

The SANDMAN STORY

JOHNNIE RUNS AWAY

OF COURSE, you know that the Rook family is a very exclusive bird family. They think a great deal of their family tree, or trees, and will not allow a young Rook to go away from those trees.

Now, young Johnnie Rook thought all this fuss about keeping with the family very silly, and one day he decided he would build a nest in a tree close to a field where there were plenty of grubs and also where he could occasionally have a taste of vegetables.

Johnnie Rook does not destroy very much; he might help himself to a potato or a little corn once in a while, but he is of enough value to the farm-



er destroying worms, so he can afford to give the Rooks a few vegetables in payment.

Of course, Johnnie Rook did not say a word to any of his relatives about moving away from the family trees. He just quietly one morning went away and at night time he did not return.

Old Grandfather Rook was the first to discover Johnnie's absence when he was counting noses before he went to sleep.

"Where is Johnnie?" he asked. "Watch him tomorrow when you see him and find out where he is," commanded Grandfather Rook.

The next night at bedtime every Rook knew what had happened; John-

nie Rook had stolen away to another tree and made a nest for himself.

"Let everyone be at that tree in the early morning," said Grandfather Rook, as he tucked his head under his wing. "Be up early, every one of you."

There was very little noise in the trees the next morning and silently Grandfather Rook led all of the family to the tree by the field where Johnnie had made a new home.

But when they reached there they were far from quiet; such a chattering Johnnie never had heard before. He poked his head out, but he did not have a chance to get out of his new home by himself—he was helped by a dozen or more bills giving him sharp digs.

"Sit on that branch," said Grandfather Rook in a cross voice, "and we will hold a court; but, first, some of you take care of that nest."

Poor trembling Johnnie had to watch his nest pulled in pieces before his very eyes, but what they were to do to him interested him much more for the family looked very cross.

Grandfather Rook first told Johnnie what a grave offense it was for a young Rook not to respect his family trees and go away by himself, and then every one began to chatter.

"Pick him hard," said some. "Beat him with our wings," said others, while others cried, "Death to the deserter!"

Poor Johnnie almost fell off the limb where he sat with fright and his feathers shook with his trembling.

What would have happened to Johnnie he never knew, for at that moment Grandmother Rook spread her wings and flew to a branch above the others.

"Give him one more chance," she said; "he is very young and I am sure he did not know how terrible it is for one of our family to go by himself."

And so after a great deal of arguing and chattering it was decided to give Johnnie another chance, which you may be sure he was very glad to have. He flew back to the family trees, and from that day there was no more loyal Rook in the family than Johnnie.

HOW DO YOU SAY IT?

By C. N. LURIE

Common Errors in English and How to Avoid Them

"SORT OF."

THIS expression, "sort of," like "kind of" is called by authorities on English "an American provincialism," which means that it is used in some parts of America and has been used there for many years. Strictly speaking, the two expressions, "sort of" and "kind of" are not errors, but certainly they are not in favor among careful users of English, and should be avoided. Especially is this true when they become "sorter" and "kinder" as they are prone to become. Then they are certainly vulgarisms, to be avoided.

"I felt sort of ill," or "I felt kind of ill," we hear. It is better to say "I felt somewhat ill" or "I felt rather ill."

Of course, the word "sort" and the word "kind" have legitimate uses, as nouns, but in such cases the word must be preceded by an article. Thus, one may say, with propriety, "I felt a sort of illness," or "I felt a kind of illness."

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DON'T LOOK A GIFT MULE IN THE HEEL

Benefit of Physical Training.

Dr. Dudley A. Sargeant, leading exponent of physical training, has said from consultation with the records which were commenced at the time of the world's fair at Chicago, that our college men are two inches taller and nine pounds heavier than they were at that time. This is due to physical training.

POULTRY FLOCKS

BEST BREED FOR CAPONIZING

Rocks, Brahmas, Cochins, Langshans and Wyandottes Are Favored by Different Producers.

(Prepared by the United States Department of Agriculture.)

