

How to Raise Poultry

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"EGGS IS EGGS"— BUT NOT FOR HATCHING

"Pigs is pigs," according to the famous story by Ellis Parker Butler and to a great many people eggs is eggs, regardless of the way in

which they are to be used. When it concerns eggs for any purpose but hatching that view may be as good as any other, but eggs for hatching should certainly be selected with extreme care if best results are to be obtained. There is no great mys-

tery about the process of making proper selection. On the contrary it is a very simple matter. I have seen so much of random selection however, that I am sure a few pointers on the subject will not be amiss.

First of all, let me say what kind of eggs not to use. Discard all eggs that are small, abnormally large, very dirty, irregularly formed, and those with cracked, rough thin or irregular shells. I would especially warn everyone against accepting the common belief that large eggs are best for hatching. Years of careful experimentation and close observation of the work of others has convinced me that the average size egg of regular form and color is the best for hatching. The exact size will vary, of course, with different breeds. The same is true of color. Any chicken raiser can easily judge the size of eggs to use according to this advice and detailed instructions are not necessary.

The hatching egg should be sound of shell. It should be smooth, free from uneven or rough spots; should not be mottled or uneven in color; should not be thinner in one part than in another; should not have ridges, bumps, humps or bulges, but should be as near to the true egg shape as possible. A slight unevenness or variation from the ideal shape does not necessarily mean poor hatches, but if the unevenness of whatever kind you may use is very noticeable, better put such eggs

aside. Eggs with unusually thin or porous shells are undesirable for hatching. The thin shelled egg is easily broken in turning.

To many people it will come as a surprise when they learn that dirty eggs should not be used. I speak from experience, however, when I say that such is the case. Slightly soiled eggs may be used if they are first carefully cleaned by rubbing lightly with a damp cloth or sponge. If that will not clean them, they should be put aside for other uses. Under no circumstance should eggs be washed thoroughly. The thorough wetting and hard rubbing will destroy nature's protective surface film, thus hastening the evaporation of the contents and allowing harmful odors to penetrate the porous shell.

All eggs in any one hatch should be as nearly uniform as possible in size, weight and thickness of shell. They should also be approximately the same age and from the same variety of fowl. Thin shelled eggs hatch more easily as a rule than thick shelled ones. White eggs usually hatch more quickly than darker ones. Leghorn eggs will probably hatch 24 hours sooner than those from Plymouth Rocks. It will, therefore, be easy to see why uniformity in all the ways just mentioned is desirable whenever practicable. If this rule is followed, practically all eggs will hatch at or very near the same time, thus far greater chance for complete success than would be possible where eggs of widely varying characteristics are mixed together.

I do not recommend the use of pullet eggs for hatching. All breeding hens should be of good size for the breed and from 1 to 2 years of age. If pullets are used at all for breeders, they should be well matured, lay good sized eggs and be mated to old roosters.

Another important factor that greatly influences the chances for successful incubation is the relative freshness of eggs. Those from 1 to 4 or 6 day's old show little difference as to hatching quality, but after

that they deteriorate rapidly. This is easily explained. A fresh egg contains just enough water to develop the embryo while it is gradually developing into a chick. As an egg shell is porous, the water will evaporate more or less rapidly, the exact degree depending on the temperature and relative humidity of the place in which the eggs are kept. After that natural internal moisture has passed out of the shell there is no way on earth of restoring it in such a way that it can contribute to the building up of bone, muscle or nerve tissues in the baby chick. Exactly how long eggs may be safely held before their hatching qualities are seriously affected cannot be arbitrarily stated. It is worthy of note, however, that many commercial hatcheries invariably show a very high percentage of eggs successfully hatched in each setting, and they are often set when from 10 to 12 days old.

Rev. Hallock Tells Experiences In Letter From The Orient

Dear Editor: Christmas is coming before long when people feel as much like children as they ever do, and think as much about them, so let me tell you a bit about my kiddy "Chinks" and my work among them.

