

OUR COMIC SECTION

Our Pet Peeve



FARM POULTRY

SANITATION PAYS CHICKEN RAISERS

Illinois farmers, who took big strides toward more profitable pork production by adopting swine sanitation, are now finding that sanitation pays just as well around the chicken lot as it does with pigs. To further the idea, poultry specialists of the college of agriculture, University of Illinois mapped out a workable system of poultry sanitation and already many chicken raisers of the state are profiting as a result of it.

There's the case of B. A. Barker, a Grundy county farmer, for instance, who took up the poultry sanitation idea and thereby put a stop to the heavy losses which he had been taking as a result of tapeworms and other poultry parasites and diseases. In connection with the sanitation system, Barker yarded his old hens for the first time this past year and as a result the egg production of the flock was more uniform throughout the summer than it had been in previous years, due to the fact that the hens were uniformly fed. Under this plan they always had access to mash but were not allowed to overeat on grain. Barker has co-operated with the agricultural college in its poultry stock record project for three years.

In putting the poultry sanitation plan into practice on his farm, Barker had his flock tested for tuberculosis. It also was pronounced free of bacillary white diarrhea, one of the worst of the many chick diseases. The old yard where most of the chicks had been raised before was turned into a garden and the chicks this past year raised on fresh ground which was sown to oats and rape. During the summer the rape provided shade as well as green feed. A movable brooder house was used.

C. H. Wilke, a McLean county farmer, is another Illinois poultryman who has profited as a result of following a definite system of poultry sanitation.

Wilke, who is co-operating with the extension service of the agricultural college in keeping records on his chickens, took off a hatch of 437 chicks in March and placed them on clean ground where no chicks had ever been raised before. The ground happened to be in a corn field. In line with the sanitation system which he was practicing, Wilke used movable brooder houses. No signs of disease showed up in these chicks throughout the entire season and 100 pullets were taken from the bunch and placed in winter quarters. They were plump and ready to lay.

Wilke's experiences with a batch of April chickens which were raised the old way are a striking contrast to the results which he obtained under the sanitation plan. There were 1,332 chicks in the hatch that came off in April. They were raised in old chicken yards where hens had run before and where chicks had been raised in previous years. The result was that one disease alone, coccidiosis, wiped out 25 per cent of the chicks. Roup followed as a result of the weakened condition of the stock.

Feeding Soaked Bread Is Dangerous Practice

There is danger in feeding soaked bread to poultry, according to a writer in an exchange. Soaked bread, he says, is one of the worst things one can feed poultry, either young or old, as usually fed, but there is a way of feeding stale bread that transforms it into one of the best and cheapest poultry foods.

To do this cut the bread into slices and dry it over a stove or in the oven, until it is dry enough to crack; put the bread in a pail, or stout box, and chop it up with a spade.

When ready to feed, put a quantity of this in a pail, cover with hot water and pour water off in about one minute, then mix in enough mash so that it will crumble. For summer or winter feeding this cannot be beaten as an egg or flesh producer. The finer particles of bread left in the bottom of the box when chopping up the bread make an excellent food for small chicks and may be fed dry.

High Egg Production

In cold, severe mid-winter weather the winter-egg man gives attention to keeping his poultry house properly ventilated, as he knows from past experience that cold temperature and moist atmosphere do not go well with winter egg production. Too frequently, as cold weather comes, the poultryman begins to close the windows at night and pull down the curtains, which all goes to make matters worse, and causes marked decrease in egg flow.

Mating the Flocks

When mating the flocks, allow 8 to 10 hens of the heavy breeds, such as Brahmas or Langshans, 10 to 12 females of American breeds, such as Plymouth Rocks and Wyandottes, and 12 to 15 hens of the light breeds, as Leghorns and Anconas, to each male. Cockerels will care for more hens than rooks and fewer males are necessary if the flock enjoys free range. Eggs may be saved for hatching and will generally be found fertile two days after the males are introduced.

The KITCHEN CABINET

(By 1926, Western Newspaper Union.)
So long as men shall be on earth There will be tasks for them to do,
Some way for them to show their worth,
Each day shall bring its problems new,
And men shall dream of mightier deeds
Than ever have been done before;
There always shall be human needs
For men to work and struggle for.
—Edgar Guest.

EVERYDAY GOOD THINGS

For a luncheon dish scalloped corn makes a most tasty one. The following is an old dish:
Corn a la Southern.—To one can of corn add two well-beaten eggs, one teaspoonful of salt, one-eighth of a teaspoonful of pepper, one-half teaspoonful of sugar, two tablespoonfuls of butter and one pint of scalded milk. Turn into a buttered baking dish and bake in a slow oven until firm.

