

POULTRY

FEEDING TRIALS FOR THE CHICKS

Feeding trials during 1926 on the experiment station poultry farm at Rutgers university have shown that by means of a new ration it is possible to make White Leghorns average 1 1/4 pounds in weight when eight weeks old and show steady gains to a maturing weight of four pounds.

The new ration used was designed to meet all nutritive requirements of the birds raised in confinement for the prevention of coccidiosis, black head, round worms and tapeworms, and consisted of the following ingredients: Twenty pounds of wheat bran, 20 of Red Dog flour, 20 of yellow corn meal (whole ground corn), 20 of ground rolled oats, 10 of meat scrap (50%), 6 of dried milk, 2 of oyster shell meal, 1 of salt and 1 quart of cod liver oil. The scratch ration consisted of 2 parts of fine cracked corn and 1 part of fine cracked wheat.

For the poultrymen who wish to use this ration the poultry department gives the following directions:

For First Three Days—Give milk to drink, either sour skim milk or a commercial condensed skim milk or buttermilk. These two commercial products must be diluted one part in seven parts of water. It is preferable to continue feeding the milk indefinitely, thus promoting best possible growth.

Three Days to One Week—Feed mash in pans twice daily, all the chicks will eat in 20 minutes; scratch feed 3 times daily, all they will eat in 20 minutes.

One Week to Twenty Weeks—Furnish plenty of mash hopper space, add fresh mash daily. Give scratch feed three times daily. Green feed must be tender and succulent; feed small amounts at start, then increase to what the chicks will eat in 15 minutes. Infertile eggs from the incubator, boiled, make a splendid delicacy for the chicks.

When birds are in confinement, allow 300 chicks to a brooder pen, 10 by 12 feet in size.

When the birds are given free range allow 350 to 400 chicks to the flock.

Remove all males four to five weeks of age. Furnish perching space early to prevent crowding.

Fresh Air and Light Are Best for Growing Chicks

Plenty of fresh air and light are necessary to get the best results with growing chicks. In addition to ventilators in the back of the house, both at the plate and at the floor line, the windows should be adjustable. When the weather permits, the lower sash may be removed in order to admit more direct sunlight. In a 10 by 12 brooder house it is desirable to have at least four 4-light sashes made of 12 by 14 panes.

Brooder-house temperatures should be kept as uniform as possible and to this end the walls and floors must be tight. Drop siding for walls should be put on dry. If it is put on wet it may dry out, crack and open up. Double wall construction has not always proved satisfactory because it is hard to keep such houses free of mites.

Feed Costs of Growing Pekin Ducks for Market

The feed cost of growing Pekin ducks to ten weeks of age, when they weigh from five to six pounds, is estimated at from 13 to 15 cents a pound. Green ducks are marketed from April to November, and bring from 20 to 45 cents a pound when sold to commission men at wholesale. The highest prices are paid for ducks marketed early in the spring, decreasing as the season advances and the supply becomes more abundant. The demand for green ducks has been built up in large cities in the East and on the Pacific coast, and there is very little demand for such ducks in small cities and towns. Many farmers market their ducks in the fall as spring ducks at a lower price per bird than is received for green ducks in the spring.

Turkey Eggs in Incubator

Turkey eggs are successfully hatched in any incubator which will do effective hatching of chicken eggs. The incubator is being used more and more for this purpose each year and some of the largest turkey producers hatch exclusively with the incubator and raise the turkeys with artificial brooders. The young turkeys must be kept clean and dry, especially during the first four weeks. Turkeys do not require quite as much heat as chickens.

Feather-Eating Hens

Feather eating is a habit that seems to occur most often when the hens are overcrowded, idle, and hungry for something which seems to be lacking in the ration. The best remedy is to turn the hens on range where they will separate and become interested in scratching for a living.

Feed a balanced dry mash containing meat scrap and this may reduce the feather pulling. Hang a piece of raw beef in the house for the hens to peck at.

The DAIRY

COTTONSEED MEAL GOOD DAIRY FEED

When a ton of cotton seed is exchanged for a ton of prime cottonseed meal and the meal converted into butterfat by feeding to dairy cattle, the feeding value of the meal is obtained free of charge.

