

Popular Winter Sports

Scene at Gedney Farms, White Plains, New York, Where Society Goes to Enjoy the Snow



Skating, skating, sleighing and tobogganing, among the varied amusements participated in at Gedney Farms. Such large throngs gather here that it gives the appearance of a veritable Switzerland winter ground. Daily prominent society personalities can be seen skimming across the ice and snow at this famous resort. Photograph shows Gilbert Bogart skating with the aid of a horse.

FOR THE POULTRY GROWER

That the importance of the brooder in rearing large numbers of incubator chicks cannot be overestimated, is the opinion of N. L. Harris, superintendent of the Kansas State Agricultural college poultry farm.

"Some artificial means of brooding chicks must be provided when incubator chicks hatch in cool or cold weather," said Mr. Harris. "Where a small flock of birds is to be raised it is not profitable to use either the incubator brooder, but where large numbers of chickens are handled the brooder becomes a matter of convenience.

"Keeping chicks in large flocks minimizes the labor and reduces the cost of houses and yards. Where hens are used for brooders in cold weather only a few chicks can be given to each hen. This requires a large number of coops and the attendant is compelled to give each group nearly as much attention as would be required for one large flock cared for by the brooder."

A large percentage of the hen brooded chicks suffer from the effects of head lice, Mr. Harris pointed out. These not only are bothersome to the newly hatched chick, but continue to be a source of trouble through the entire season.

Where hens are not available and only a few chicks are to be raised it is possible to construct a homemade brooder. These usually require considerably more attention than those on the market but will give fairly good results.

The most common method of heating these homemade brooders is by means of a jug of hot water. A box which contains sufficient room for from 50 to 100 chicks and which is tight on all sides excepting the front, is the first requirement. Some method of ventilation should be provided on the top of the box. A two gallon jug of hot water furnishes the heating plant. The jug should be wrapped in burlap to protect the chicks and aid in retaining the heat. This brooder will keep a limited number of chicks perfectly comfortable.

First Torpedoes Made of Kegs, Filled With Powder and Kerosene, Destructive

Many stories are being printed nowadays about the true origin of the torpedo. One of the most interesting of these incidents, and which certainly would seem to have a fair claim to this distinction, concerns an early event in American history, observes a writer. This was the battle of the kegs, staged in the Delaware river below Philadelphia, January 10, 1778.

A number of British warships were lying in the river at that time and American forces were present in the vicinity. Capt. David Bushnell conceived the idea of blowing up the British ships. He obtained a number of kegs and filled them with kerosene and gunpowder, and attached a plunger to each keg in such manner that it would scrape upon a flint the moment

STATE NEWS IN BRIEF.

James Casey, Oregon pioneer, who played a prominent part in early affairs in the state, died at his home in Eugene Thursday morning of old age. He was born in County Louth, Ireland, in 1817.

Percy R. Sullivan, who lives a short distance south of Brownsville, Monday received a telegram asserting that his 20-year-old son, Glen Samuel Sullivan, had fallen on the field of battle somewhere in France.

Elmarion Smith, a resident of Linn County since the early '70s, died at his home in Halsey this week, aged 81 years. He was a native of Illinois and a prominent figure in the early development of this section.

Miss Ellen Grady, nurse, and Miss Ethel Gulling, clerk, have been notified to hold themselves in readiness for immediate departure with the University of Oregon Base Hospital for France. Both are daughters of La Grande railroad men and are well known in Portland.

Attorneys for the Weyerhaeuser Timber Corporation have turned over to District Attorney Hedges of Clackamas county their check for \$393.86, payment in full of all costs accrued in the long legal battle waged against the county by the corporation in its suit for reduced assessments.

Pendleton men are not to be outdone by the male population of other towns when it comes to knitting sweaters, as the records of the Umatilla County chapter of the Red Cross will show. Fourteen of the sweaters which have been sent away by the chapter are the work of men of Pendleton.

Washington County Friday gave answer to charges that it has not measured up with other counties in loyalty, when packed houses at Hillsboro cheered speakers representing different war activities and invitations to apply for membership in the County Patriotic League brought a practically unanimous response.

Nearly \$700 is the amount realized for the Red Cross of Josephine County, the result of a rummage sale in which the auxiliaries of the county participated. One auxiliary served a dinner at noon and netted a neat sum. Williams auxiliary aside from the sale of articles took in over \$25 at their spinning booth from 5-cent admissions.

