

THE NEW YOUNG-OLD MAN AND HIS COUNTRY

By EMERSON HOUGH.

He stepped so silently into the room, advanced so silently to his place at the table that for the moment not all turned to look at him. He had not been invited, was not now announced. But he seemed assured of welcome.

He seemed fit for welcome here. He was tall, hardy in figure and in face, with deep lines showing effort of body and of mind. His hair was not gray, but there was steel in it even now, though he yet was young.

His attitude was easy, simple, not assuming, carrying not the least trace of braggadocio, as he stood before this company where he had not been asked, and took that place which to himself seemed fit for him.

His figure was that of a young man. His skin, smooth and hard-drawn was that of a young man. But his eyes, clear, deep, and bright, bespoke the man who had thought and who held himself competent to think.

His face, astonishingly high bred and lofty, attracted the attention of everyone at the great table. Men turned one to another, whispering:

"He looks like my grandfather!" exclaimed one.

"I was about to say the same of my own," was the reply. They both had ceased to laugh and jest.

It seemed to others that the eyes of the young man himself turned now and again to the pictures that hung upon the wall—pictures of men of another generation. But his own eyes passed on and beyond the wall, as though he looked into another day.

"Who is he?" asked one man of another, now. That question went all about the board. He seemed not arrogant, save as youth and ability always are arrogant. But what did he here?

Strangely men began to look into the great mirrors at each side of the banquet table. Yet more strangely the eyes of the young man also turned to them, somberly, questioningly, as though he saw himself.

He did not speak at first, had not been asked to speak. None the less it seemed that when finally he raised his hand to command attention all were waiting for his voice. He raised his glass, empty. But, as though it had been full of some strong wine, something was giving his voice carry and clearness, his brain directness and composure.

"I have come from another country," said he, simply. "Once I lived at ease as you do. I played with life. I valued not the great things of life. I amused myself. I cared for the small things about me.

"I sought riches because some men called 'supermen' by their fellows had attained riches and were praised for them. I was concerned with the things material of life, the things perishable, that is to say, things having to do with luxury and ease. This made my horizon. I knew no better.

"Now, I come from a far country, my brothers, while yet it is very near. I am a new man, but I am old. I am a stranger but I am your brother. It is as though I were your son, yet also your father and your grandfather, though I am young. Do you read this riddle?

"I come to take you into a new country. I shall speak to you so that in time you shall be as I am now, and I shall be as you ought to be and are not now.

"I am the new man in the world. I came to your table—and I came from your table. I come to your family—and I came of your family. What was my country yours or is yours now. As my vision is, so yours must be. As my history has been so must yours be—you must put away the little things, you must see the truth and meet it as I have done.

"You ask, What is my country? You ask, Where is the country to which I summon you? Look about you. That country is America!

"I myself am born out of it—I am the new man—the American!" They looked—and he was gone. Does what he said remain?

POULTRY MAN GIVES ADVICE

The incubator should be ordered six or eight weeks before it is expected to start the lamp going, said a successful poultryman. Many delay ordering until a week or two before the machine is wanted, and are usually disappointed because it does not arrive at the expected time. During the rush season, incubator manufacturers sometimes have more than they can promptly attend to, and some delay in filling orders is unavoidable. The safe way is to order in advance of the breeding season. Another advantage in ordering is that one can take plenty of time to adjust and regulate the machine, and to study the directions for its proper operation.

The kind or type of incubator to buy will often puzzle the beginner. Two systems of heating are employed in the manufacture of incubators—the hot-air system and the hot-water system. In general, it may be stated that either system of heating is satisfactory. I have three hot-water machines and one hot-air machine, and find that one system of heating is not superior to the other. Each system has its advantages, and it may also be stated that each has its disadvantages. In case the lamp, for any reason, goes out a hot-water machine would hold its heat much longer than would a hot-air machine, but with proper attention the lamp will not go out. I have had a fairly good hatch in a hot-water machine after the lamp was out for ten hours. The hot water in the pipes cools slowly and the heat is retained in the machine. In a hot-air machine, the eggs would likely chill were the machine kept without heat for a few hours. The disadvantage of a hot-water machine is that there is always the danger of the tank or pipes springing a leak and thus ruining the eggs in the machine. The danger from this source is not great, however, if the boiler is kept full of water, and the machine leveled before starting.

