will make as much profit as he did when the price of wheat was low. That is, the price of poultry products will adjust itself to the prices of grain. Second, how much does it really cost to feed a hen for a year? Does any one know?

In experiments made by the writer, covering several years, in which every ounce of food was weighed, six pens of Leghorns hens consumed during the year 564 pounds wheat, 296 pounds corn, 203 pounds oats, 112 pounds bran and shorts and 235 pounds skim milk, in addition to some animal food. The cost of the total food per fowl for the year varied in different pens from 61 cents to 78 cents, and averaged 66 cents. The wheat was charged at 1 cent a pound, corn at 1 1/4 cents, oats at a cent, skim milk at a fifth of a cent and bran and shorts at three-fifths of a cent. The animal food cost from 5 to 6 cents per fowl. The wheat constituted nearly a half of the total cost.

The hens laid an average of 144 eggs per fowl, valued at \$1.68 at local prices for eggs. The prices were from 10 cents to 25 cents per dozen, much lower than the prices are in Oregon at the present time. If wheat had been worth, say, 90 cents and had been charged for at that rate, and bran at 1 cent a pound, the cost per fowl would have been about 16 cents more, or 80 cents instead of 66 cents. But eggs are also higher in price than they were then.

Taking the monthly egg yield of the six pens of Leghorns and computing the value of the eggs laid each month at the average wholesale prices of eggs in Portland during the past two years, the results would be as follows:

Month	Eggs laid	Price per doz.	Value
November	40	35c	\$1.17
December	122	35c	3.00
January	243	26c	4.40
February	238	25c	4.90
March	356	20c	5.60
April	499	20c	8.30
May	428	18c	6.33
June	397	20c	6.92
July	384	20c	6.40
August	393	25c	8.20
September	221	25c	4.60
October	97	30c	2.40
			\$61.92

In place of eggs worth \$1.68 per fowl, if their value be computed at present prices in Portland they would be worth \$2.58 per fowl. In other words, on the basis of present prices, food costing 80 cents when fed to hens produces eggs worth \$2.58. This is a pretty good margin of profit in feeding 90-cent wheat.

It may be said that the average flock of hens does not lay 144 eggs per fowl. That is true. It is also true that 144 eggs per fowl is not phenomenal. The right kind of hens properly attended should average 150 and well-bred hens considerably more. The average farm flock will not average 125, probably not 100.

In these experiments all the food eaten was paid for at market prices and the cost averaged only 66 cents per hen. The cost would have been only 80 cents if the wheat had cost 90 cents per bushel. The farmer, however, who keeps fifty or a hundred hens can do better than that, for on the average farm that number of hens may be kept largely on the waste products or by-products of the farm. They will find the animal food in the fields in the shape of bugs, grasshoppers,

Egg and Tomato.

One pint tomato juice, two tablespoonfuls butter, two tablespoonfuls flour (creamed together), one-half egg, spoonful salt, dash of pepper, five eggs. Heat the juice, then add the creamed butter and flour, salt and pepper, and cook five minutes. Butter a baking dish, put in the egg (not beaten), then cover with the cooked mixture. Put bread crumbs on top and brown twenty minutes in oven.

worms, etc., and there will usually be skim-milk or buttermilk. There need therefore be no cost for animal food, resulting in a saving of 8 to 10 cents per fowl. The clover or grass they eat will have little marketable value. The destruction of grasshoppers in the clover and grain fields and of bugs in the orchards will, where these insects are bad, offset a large part of the annual cost of food for the fowls in better crops.

In experiments with larger breeds the cost of feeding was greater. The cost of feeding Plymouth Rocks averaged \$1.15 per fowl and of Wyandottes \$1.00. This extra cost is largely offset when the fowls are marketed, the larger breeds bringing more than the small breeds.

In answer to an inquiry relative to the way in which to tell the difference between the edible mushroom and the poisonous variety, the station replied: "There are so many different species of mushrooms, and they are so nearly like the poisonous varieties, that it is impossible for an inexperienced person to detect the difference. Botanists do not usually recognize any difference between mushrooms and toadstools. The best way is to learn to recognize certain species of edible mushrooms, even though the number be few. A common variety, known botanically as 'Agaricus campestris L.' is not poisonous, and by the following description you may be able to recognize it:

"The stem is cylindrical, or tapers a little toward the lower end. Near its upper end is a sort of collar, usually termed a 'ring,' which encircles it. This is very delicate, white like the stem, and of very thin, satiny texture. The circular, expanded disk into which the stem fits is called the 'cap.' The surface is sometimes white, although sometimes brownish, and usually covered by a thin layer of delicate threads. The flesh or inner portion is more compact, and is white also. Numerous thin plates, or 'gills,' are on the under side of the cap, which radiate from near the stem to the margin of the cap. When the plant is very young the gills are first white, but soon become a dark, pink color, and in age changes to dark brown. The substance of the stem is less compact at the center, but the stem is not really hollow, though in some instances there are slight indications of it. This mushroom will be found in soil, where shade is plentiful.

