

POULTRY FACTS

PULLETS VERSUS HENS FOR EGGS

It is commonly believed that well-matured pullets will produce more eggs than hens a year older. How much more has been studied by the Maine department station. The results of this study add strength to the emphasis on pullets as egg producers.

The records covering several years and a considerable number of flocks show that pullets produced about 40 per cent more eggs than they did in their second year of laying. Not only was the production larger but the greater per cent were laid during the period of high prices. That is, properly handled, matured pullets will produce more of the eggs during the winter months the first year than they will the second year of egg production.

Another factor in favor of keeping as high a per cent as possible of pullet producers in the egg factory is the higher death rate that comes with each added year of age. Aside from contagious diseases that are no respecters of age, the deaths among mature birds mount rapidly after the first year; more rapidly among the American breeds than the Mediterranean, probably.

These three reasons should boost close culling of the farm flock during the summer and fall. Keeping any hen after the close of the second laying year is generally poor policy unless she is of proved value as a member of the breeding pen.

Conditions on most farms favor the disposal of a high per cent of the hens in order to give the pullets adequate room for development. More pullets and hens kept than the houses and facilities warrant are ten times more frequent than a small flock that the housing and equipment justifies.

Mash Feed Is Important for Production of Eggs

"A large mash consumption is necessary for the maximum number of eggs," says K. E. Cray, extension specialist in poultry at the Ohio State university. Therefore, it will pay to induce the hens to eat as much mash as possible. One suggestion that Mr. Cray makes is that the grain be fed only in the evening, which will cause the hens to eat more of the mash than they otherwise would.

Plenty of space at the mash hoppers is also recommended as another means of bringing about larger consumption of mash. Timid hens will be crowded away if the space around the hoppers is small. One foot of hopper space is suggested for every five hens.

If the mash is moistened with milk occasionally, the hens will appreciate the variety and will eat large quantities.

Late Molters Best Layers

In culling a flock, it is first necessary that something be known about the kind and regularity of the feed, the housing conditions and the care the birds have received. It is well known that improper feed, housing or care can easily throw a flock into an early molt. The time that a hen goes through her molt will be a good indication of her ability as an egg producer. Those that molt late in the fall are usually the best layers.

Poultry Hints

Dirty eggs cost the farmers millions of dollars a year.

Turkeys of good breeding—that is, pure-bred stock—are always in good demand for breeding.

Even when ducks and geese have a sand run it is well to put about 1 per cent in the mash once a day.

Do not keep longer the old hens which have ceased to lay and have gone into a molt. With very few exceptions, they are not high producers.

The late hatched chicks neither add to your average egg production nor increase the vitality of the flock.

For profitable and effective poultry production the feeder should never fill the trough with more feed than will be consumed before the next feeding period.