In selecting the breed best suited for caponizing, several factors must be taken into consideration, say poultry specialists of the United States Department of Agriculture. Large capons bring the best prices. Consequently the breed should be large. It does not pay to caponize small fowls. Yellow legs and skin, as in other classes of poultry, are most popular. Plymouth Rocks, Light Brahmas, Cochins, Cornish, Langshans and Wyandottes are all recommended by different producers, as are also various



Performing the Operation.

crosses of these. Orpingtons also make fine capons, but the white legs and skin are somewhat of a disadvantage in this country.

Brahmas and Cochins possess good size. Some breeders claim that Brahmas are difficult to operate upon; others deny this. Plymouth Rocks and Wyandottes are somewhat smaller, but sell readily and possess the advantage of yellow skin and legs. The Langshan is large and is easily operated upon. The Cornish is probably most useful as a cross with some of the other breeds, thereby improving the breast meat without materially reducing the size of the fowl.

In Massachusetts the Brahma was formerly the most popular breed because of the demand for large birds for roosters. Later, crosses between the Light Brahma and the Barred or White Plymouth Rock became quite popular, while at present Barred and White Plymouth Rocks are perhaps most widely used.

WHEN FOWLS' COMBS FREEZE

Best Remedy Is Mixture of Lard, Quinins and Kerosene, Melted and Mixed Together.

Even in cold weather fowls should have good ventilation and fresh air, and this sometimes leads to frostbitten combs and wattles. These are not particularly serious if looked after properly, but if neglected may ruin the fowl's appearance, as well as cause unnecessary suffering.

Breeds with large combs need especially good attention. The best cure is to apply an ointment made of lard two ounces, quinins one ounce and kerosene three ounces, melted together and thoroughly mixed. The ointment should be rubbed gently on the affected parts once daily for several weeks, or until the parts become normal.

DISTRIBUTE BUILDING COSTS

Proper Share of Expense for Replacing Old Buildings Should Be Charged to Income.

A proper share of the cost for replacing old farm buildings should be charged against the farm income each year. Buildings may be constructed to last for 100 years, or they may stand only a third of that time. If the cost of replacement is not charged into the yearly accounts the whole bill will appear against the income for a single year. Depreciation charges for buildings, machinery, or other farm equipment are merely a method for distributing these costs over the period of years in which the equipment is in actual use.

DETAILS OF NONLAYING HEN

Knowledge of Little Points Not Absolutely Necessary for Profitable Job of Culling.

While there are many little details connected with the build and form of the nonlaying hen that are well worth knowing, many of which require some study and practice, a knowledge of these details is not absolutely necessary for a fairly good and paying job of culling the farm flock.

ROUP IS MOST DESTRUCTIVE

Disease Is Usually Caused by Drafts in Poultry House and by Lack of Fresh Air.

Roup, one of the most disastrous diseases the poultryman has to combat, is usually caused by drafts in the henhouse and lack of pure air. Every crack should be closed, if it allows the air to blow over the roosts. Also an opening near the top should be provided, so that the impure air may escape.

LIVE STOCK

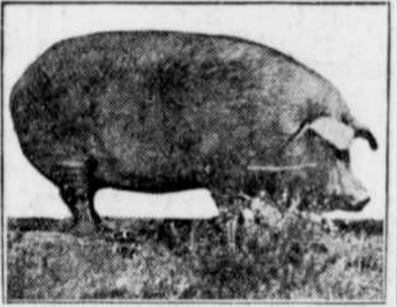
FEEDING AND CARE OF HOGS

Pedigree Alone Is Not Sufficient to Make a Satisfactory Animal—Management Counts.

Two men attended a sale of purebreds and one of them bought the top gilt for more than \$300. She was sold a year later for a little more than half of that amount. The other paid \$100 for a gilt for which he refused \$300 a year later. The first gilt was worth the original price, but lack of development made the second price a fair one. The second gilt sold high enough, in the judgment of the sale crowd; proper development during the second year of her life more than trebled her value. Any advantage in pedigree was in favor of the first gilt. One scored a loss and disappointment, the other a profit and enthusiasm. The difference represented the difference in feed.