In purchasing incubators, many of those who have had no experience in artificial incubation, make the mistake of purchasing machines of small

capacity. It is very little more trouble to operate a machine of two-hundred-egg capacity than it is to operate one of fifty-egg capacity, and the cost of fuel in operating the larger machine is very little more. Where one has several large machines a small machine comes in handy in that it enables one to run the large machines at full capacity. I have three machines of 240-egg capacity, and one 50-egg machine. My small machine never hatches an egg. It doesn't get a chance. During the hatching season I fill one of the large machines and the little machine at the same time. In a week, the eggs in the machines are tested, and usually sufficient infertile eggs, and eggs with dead germs are tested out of the big machine that it can receive all the good eggs from the little one. When this testing is completed, another big machine and the little machine are started simultaneously and the operation repeated. The little machine enables me to run my big machines at full capacity.

Worth Knowing.

In a new electric photograph printing machine an automatic switch shuts off the light at a set time, insuring even prints.

Carbonic acid gas is used in a machine of European invention to spray mortar or plaster on a wall and hasten its setting.

A new attachment for fountain pens holds them up at an angle and prevents them spilling ink when laid on horizontal surfaces.

So that a smoker can see what is occurring behind him an English inventor has patented a pipe with small mirrors on the bowl.

Coffee for Invalid.

If the invalid cannot take coffee try making rice coffee. To make this, brown a cupful of rice in the oven carefully, without burning, and then grind it fine in a coffee mill. Put in an earthen jar and pour a quart of cold water over it. Let stand an hour, strain it, heat it and serve it with hot milk or with cream.

FARM POULTRY



RECORD FOR WINTER LAYING

Test at Ontario Experiment Station Would Tend to Show That Leghorns Are Best Layers.

The egg record at the Ontario experiment farm is 112 for Plymouth Rock, 120 for Leghorns, 98 for Minorcas. The Leghorns laid 32 of their eggs in December, January, February and March, when prices were highest. During the same months the Plymouth Rocks laid 17 eggs each and the Minorcas 16. This experience tends to



White Leghorn Cockerel.

show that Leghorns are best winter layers, as well as best year-round layers. The trial, however, is hardly conclusive because the total egg record was not a high one, which seems to indicate that none of the breeds were so cared for as to lay to their utmost capacity. A general impression prevails among poultry keepers that the medium-sized breeds are the best winter layers.

PRACTICAL HEN HINTS

(Prepared by the United States Department of Agriculture.)

Keep the hens confined to your own land.

Don't keep a male bird. Hens lay just as well without a male. Don't overstock your land. Purchase well-matured pullets rather than hens.

Don't expect success in hatching and raising chicks unless you have had some experience and have a grass plot separate from the yard for the hens.

Build a cheap house or shelter. Make the house dry and free from draft, but allow for ventilation. Fowls stand cold better than dampness.

Keep the house and yard clean.

Provide roosts and dropping boards.

Provide a nest for each four or five hens.

Grow some green crop in the yard.

Spade up the yard frequently. Feed table scraps and kitchen waste.

Also feed grain once a day. Feed a dry mash.

Keep hens free from lice and the house free from mites.

Kill and eat the hens in the fall as they begin to molt and cease to lay.

Preserve the surplus eggs produced during the spring and summer for use during the fall and winter when eggs are scarce and high in price.

EXCITEMENT BAD FOR LAYERS

Attendant Should Handle Hens Gently to Keep Up Egg Production—Keep Dogs Away.

Hens should be kept in a state of contentment. The attendant should handle them gently. A fright that sends the hens to the treetops will check egg production. The dog should be kept out of the poultry yard.

KEEP POULTRY HOUSE CLEAN

Roosts and Nests Should Be Sprayed With Disinfectant and Interior Whitewashed.

A poultry house should be thoroughly cleaned and roosts and nests sprayed with a good disinfectant or kerosene, then the interior whitewashed. This is a suggestion from a poultryman who knows.

STATE NEWS IN BRIEF.

Amedee M. Smith, of Portland, was Thursday reappointed by Governor Withycombe as a member of the Industrial Welfare Commission for a term of three years.