Soon after coming to China I went to a missionary to see an idol temple. The missionary preached to the Buddhist priests. They didn't seem impressed with the message. The missionary said to me, "There is not much hope for the old priests. They are confirmed idol-worshippers." I was surprised at his remark, feeling that God's Holy Spirit could convert even the hardened priests. Leaving the temple we had to pass through a large gate-house. In it were four huge idol "gate-keepers," fierce, savage, ugly, with hands up-raised ready to strike down any who might displease them. They did strike terror into a little child whose mother was bringing it into the temple to worship. As we were passing by the little one was screaming with fright; but the mother put the wee ones hands up and made it go through the acts of worship in spite of its terror.

Then I realized why the Chinese are confirmed idolaters. They are taught to worship idols when they are babies. And I saw that our hope of winning China was not in preaching to the priests, tho that must not

be neglected; but was in getting the children. So, as soon as I could talk Chinese and a missionary lady suggested starting a Ragged Sunday School for the street kiddies not far from her home, I was ready to help. She asked the dairyman if we could have it in his shed. He consented, so we began our first Ragged S. S. Crowds of little people came. How they did delight to sing, "Yasu-ai-ngo" (Jesus Loves Me). Many of that cow shed Sunday School came to love Jesus and became useful members in the church.

When I came to Shanghai and began preaching, children a plenty were on the streets. I remembered the Sunday school and wanted these "yaller" people to have the same joy. I rented a room and started a Sunday school with no pupils! I stood inside and sang "Jesus Loves Me". Children came to the door. I was glad and said, "Come in". The kiddies ran home as fast as their legs would carry them! They had heard that foreigners use eyes and hearts of Chinese children to make medicine for Western children. I sang again and big people came to listen. The wee ones took courage and peeped in. I talked of Jesus and his love for little and big people, and gave the children cards, asked them to come again and bring their friends and I would give them all cards. Next Sunday 10 came and the next 20 then 40 and soon my small room was full of "Brownies". They learned to sing and liked to sing and we literally sang the Gospel into their hearts. Now Jesus has lots of little friends in Shanghai. They do not run from me any more; but run to me shouting, "Jesus can come", and grasping my fingers lead me to the Sunday school.

I wish you could know my wee Brownies. I am sure you would love them as I do. Every Christmas I try to show them a jolly time, friends at home sending me money for their treat. Christmas is not far away and already I am getting ready for the glad day. No Chinese kiddies will hang up their stockings and no home will have a Christmas tree. Christmas will be cold and bare for millions of kiddies; but I like to bring brightness into the lives of more than 800 of my Brownies. They will delight as much with some foolish little toy as some grown-ups at home do in a motor car. When they receive the gifts, their eyes sparkle and they say a sweet "Zia-zia Noong"—Thank, thank you. If

pays in joy of giving and who knows how many little hearts will be opened to God's big Gift thru these little gifts. May you all have a merry Christmas and a Happy New Year. Yours in Christ's glad service, (Rev.) H. G. C. Hallock C. P. O. Box 1234, Shanghai, China

Something Wrong

A sale bill bearing the signature of "Will Quit Work" has been going the rounds of the press and purports to be a Missouri auction sale, giving evidence of what queer combinations can be made by a printer who is suffering from a night out and badly pies the galley. The bill announcing the sale includes the following list:

"Twenty-five good cows, broke to work; 41 head of cultivators, coming in soon; 10 head of shoveling hoars, with scoops by side; 8 piano mares; 120 rods canvas belting, better than new; De Laval cow, with ice cream attachment; McCormick binder in foal Poland-China bobbed, due to farrow in April; 14 head of chickens, with grass seed attachment, in good working order; 2 J. I. C. riding helpers, good as new; spraying outfit, can be ridden or driven by children; 15 billy goats, 70 bushels capacity, with spraying nozzle and other attachments; and many other articles, too numerous to mention, which I expect to get here between now and date of sale.—Country Gentleman

To Drill Hole in Rubber

Never try to drill a hole in a hard rubber panel without first providing a starting dent for the drill with a center punch. Without such a punch mark the drill will "walk" all over the panel, no matter how carefully you hold the drill itself.

Ancient Gothic Structure

Southwark cathedral is the oldest Gothic building in London, much of it being 40 years older than Westminster abbey.