There are many other instances that might be cited to show that pedigree alone is not sufficient to make a good hog. It also takes feed, and the kind of feed may make the difference between profit and loss. One would not expect to feed hogs at a profit on an exclusive diet of fishmeal costing \$100 per ton, or of corn at \$65, nor in a dry lot with just enough of either or both to maintain life without gain, nor on pasture alone, which constitutes simply a maintenance ration. It is the combination of these factors—excepting the dry lot—which makes for profit. We do not advocate the use of the dry lot for anything. It is a dusty or muddy abomination, and an incubator of disease germs. It is even worse than a pine woods or broomsedge "pasture." Green fields and live stock and nicely painted, convenient buildings have an affinity for each other.

The manufacturer is justified in "putting all of his eggs in one basket and then watching that basket," but in the case of the farmer there is no such justification. The "Buy-a-bale" cotton period failed to catch the farmer who practiced diversification; the present and prospective slump in hog prices will not affect the man



Proper Feed and Management of Hogs Makes Most Profitable Animals.

with only enough hogs to consume the feed grown on the farm. He is the chap who will hang on and be in line to profit by the rebound after they strike bottom. Raising too many hogs is even worse than growing too much cotton.—W. W. Shay, North Carolina College of Agriculture.

INSPECT STOCK FOR DISEASE

Federal Specialists at Various Markets Examine Many Head of Cattle, Sheep and Hogs.

In the course of supervising the interstate transportation of live stock to prevent the spread of animal diseases United States Department of Agriculture specialists at market centers during the last fiscal year inspected 22,003,290 cattle, of which 24,628 were dipped under the department's supervision, so they might continue in interstate commerce. Sheep to the number of 23,472,528 also were inspected for communicable diseases, and of these 2,744,481 were dipped to comply with the regulation of the department or of the states of destination. Swine inspected numbered 39,754,970, and 574,558 of these were vaccinated against hog cholera for distribution as feeding or breeding animals.

Upon request of transportation companies and shippers or to comply with laws of states to which shipments were destined, department veterinarians inspected 36,393 horses and mules, of which 23,742 were tested with mallein, 5 showing reactions.

SHELTER NEEDED FOR SHEEP

Damp, Cold Weather Is Especially Bad for Young Lambs and Deserve Some Protection.

Sheep will, as a rule, require shelter in very bad weather. Damp, cold weather is especially chilling to young lambs, and sheepmen always strive to have them sheltered. They will do well if given some green food in connection with roughage and grain.

SUPERIOR FEED FOR STEERS

Wet Pulp or Corn Silage Go Long Way Toward Keeping Cattle Healthy and Hardy.

Wet pulp or corn silage should always be included in the ration for steers. The succulence which is furnished by these appetizing feeds goes a long way toward keeping stock healthy and hearty on full feed.

SCHOOL DAYS



The hall of fame

THE WOODS

By DOUGLAS MALLOCH

CHILDREN OF THE SPRING.

WHAT means the Spring to you?—

The tree, the bloom, the grass; Wide fields to wander through; A primrose path to pass; Bright sun, and skies of blue;

The songs of singing streams; The rippling riverside; Awakening from dreams; Fair-browed and azure-eyed— Oh, thus the Springtime seems.

Yet not for such as you She comes with song and voice, 'Tis not for such as you She makes the heart rejoice, She comes with skies of blue.

Spring's children are the ill— 'Tis these she comes to cheer; Upon the window-sill, Within the chamber drear, She sits her song to trill.

On narrow cots they lie Within the quiet room, Their sky a square of sky Cut from the inner gloom, From dreary walls and high.

Spring means so much to these, The prisoners abed!— The perfume of the breeze, The birdsong overhead, The echoed melodies.

The window open wide— Behold, the Spring is here! No more the countryside Is dim and dark and drear; Now stronger runs the tide.

The pale and patient wife, Her babe upon her breast, Forgets the night, the knife, And sleeps the sleep of rest, Awakening to life.

The old, the very old, Behold in budding Spring Another year unfold— And life, a flimsy thing, Is turned again to gold.

