

How to Raise Poultry

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MATED OR MISMATED— HOW ABOUT YOUR FLOCK

I once heard a lecturer remark that if as great care were used in the mating of human beings as most poultry raisers observe in mating their chickens, there would be fewer divorces. If he had in mind only the professional poultry raisers who recognize the importance of ever and eternally striving to better their flocks, I can agree with him. If, however, he intended this statement to be as broad as it sounded, I most certainly cannot agree with him. Far too many people feel a rooster is only a rooster, and a hen nothing but a hen. They know in a general way that the two together are necessary in order to produce eggs which will ultimately result in a new generation. They do not, however, have the slightest conception of the importance of proper mating between the two sexes.

If more poultry raisers could be made to realize that proper mating is one of the most essential elements of success, there would be fewer scrub flocks in the country and more money made from the business. To be sure, many writers on the subject have caused it to appear too complicated for the average person to understand. If one goes into all the reasons for things that must be done, the whole affair does get rather too involved for anyone but the professional. The man with a farm flock is not so much interested in the "why" of the question as in the "how". I shall, therefore, try to give some simple non-technical suggestions on mating which, if followed carefully, are bound to result in the betterment of the flock.

There are many methods of mating—far too many to be discussed in an article of this kind. I must, therefore, limit myself to those that are practical for the ordinary farm flock, rather than the professional or the fancier. I must assume an understanding of the necessity for choosing only such specimens of both sexes as are good size, vigorous, healthy, free from deformities or defects, and which conform to the standard requirements of their respective varieties.

The most common method of mating is known as flock or mass breeding. This consists of mating the entire lot of hens with a number of males.

In flock mating there is no way to study individual members of your flock. You do not know which ones produced good layers or good breeders and which did not. Consequently, have no way of influencing the nature or quality on to the offspring and the result may be a steady decline in the quality of each succeeding generation.

A desirable alternative to the flock mating is the Special Mating

System. This system is thoroughly practical for even the smallest flock. Eight to fifteen hens are confined in a pen to themselves, preferably with but one male bird. Naturally only such specimens are chosen as are known to possess the qualities desired in their descendants. This is a scientifically correct course because it follows the law of heredity that like begets like.

Furthermore, since you use only your best fowls in this type of breeding, you will take greater interest and will give the necessary care and attention to individuals and to the hatching eggs. Consequently the chicks will, as a rule, be as good or better than their parents. Such mating gives a chance for real improvement because the male suffers no interferences. All of my matings are special matings. My breeding pens consist of 8 to 10 hens and one male.

Little would be gained by entering into the technical phases of such subjects as inbreeding and line-breeding, together with details of the laws of heredity as they concern proper mating. In passing however, I should like to explode the popular fallacy that inbreeding or the mating of closely related birds is in itself a cause of decline in quality of succeeding generations. On the contrary, this method is regularly used by the best poultry raisers to maintain the purity of a strain once a certain desired standard is definitely established. This excludes the introduction of alien blood into a strain or flock which is often accompanied by results disastrous to uniformity. Generally, where a decline in quality follows the mating of closely related fowls it is due to the use of birds lacking in vitality or which did not conform to the desired standard.

Whatever system of mating is used, it is well to know the best time for mating. Some poultrymen continue breeding and hatching the year round. Best results are secured however, in the normal breeding season. This will vary somewhat with climate. As a rule, pullets hatched at the proper season—February, March or April when all the world is beginning to show signs of renewed life—will be better, stronger, and lay more quickly than those hatched in May, June or July. The poultryman should so arrange his hatches so the pullets will be ready for winter laying. Those hatched so late that they pass thru the winter without laying cause a distinct loss.

Some poultrymen allow males to run with the hens all through the year. We should swat the rooster as soon as the breeding season is over. The males should be separated from the females until about two weeks before the breeding season starts.

This keeps the males from worrying the hens and also permits them to produce infertile eggs which are preferable for market.

FARM POINTERS

Regularity of feeding is one of the essentials to successful care of work horses.

Some of the poultry diseases for which no cure has been found are chronic coccidiosis, tuberculosis, bacillary white diarrhea, fowl cholera, fowl typhoid, and blackhead. Definite control measures are known however.

Specimens of 60,000 digested insects are kept on file in the entomology department of the Oregon Experiment station, including examples of every kind of economic importance to the state, and thousands of others which are obtained because of their interest to the students.