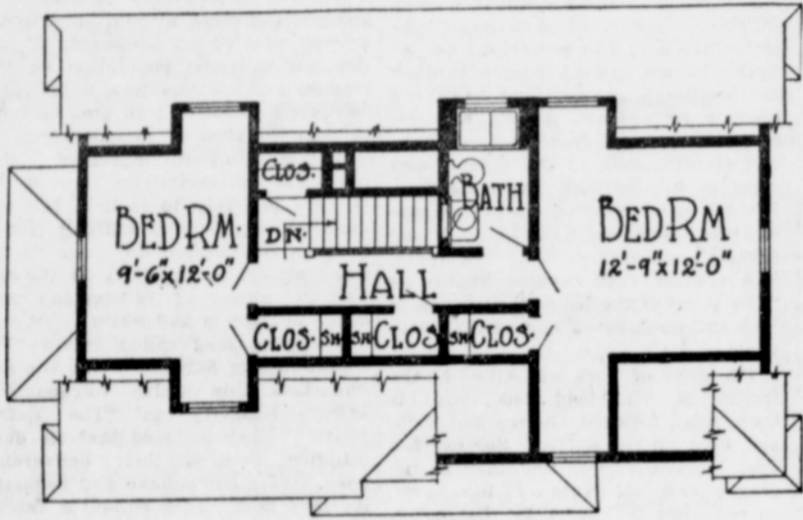
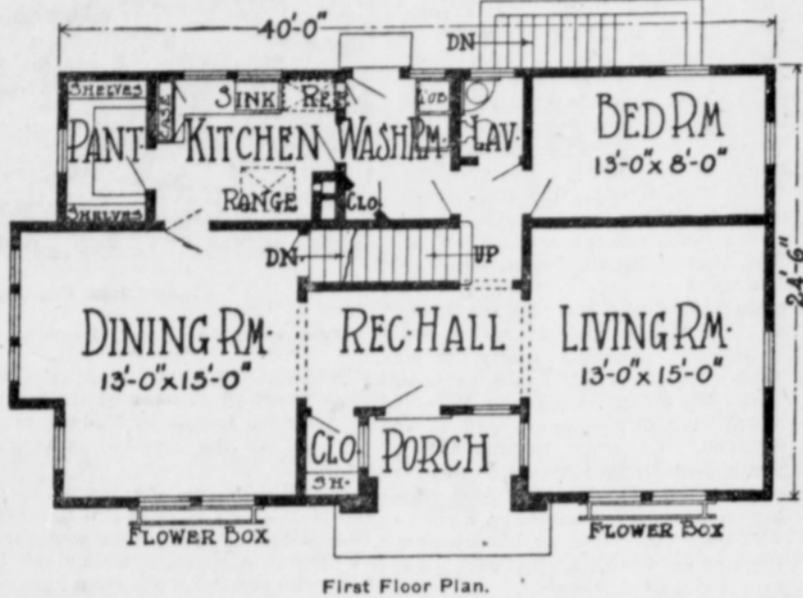
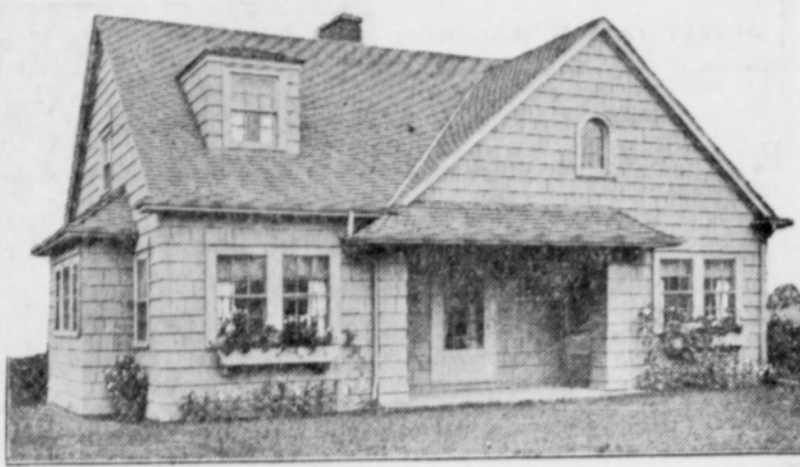
Ground chess and wheat screenings is heavy feed, and care must be taken not to feed too much of it. Pound for pound, it will take the place of most other grains.

In order to succeed with turkeys it is necessary to start with strong, vigorous birds.

The best turkeys for breeding are those two years old or older, as a turkey is never at her best until that age.

For a flock that is kept penned up, this is an excellent egg-making feed to give two or three times a week: chopped or ground alfalfa steamed until soft, and mixed with cornmeal, wheat middlings and bran.

Unusual Amount of Closet Space Available in Cozy-Appearing Home



By W. A. RADFORD
Mr. William A. Radford will answer questions and give ADVICE FREE OF COST on all problems pertaining to the subject of building, for the readers of this paper. On account of his wide experience as editor, author and manufacturer, he is, without doubt, the highest authority on the subject. Address all inquiries to William A. Radford, No. 1827 Prairie Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

It would be difficult to find sites for home building where the houses would have better natural settings than those on American farms. Beauty of setting has much to do with the beauty of the home. Where there may be a wide expanse of lawn, a number of trees and plantings of flowers and shrubs, there the new home will be the most pleasing to the eye and the most satisfactory to the owner.

With these natural advantages a farm owner may easily have a home that will be the envy of many city house owners. All that is necessary to bring about this most desirable condition is to select a home building design that fits into the surroundings that will make a background or setting for it. There are many home building designs of a great variety and among them prospective home builders will find one that comes as near being ideal as it is possible to get.

Few homes will have a more universal appeal to those who are seeking a design for a new house than the one shown at the top of the page. Here is a design that is out of the ordinary. It appears to be a small home, but, as the floor plans show, it

To Be Charming Home Ought to Be Different

The word "charm" means more than mere beauty, or harmony of color.

It indicates a certain originality of design and treatment that goes beyond these. To make your home charming it must be a little different from every other on the block. It must show thought and imagination and a desire to depart from the stereotyped, even if it is in good taste.

There is no way to bring originality into your scheme of home decoration more easily than by using a delightful wall paper. There are myriads of good wall paper designs, lovely in color and charming in design, that are both beautiful and original.