And e'en the empty cot, Whose Spring has come too late, The one who now is not, The one who could not wait, The Spring has not forgot.

For, see! the Springtime stands Our drooping eyes to raise To fair and shining strands; The Springtime comes and lays A lily in his hands.

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Mother's Cook Book

I will look sometimes about me for the things that merit praise; I will search for hidden beauties that elude the grumbler's gaze; I will try to find contentment in the paths that I must tread; I will cease to have resentment when another moves ahead.

—British Weekly.

MEALS FOR A DAY.

FOR a choice dish sometime on a special occasion you may like to try:

Chicken Filets with Almond Sauce. Sprinkle two chicken filets with salt, a little pepper and a few grains of cayenne. Dip in olive oil and cook in a hot frying pan until delicately brown. Add to the pan one cupful of equal parts of white sauce and cream. When hot thicken further with two tablespoonfuls of flour rubbed to a paste with an equal quantity of olive oil or cream. Stir until the sauce boils, then add one-half cupful of thinly sliced almonds.

Apple Roll.

Mix together one and one-half cupfuls of flour, one-third of a cupful of lard and a teaspoonful of salt; when well blended add just enough water to make a paste of the con-

sistency to roll. Set in a cold place for 24 hours. Roll into a sheet one-eighth of an inch thick, dot with bits of butter and spread with apples, sugar and nutmeg. Roll like a jelly roll and bake. Serve sliced across with pudding sauce poured over it.

Almond Sponge Cake.

Blanch and pound in a mortar one ounce of sweet and one ounce of bitter almonds. Pound them two at a time, adding a few drops of water or white of egg to prevent the nuts from boiling. When a smooth paste, add the yolks of five eggs alternately with one cupful of powdered sugar. Then add one cupful of flour, sifted with two teaspoonfuls of baking powder. Lastly, fold in the stiffly beaten whites and bake as for angel food.

Apple Salad.

Take the rich red apples of uniform size and cut off the tops at the stem end, deep enough to take in the stem, which may be used as covers for the apples. Scoop out the pulp, mince and mix with a bit of scraped onion, a few nuts and some chopped celery. Add any good, well-seasoned salad dressing and refill the cups. Arrange on a lace-dolly-covered plate and serve with the pork roast.

Nellie Maxwell
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THE GIRL ON THE JOB

How to Succeed—How to Get Ahead—How to Make Good

By JESSIE ROBERTS

DOMESTIC SERVICE

DOMESTIC service is getting to be so well paid that women who a short time ago would have scorned it as utterly beneath them are beginning to look toward it with a growing affection. Domestic science is being taught in most communities, and the graduates increase every year. Most of these girls, after their training, go into institutional and hotel work, into teaching, into hospital service, set up ten and lunch shops, and follow allied lines. But positions like these are not always immediately available. Put domestic cooking in the same class, and many a girl could earn a good salary and live comfortably until she found some more advanced work.

One way in which this will be brought about is in the growing use of cooks and house workers generally by the hour instead of the month. Such workers get more salary, but no lodging, and only the meal or meals they serve. But such workers are paving the way for the proper recognition of domestic work as a dignified and important profession, one for which adequate training is essential, and which has the right to claim respect and consideration.

There is a big future in domestic work. With the tremendous advance in electrical machinery for the home the actual work is growing to be both easy and agreeable. It is high time that the social stigma should disappear, and the advance in salaries is going to help largely to accomplish this result.

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THE CHEERFUL CHERUB

These questionings of Destiny Do naught excepting weary us. I don't care why things are at all— It's nice to feel mysterious.



How It Started

NECKTIES

THE necktie, or "cravat," gets its name from the word "Cravate," which means a Croat. The fashion of wearing a neckpiece was introduced into France in the eleventh century by the Croats, and was immediately adopted. Our modern four-in-hand or batwing is a lineal descendant of the extravagant articles of wear in those days.

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LET WELL ENOUGH ALONE.

Diner: Walter, there's a chicken in this egg!
Walter: Sh! Not so loud—the proprietor will hear you and charge you extra for fowl.