A drainage demonstration on the farm of Francis Chalmers at Roy, Washington county, will be held Saturday by Professor W. L. Powers, of Oregon Agricultural College, and scientific drainage of white land will be conducted along the most approved lines. As many of the farmers of the county have problems with this class of soils, County Agent Jamison expects a large attendance.

The old Klamath County Courthouse difficulty, which has been buried for the last four years, was revived Friday with all its former intensity, when County Judge Marion Hanks and Commissioner Frank McCornack signed a contract for the construction of a new building to be erected on the site of the present structure at a cost of \$131,775. Commissioner Burrell Short refused to sign the papers.

Patriotic Tillamook citizens, between 9 o'clock Friday and 6 o'clock the same evening, erected and completed a liberty temple and dedicated the same to the cause of liberty. All business houses were closed from 10 A. M. until 4 P. M. The building is 18x24 feet and one story high and is fully completed even to its flagpoles. This temple will be headquarters for the Red Cross, Y. M. C. A. and liberty bond drive.

The issues committee of the Treasury department Wednesday notified Representative Sinnott it had authorized the issuance of \$100,000 worth of bonds by the city of Ontario to make water works improvements.

Mrs. Catherine A. Perkins, well-known pioneer of the Cottage Grove country, died Wednesday afternoon after a short illness which attacked here Tuesday night. Although she had not been well for some time, she had been about the city as usual the day before. The funeral was held Friday.

A stack of protests has been received by the State Highway commission against not completing the full 21 miles of the Pacific Highway between Salem and Aurora, the commission having left three miles immediately north of Salem out of calculation for completion this year, although that part of the project was also approved. It is explained by the department there is not money enough to complete all of the work this summer, and that the action taken has nothing to do with political pull or influence.

John Miller, 26, was instantly killed Tuesday forenoon at camp No. 22 of the Hammond Lumber company, above Mill City. Miller was setting rigging when a snag fell and struck him.

The crop and labor survey of the farms in Crook and Deschutes counties just completed by County Agricultural Agent R. A. Ward shows, among other interesting things, the splendid manner in which Central Oregon farmers have responded to the Nation's call for increased wheat production.

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.

Fresh Mackerel Baked in Brown Sauce—Fresh mackerel is inclined to be rather dry and therefore should be basted frequently while cooking; or should be baked in a sauce. The following method is good: Fresh mackerel, salt, pepper. Baste with 2 tablespoonfuls fat, ¼ cup hot water, 1 teaspoonful lemon juice.

Clean mackerel, removing head and tail. Rub with salt, and sprinkle with pepper. Cook in dripping pan until nearly done, basting occasionally. When almost done, cover with brown sauce and buttered crumbs and bake until crumbs brown.

Brown Sauce—Two tablespoonfuls fat, 1 slice onion, 3 tablespoonfuls flour, 2 cups meat sock or water, ¼ teaspoon salt, ¼ teaspoon pepper, 3 drops kitchen bouquet.

Cook onion in fat until slightly brown. Remove onion. Add flour mixed with seasonings and brown flour and butter. Add stock gradually, stirring constantly. Add kitchen bouquet last.

Baked Red Snapper and Lemon Sauce—Slices of red snapper 1½ inch thick, salt, pepper, bread crumbs, 2 tablespoonfuls fat, ¼ cup hot water, 1 tablespoonful lemon juice.

Wipe fish dry and rub with salt and pepper. Cover with crumbs and dot with fat. Add a little water and cook until tender (about 30 minutes). Baste with a mixture of fat, hot water, and lemon juice. Remove and serve with **Lemon Sauce**—3 tablespoonfuls butter, 2 tablespoonfuls flour, 1 cup hot water, yolk of one egg, ½ teaspoon salt, speck of cayenne.

Melt the butter, stir in the flour and add water gradually. Pour slowly over beaten egg and return to fire until it thickens.

Broiled Grayfish—One lb. fresh gray fish, skinned; 1 cup bread crumbs, 1 egg slightly beaten. Marinade: 1 cup vinegar, ¼ cup salad oil, 1 tablespoonful chopped onion, 1 tablespoonful chopped parsley, 4 peppercorns, 4 whole cloves, 2 bay leaves crumbled, ¼ teaspoon thyme, ¼ teaspoon paprika, 1 teaspoon salt.

