

FARM, DAIRY, and HOUSEHOLD.

WORMS, BUGS, AND POULTRY PROFITS.

Old Mother Nature probably knew what she was about when she gave to cock, hen and chick an insatiable appetite for worms and grubs and bugs.

We may not approve of the taste of the hen which gobbles up a nice juicy grub or the "venerable worm" with a look of satisfaction.

But the more we learn about henology and the physiology of fowls, the more we see when in the field a good hen sense in grabbing every bit of animal food that comes her way.

She—and all her relations on both sides of the house—crave such food, because they need it.

We are going to show you why.

The modern hen—the bird we are forcing every year to lay more eggs—has developed into a pretty fair sort of egg-making machine.

The food she eats goes first to make blood and muscle and bone and fat for her own body. Then, if she is in the right condition, and the food is of the right kind, the rest goes to making eggs.

But mark this:

The best hen in the world can't make eggs from thin air.

The egg isn't created in her ovary in some mysterious manner from nothingness.

But every once, every iota, every atom in the egg comes directly from the food she eats.

Like every other machine, you have to feed the raw material in at one end to get the finished product at the other.

Now, it happens that the hen's bones and muscles and feathers are all made very largely of the same chemical elements that an egg is made of.

A group of these elements, which make the white of the egg and the lean of the meat, and which enter very largely into the bone and almost exclusively into the feathers, are called "protein" by the professors who know all about such things.

Her fat—which you don't care about in your laying hen—comes from another group of elements called "carbo-hydrates."

And it also happens, in the wise dispensation of Providence, that protein, which the fowl so greatly needs in sustaining life, in rearing her kind, and in providing her lordly master with omelets and custards, is the food element which is scarcest in the vegetable world.

Wheat is rich in protein; clover has a fair share of it; oats has some, but corn is largely fat-making food—and altogether, the grains usually served to Mr. and Mrs. Chicken and their family of chicklets, are sadly deficient in what they most need—protein.

But the worm and the bug and the grub are consumed almost exclusively of protein.

Do you wonder, then, that fowls go crazy with delight when a nice fat worm comes squirting into sight?

Or that they chase a juicy bug or grasshopper clear across the poultry yard?

Just suppose you had been kept on a steady diet of hoe-cake, corn-pone and Indian pudding for three months?

What would you do to a nice porterhouse steak if you got a chance at it? Well, that's why poultry needs animal food in some shape or other.

Of course, fowls get some protein from the grain they eat.

But under even the best conditions, not as much as they ought to have:

Nut as much as they can use to advantage.

Consequently, poultry raisers—wise in their generation—began a good many years ago to hunt around for something that would take the place of the wild meat the fowls captured in the chase in the good old summer time.

They didn't feel like buying porterhouse steak from the beef trust for even their best hens.

But they knew that they could not get the best results, so long as their flocks lacked animal food.

Finally, a genius, who had the faculty of putting two and two together, so as to make four, examined the make-up of green bone—such as comes from the butcher's block—the trimmings—bones of beef, pork or lamb, with adhering meat and gristle—and found that this bone contained, in almost the exact proportions, the very food elements needed in place of the worms and bugs the hens couldn't find in the winter.

More than that:

It was soon demonstrated that the protein and other food elements in green bone were in an exceptionally available form—that is, poultry could utilize it to better advantage, digest it more easily, and so get more food and quicker results from it.

Probably this is partly due to the fact that poultry relish green bone so much; for in all animal life a thing that tastes good is more easily, more quickly and more thoroughly digested than is food that may be equally nourishing, but not so palatable.

It isn't hard to see, then, why fresh cut green bone has given such phenomenally successful results to poultry raisers the world over.

There's no "hocus-pocus" or mystery or "patent medicine" about it.

It simply is the most available food

product that has yet been discovered to supply fowls with the elements most difficult to get from grain and most needed to make bone, to make muscle, to make feathers, to make eggs, to maintain health, vigor and vitality.

That's why green bone doubles the egg yield. It contains more than four times the egg-producing value of grain.

That's why green bone makes eggs more fertile. It tones up the entire system and fills the head of the flock with vim and vitality.

That's why green bone makes stronger-livered chicks at hatching. Bone-fed hens lay eggs with life and vitality in them.

That's why green bone develops earlier brooders and earlier layers. It promotes growth and development of bone and muscle by providing abundant material for making bone and muscle.

That's why green bone makes heavier market fowls. It gives a good framework to start with and helps lay on heavy flesh.