"This may seem like a far-fetched statement at first glimpse," says John A. Arey, dairy extension specialist at the North Carolina State college, "but it's true, certainly, if the manure is handled properly. A ton of prime cottonseed meal has a fertilizing value of about \$28. Only about one-fourth of this is lost when passing through the cow. The remaining three-fourths of the fertilizing material, with a value of \$21, remains on the farm for soil enrichment. This amount is only \$1 less than the original market value of the ton of cotton seed which was exchanged for the meal."

Mr. Arey states that as a source of cheap protein, the cottonseed meal leads all other feeds. The protein is furnished at three cents per unit when meal is secured at the exchange price of cotton seed. The seed are selling now for about \$22 per ton. When protein is obtained from soy-bean meal, it will cost 4.8 cents per unit, as good soy-bean meal is selling for about \$47 per ton. When the protein is obtained from wheat bran at \$38 per ton, it will cost 12 cents per unit.

The cost of the total digestible nutrients in cottonseed meal is the lowest of all feeds, with corn next.

This shows, states Mr. Arey, that cottonseed meal is not only an economical feed but that it also contains large amounts of valuable fertilizing material which are obtained at a low cost when the meal is fed through cows. Yet, in spite of all this, thousands of tons of this, our most valuable feed, is being shipped to other states annually for cattle feeding and it is enriching their soils at the expense of ours.

Good Winter Feeding of Dairy Cattle Pays Best

Underfeeding live stock, especially the dairy cow, is one of the most common mistakes made by Oklahoma farmers, A. D. Burke, dairy specialist of the Oklahoma A. and M. college, declares. In cold weather a cow, more than at any other time, needs a full supply of good feed, properly balanced, if she is to stay in condition and produce milk. It pays to take good care of the dairy cow in the winter, however, for many comparisons of summer and winter dairying show that the winter work makes the most profit.

Cows that freshen in the fall produce more milk and also more butterfat when the price is highest. However, cows cannot produce unless they are getting the proper feed and are being kept under good conditions. Burke quotes a list of the most common mistakes made in feeding dairy cattle. They run as follows:

1. Poor combination of feeds.
2. Underfeeding.
3. Insufficient protein.
4. Lack of water.
5. Lack of legume hay.
6. Sudden changes in feeding.
7. Poor housing.
8. Parasites and pests.
9. Insufficient salt.
10. Waste of feed.
11. Poor equipment.
12. Overfeeding.

Buying Cull Dairy Cows Very Risky Proposition

Because there is a demand for good dairy cows, many culls are being sold to unsuspecting men. This situation has become so serious in Indiana that E. A. Gannon of the dairy extension department at Purdue warns all buyers to be on their guard, and advises them to buy their cows from clean, local herds when possible.

A recent investigation in Indiana showed that of several carloads sold only about two cows out of every twenty-six could be recommended as profitable producers. Out of one carload of heifers fifteen aborted and were eventually slaughtered. Many clean herds were thus infected with contagious abortion which will retard their progress for years. One man bought four cows brought in by a dealer. The fourth was slaughtered because of udder trouble. Most of the cows brought in are reported as underbred, in poor condition, and lacking in dairy type, constitution and breeding.

Organized effort among farm leaders resulted in an educational campaign in the local papers, and by many other means available. Bankers refused to assist in financing such sales of cattle. Much benefit has resulted from the campaign.

Deficiency in Minerals

When the milk-secreting organs of the cow are stimulated through liberal feeding to produce a given quantity of milk the cow responds, and not being able to produce milk with less mineral matter than a certain normal minimum, there is only one thing for her to do and that is to draw upon the mineral matter in her own bones and put that into her milk. That is exactly what she does and the greater the capacity to produce milk, the more she draws upon her own bones.

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

NEWBURGH QUARTERS

"And now for our trip today," shouted Uncle John early the next morning. "We are going up the Hudson river, he added.

"Oh, what fun," exclaimed Douglas. "Are we going to any special place?" asked Dorothy.

"Yes," said Uncle John, "we are going to see Washington's headquarters at Newburgh."