The best time to control the rose leaf hopper is in the spring when the wingless insects are found feeding on the under side of the plant. The formula for the spray used is 2 tablespoons nicotine sulphate, 1 1/2 pounds fish oil soap, and 12 gallons of water, according to the entomologist of the Oregon Experiment station.

Cream will usually whip more quickly if a little lemon juice is added.

A larger quantity of juice can be obtained from a lemon if it is heated thoroughly before being squeezed.

Left-over mashed potatoes can be used for potato soup by reheating, adding hot milk, butter, salt and onion.

A rubber thumb used on the right hand thumb when paring vegetables or slicing fruit will save many a small cut from the paring knife.

Butter is one of the richest sources of vitamin A, the vitamin that stimulates growth in children and prevents certain deficiency diseases, such as inflammation of the eyes.

Although there are perhaps very few children in the United States who do not have enough food, there are thousands of those who are undernourished, literally starving, because they do not have the proper kinds of food. The diet of these children is usually lacking in one or more of the vitamins, those essential food elements without which a child cannot develop in a healthy normal manner.

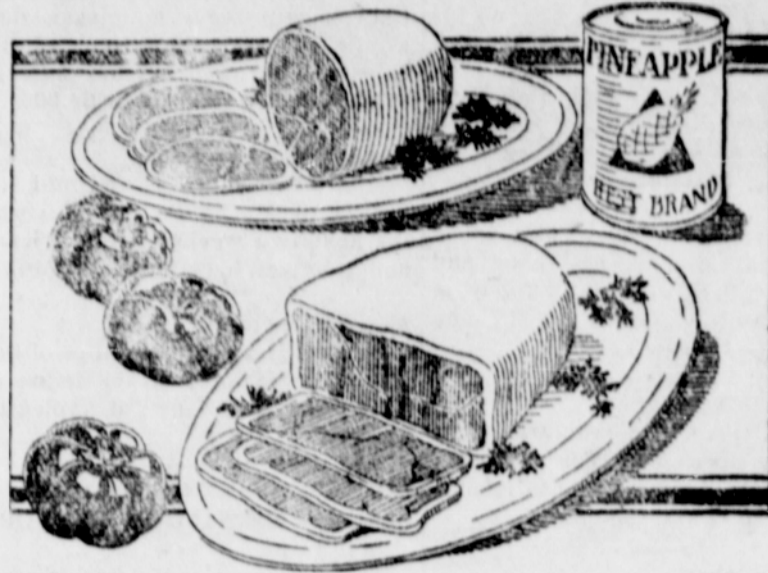
Labial Trick

From a story—"She switched on the light and with set lips drew the thick sheet of paper from the envelope." You might set your lips and try this.—Boston Transcript.

Largest Living Creature

The largest creature known, living or extinct, is the sulphur-bottomed whale, which reaches a length of 90 feet. Its weight has not been determined, but a torpedo boat of the same length and of the same under-water contour would displace 32 tons.

Flavor-Sealed Ham



DID you know you could buy ham with the flavor sealed in it? "How?" you ask. Why just go to your dealer and pick out a selected, mildly cured ham which is vacuum cooked and sterilized in its own can. All its juices are sealed in and the ham is delivered to you fresh, flavorful and tender. The skin and bone and other waste are all removed. To serve whole, simply pop into the oven and brown. For medium sized families the whole ham weighing six to ten pounds and which will bake in sixty minutes may be purchased. Smaller families will prefer the three to five-pound can of ham which will bake in thirty minutes.

Toothsome Uses

Everyone knows the usual ways of using ham, in sandwiches, cold with salads, baked, fried, with eggs, and so on, but there are other methods

which are just as delectable and more unusual.

For instance, cut one or two inch-thick slices of ham and brown in a little fat in the baking pan. Pour crushed pineapple over the ham and add one-half cup water. Bake slowly until tender. Remove to hot platter and pour hot pineapple syrup around it.

Tomatoes stuffed with ham are delicious. Remove a thin slice from the top of each tomato and remove seeds and pulp. Run canned ham through the meat grinder and mix with half as much bread crumbs and the tomato pulp and pepper and salt. Stuff tomatoes with this mixture, cover with buttered crumbs and bake thirty minutes in a moderate oven.