James and Ed Ware have been awarded mail contracts from Roseburg to Camas Valley, and from Roseburg to Peel, each a distance of 25 miles. The contract price is \$250 for the Camas Valley route, and \$1675 for the Peel route.

Purchases of war savings certificates amounting to five large stamps a month have been guaranteed by three of the employees of the Shevlin-Hixon box factory at Bend. Forty-seven of the 52 employees there have contracted for investments each pay day.

An automobile driven by the Rev. Jacob Stocker, pastor of the Salem Chemeketa street Evangelical church, was struck by the Shasta limited at the Court street crossing of the Southern Pacific Thursday evening and wrecked. Although several members of his family were in the car with him, none was injured.

Announcement was made this week by President James Snipes, of The Dalles Diamond Mills company, that he had sold the entire plant to the Kerr-Gifford company, wheat exporters of Portland. The new owners have stated that they will improve and enlarge the mill to from 450 to 500 barrels more capacity.

Sixteen cents a pound for chinook salmon and white sturgeon, 13 cents a pound for steelheads, silversides and graylings and seven cents a pound for green sturgeon. Those are the prices for raw fish as fixed by the Columbia River Fishermen's Protective Union to prevail on the Columbia river during the season which opens on May 1.

The Toledo rifle club, which was organized last year, has been inactive, for the reason that guns for the company were not available. Sheriff Geer states that there is now a possibility of getting arms for the organization. The club was formed with a membership of 30, but it is believed that it will reach a large membership, now that guns are possible.

The 12,000-acre irrigation project of the Portland Irrigation company at Paisley is virtually made a thing of the past by the action of the supreme court Thursday in dismissing appeals started by the irrigation company and the Northwest Townsite company from a decision of Judge Bernard Daly, of Lake county, in adjudicating the water rights for the Chewaucan river.

Morrow county farmers are not pleased with the prospects of 25-cent wheat sacks for the coming crop, and a large percentage of the new crop will be handled in bulk. Organization of two new grain elevator companies has just been perfected by a number of leading farmers in the lone section and contracts were closed recently for the erection of plants at lone and at Jordan Siding.

Outlook for the sale of the \$500,000 worth of highway bonds for which bids are to be opened in Portland March 15 seems to be particularly bright. Numerous inquiries are coming in from bond buyers all over the country, between 15 and 20 having been received in one day alone by the department offices at Salem. Greater interest has been shown in this block of bonds than in any other since the state began selling road bonds.

Hog production in the state of Oregon is rapidly falling off, according to Professor E. J. Fjaldsted, of Oregon Agricultural college, who has just completed a series of lectures to Lane county granges in an effort to encourage hog raising and give instruction in proper methods of feeding at a minimum cost at present high prices of feed. There are about 100,000 hogs in the state at present, as compared with 145,000 to 150,000 in normal times, he stated.

J. H. Bikman, an Albany business man, purchased \$3800 worth of war savings stamps at the Albany post-office Wednesday. This is said to be one of the largest single sales of these stamps thus far reported in the state. Mr. Bikman is a native of Kief, Russia, the city which is the capital of the new Ukrainian republic.

Preliminary work on the Sheridan road job, which was stopped last fall by the government refusing to allow the further use of cars, has been started again by the State Highway department, and Highway Engineer Nunn stated that the commission is installing its own quarry and putting in its equipment to go ahead.

Chow Sing, for 19 years chef at the Soldiers' Home at Roseburg, will be retained there to supervise the cooking, the State Board of Control decided Wednesday. The reports that he was suffering from tuberculosis was denied in a report received from Commandant Markee, who said that Dr. Stewart, physician at the home, had made examinations which were convincing that he had no symptoms of the disease.

War Recipes

Cut out the following recipes and paste them in your cook book to help you Hooverize. They have been thoroughly tested by instructors and special lecturers in the department of home economics at the University of Washington.

Broiled Red Snapper—Slices of fish cut 1/2 inch thick, melted fat, salt pepper, bread crumbs. Red snapper is very good if cut in three-quarter inch slices, rubbed with melted fat, sprinkled with salt and pepper and rolled in fine crumbs and broiled. It may be served with lemon sauce or hot tartar sauce.