Corn Oysters.—Beat two eggs, add one can of corn, one teaspoonful of baking powder, one tablespoonful of butter and one-half cupful of flour, season with salt and pepper and fry on a hot griddle in small spoonfuls. Nice served with chicken or squab.

Mock Crab.—Melt four tablespoonfuls of butter, add one-half cupful of flour mixed with one-half teaspoonful of salt, three-fourths teaspoonful of mustard, one-fourth teaspoonful of paprika; when well blended pour on gradually one and one-half cupfuls of milk. Bring to the boiling point and add one can of corn, one egg slightly beaten, three teaspoonfuls of Worcestershire sauce. Turn into a buttered baking dish, cover with croutons and bake until the croutons are brown.

Fried Celery, Tomato Sauce.—Wash and scrape celery, cut into three-inch lengths, dip into batter and fry in deep fat. Drain on brown paper and serve with tomato sauce. To make batter mix one-half cupful of flour, one-fourth teaspoonful of salt, a few grains of pepper, one-third of a cupful of milk and one egg well beaten.

Cooked celery served with cheese and white sauce as an scalloped dish makes a good hot dish for luncheon or supper.

Baked Chestnuts.—Remove the shells from a pint of chestnuts, put into a baking dish and cover with seasoned chicken stock. Bake until soft, keeping covered until nearly done.

Boiled Chestnuts With Sauce.—Remove the hard shells from the nuts, blanch them in boiling water ten minutes, then drop them in cold water and rub off the brown skins. Drop the blanched nuts into rapidly boiling water and cook until tender when pierced with a fork. Drain and let steam over boiling water until the sauce is made. Serve with a rich white sauce or a drawn butter, or a Hollandaise.

More Good Things.

The following is a delicious way of serving chicken: Dress the chicken and cut into serving sized pieces, stew until tender. If the chicken is tough add two tablespoonfuls of vinegar when it is cooked. Add salt, four or five whole cloves and peppercorns, a bay leaf, two cupfuls of milk and one-half cupful of cream. When it boils thicken with a tablespoonful or two of flour stirred smooth with cold milk. Pour over well baked baking powder biscuits split and buttered and placed on a hot platter.

Parsnip Puff.—Boil parsnips until tender, put through a sieve, add a tablespoonful of butter to each cupful of pulp, season with salt and pepper. Beat two egg yolks, add to one-fourth cupful of white sauce, cool, and add the stiffly beaten whites, pour into a well buttered baking dish and set into hot water; bake until brown.

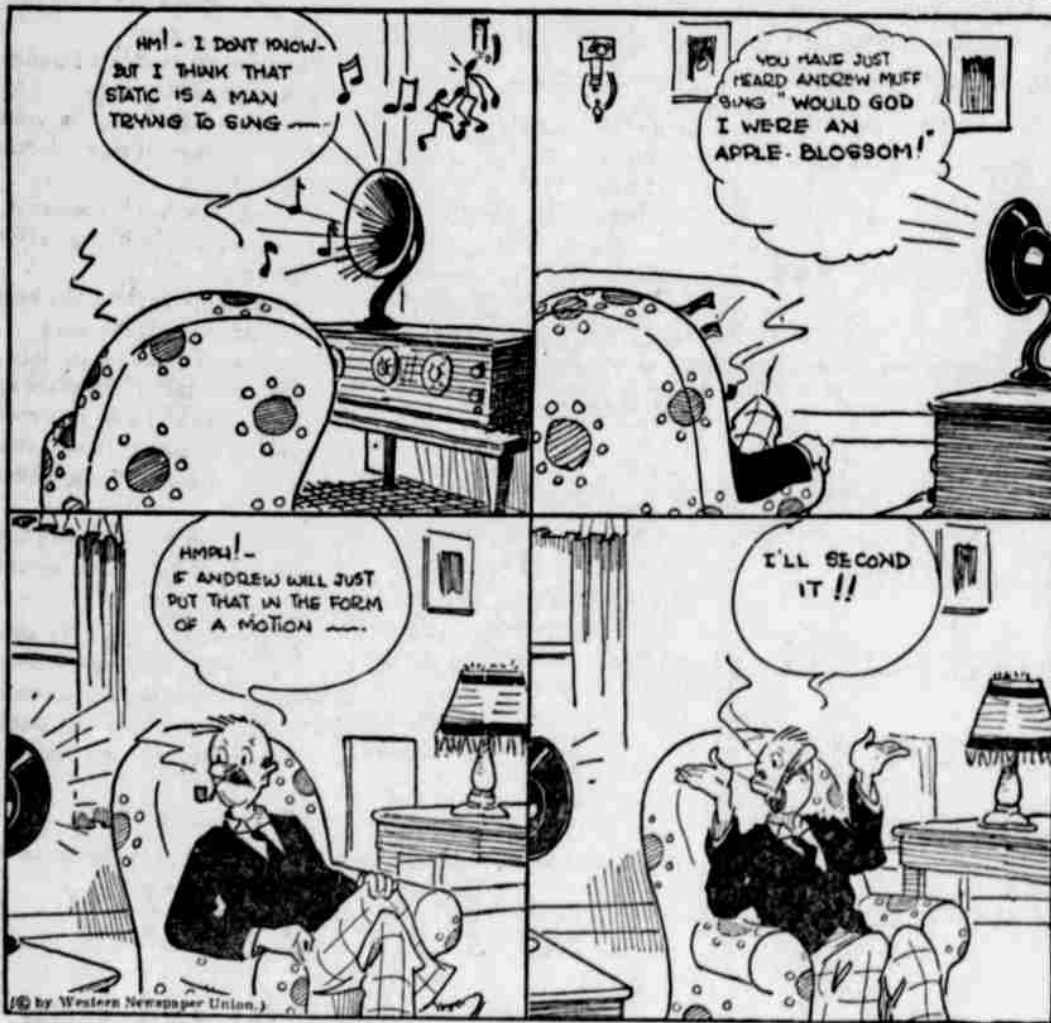
Another Way With Parsnips.—Clean the fresh vegetables and cut into narrow strips, put on to cook with a tablespoonful or two of butter for each pint of sliced parsnips, add no water, cover tightly and steam, cooking carefully until tender. There will be moisture enough in the vegetable to keep from burning. When tender add salt and pepper and stir until lightly browned.