Put fish for one hour in dressing made of above ingredients, turning several times. Dip in egg, bread crumbs, and then egg; broil under a gas flame until brown.

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, Coppel, \$1.98. No. 2 grade, 3c less. No. 3 grade 6c less. Other grades handled by sample.

Flour—Patents, \$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, 51c; prime firsts, 50c. Jobbing prices: Prints, extras, 52c; cartons, 1c extra; butterfat, No. 1, 55c delivered.

Eggs—Oregon ranch, current receipts, 35@35½c per dozen; candled, 37c; select, 39c.

Poultry—Roosters, old, 20@22c per pound; stags, 24@26c; springs, 27@28c; broilers, 35c; ducks, 32 @ 35c; geese, 20@21c; turkeys, alive, 26@27c; dressed, 35@37c.

Veal—Fancy, 20@20½c per pound. Pork—Fancy, 21@21½c 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@5½c 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 25, 1918.

Cattle—Med. to choice steers... \$11.00@11.80
Good to med. steers... 10.00@11.00
Com. to good steers... 8.50@10.00
Choice cows and heifers... 9.00@10.00
Com. to good cows and hf... 8.00@ 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... \$17.00@17.20
Prime heavy hogs... 16.75@17.00
Pigs... 14.75@15.75
Bulk... 16.90@17.00

Sheep—Western lambs... \$15.00@15.50
Valley lambs... 14.50@15.00
Yearlings... 13.00@13.50
Wethers... 12.50@13.00
Ewes... 9.00@12.00

POULTRY FACTS

MORE CHICKENS ARE WANTED

Farmers Are Urged by Department of Agriculture to Stock Their Farms With More Poultry.

(From the United States Department of Agriculture.)

The United States department of agriculture urges as many as possible of the farmers who have not raised chickens to stock their farms this year with fowls, enough at least to supply the needs of their own households. This will be a big factor in the nation-wide campaign which will endeavor to double this year the chicken and egg production of the United States. According to the last census, of the 6,371,502 farms in the United States, 1,527,743 reported no egg production. The more-chicken-and-more-egg campaign is expected to displace millions of pounds of beef and pork in American menus and send the released product across the ocean to our soldiers, the allies, and the hungry people of the lands devastated by the Prussian war torch.

The department does not advise that the general farmer embark in extensive raising of poultry, but warns against such ventures. But it sees no reason why every farm should not produce enough chickens and eggs for its own use, and why there should not be enough surplus to make chickens and eggs available to the general public at reasonable prices and in such quantities that there will be markedly less domestic demand for the meats that are needed abroad and that can be transported there.

LIMBER NECK IN CHICKENS

Affliction Caused by Ptomaine Poisoning From Eating Decaying Flesh—Try to Prevent.

Limber neck in chickens is caused by ptomaine poisoning from eating decaying flesh. Where fowls run at large they frequently pick up dead rats, mice or other animals and in this way become affected with the germs, which quickly cause death. Whole flocks are sometimes wiped out in the course of a few weeks.

Prevention is the best remedy. If you are losing chickens from this cause shut up the flock and feed them on sound, sweet grain and feed. A simple effective treatment is to use permanganate of potash. Put an



Bad Case of Wry Neck.

ounce of the crystals in a quart bottle and fill it with water. Add enough of this to the drinking water to give it a rich purple color, and allow the fowls no other water to drink. Fowls which show symptoms of the disease should be given a dose night and morning.

ATTENTION TO BREEDING PEN

If Fowls Cannot Be Kept in Good Health Give Range—Improve Quality by Culling.

If a yarded breeding pen cannot be kept in vigorous health, then it is better to give fowls range, and depend on improvement in quality by careful culling and grading up with the best possible males.

WHY HATCH EARLY.

(Prepared by the United States Department of Agriculture.)

Chickens hatched early in the spring are large in the summer, mature early in the fall, and lay eggs in the winter. They will sit early the following spring, produce earlier chickens—and the process will be repeated by the offspring.

But the chickens hatched late in the spring will not mature until late in the fall—so late that they will not lay in the winter. They will not sit until late in the following spring—and again the process will be repeated.

The jury finds that the argument is all in favor of early hatching—especially this year.