

FEEDING PEKIN DUCKS.

A Formula Used by James Rankin, a Successful Breeder.

It is impossible to give all the good formulas for feed for Pekin ducks, but here is one recommended by James Rankin of South Easton, Mass., the father of the Pekin duck industry in America, which is probably as good as any.

For the first four days feed equal parts of rolled oats and cracker or bread crumbs, 10 per cent of hard boiled eggs chopped fine, 5 per cent of coarse sand. Feed four times a day what they will eat up clean. Brooder heat, 90 degrees.

When four days to three weeks old feed equal parts of rolled oats and wheat bran, 10 per cent cornmeal, 5 per cent coarse sand, 5 per cent fine ground beef scraps, soaked finely cut green clover, rye or cabbage. Feed four times a day. Brooder heat, 85 to 75 degrees.

When from three to six weeks old feed equal parts of cornmeal, wheat bran and red dog, 5 per cent of fine grit, 5 per cent of beef scraps. Mix in green food. Feed four times a day.

When from six to eight weeks old feed three parts cornmeal, two parts wheat bran, one part oat feed, 10 per cent of beef scraps, 5 per cent of grit. Feed three times a day.

When from eight to ten weeks old feed two-thirds cornmeal, one-third equal parts of wheat bran and oat feed, 10 per cent beef scraps, 5 per cent grit and less green food. Feed three times a day. They should now be ready for market.

Never cook the food for young ducks after they are a week old, and mix with cold water.

Mr. Rankin says: "With us ducks are the surest crop we can grow. Independent of the elements, affected neither by floods nor droughts, heat nor cold, a concentrated cash product turned every three months, they make the best returns of any crop on the farm."

Fruits of Correct Poultry Methods.

The average American imagines that there is little or nothing for him to learn. It might surprise many persons to know that either in the county of Sussex, England, or what is known as the Houdan district of France, two counties about like some of the largest counties of our several states, there are grown, dressed and shipped into the London market more poultry than is grown in any one state of this country, says the Feather. Perhaps one or two states would equal either of these counties in magnitude, but just consider the small farmers of one county raising and marketing more fowls than are grown in the state of New York or Iowa, all of which sell for nearly double the price paid for the general run of poultry in this country. If the average of our farm raised fowls were put in competition with the Sussex or Houdan fowls in the London or Paris market they would not even be considered in the race. What we must learn in this country to benefit the farmers, to benefit every poultry grower, is the fact that poultry properly grown, finished and marketed is always worth twice as much in value as the common average stuff that is a drug on the market.

The Cornish Indian Fowl.

The popular notion of the origin of the Cornish Indian, formerly known as the Cornish Indian Game, is now said by some one who professes to know to be wide of the mark. According to this gentleman, the Cornish Indian was originated in India by crosses of the Malay, Sumatra and native com-



CORNISH INDIAN MALE.

mon stock found in the vicinity of either Bombay or Calcutta. The name, he says, was given to them in honor of their originator, an English fancier named Cornish. The Cornish Indian is not a heavy layer, but is a very fine table fowl of large size, with perhaps the greatest percentage of breast and thigh flesh to total weight of any fowl in existence.

Premature Chicks.

It is not very uncommon for chicks, especially Leghorn chicks, to hatch out a little ahead of time. If the hatching was done with an incubator it usually indicates a bit too high temperature. If the germs were quite strong and vigorous and the temperature was kept well up, Leghorn chicks should begin hatching on the twentieth day. Chicks of the Asiatic varieties would be a day later probably under equally favorable conditions.

Cheap Disinfectant.

The cheapest and best method of disinfecting is to dissolve one pound of copperas (sulphate of iron) in two gallons of hot water, adding a wineglassful of sulphuric acid. When cold add four gallons of water and apply to every portion of the house and grounds, and if several applications are made so much the better.