"It is probable that the mushroom responsible for a majority of the deaths from eating this plant is the Amanita phalloides. By a novice, it might easily be taken for the Agaricus campestris. However, the former usually occurs in the woods, while the edible variety just described occurs in open places. Professor G. F. Atkinson, of the botany division of the Cornell university agricultural experiment station, describes the Amanita phalloides as follows:

"It is pure white, and possesses an annulus or collar, but what is most important the base of the stem rests in a cup-like envelope called the volva. . . . The pileus in this form is smooth, viscid to the touch, and pure white, as is also the annulus, stem and volva, though the latter is soiled by particles of earth. The stem is nearly cylindrical, tapering slightly from the bulbous base. It is hollow, or stuffed with cottony, mycelial threads. The gills are usually pure white, even in age, and are nearly free from the stem. When decaying the plant emits a very disagreeable odor."—From Washington State college, Pullman.

An inquiry which will be of interest to fruit growers of southwestern Washington and northwestern Oregon was referred to the department of horticulture. It follows:

"Kindly give me some advice concerning the growing of raspberries and blackberries under the conditions found in southwestern Washington. I would be obliged to you for information concerning the growing of plums, cherries and apples in this region."

Professor W. S. Thornber replied: "You will have no difficulty in growing raspberries and blackberries in your part of the country, providing you use good judgment in selecting your varieties and in planting. If the low land is well drained you had better plant blackberries, but if the land is not well drained you will have difficulty in growing any form of small fruit there. However, the blackberry will come nearer to growing in poorly drained land than the raspberries will. In choosing varieties of blackberries, use the Mammoth for extra early, the Snyder for middle early and the Evergreen for late. Raspberries require a dryer and, especially, well drained soil, and with such conditions in your part of the state you should be able to grow remarkable crops of them. The Outhbert is the standard for commercial work on the west side; also the Antwerp, the Superlativ and the Marlboro are excellent berries for growth there.

"Plums will do well upon a very moist soil, and will stand a poorly drained soil better than the majority of other fruits. The Peach, the Yellow Egg, the Tragedy, the Willard, the Lombard and other varieties almost without number will do well in the region you refer to. Almost any cherry will succeed there. The Royal Ann, the Bing, the Lamberts and the May Dukes would be good varieties to plant. The varieties of apples that will do especially well there are more or less limited. The Yellow Transparent, the Duchess, the Oldenberg and the Gravenstein for early apples, and the Northern Spy, Olympia, Baldwin, Grimes Golden and possibly a few Rhode Island Greenings for later varieties will do quite well. Other varieties, such as Ben Davis, Gano and the Jonathan, do not seem to be entirely adapted to your part of Washington."—From Washington State college, Pullman.

Devil's Food Cake.

Two cups of brown sugar, creamed with a half-cup of butter; two well-beaten eggs, one teaspoonful of baking soda, dissolved in a gill of sour milk; two squares of grated chocolate dissolved in a gill of boiling water; two cups of flour. Mix and bake in a sheet, covering, when done and cool, with white frosting. Or, bake in layers and put together with white frosting flavored with vanilla.

Getting Its Strength Out.

Mrs. Wickersham had advertised for an experienced cook. The first applicant who came in answer to the advertisement was a stout, red-haired young woman. Mrs. Wickersham propounded several questions to her, which she answered in a fairly satisfactory manner. Then she asked her:

"How long do you boil tea?"

"Well, mem," said the young woman, "some folks biles it longer, an' some shorter. It's all a matter of taste."

"But you do boil it, don't you?"

"Oh, yes, cert'ly; but I've allus thought that two hours was long enough to bile any tea. You can git all the strength out of it in that time."

A Hard Case.

"His wife earns her own money."

"Indeed! I did not know she was employed."

"Oh, yes; hard at it all the time."

"What does she do?"

"Works him to give it up."—New York Journal.

Man's New Lid.

There is a new beily covering for the up-to-date man. It arrived from Paris and is called the King Edward hat. This masculine headgear is built on the lines of the feminine flower pot lid and is blocked to resemble the helmet that the man who pounds the pave wears. The hats are made of the same material as the ordinary black derby. Instead of a ribbon bow on the band a buckle clasps it. Several people who arrived from Paris recently wore the new lid. They say the King Edward hat was introduced to France on the king's recent visit.