Broiled Halibut—Prepare same as red snapper.

Broiled Salmon—Slices of fish 1/2 inch thick, 1 egg, corn meal. White salmon is fully as good as the red salmon, and is five to ten cents per pound less expensive. Slices may be dipped in beaten egg, then in crumbs or corn meal and broiled. This may be served with Lemon sauce or mock Hollandaise sauce.

Broiled Alaska Sole—Whole fish, salt, pepper, melted butter, crumbs. Clean the fish, skin, and remove the heads (at the fish markets it is generally dressed.) It is particularly good brushed over with fat sprinkled with salt and pepper and dipped in fine crumbs and broiled. With corn muffins it makes an appetizing breakfast dish, which compares favorably with brook trout.

Black Cod—Black cod is one of the larger deep-sea fish commonly found in the Puget Sound fish markets. The flesh is white and firm. As it contains a large percentage of fat, black cod is most delicious when broiled.

Rounds of black cod 1/2 inch thick, salt, pepper. For broiling, the round should be cut 1/2 to 1 inch thick. Remove the skin, wipe with a damp cloth, and sprinkle with salt and pepper. Place the slices upon the rack of the broiler. It is advisable to place a pan beneath the rack to catch the fat which drops down. This fat may be used for frying other fish, or in escalloped dishes of fish, etc. The broiled black cod may be served with a lemon or tomato sauce, or without sauce. A combination of boiled, or baked potatoes, corn bread and tomatoes, or a cabbage salad, is particularly good.

NORTHWEST MARKET REPORT

Wheat—Bulk basis for No. 1 grade: Hard White—Bluestem, Early Bart, Allen, Galgalus, Martin Amber, \$2.05. Soft White—Palouse bluestem, forty-fold, white valley, Gold Coin, White Russian, \$2.03. White club—Little club, Jenkins club, white hybrids, Sonora, \$2.01. Red Walla—Red Russian, red hybrids, Jones fife, Copel, \$1.98. No. 2 grade, 3c less. No. 3 grade 6c less. Other grades handled by sample.

Flour—Patents, \$1.10. Millfeed—Net mill prices, car lots: Bran, \$30 per ton; shorts, \$32 per ton; middlings, \$39; mixed cars and less than carloads, 50c more; rolled barley, \$66@68; rolled oats, \$66.

Butter—Cubes, extras, 50c; prime firsts, 49c. Jobbing prices: Prints, extras, 52c; cartons, 1c extra; butterfat, No. 1, 55c delivered.

Eggs—Ranch, current receipts, 35c; candled, 36c; selects, 38c per dozen.

Poultry—Hens, 25 1/2@26c; springs, 27; broilers, 30@35c; geese, 20@21c; turkeys, live, 26@27c; dressed, choice, 35c.

Veal—Fancy, 20c per pound.

Pork—Fancy, 20 1/2c per pound.

Sack vegetables—Carrots, \$1.50 per sack; beets, \$1.50 @ 2.00; turnips, \$1.50; parsnips, \$1.50@2.00.

Potatoes—Oregon Burbanks, \$1@1.25 per hundred; Yakimas, \$1.50; sweet potatoes, 5@5 1/2c per pound.

Onions—Oregon, buying price, \$1.75 per hundred.

Green Fruits—Apples, \$1@2.25; pears, \$2.25; cranberries, Eastern, \$17.50 per barrel.

March 11, 1918.

Cattle—Med. to choice steers... \$10.50@11.50
Good to med. steers... 9.50@10.50
Com. to good steers... 9.00@10.00
Choice cows and heifers... 8.50@9.75
Com. to good cows and hf... 8.50@9.50
Canners... 4.25@6.25
Bulls... 5.00@9.00
Calves... 7.50@12.00
Stockers and feeders... 6.50@9.50

Hogs—Prime light hogs... \$16.85@17.00
Prime heavy hogs... 16.50@16.85
Pigs... 14.00@15.25
Bulk... 16.85@16.95
Sheep—Western lambs... \$15.00@15.50
Valley lambs... 14.50@15.00
Yearlings... 18.00@18.50
Wethers... 12.50@13.00
Wool... 9.00@12.00