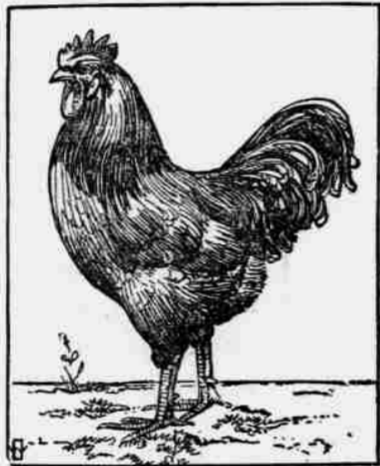
LIMBER NECK.

How This Bane of the Poultry Yard May Frequently Be Cured.

Limber neck is the result of ptomaine poisoning of some kind, says the Feather. Decayed meat full of maggots is the usual cause. Some claim that the live maggots moving about in the crop so irritate it as to communicate through the nerves to the brain and cause the peculiar twist of the neck. No matter what the real cause may be, whether it is the meat or the maggots, the ptomaine poison taken into the system paralyzes the brain and causes the trouble. The surest relief from this is by mixing a tablespoonful of turpentine in an equal amount of warm water and pouring the same into the crop. Follow this with warm water until the crop is nearly filled. Take the fowl up by the feet, head down, and gently work the entire contents of the crop into a box partially filled with earth. The reason for using the box of earth is so that the refuse of the crop may be buried deep away from any possibility of other fowls or dogs consuming it. Wash the crop out in this way two or three times if necessary. When thoroughly cleansed, administer a tablespoonful of warm castor oil and leave the fowl in a quiet, cool place by itself to recover. It is always best to confine it to itself, so that the place may be thoroughly cleansed after the fowl has recovered or died, whichever may be the outcome of the treatment. If not too many are attacked, destroy the alling ones, burning or burying the carcasses. To prevent all this never permit putrid meat of any kind to lie about for fowls, pigeons, dogs or children to eat, as it is likely to injure them the same as it does the fowls.

A Fine Example of His Breed.

The Buff Plymouth Rock cock here-illustrated is perhaps as close to the ideal as any of his breed ever produced in the United States, the home of the Buff Plymouth Rock. Because of the admixture of Buff Cochon blood necessary to produce the color this variety has not until recently acquired that distinctiveness of shape and markings and the tendency to breed true to them that are considered necessities. But today the Buff Plymouth



BUFF PLYMOUTH ROCK MALE.

Rock often wins in the large shows in competition with buff fowls of all breeds. The feathers on the legs have disappeared entirely except on the scrubbier specimens, and there is no more hardy or better utility fowl in existence now than the Buff Plymouth Rock. The illustration shows how one of these birds should look. There should not be the blocky shape of the Wyandotte. That is something to be carefully avoided, for Plymouth Rock shape must be preserved at all costs. Then there must not be the long, straight body of the Dorking, which is as objectionable as the short body of the Wyandotte or the peculiar trunk of the Rhode Island Red, which is good only in its place. Breed as close to the type shown in the illustration as possible, and you will not go far wrong, no matter what variety of Plymouth Rocks you may be interested in.

Low Roosts For Growing Fowls.

Low roosts must be provided for growing fowls and their houses kept scrupulously clean. If it is unsafe to leave houses open at night, cover windows and door frame with poultry netting. While it may not be as harmful as some suppose to crowd grown fowls in cold weather, it is certainly a grave mistake to crowd growing fowls. By disposing of the culls and all hens over two years old there will be more room for the pullets. If there be not enough room then and one is unable to build another house, cull again more closely. It is much better to do this than to have a lot of runty, undeveloped pullets eating food and laying no eggs all winter. No amount of care will ever make a stunted fowl a paying proposition.

Exhibit Your Poultry.

Be sure to attend some of the poultry shows and study poultry from an exhibitor's standpoint. It is an object lesson that will be well worth the time and expense necessary. Better yet, take some of your birds and show them in competition with others. If you do not win, it will give you an opportunity to compare them with the winners and ascertain where they are defective, giving you an idea how to improve them.

Cull Carefully.

