



How to Raise Poultry

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ARTICLE LH
HOW TO START A TURKEY FLOCK

The Way to Begin Is to Begin But a Few Cautions Will Help Overcome Fears of the Over-cautious.

Editor's Note—This is another story in a series of stories on poultry raising by the well known national poultry authority, Dr. L. D. LeGear, V. S. of St. Louis. The entire series will appear in this paper. Our readers are urged to read them carefully and clip them out for future reference.

Judging from letters received from readers of these articles the subject of turkey raising is uppermost in the minds of thousands of people. Therefore in answer to numerous requests I am going to devote two or three more articles to that subject.

Turkey raising is profitable. It is not nearly so difficult as most people imagine. True, the number of turkeys produced on farms in the United States has had a steady decline for the last forty years. Like the recent slump of the stock market, it would appear the bottom had been reached and I am hopeful that turkey raising will about face and regain its lost prestige.

Two things tend to discourage the raising of turkeys. One is the dread of the disease known as Blackhead. The other is the mistaken idea that turkeys must have a wide range of ground to roam on. I shall discuss both of these subjects in subsequent articles, and attempt to show how Blackhead can be avoided and to correct the idea that turkeys cannot be raised in confinement. But first let us consider some of the essential things in starting a turkey flock.

In selecting the breed consideration should be given to size and weight for after all turkeys are raised for meat production. The Bronze variety seems to be the most popular because of its size. It is sometimes called the Mammoth Bronze. Other popular breeds are the White Holland, Bourbon Red and Narragansett. There are two other varieties called the Black and Slate, but they are not given much consideration in the United States because they are smaller than the others.

There are three ways to start a turkey flock. One is by buying hatching eggs. Another is to purchase the baby poults, and the third is the purchase of adult breeding stock. Under favorable circumstances you can have turkeys for market the first year.

If you start with breeding stock, take every precaution possible to see that your adult turks are free from disease. Examine them carefully for size and build. Breeding stock should have large frames, broad backs, and big, full breasts. See that the legs are sturdy and set well apart.

It hardly seems necessary to point out the advantage of pure-bred stock. The initial cost may be a little higher but it costs no more to raise a pure-bred than a mongrel, and the sale both of birds for breeding and eggs for hatching will more than make up the difference.

A good time to get in the turkey business is now, especially if you follow the plan of starting with breeding stock. Large numbers of turkeys are raised for Christmas markets. You can make some fine selections from choice flocks that are being prepared for the Christmas trade. One of the fatal mistakes made by many turkey raisers is that the best birds are taken to market and the smaller birds kept for breeding purposes.

Do not try to splurge in the beginning. Start in a small way and develop gradually.

Again I say turkey raising is a profitable business. It should be one of our leading activities along with chickens and live stock. The turkey is a native product. He is as American as the eagle or the buffalo. New wealth will be added to the agricultural coffers of the United States once the turkey takes its rightful place in the poultry world.

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Albert Shaw, editor of the Review of Reviews, said a lot when he editorially remarked that "we need more protection from unscrupulous politicians and ignorant law-makers than from men in control of railroads, power companies and large industries in general."—Oregon City Enterprise.

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Smith-Hughes Men in Convention Last Month

Progress in agricultural education in Oregon was shown in the reports given as a part of the program of the state conference of vocational agriculture held in Forest Grove last month. Four Smith-Hughes instructors were present from Coos county: W. M. Canning, of Coquille; Jens F. Smith, of Bandon; Albert Wertman, of Coos River; and Leland Wagner of Myrtle Point.

The report of Earl R. Cooley, state supervisor, showed that during the last year there have been 33 school districts receiving some reimbursement out of the state and federal funds for the purpose of teaching vocational agriculture. New departments added during the last year at Dayton, Bandon and Cloverdale, where the understanding was that the school districts were to carry a large part of the financial burden until more state and federal funds were available.

The passage of the George-Reed bill has made it possible for these three schools to receive some reimbursement this year. But with 18 school districts having applications on file for departments during this coming year, the need, according to Mr. Cooley's report, is for additional funds to help start and maintain the departments.

During the conference the discussions and reports dealt largely with project work, evening schools, part-time classes, and the Future Farmers of America organization as parts of the state program. A substantial increase in projects returns for the state was shown in the report that the total labor income during the last year has been \$110,197, as compared with \$71,954 for the previous year. The average pupil's income has increased during the same period from \$114 to \$156.

Twenty-two departments in the

state conducted evening schools for farmers during the last year. This was over twice the number of schools held the previous year.

The Future Farmers of America organization since receiving its state charter last year, has been organized in 29 of the 32 schools of the state.

While the convention program was more or less concerned with a discussion of pedagogic problems as they pertain to teachers of vocational agriculture, a visitor at the convention could not but be impressed with the difference between this convention and the usual teachers' institute.

There was nothing of the follow-the-leader spirit. In fact, the convention presented the paradox of the harmonious combination of a group of individualists. Perhaps this is explained by the background of farm individualism, but it is more likely explained by the fact that each

Smith-Hughes teacher in his own school has a department where he has both the necessity and opportunity of working out his own program. Each teacher has a different community to work in with different problems.

FORDS TESTED IN HEAT-CONTROLLED ROOMS

Precision measurements, which have been an important factor in making mass production possible, are being carried to even greater degrees of perfection in the plant of the Ford Motor Company as the result of the installation of temperature-controlled rooms, according to Clyde E. Niles, of the Niles-Baker Motor Co., local Ford dealers.

In the large scale manufacture of the Ford car, Mr. Niles said, it is important that parts be made to very fine degrees of accuracy, since this

obviates the necessity of adjustments in the process of assembly and assures the maximum of transportation service. Many of the parts must be finished to several ten-thousandths of an inch of absolute accuracy—limits that might be considered precise in watch making.

"Different kinds of metal are used in the Ford, and, as is well known, heat and cold do not have the same effect upon them all," Mr. Niles explained. "Consequently when one is dealing with split hair measurements, the temperature may make some differences in the results.

"To obviate these variations, slight as they are, the company has built a number of temperature-controlled rooms in the motor building at Dearborn, Michigan—rooms which are maintained at 68 degrees, regardless of temperature outside. In them every piston, wrist pin and connecting

rod is checked. Temperature controlled rooms are also being arranged to check the crankshaft and flywheel balance.

"Furthermore, so important is the effect of heat and cold in the fine measurements exacted by the Ford Motor Company that machines used in the finish grinding of wrist pins are now being fed water that is kept at a constant temperature. Otherwise variance in the water temperature might make a difference in the machining measurements that would be detected by the men with their exacting gauges when the parts reach the temperature-controlled rooms."

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