So, on a boat Uncle John took Douglas and Dorothy, and up the Hudson they went. They looked at the beautiful Palisades on one side, and on the other the apartment houses. For they always loved that contrast of beautiful nature and the very apparent fact of human nature and all its homes!

"What quantities of people live in the Wonder City," said Dorothy.

"Of course, laughed Douglas. "Don't we see hundreds every day? There have been crowds wherever we have gone."

"But it seems as if there were so many more, somehow, when we see what lots of homes there have to be for them all," said Dorothy.

At last the boat reached Newburgh. There Uncle John took the children to the house where at one time George Washington made his headquarters.

They looked about them at all the things that George Washington used.

Some of them looked odd and different, but many seemed much the same.



They Wrote Their Names

They just had a different meaning because such a great man owned and used them.

Uncle John showed them letters that George Washington had written, and after they had looked at them a little while, Douglas exclaimed:

"I'm sitting in the chair that he used to sit in!" Of course Dorothy had to try it, too!

And before they left they wrote their names in the big book in which are written the names of visitors who come from all over to visit the headquarters of Washington, which are so beautifully situated.

In front of the house Douglas and Dorothy saw a large cannon which they were told was fired off every year on the Fourth of July, when some one made a patriotic speech, and when fireworks followed in the evening's celebration.

Back once more they went in the boat along the Hudson to the Wonder City. And, as the tall buildings came in view again, and Douglas and Dorothy were thinking of all the marvelous things that existed in the city, Douglas said:

"There would never have been a Wonder City if it hadn't been for George Washington. I'm so glad I've taken that trip."

"And I'm glad," said Dorothy, "that we've written our names in the book of visitors."

They talked of this and they talked too of the wonder of the weather bureau which they had seen the day before, and which by means of instruments and the condition of the atmosphere could tell whether it was going to rain, snow, freeze or broil.

That was how the weather bureau could send out reports to the newspapers on what the weather was going to be.

Really, Douglas and Dorothy agreed, it was very wonderful to see so much that was so amazing, but because people were used to it they did not stop to appreciate.

Other Fellow's Fault

Bobby, aged three, had a cousin the same age who came to visit him. They spent the major part of the time quarreling. Finally Bobby's mother said, sternly, "What is the matter with you and Jimmy, Bobby? You don't agree at all!"

"Oh," said Bobby, "I agree. It's Jimmie that doesn't."

Runs Without Legs

Little Girl—What do you think, auntie! There's something running across the bathroom floor without legs!

Auntie—Good gracious, child, what is it?

Little Girl—Water, auntie.—The Outlook.

Couldn't Be Genuine

Little Edith—My mother bought me two goldfish for Christmas. She paid a dollar for them.

Little Edna—Huh! If that's all she paid, I'll bet they're only plated.—Boston Transcript.

The Kitchen Cabinet

(By 1927, Western Newspaper Union.)

To save money by going without necessities is bad economy, but to waste anything lessens your wealth, the wealth of your country and the wealth of the world.—American Cookery.

ECONOMICAL DISHES

Careful planning of meals, using leftovers in an attractive way, will make even the common dishes palatable.

Bits of fruit, either fresh or canned, may be put through a sieve and added to cream when partly frozen, making a great improvement on plain ice cream.

Lemons may be prepared into lemon sirup and kept indefinitely; they are always ready for a quick hot or cold drink. Take one cupful of water, one-third of a cupful of lemon juice, and one-half cupful of sugar; boil for ten minutes. Bottle and keep in the ice chest.

Apple Dessert.—Take one cupful of chopped apples, one-half cupful of raisins, place in center of a rolled-out pastry shell. Pinch up the edges and place in a deep baking dish, add one cupful each of boiling water and maple or brown sugar with two tablespoonfuls of butter and bake, basting often until the fruit is cooked and the crust brown.

Another way of serving three or four kinds of leftover fruits is to add them to Jello or gelatin; alternating the colors a very pretty dish will result. Still another method—put the fruits through a sieve and add to cornstarch pudding, serving with cream.

