

POULTRY NOTES
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SOLICITED



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THE DANDY BLACK ORPINGTON.

The far famed Dorking, which came here from Rome to England 53 B. C., has been knocked to splinters by the big pink skinned Orpington, England's now most popular chicken. England has many varieties, both as rose and single comb, but so far the American Poultry association has admitted but three to the standard—B. C. White, B. C. Buff and B. C. Black. This breed, originated by the late William Cook at Orpington, England.



Photo by C. M. Barnitz.

BLACK ORPINGTON COCK BIRD.

Is the most popular thus far originated on English soil and has a large following in this country.

All the standard varieties are alike in weight and shape, and the Blacks have many friends.

A look at the cuts tells why. They are a fowl to be proud of, pretty for show and bully for eggs and meat.

To make the Black Orpington a Black Minorca male was mated to black sport pullets from Banded Plymouth Rocks.

Pullets of this cross were then bred to a Black Langshan cock with clean legs.

This was a fine combination for eggs

and meat, size and beauty, and it was found that the young matured from a month to six weeks earlier than the chicks of the original breeds bred straight.

To get the Blacks to their present perfection was a tedious task. Mr. Cook persevering for seventeen years before he reached his ideal. He made both rose and single comb from this combination.

The Black Orpington is of remarkable vitality. It is large, compact,



Photo by C. M. Barnitz.

BLACK ORPINGTON HEN.

plump, big breasted, and as a general purpose fowl for fine grained meat and big eggs it is hard to beat.

It should be low in stature, have rich, glossy, black plumage; red comb, face, wattles, ear lobes; dark eyes, black shanks, and the soles of its feet should be pinkish white.

As a market fowl it is rather large for the common call and does not have the butter colored skin and trills so popular with American market buyers.

ORPINGTON STANDARD WEIGHTS.

Cook 10 Hen 8
Cockerel 8 1/2 Pullet 7

DON'TS.

Don't argue over trifles. The man who seeks an argument and prides himself on his argumentative ability needs only to argue with a suffragette and he will flaze away to a zero without the ring.

Don't fail to be neat. If your goods are nice and you look nice, no trouble about that extra price.

Don't get the idea that any old bunch of feathers will win at the county fair. Just try the trick and get licked.

Don't think every fellow who takes a look at your place is trying to steal your secrets. There is a secret you shouldn't tell—how you fake at the shows so well.

FEATHERS AND EGGSHELLS.

Last year the country's egg production reached nearly 16,000,000,000, and New York city is said to have used

1,274,000,000 of these. New York stands ninth in egg production, but is far ahead on nog.

When Harry Ziegler, near Sanbury, Pa., entered his henhouse he found all his chickens dead and stretched beside them seven dead wensels. The wensels killed all the hens, and then took a drink of poisoned water that had been screened off. This little sausage shaped fowl can squeeze through an inch mesh.

As fowls grow old their tendency is to make fat of feed rather than eggs or meat. That is why you seldom see hens over two years old on paying plants.

The Society for the Prevention of Cruelty to Animals is waging war against squab raisers who ship live squabs to market less than six weeks old. They claim many squabs starve to death in transit and should not be shipped under six weeks of age. Several Pennsylvania breeders have been arrested and fined.

Eggs bought in open market for preserving often spoil because of various ages and because they are good, bad and indifferent. They nearly always contain haymow and hogpen eggs.

A woman in Connecticut who had a fancy for dogs, and kept only 300 of them, when complaint was made against her, retaliated by disposing of the dogs and starting a guinea farm with 200 old guinea hens. The kicking neighbors declare these beat the klyts, a boiler factory and then some.

If little turkeys are free from lice and fed lots of protein they will not drag their wings and wilt in the heat. Pulling the flight feathers is unnecessary and cruel.

When a York (Pa.) chicken this stole seven fat hens he left his or brella in the coop, and by a peculiar ornament on the handle it was at once traced to him, and he was sent to jail.

A farmer does not put up a very go advertisement when he feeds chicks in market, has corn in their crate a sells fowls with packed crops. I against the law to sell fowls with f crops in some states and against r business policy anywhere to do it.

The Illinois experiment station no devotes twenty acres to poultry at has recently finished a new poult house 120 by 20. The states are gradually falling into line, but it takes long time for some of them to know good thing when they see it.

Automobile drivers kill thousands chickens on the country roads and many seem to delight in it. A chum four told us that he killed seven dog twenty-two chickens and sent a woman to the hospital, all in one summer.

Where water drops from the eaves into a yard where ducks are confined the quacks quickly get busy with their scoop shovels and dig about the foundation and often spoil the wall. Water on roof and land should run away from the poultry yard and not into it.

It is not simply necessary that a man

know chickens to succeed. He must be a business manager to dispose of eggs and poultry to the best advantage and also a good buyer to get his feed right. If he has sufficient food to raise his grain he must know how to farm it. Yes, it takes brain, brawn and boodle and then some.

C. M. Barnitz.

Quar Bits From India.

In "Omens and Superstitions of Southern India" Edgar Thurston, the author, says:

"On one occasion, when I was in camp at Colimatore, the odde daborers, being afraid of my evil eye, refused to fire a new kiln of bricks for the new club chambers until I had taken my departure. On another occasion I caught hold of a ladie to show my friend Dr. Rivers what were the fragrant contents of a pot in which an odde woman was cooking the evening meal. On returning from a walk we heard a great noise proceeding from the odde men, who had meanwhile returned from work, and found the woman seated apart on a rock and sobbing. She had been excommunicated, not because I touched the ladie, but because she had afterward touched the pot."

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