That's why green bone makes red combs, bright eyes and glossy plumage. It gives a tinge to the entire system of the fowl that nothing else will.

That's why it will double your profits. It has done it for thousands of others.

The question of winter egg-production is of vital importance to every poultry raiser.

You want eggs for the market when the prices are highest.

You want eggs when eggs are still scarce, for early hatching.

We said a while ago that the hen is largely an egg-making machine.

And she is.

If she is kept in proper working order and is given the proper materials with which to make eggs, she can't help laying, even should she want to help it.

If you comply with these two things, you'll have eggs in abundance all winter long.

There is no one thing in the world that will do so much toward putting the average hen in laying condition, and toward giving her the necessary materials for egg-making, as fresh-cut green bone.

Of course green bone is not a cure-all—not a panacea for all the ills of poultry keeping.

It won't rid fowls of lice.

It won't stop up the chinks in the poultry houses which let in the draughts; it won't keep out the weasels and skunks.

It won't make a standard-bred hen of a dunghill pullet.

It won't cure cholera or any other disease.

It won't take the place of judgment and prudence and common sense in managing a flock.

But it is an indispensable adjunct to the poultryman who expects to get the best results from his fowls.

You can get eggs and grow fowls without it.

But you cannot get the best results and the biggest profits unless you use it.

There is no doubt about it.

And the beauty's, it costs so little.

It cuts down your grain bills but costs you little more than the labor of cutting.

It seems strange, doesn't it, that there is a poultry raiser anywhere who is not using fresh-cut green bone?

But, don't, we beg of you, get confused upon the question of feeding protein.

In all foods, for mankind, animal and fowl, a very great deal depends upon the condition in which the food is used.

The good the fowls or animals get from its food depends upon how thoroughly it can digest and assimilate and utilize it.

Well, if you watch the cock and the hen and the chick, you'll see that it's the live bug and the squirming worm that they go after.

In a pinch we suppose they might eat a dried-up grasshopper, but not with the relish nor with the good that they get from raw animal food with the stimulating effect of real life still in it.

And it's the same way with the animal food which you use as a substitute for the live bug and the squirming worm.

Fowls relish it more and it does the most good when it is fed in a raw, uncooked, fresh state.

The best plan is to mix your own poultry ration, using raw bone and cheap grains.

You then know what you are feeding and exactly what you are paying for.—Metropolitan and Rural Home.

Hard-Mouthed Horses.

Here is something of practical value to any one driving a horse that pulls on the bit: Fasten a small ring to each side of the bridle and as near the brow band as possible. Pass the lines through the bit rings and snap them into two rings at the brow band. This, with a common jointed bit, will enable a child to hold a puller or hard-mouthed horse with ease under almost all circumstances. It can be used on a fast horse in double team or on both, as desired. It is cheap and easily applied, and it won't make the month sore. It is better than any patent bit.—Farm Press.

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FOR THE HOUSEKEEPER.

A lump of chambray placed in the china closet will prevent any silver which may be in it from tarnishing.

If a little boiling water is added to the sweet milk used in making biscuits it will be found that less shortening is necessary and the result just as good.

New tinware should be rubbed over with lard and thoroughly heated in the oven before being used, for this will prevent its rusting and so add immensely to its durability.

When you are short of oil in your lamps pour water in to fill. The oil will float on top of the water and may be burned as long as there is any left. Put some salt in the bottom of your lamps. The light will be much brighter.

Always choose a dull, windy day for renovating feather pillows and beds, and a sunny one for all kinds of mattresses.

Hang the pillows on a line where the wind can have full lay; beat several times to lighten the feathers and free from dust, and allow them to hang out all day.

Cut a slice of new bread about an inch thick and place in the tin with the cake. This will help to keep the cake fresh for some time. The bread must be renewed when stale. An apple placed in the cake tin will answer the same purpose as the bread and should also be renewed when withered.

Children who refuse to take castor oil will take it if fixed in this way: Take one cupful of milk, one of molasses, half cupful of sugar, two teaspoonfuls of ginger, one teaspoonful of soda, half cupful of castor oil and flour to roll out. Cut in shapes and bake in a quick oven. One or two are as good as a dose of oil.

Straining the juice is one of the important factors in jelly making. A good plan is to gather the edge over an embroidery hoop and sew a tape from side to side by which to suspend it. In this way there is no opportunity to burn one's self while pouring the hot juice. A jelly bag is always made by folding a square of thin flannel or cheesecloth in triangular shape, and stitching the seam on the machine.

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