Their use immediately sets your room apart from the rest, for the large wall spaces covered with a well-chosen paper dominate the scheme and strike a note of unusual interest that is not duplicated by a plain wall. There are so many wall paper patterns that there is no reason why any kind of effect cannot be achieved by their use.

Wall paper is made to simulate many other materials, marble, chintz, linen, velvet, ribbon, tile, wood, and others, and the art of printing it has reached such a state of proficiency

contains six good rooms, conveniently arranged and all of good size. Add to this important feature the beauty of the exterior and you have a pretty near ideal home building design.

The recessed terrace that leads to the front door, the gables and the quaint dormer window; the bay at the end where is located the dining room, the balanced windows at the front in both the dining and living rooms and the weathered shingles that are used on the outside walls—all of these fine features make the home one of which the owner may well be proud.

The interior arrangement of the home suggests the floor plans of the colonial house. The entrance door leads into a wide reception hall, out of which run the stairs to the second floor. On the right, connected with the reception hall by a cased opening is the living room, 13 feet wide and 15 feet deep. On the other side of the hall, also connected with it by a cased opening, is the dining room, also 13 by 15 feet. Thus the hall, the living room and the dining room all open into each other in such a way as to provide one long expanse of room. The kitchen, of course, is back of the dining room, while on the opposite side of the house at the rear corner is a bedroom, 12 feet 9 inches by 12 feet. Upstairs are two bedrooms, each in a gable, and the bathroom.

A study of the floor plans will show the completeness of the home, there being a washroom and lavatory on the first floor, and plenty of closet space upstairs.

that sometimes it is difficult after the paper is hung to tell the copy from the original. These papers give many attractive opportunities to the home decorator to make her home different from the general run, and they are adequate expressions of her own good taste and sense of what makes charm.

Small House Typically American in Design

The small house is typically American. Thousands are being built every year, many of them on the supposition that the art of small house architecture is independent of its material. Sense of proportion and the laws of structure are based in great part on the material employed.

The material, in turn, has an important bearing upon the design. Since lumber will continue to be the favorite material for small house construction, those who build small houses should be familiar with the best practices in planning and designing.

Plumbing Cost

The labor cost of installing plumbing, whether of brass, iron or steel, is practically the same. It is in the length of service that the owner of a home gets economy in plumbing.

LIVER AND BACON GOOD FOR DINNER

Combination May Well Be Served Late in Day.

(Prepared by the United States Department of Agriculture.)

In many parts of the country it has been customary to regard liver as a breakfast dish. According to present-day ideas about foods, however, there are at least two good reasons why the favorite combination of liver and bacon may well be reserved for dinner. For one thing, many people are not demanding the heavy type of breakfast that was eaten years ago. Meat and potatoes, doughnuts, pie and other hearty foods have been superseded by lighter fare. Breakfast in many households now consists of fruit, cereal, eggs variously prepared, bread in some form, and coffee or cocoa.

Secondly, liver is one of the most important meats in regard to the protein and calories it furnishes the body ranking with round and sirloin steak in these constituents, so it may well take its place on the hearty dinner menu. Dr. Henry C. Sherman of Columbia university tells us also that "liver contains all three vitamins." "It is worth while," he continues, "to realize that the nutritive value of liver is higher than that of ordinary meats because of this vitamin content; and to see that liver is utilized fully as human food." Liver is a rich source of vitamin A, sometimes called the growth-promoting vitamin, and for that reason valuable in the diet of children. It is also a good source of vitamin B and a fair source of vitamin C, both of which aid in preventing certain diseases which develop if these vitamins are lacking in the diet. Recent experiments have also shown it to be one of the most valuable sources of iron in cases of anemia. So encourage a taste for liver and serve it fairly frequently. As it is usually accompanied by bacon and often by fried onions these somewhat pronounced flavors help to modify the characteristic liver flavor for those who would not like it otherwise.

No distinction in food value is made between the various kinds of liver—beef, calf, lamb or hog. Chicken liver is still higher in protein than the others.