Spanish Cream.—Dissolve two tablespoonfuls of gelatin in one-half cupful of cold water. Cream the yolks of two eggs with one-half cupful of sugar. Pour over these the gelatin, stirring all the time, adding a pint of hot milk. Add a pinch of salt and flavor. Put back in a double boiler and cook as thick as boiled custard. Cool and fold in the stiffly beaten whites of two eggs. Put into a mold and set away to chill.

Dumplings.—Take one beaten egg, one cupful of buttermilk, one-half teaspoonful of salt—if buttermilk is sweet add no soda, if slightly sour add a pinch of soda—flour to make a drop batter, adding two teaspoonfuls of baking powder. Drop into a hot stew of meat or chicken and cover at once; cook from eight to twelve minutes, according to size of the dumplings.

A delicious frosting for any plain cake is a boiled frosting to which a little cream, chopped nuts and raisins are added.

THE FEATHERHEADS



Apple Sauce Sooner or Later

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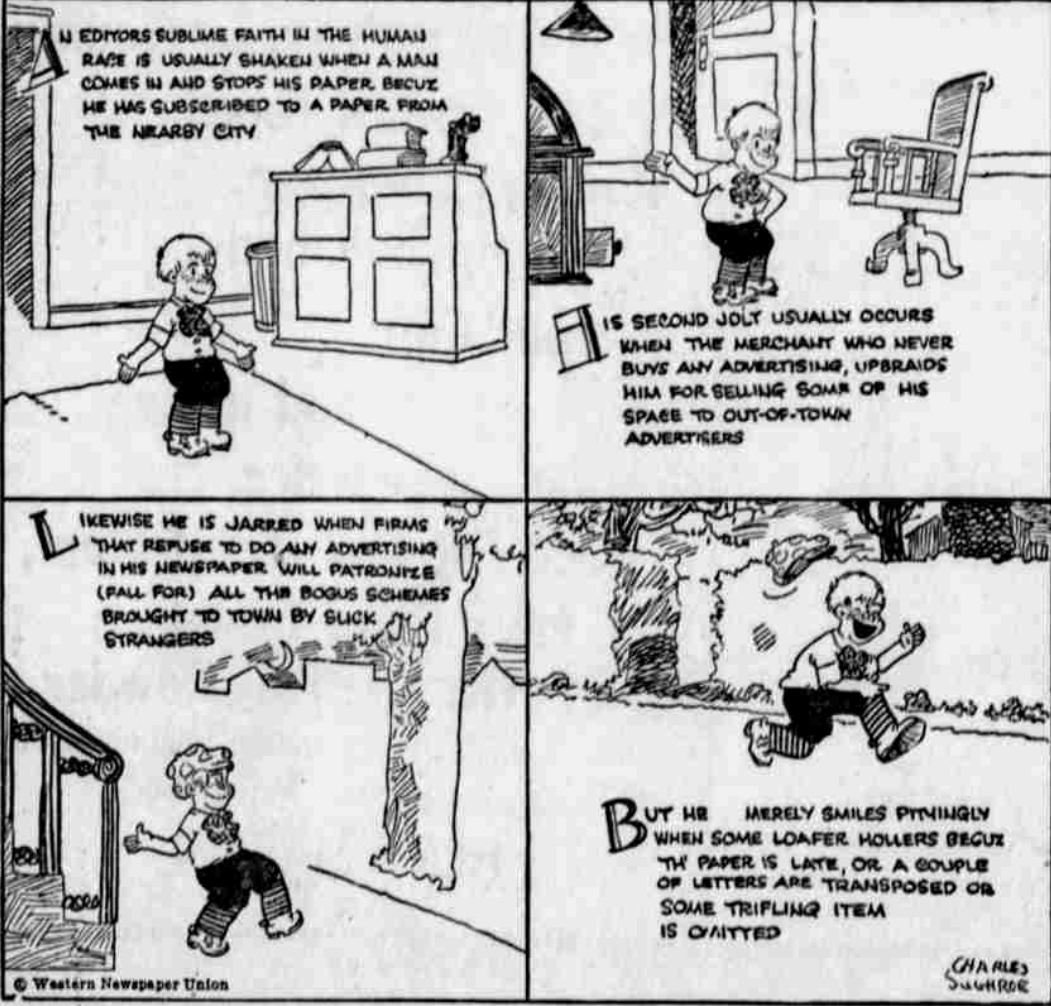
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MICKIE, THE PRINTER'S DEVIL