Chicken Custard.—Reheat two cupfuls of chicken stock, add the beaten yolks of four eggs, mix with a little cold stock. Cook in a double boiler until the mixture becomes soft and creamy. Season to taste. This is an invaluable dish for an invalid.

Combination Vegetable Soup.—Cut two carrots into dice, shred one-fourth of a small cabbage, half a turnip, half an onion, a potato, two stalks of celery. Fry in a little hot fat, add six cupfuls of stock and salt and pepper to season. Simmer for half an hour and serve very hot with croutons.

Salad of Smoked Herring.—Skin and bone the herring and flake the fish. Use as much hard-cooked egg chopped as the herring and twice as much diced potato as herring. Season with grated onion and mix with French dressing.

Rice Cream.—Blend one tablespoonful of rice flour with a little cold milk, add it to a pint of scalded milk, a pinch of salt and three tablespoonfuls of sugar; cook until well done. Pour into a pretty dish and serve with cream and more sugar if desired. An egg dropped into a ramekin with a tablespoonful of cream and a pinch of salt, then baked, makes a dainty dish; serve hot.

Good Pastry. Pie is such a favorite dessert that one likes to serve it at its best. A tender flaky crust is not difficult to make. Fat should be added to the flour and well mixed; it is rich enough when a handful taken and squeezed tightly will hold its shape. Roll out and handle as little as possible.

Caramel Pie.—Take one and one-half cupfuls of brown sugar, four tablespoonfuls of cornstarch, salt to taste, the yolks of two eggs, two cupfuls of milk and a tablespoonful of butter. Cook until thick, then beat a few moments, fill a baked shell and cover with a meringue made of the egg whites with sufficient sugar to sweeten.

Cream Prune Pie.—Put one cupful of stewed prunes through a sieve, add one cupful of milk, one teaspoonful of cornstarch, one-third of a cupful of sugar, the yolks of two eggs well beaten; mix all together and pour into a pastry-lined plate. Cover with the beaten whites and lightly stir in.

Sour Cream Pie.—Take one cupful of sugar, one cupful of chopped raisins, one-half cupful of sour cream, one-half cupful of sour milk, one egg well beaten, one-fourth teaspoonful of cinnamon, the same of cloves, one tablespoonful of flour. Cook all together. Cool and bake in two crusts.

Pineapple Pie.—Take one can of pineapple (grated), one cupful of sugar, the yolks of two eggs well beaten, two tablespoonfuls of cornstarch mixed with the sugar. Mix all well and bake in a rich crust. Cover with a meringue and brown.

Pineapple Pie.—Bake a pastry shell and fill with the following: Scald a can of grated pineapple in a double boiler, mix three tablespoonfuls of cornstarch with one cupful of sugar and one-half teaspoonful of salt, add to the hot pineapple mixture and cook until smooth and the starch well-cooked. Cover and cook at least fifteen minutes, add two tablespoonfuls of butter, the juice and rind of half a lemon, turn into the pastry shell and cover with a meringue and brown in a moderate oven.

Save your pound and half-pound baking powder cans for steaming puddings, or for molding frozen dishes.

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Children Cry for



Fletcher's CASTORIA
MOTHER:—Fletcher's Castoria is a pleasant, harmless Substitute for Castor Oil, Paregoric, Teething Drops and Soothing Syrups, especially prepared for Infants in arms and Children all ages.

To avoid imitations, always look for the signature of *Dr. J. C. Fletcher*. Proven directions on each package. Physicians everywhere recommend it.

Some Hams!
Hams weighing ninety pounds each were obtained from the world's largest hog, slaughtered recently near Hagerstown, Md. The animal weighed 1,400 pounds alive.—Capper's Weekly.

Class in Law
"What is a negotiable instrument?"
"The saxophone."
"Why do you say that?"
"You can always pawn it."—Louisville Courier-Journal.

HORSES COUGHING? Use Spohn's Distemper Compound
To break it up and get them back in condition. Thirty years' use has made "SPOHN'S" indispensable in treating Coughs and Colds, Influenza and Distemper with their resulting complications, and all diseases of the throat, nose and lungs. Acts marvelously as preventive; acts equally well as cure. 60 cents and \$1.20 per bottle at drug stores. Write for FREE BOOKLET. SPOHN MEDICAL COMPANY, DEPT. EX, GOSHEN, INDIANA.