Cook the bacon first, says the United States Department of Agriculture, allowing one or two thin slices for each person. Use a broad iron skillet and cook it over a slow fire, watching it to prevent scorching or uneven cooking. Take the pieces out and drain them the moment they are delicately browned and crisp. If you leave them in the fat they will be greasy. While the bacon is cooking, wipe the liver and slice moderately thin if you did not have the butcher do it. Many cooks pour boiling water over beef liver to draw out any blood remaining on it. The outer skin and veins may be removed if you wish. Hog and lamb livers are improved by scalding. Beef and calf livers are good either

scalded or unscalded. Sprinkle each piece lightly with salt and, if you use it, a little pepper. Dip in flour and cook in the bacon fat as soon as the bacon is done. Keep the fire low and cook the liver slowly. A hot fire makes it dry and leathery and the edges often scorch. If the fat scorches it will not be good when you come to make your gravy. If you want fried onions with the liver they may be cooked at the same time. Cut the onions in thin round slices. When the liver is tender and golden brown, take it from the pan and keep it warm while you make the gravy. Strain the fat and then take two tablespoonfuls of it and mix with one and one-half tablespoonfuls of flour. There will be some flour already in the fat since the liver was floured. Use a cupful of milk to mix with the fat and flour and cook the gravy until smooth. Season with salt and pepper. If you prefer, pour the gravy over the liver, or serve it separately. Garnish the dish of liver with the bacon and perhaps a bit of parsley.

SPINACH QUICKLY COOKED IS FINE

Overcooking Injures Food Value of Green Food.

(Prepared by the United States Department of Agriculture.)

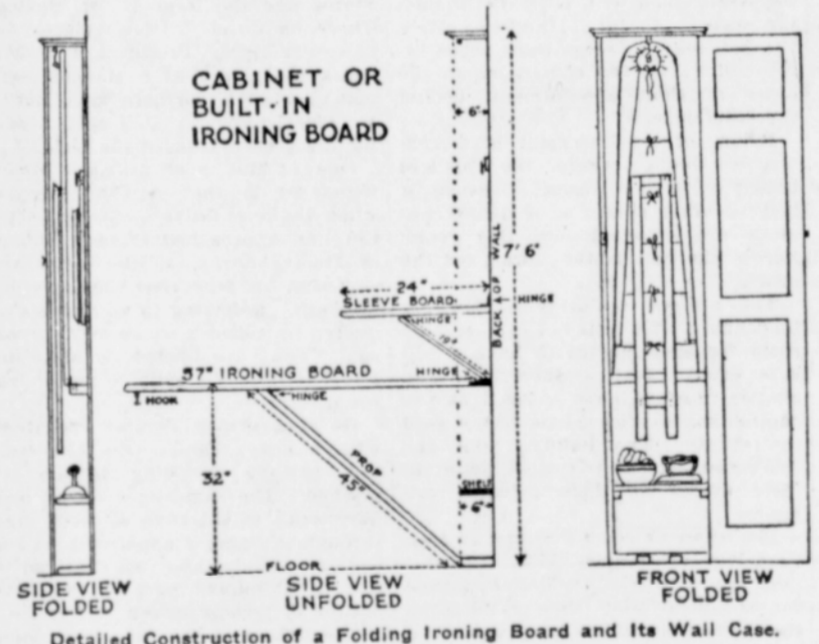
When no one in the family seems to like spinach the trouble may be with the way you have cooked it. Perhaps you have overcooked your spinach until it lost its bright green color, pleasing texture, and fresh flavor. If cooked too long, spinach takes on a dark olive hue, develops a strong flavor, and becomes almost like pulp. People can hardly be blamed for not liking such spinach. Overcooking also



Spinach Should Be Cooked in Shortest Time Possible.

Injures the food value of spinach. The long boiling draws out the iron, calcium and other minerals, and destroys the vitamins. Try your family with spinach cooked for 10 to 15 minutes in just the water that clings to the leaves after you have washed it thoroughly. Then just as it begins to be tender, chop it very fine and season it with plenty of butter or, better still, cream. A hotel in Washington is becoming famous for its "special spinach" quickly cooked and combined with just enough cream to moisten and give a rich flavor.

CONVENIENCE IN BUILT-IN IRONING BOARD



(Prepared by the United States Department of Agriculture.)

A built-in ironing board, hinged to the wall and supported with a hinged prop, is a great convenience in home laundering. The ironing board can then be folded up in a narrow closet with a shelf or two provided underneath it for storing the iron and other accessories. This keeps the board clean and the ironing equipment out of sight when not in use.

Construction of Cabinet.

The diagram, which is from the latest government publication on home laundering, Farmers' Bulletin 1407-F, shows how such a cabinet or closet for the built-in ironing board can be constructed. There is often a space available between two windows or a window and a door, too narrow for an ordinary cupboard or for a table or other kitchen equipment. Because of the light and cross current of air it would afford, this is an ideal place for the built-in ironing board. The source of heat for the iron should, of course, be conveniently near. The measurements given in the diagram suggest 32 inches as the height of the ironing board from the floor, but this distance should be changed according to the height of the person who is to do the ironing.

Adjusting Height.