It is impossible to cull your flocks too closely. Always draw from the poor quality for market purposes and to sell. Never permit the best and most valuable to go from your possession unless it is in the way of an exhibition specimen, which perhaps can be as well spared from your flocks as not. What you should hold fast to are the most vigorous, most profitable producers, and cultivate them for future results.

THE FIRST LIGHTHOUSES.

They Were an Outgrowth of Beacon Fires on Headlands.

When ships are sailing upon the ocean the lights of heaven are their guides. Even in the dark ages, when the compass and sextant were unknown instruments, the seemingly motionless pole star hung like a beacon light in the northern heavens, and the rising and setting of the sun and stars distinguished east from the west. When, however, ships came near the land, the lights of heaven are not sufficient to guide them. Rocks lie in their paths, unseen in the night; reefs and shoals spread under the water, while unsuspected currents sweep the frail craft all blindly upon these dangers.

Nevertheless, ships were sailed along dangerous coasts for centuries before a plain system of marking dangerous places was invented. The early mariners were bold and reckless rovers, more than half pirates, who seldom owned a rood of the coasts along which they sailed and could not have established lights and landmarks on them had they cared to do so. The rude beginning, then, of a system of lighthouses was when the merchants with whom the reckless mariners traded in those dark ages built beacons near the harbor mouths to guide the ships into port by day and lighted fires for their guidance at night. As such a harbor guide had to be a sure landmark in the daytime and a light by night, it soon took on a settled shape—a tower on which could be built a fire, and such a tower was usually built of stone.

This method of guiding ships into the ports which they sought was scarcely established before human wickedness used it as a means for their destruction. Bands of robbers, or, as they came to be called, "wreckers," would hide themselves somewhere near the haven sought by a richly laden vessel and, after overpowering the fire keepers, would extinguish the beacon fire on the night on which the ship was expected. Then they would light another fire near some treacherous reef. The mariner, sailing boldly toward the false light, would dash his vessel upon destruction on the reef, whereupon the robber band would plunder the wreck and make off with the booty. —St. Nicholas.

She Opened the Door.

A doctor who had saved the life of a woman, a personal friend, was asked his charge. He said he generally allowed his patient friends to remunerate him as they thought best.

"But don't you often get disappointed on these terms?" she inquired.

"I may say, never." "As you are so easily pleased, here," she playfully gave him her empty hand, while in the other was concealed a check for a handsome sum. "How easily I could have taken you in!" she added, producing the check.

"But you have only succeeded in drawing me out," he said, declining to relinquish her hand. "Don't insult me with a check. I am most generously rewarded." Perhaps she understood the doctor's difficulty and wished to help him out of it. At any rate, the giving of her hand led him to offer his heart.

Bismarck and His Wig.

Bismarck occasionally wore a wig. He wore it for warmth and was proud when it successfully served its purpose. But at a blessing of the Neva, at which his sovereign and the czar were present, the wig played him false. An officer remarked upon its appearance as they galloped along together. "Is it visible?" asked Bismarck. "Yes; devilish distinctly. It's slipping down on one side," was the answer. Bismarck cared up to the carriage which was waiting for him, removed his helmet, tore off his wig and threw it into the vehicle, while the czar and a whole host of other distinguished men looked on in amazement. Said Bismarck's sovereign at the end of the day, "What an utterly diabolical maneuver you executed with that wig of yours!" —St. James' Gazette.

Had Not Learned It Yet.

A bank official, who has many amusing stories at his tongue's end, tells of a stolid German woman who went into the bank one morning to deposit a fat roll of bills and open an account. She was asked to sign her name in the book reserved for the signatures of depositors and began to do so with many twistings of her face and pauses after the painful completion of each letter. Suddenly she stopped and after a period of dismayed reflection looked appealingly at the benevolent young man on the other side of the broad writing shelf. "I haf Katrina done," she said, pointing to her work with the pen, "but my second name I don't p'lieve I can write him. I don't peen marriet to dis man long alretty—only long as yesterday."