In the Amorous Vein

Inquiry for the book, "Veins and Adenoids," at a library turned out to mean Shakespeare's "Venus and Adonis."—Boston Transcript.

Maybe That's Why

Rev. Dr. J— is among us for a brief season. He says and does exactly as he thinks right, without regard for the opinions or beliefs of anyone else. His wife is not with him.—Rural Paper.

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Golden Rule Chain Stores

GRANTS PASS, OREGON

THAT APPETIZING CHILL



There are chills and chills. No woman likes to have another person chill her with a look or a few choice words, but the chill that comes from eating a cold, refreshing dessert on a torrid day is quite something else again—a thing almost too welcome to express in words. Everyone goes in for cold desserts or frozen desserts in the hot summer, and even in the chilly days of fall and winter the cold dessert remains in vogue, whether it be for the family meal or one of the many parties which come along at that time.

For Teas and Suppers
For afternoon teas, the sherbet is the accepted dessert. But just any sherbet won't do; there must be something just a little unusual about it—something to give a filip. And for the buffet suppers which start with Hallow'en and continue until after New Year's, there are any number of really scrumptious desserts which can be made ahead of time and put in the refrigerator to keep cool until the appointed time comes to serve them to appreciative guests.

The recipes which follow are planned for eight persons and were originated and have been tested by a trained dietitian.
Cherry Ice: Press the juice and fruit from three-fourths of a number 2 can of red pitted cherries through a sieve. Boil three-fourths cup sugar, one and one-half cups water and three tablespoons corn syrup until the syrup threads, then pour it

slowly over one stiffly beaten egg white. Add three tablespoons of lemon juice, two tablespoons of maraschino cherry juice and the mashed cherries. Freeze as any ice cream.

Frozen Raspberries: Mash the fruit from a number 2 can of red raspberries and remix with the syrup, discarding none of the pulpy part. Add the juice of one lemon, one-half cup of sugar and one and one-half cups of water and bring to boiling to melt the sugar. Cool. Freeze, using three parts ice to one part salt.

Coffee Coconut Cream: Soak three-fourths tablespoon gelatin in cold water. Make a custard of one egg yolk, one-half cup of brown sugar and three-fourths cup strong hot coffee. Add one teaspoon butter, pour over the gelatin and stir until dissolved. Cool. When the gelatin begins to set, fold in one stiffly beaten egg white, one-half cup heavy cream, whipped, and one can of moist coconut. Serve very cold piled in glasses with whipped cream on top.

Fruity Puddings
Scandinavian Pudding: Remove stones from the fresh or Oregon prunes in a number 3 can. Cut pulp in pieces and return to the syrup. Add one-third cup of sugar, one-fourth teaspoon of cloves and one-fourth teaspoon of cinnamon, and simmer five minutes. Mix one-third cup cornstarch with one-half cup orange juice, add to hot mixture and cook in double boiler, stirring

constantly until the mixture is thick and smooth. Cool slightly, add one-half cup chopped nuts, and fold in two stiffly beaten egg whites. Pour into wet molds and chill. Serve with whipped cream or custard sauce.

Fig Tapioca: Soak one-half cup pearl tapioca over night in cold water. In the morning drain off any water which has not been absorbed. Scald one and one-third cups milk in double boiler, add the tapioca and cook twenty minutes or until transparent. Add two slightly beaten egg yolks and one-fourth cup brown sugar and cook until thick. Then add chopped figs from an eight-ounce can and let cook a few minutes longer. Cool slightly, then fold in two stiffly beaten egg whites. Serve cold.

An Emergency Dessert
Jiffy Dessert: This is for emergencies. For ingredients you need some saltines, a can of chocolate syrup, whipped cream (or marshmallow creme) and a can of moist coconut. Allow three saltines to each serving. Spread them liberally with the chocolate syrup, piling one on top of the other. Top with whipped cream (or marshmallow creme) and sprinkle generously with the coconut.

Peach Hard Sauce: Cream one-third cup of butter, one cup confectioner's sugar, one-fourth teaspoon vanilla and two-thirds cup diced and drained (or canned, crushed) peaches. Chill. Serve on hot puddings or on pastries.*