Ironing boards with folding stands of many kinds may be bought. These should have an arrangement for ad-

justing the height to suit the worker. A firmly padded flat surface covered with clean white cloth is necessary for good results in ironing. If space permits, it is most convenient to have a table for sheets and other flat pieces, a board for skirts and such garments, and a sleeve-board. If one board must serve all purposes, it should be fairly long and wide, with one narrow end.

For padding the ironing board or table the double-faced cotton flannel used for silence cloths on dining tables or an old blanket is good. Enough thickness of such material should be used to give the surface spring without making it cushiony. Old sheets may be used for the cover, but new unbleached sheeting is better and not expensive, as the width of the sheeting will make the length of the cover. The cover may be hemmed and four pieces of tape firmly sewed to each side so that it can be easily put on and taken off. Ready-made covers laced together through eyelets are also convenient. A sheet of asbestos placed under the iron rest and paper or cloth for cleaning the iron should protect the muslin cover from scorching. Some boards have a piece of tin or other sheet metal about 8 inches wide tacked across the end on which the iron is to stand.

Copies of Farmers' Bulletin 1407-F may be obtained free while the supply lasts by writing to the United States Department of Agriculture.

DAIRY FACTS

SCRUB BULL IS FOUND "GUILTY"

(Prepared by the United States Department of Agriculture.)

Scrub-bull trials, as a means of creating interest in improved live stock, have acquired many diversified features, according to reports received by the United States Department of Agriculture. Such a trial, recently held in Portage county, Wisconsin, as described by County Agent H. R. Noble, attracted an attendance of 3,500 persons. The trial occurred in connection with a dairy field day, a dairy bull being the prisoner before the bar. The judge pronounced the verdict of "guilty" following the presentation of evidence in which purebred and scrub sires were compared. But, contrary to the customary sentence of execution in such cases, the prisoner received a reprieve in the form of sale to officials of an adjoining county for a second trial, the sale price of the inferior animal being \$17.50. Thus the bull has begun to acquire a "court" record as a local undesirable. A band which furnished music for the trial "drummed" him out of the county.

The bureau of animal industry, United States Department of Agriculture, has fostered such educational scrub-sire trials and on request furnishes an outline and guide for conducting them. In the outline the bureau recommends that persons who really desire to defend the scrub sire be given plenty of time and opportunity to do so. This stimulates the prosecuting attorney to his best efforts and greatly increases the educational value of the event.

Feeding Fresh Silage to Dairy Cow in Fall

With the emphasis, this fall, on more and better milk from the same number or fewer cows, most dairymen cannot afford to let any green feed go to waste at silo filling time, according to the animal husbandry department at the State College of Agriculture at Ithaca, N. Y.

When the silo is filled and allowed to seal itself by the heating and fermenting of the top layer, there is an appreciable loss of feed. If the silo is filled early in the fall while there is yet plenty of pasture or other green feed, it may not be practicable to avoid this waste. However, if the silo is filled later, when all the available green feed is needed, feeding from it should begin immediately. When this is done, the labor and unpleasantness of removing the surface layer is avoided also.

For a number of years, the men in the department say, the dairy cows at the college have been fed the green corn as it came from the machine when the silo is being filled and then fed the silage when it is heating and settling. So far as is known, no bad effects from this method have been noticed in the herd.

Dairy Notes

The "off-again-on-again" dairy farmer will never succeed.

In summer milk should be heavily watered—through the cow.

A cow cannot eat enough pasture grass to supply nutrients for 25 pounds of milk.

Most cream separators will do a much better job of skimming the milk when it is warm.

The feeding of hay to calves can be started at the same time that they are being taught to eat grain.

Most dairymen who own as many as a dozen cows should build a silo. It will pay for itself before long.

The University of Wisconsin has found through experimentation that sweet clover will not taint milk.

The organism that produces the talloxy flavor in milk, cream, and other dairy products has been discovered by the University of Illinois.

Cow testing association members feeding grain rations to cows on test see the difference between pasture and no grain and pasture with grain, and the difference is decidedly in favor of pasture with grain.

It is said that milk keeps sweet longer if cows have access to salt at all times. At any rate, they need the salt, and if a block, or a salt trough, is kept under a shady tree, they will be found around it often.

Some dairymen who are unfortunate enough to have good cows that are hard to milk, or that are kickers, utilize these cows to raise veals.

Dairymen who live near a cider press may profitably make use of apple pomace as feed, which is usually allowed to become a total loss.

Do not use the milk room as a junk room for the storage of all kinds of old equipment. Such things only accumulate dirt and encourage a general carelessness in handling the milk.