Celery and ham may be creamed together and served on toast, garnished with minced parsley.

Few Old Maids Red Haired

Red hair is the best of old-maid insurance, says *Copper's Magazine*. A German scientist who has specialized in these matters finds red-haired girls rarely full to get a husband. He discovers also that the majority of young women who do not marry are blondes. That dark-haired members of both sexes marry early and oftener than those with light hair.

Ocean's Saltiness Varies

The saltiness of the Atlantic ocean varies. There are two sections of greatest saltiness, one in the north Atlantic and one in the south Atlantic, where it amounts to from 3.70 to 3.75 per cent. From these two areas the saltiness decreases to about 3.65 per cent toward the equator and the poles.

Islands Bar Vehicles

There are no vehicles of any kind in the Faros Islands in the North sea. Their streets are mere paths that lack all regularity. The capital is Thorshavn. The islands belong to the kingdom of Denmark.

Recuperation From a Rest

The less work there is done the longer the vacation required to recover from the exertion.—Shoe and Leather Reporter.

Emperor's Unique Chair

At Longford castle, Wilts, England is an armchair of solid steel, presented by the Emperor Rudolph II by the people of Augsburg in 1577. It is said to have taken thirty years to make, and to be valued at \$300,000. It is covered with historical and symbolic scenes, each said to be the work of a great master.

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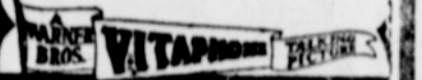
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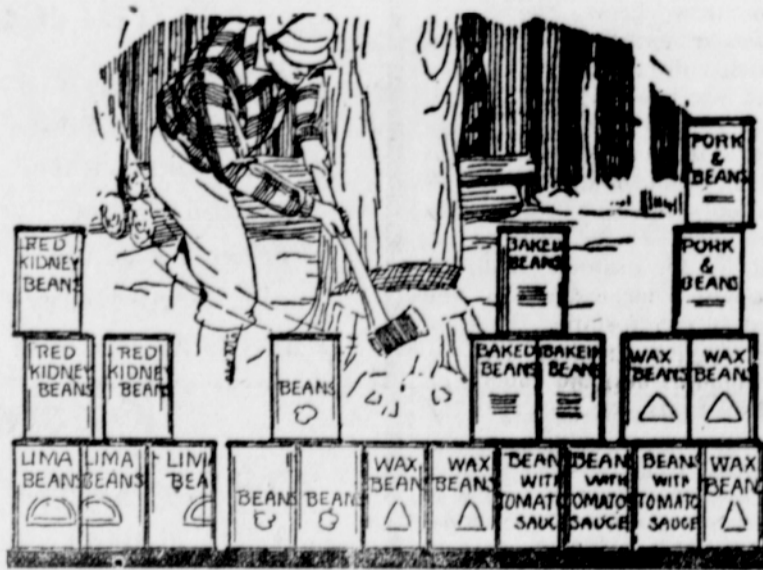
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Beans for Fall



OUR forefathers believed that the perfume of the flowering bean plant made men silly or light-headed. Today we hold no such belief, and our ideas about the bean are backed by scientific fact rather than superstition.

Beans for Brawn

Beans are so high in protein content, unlike most vegetables, that they can be used occasionally as the main dish of a meal, and are actually so used in many places where nourishing food is necessary. Maine lumbermen and baked beans are linked together both in the public mind and in fact. Maine beans, baked in a hole in the ground and dubbed bean-hole beans are among the best obtainable.

Boston baked beans, too, are world famous. But all beans take care and time and fuel for baking, so today many housewives like to purchase their beans ready-baked in cans. Some of these canned

beans capture and retain the flavor of the Maine beans; others are put up with pork and steamed; and others are canned with tomato sauce and no pork. But whatever kind is purchased, there are many ways of serving them. They may be served cold with vinegar, or hot, sautéed in bacon fat. Or the beans may be poured in a buttered baking dish, after having a little minced onion mixed with them, and then sprinkled with grated Parmesan cheese and heated through.

To make curried baked beans, fry a fourth pound of bacon, remove from the pan and sauté two chopped green peppers in the fat until tender. Add two number 2 cans of beans, two cups of tomatoes, one-fourth teaspoon of pepper, and one teaspoon of curry powder, and simmer until slightly thickened. Serve garnished with the bacon slices and whole sweet gherkins.