Vacations' Hardships.

Williams—Have a good rest at that summer resort up north?

Sdint—I did, but it was pretty hard on the girls. They had to walk nearly a mile to mail their picture postcards.—Chicago Tribune.

Righteous Kick.

"The other day," said the caller, "I sent you an item to the effect that I had gone up into Wisconsin on a week-end 'trip.'"

"Well?" said the society editor.

"Well," rejoined the indignant caller, "you printed it 'week kneed' trip!"

Powerful Explosives.

"What are the most powerful explosives known?" queried the young man.

"Two prima donnas in one opera company," replied the ex-theatrical manager.—Chicago News.

When the Dime Museum Burned.

They got the fat woman out

By using a pair of strong derrick; And when she saw she was safe

She promptly went into hysterics.—Chicago Tribune.

Typographical Error.

Kuten—I was surprised when this morning's Thunderbolt, in referring to me, said I had a "Websterian intellect."

Dryde—So was the editor. He told me he wrote it "lobsterian."—Chicago Tribune.

Lost Its Potency.

"So you no longer use buttermilk?"

"What's the use?" returned Mr. Fairbanks; "If I drank a gallon of the stuff a day the papers wouldn't notice it."—Philadelphia Press.

Correcting a Misapprehension.

Philanthropic Housewife—You are sadly travel stained, aren't you?

Wareham Long (tackling the cold meat)—No, madam; ye couldn't hardly call it stain. It's jest dirt. It'll wash off.

Plagiarism.

"I heard Crittick remark that some of the passages in your comedy were worthy of Congreve," said the playwright's friend.

"My!" exclaimed the playwright.

"That's too bad!"

"Why, that means a compliment—"

"It doesn't. It means that he's on to me."—Philadelphia Press.

S.S.S. CURES SKIN DISEASES

When the blood is pure and healthy, the skin will be soft, smooth, and free from all blemishes and eruptions; but when some acid humor takes root in the circulation, its presence is quickly manifested by some form of skin disease. The skin receives its necessary nourishment and strength from the blood. When, however, this vital fluid becomes a humor-laden stream, it can no longer preserve the healthy, natural appearance of the skin, but by its acrid, impure nature continually irritates and inflames the delicate tissues and fibres and keeps the cuticle in a diseased and disfigured condition. External applications cannot reach the blood, and therefore are beneficial only for their ability to reduce inflammation, and assist in keeping the parts clean. To cure any skin trouble the blood must be purified of the humors that are causing the trouble. S. S. S. drives out the humors from the blood so that the skin, instead of being irritated and diseased, is nourished by a healthy, cooling stream. S. S. S. goes down into the circulation and removes every particle of impure matter, all acids and humors, and restores the blood to its normal, pure condition, thereby curing every form of skin disease or affection. Book on skin diseases and any medical advice free to all who write.

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A Musical Spider.

The extraordinary musical sensitiveness of spiders has several times been proved. Every one has heard of Pellisson's spider. Consoler of the unfortunate prisoner, it perished because it listened too closely to the captive's violin. The jester saw it and crushed it brutally. Gretry, the composer, speaks of a favorite spider which descended along its thread upon his piano as soon as he played it. When giving recitals at Brussels Rubinstein saw a large spider issue from the floor of the platform and listen to the music. He gave three concerts at the same hall, and on each occasion the spider appeared.—Paris Revue.

Forebodings.

The tortoise, having won the race with the hare, was boasting of the exploit.

"Some day, young fellow," said an old tortoise, eyeing the braggart with disfavor, "that speed madness of yours will be the death of you."

Public Baths of Large Cities.

Our present national movement to get the denizens of our congested cities next to godliness is now progressing rapidly, according to reports being received by the Federal bureau of labor, which show that about 40 of our big urban centers now provide public baths. Among these Boston takes the lead with 10 public bathing beaches, 12 public floating baths and one public pool. Next to this record of 23 public baths ranks that of Greater New York with 20, and then that of Philadelphia with 15.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

St. Vitus' Dance and Nervous Diseases permanently cured by Dr. J. C. Stone's Great Nerve Restorer. Send for FREE 32-page treatise and treatise on Dr. H. H. Stone, Ltd., 241 Arch St., Philadelphia, Pa.

The Stone Did It.

"What's the matter, old man; busted?"

"Busted" doesn't express it. I'm literally stone-broke."

"What do you mean?"

"It was buying a solitaire ring for my girl that broke me."—Philadelphia Press.

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