Additional Local.

Food Tomlinson died in Albany Saturday evening, after fighting bravely for several weeks for life. Death resulted from a very complicated case of typhoid fever which refused to yield to treatment. Mr. Tomlinson was a young man 17 years old and was born in Benton county. His surviving widow was formerly Miss Hecker of Wells'ale. Particulars concerning the funeral were not learned.

Hal, familiarly known by many people in Corvallis as "Gift," died at Seaside, Calif., Saturday night at 9:30, after a lingering illness with consumption. Deceased was born in Polk county, and was 29 years old this month. He was married to Miss Rose Lenger in Corvallis, December 29, 1898, who is the surviving widow. The remains are to be brought here for burial and are expected to arrive tomorrow although nothing is known of the funeral arrangements. W. R. Hall, father of the deceased, came up from Buena Vista, Sunday, and will remain until the funeral is over.

Stetson's "Uncle Tom's Cabin" at the opera house on Thursday night will be a thoroughly first-class production of that famous play. The company is one that appears at the leading theaters in all of the cities, and is sure to be greeted by a packed house.

FOUND—A few days ago by A. Fontana, on Main street, a watch charm locket containing lady's picture. Owner pay for this notice and receive property. 11

The funeral of the late William H. Abbott, who died in this city Saturday night, occurred from Barrett Lyceum at 2 o'clock yesterday afternoon, the services being conducted by Mrs. Jessie Flint. Interment was in the I. O. O. F. cemetery. Mr. Abbott was in his 85th year and was born in Homer, N. Y. He came to Oregon in 1892 and to Corvallis in 1899. His ailment was heart disease.

Mrs. Rebecca Harris died at the home of her son, John, near Wells, Sunday evening, at the age of 80 years. The funeral occurs at noon today, from the John Harris home, Rev. Douglas, of Independence officiating. Interment will be in Locke cemetery.

Prof. Shaw of OAC was the victim of a happy surprise Saturday evening, given him by his students. The affair took place in Miss Snell's room, and in behalf of the company assembled W. R. Allen presented Prof. Shaw with a high grade, L. C. Smith shot gun, bearing a silver plate with the inscription, "W. T. Shaw, from his students, OAC, Jan. 26th, 1907." This is some slight indication of the esteem in which Prof. Shaw is held by those with whom he has been associated in college work, and he was deeply touched by the gift. The evening proved one of pleasure for all present, and it will ever be a pleasant memory to Prof. Shaw.

A Correction.

Editor Corvallis Gazette, Jan. 26, 1907 Dear Sir:

A few days ago I noticed a news item in your paper which contained the words "hereafter Mr. Otto Hathaway will be the Eilers representative."

That statement is incorrect. I am the only representative of the Eilers Piano House and nobody else in this town is in any way representing that firm. It seems that Mr. Hathaway has opened a music store and has bought a few pianos from Eilers piano house which he has for sale, but that does not make him a representative. He is an independent dealer, whereas I can sell any of the different makes of pianos which are handled by that firm. Your statement that he was to be the representative "hereafter" was misleading, and for this reason I am prompted to ask you to publish this letter.

I am, and shall continue to be the only representative of the Eilers Piano House of Portland.

Yours truly, G. TAILLANDIER.

A Costly Joke.

A woman of Bochum, says a Vienna dispatch, wishing to give her young nephew, living in a neighboring town, a pleasant surprise, bought a little tablet of chocolate and posted it to him in an envelope marked "Value \$25,000." The package, on account of its high declared value, attracted the notice of the postal authorities, who demanded \$4 extra fee on delivery. The nephew, suspecting a hoax, refused the letter, which was duly returned to Bochum and the sender advised. The woman, half ashamed, declared that the envelope contained nothing of real value, but it was pointed out to her that the contents, whatever they might be, were declared to be worth \$25,000 and she must pay. The poor woman signed the receipt, but then was told, to her dismay, that a double fee had been incurred owing to the return of the letter. She paid \$8 without further complaint.

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