Same Stuff
Mrs. Blake—I've hunted everywhere, dear. Have you any sandpaper?
Blake—No, but I'll lend you a suit of my wool underwear.

The prince of Wales was so charmed with the country around Nottingham, England, that he bought a dairy farm comprising about 120 acres.

"Good, but rather too pointed," as the fish said, when he swallowed the baited hook.

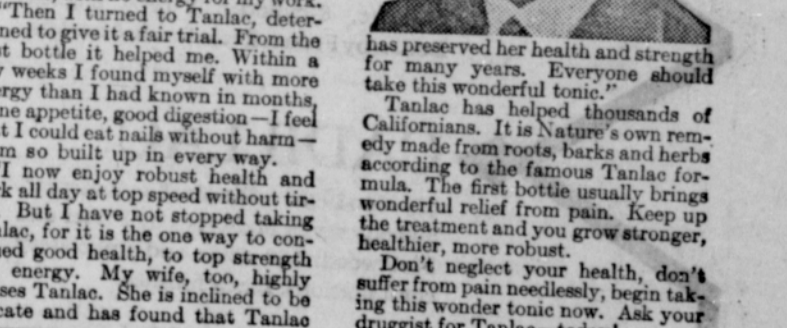
For overnight relief to inflamed eyes and sties use Roman Eye Balsam. Once tried, always preferred. 372 Pearl St., N. Y. Adv.

As between a skull cap and a wig—if it is a good one—is probably the prettiest.

Claims Everyone Can Now Have Good Health

Los Angeles Business Man Suffering Months From Constipation, Indigestion and Run-Down Condition Regains Health with Tanlac

Mr. Harry Franklin, a well-known Los Angeles manufacturer with offices at 918 Broadway, says: "My experience proves that nearly everyone can now have good health. After many months of indigestion and constipation, months that ended by my being in a badly run-down condition, I regained good health, new strength and calm nerves. . . . Thanks to Tanlac. . . . I imagine not being able to eat without suffering from tormenting pains and the burning sensation of indigestion. The poisons caused by sluggish liver and constipation ravaging my system, left me tired and draggy all the time, with no energy for my work. . . . Then I turned to Tanlac, determined to give it a fair trial. From the first bottle it helped me. Within a few weeks I found myself with more energy than I had known in months, a fine appetite, good digestion—I feel that I could eat nails with every way. I am so built up in every way. . . . I now enjoy robust health and work all day at top speed without tiring. But I have not stopped taking Tanlac, for it is the one way to continued good health, to top strength and energy. My wife, too, highly praises Tanlac. She is inclined to be delicate and has found that Tanlac



has preserved her health and strength for many years. Everyone should take this wonderful tonic. . . . Tanlac has helped thousands of Californians. It is Nature's own remedy made from roots, barks and herbs according to the famous Tanlac formula. The first bottle usually brings wonderful relief from pain. Keep up the treatment and you grow stronger, healthier, more robust. . . . Don't neglect your health, don't suffer from pain needlessly, begin taking this wonder tonic now. Ask your druggist for Tanlac—today!

Prudent
Ted—How did you cure yourself of walking in your sleep?
Dave—I took carfare to bed.

The most profound joy has more of gravity than gayety in it.—Montaigne.

Should Say Not!
Betty—"Does Clara dress modestly?" Jane—"Oh, no! She has lots of nice clothes."

A bitter jest, when it comes too near the truth, leaves a sting behind it.—Tacitus.

FOR Lumbago



ASPIRIN
Proved safe by millions and prescribed by physicians for
Lumbago Colds Neuritis Neuralgia
Headache Pain Toothache Rheumatism

DOES NOT AFFECT THE HEART

Safe Accept only "Bayer" package which contains proven directions. Handy "Bayer" boxes of 12 tablets. Also bottles of 24 and 100.—Druggists.
Aspirin is the trade mark of Bayer Manufacture of Monoceticoester of Salicylicacid

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