Shop Talk

CHARLES SUTHER

\$4,000 IN PRIZES
1,055 PRIZES IN ALL

Enter the great Liquid Veneer Contest. All you have to do is write us in less than 140 words what you consider the outstanding characteristics of Liquid Veneer, or tell us of an unusual use for Liquid Veneer.

You may win the first prize of \$400 or one of the 1,054 other prizes. Three prominent business men will act as judges. Contest closes December 31st, 1926. But don't delay. Get necessary entry blank and full particulars from your dealer. If he can't supply you write us. Don't miss this big opportunity.

Liquid Veneer is sold by hardware, furniture, drug, paint, grocery and general stores.

BUFFALO SPECIALTY COMPANY
20 Liquid Veneer Bldg.
Buffalo, N. Y.

LIQUID VENEER

Little Pollyanna

Saw Bright Side

R. G. writes in great dejection: "There is nothing in life for me now since the shattering of my firm belief that movie serials never end. I have just witnessed the tenth and last installment of a thriller, and the denouement is, I think, worthy of note. The sister of the villain, who complicates the plot dreadfully by being the finest little woman in the world, rides up on her galloping steed to the scene of a bloody combat between the hero and the shameless rascal, but only our hero is visible, his head bloody but unbowled.

"Where," pants she, "where is my brother?"

"Our hero walks with bowed head to the edge of the cliff, and points to the ledge below where the villain lies crushed to a pulp.

"Oh, well," says our little Pollyanna, "he was only my half-brother, anyway."—Kansas City Times.

Cuticura for Pimply Faces.
To remove pimples and blackheads smear them with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water. Once clear keep your skin clear by using them for daily toilet purposes. Don't fail to include Cuticura Talcum. Advertisement.

Bologna Discovers Art

Bologna, Italy, kept quiet as long as it could while other cities discovered works by old masters. Now it announces that it has uncovered a panel by Michelangelo that represents St. Anthony whipping himself in the midst of hellish monsters. Experts pronounce it authentic.

Dr. Peery's "Dead Shot" not only expels Worms or Tapeworm but cleans out the system in which they breed and tones up the digestion. One dose does it. Adv.

The Cat's Out

Sister—Peter, what do you mean by coming in here like that?
Peter—I heard mother say you had been fishing for Mr. Waverly a long time, and I just wanted to see if that was a fishing snack I heard.—Famous Show, London.

It is not always the head of the family that foats the bills.



Waiter—What's the matter, Mister, you look as though you weren't enjoying your food.
Diner—I'm enjoying it well enough, only I'm thinking how I must suffer with indigestion afterwards. Wish I could eat everything I want as other folks do.

Waiter—May I suggest the use of GREEN'S AUGUST FLOWER?
A blessing to those with weak stomachs, constipation, nervous indigestion and similar disorders. When the stomach and bowels are in good working order good health usually prevails. When not in working order, use August Flower. See and get bottles, at all druggists. If you cannot get it, write to G. G. Green, Inc., Woodbury, N. J.

DON'T NEGLECT

Inflamed eyelids or other eye irritations. You will find a soothing and safe remedy in MITCHELL'S EYE SALVE.

HALL & RUCKEL at all New York City druggists.

Diabetics report *wonderful results* from **Ingram's Tropical Herb Teas**

Write R. Ingram
528 San Jose Ave — San Francisco

DR. STAFFORD'S OLIVE TAR FOR **COLDS ASTHMA BRONCHITIS**

Healing and soothing. Used internally and externally gives quick relief.

HALL & RUCKEL, New York

Nellie Maxwell