

FEEDING CAPTIVE WILD ANIMALS.

Although zoological gardens have been in existence for many years, it was not until the New York Zoological Society opened its "Zoo" at Bronx Park, New York city, that a systematic attempt was made to care for wild animals in captivity in a scientific way.

Before that time captive wild animals had been treated in a more or less hit or miss fashion. If they lived—very good; if they died—why, no one was to blame. The New York Zoological society however, believing that an ounce of prevention is worth more than a pound of cure, appointed as regular members of the Zoo staff Harlow Brooks, M. D., as pathologist, and W. Reed Blair, D. V. S., as veterinarian.

These experts found that a very large part of the diseases from which captive wild animals suffer is caused by their food. Too much food causes first, fatness and then physical degeneration; improper methods of eating produce dyspepsia; parasites contained in the food often give the animals fatal intestinal troubles.

Over feeding was stopped by vigorously prohibiting the public from giving the animals tidbits, and by regulating each animal's supply of food according to its physical condition and the amount of exercise it took. By giving the animals food that required complete mastication, they were made to eat properly. They were fed also, at the same time each day, and the food itself was made wholesome by cooking and sterilization.

The most difficult animals to handle in the matter of diet are the big cats—the lions and tigers. They refuse to eat cooked meat, and they bolt their food so fast that they often suffer from dyspepsia. Their daily ration is ten or twelve pounds of raw meat. To compel them to eat slowly, the keepers give them bone and gristle with the meat, and the fastest eaters get the boniest portions. To rid them of the parasites that they devour with their food, parasiticides and purgatives are administered in their food at intervals of six weeks.

In the case of the smaller cats, such as the leopards, pumas, lynxes and the like, the meat is parboiled or thoroughly steamed. That kills all the eggs and parasites, and the animals do not need to be drugged.

To prevent those cats that eat only a small quantity of food from swallowing their meat in chunks, the keepers grind the meat into Hamburg steak. Some of the cats they feed with small fishes, which, although not cooked, are carefully cleaned.

Like the cats, the dogs, including foxes, wolves and similar animals, usually eat too fast; and, like the larger cats, they do not like cooked meat. They get their meat raw, and they have to take occasional doses of parasiticides. For the most part, however, they are fed on a kind of dog biscuit—compressed cakes composed of blood, beef, bran and grains, hardened by baking. That food cannot be eaten without complete mastication, and it supplies the elements that have been found necessary for these animals.

The problem of finding a proper food for the herbivorous or hoofed animals or such as the elephants, rhinoceroses, hippopotomuses, elk, deer and the like, is more serious. The handling of the enormous amount of native foods—grass, hay, grain and vegetables—that these animals require; the storage, preservation and mixing of them, would be a very tiresome task.

These difficulties have been overcome by preparing a concentrated food, not unlike dog biscuit. Hulled oats, wheat, corn and bran in proper proportion, are mixed with molasses and pressed into cakes an inch thick and as big as a small plate, which are then baked hard. The cakes are each equal to a quart or more of loose grain; they take up little room, they keep indefinitely, and they are free from parasites. Six of them make a meal for a large animal and their very hardness and dryness compel the animals to chew them long and thoroughly. With these cakes the animals get a certain amount of hay in bulk, and at times a bran mash.

Most interesting of all the animals are the monkeys. Closely resembling man in many other particulars, they are like him also in the matter of appetite, for they are fastidious to a degree and gluttons as well. Because they are susceptible to tuberculosis, stomach troubles and other ills of the human animals, they are especially hard to rear.

The monkeys get their native food, in addition to foods foreign to them that have been found beneficial. They naturally—enough—require bananas, grapes, dates, apples, oranges, and perhaps peanuts.

But the similar appetite demands variety and takes readily to new articles of diet. So it has come about that at the Bronx Zoo the men in charge of monkeys give them in addition to their native foods, raw carrots, onions, boiled potatoes and bread. To this bill of fare they also add milk, zwieback, cocoa—of which the monkeys are extremely fond,—boiled rice with raisins, and breakfast foods.

There is one more important article of simian diet—canned salmon. The monkey in captivity is afflicted with a sort of paralysis that grows out of an affection of the osseous tissues. It is caused by a lack of phosphorus in his system. Salmon contains a high percentage of phosphorus; and although it is a food absolutely foreign to him, the monkey eats it with avidity. Besides all this the monkeys must be fed from individual dishes.

Under such enlightened and careful treatment, the wild animal is better off—at least as regards his food—in captivity than when at large. The more timid animals, such as the deer, are, in their native condition, in continual fear of enemies, while, during the rutting season they are in a constant state of turmoil. They lack that

calm which is so essential to good digestion. During the winters, moreover, thousands of them often starve to death. When, in addition to a plentiful and carefully regulated food supply, captive wild animals have sufficient room in which to exercise and move about freely, they are better off, so far as their physical wellbeing is concerned in captivity than in freedom.—Ex.

America Calls Her Youth.

Ten thousand five hundred black gelatin capsules, each containing a slip of paper bearing a printed serial number, were held in a large glass bowl and stirred constantly by a blindfolded man, while a second person, whose eyes were covered, withdrew the tiny cylinders one at a time and handed them in turn to two announcers, standing adjacent to him. This, briefly, describes the work of four of the nine principals who took active parts in the draft lottery conducted in the public hearing room of the Senate office building at Washington several weeks ago.

Each of the numbers contained in the several thousand capsules represented a group of young Americans who had registered their names at their respective voting places in compliance with the national conscription law. The official drawing, which was carried out in the presence of members of the Senate and House military committees affected approximately 10,000,000 men, of whom 687,000 have since been ordered out by the first call for service.

As one of the announcers received a capsule, he opened it and read aloud the number it contained so that it might be recorded simultaneously by three tally clerks. He then passed the slip to another attendant who checked the accuracy of the original reading. As the verification was made, the ninth participant inscribed the number in its proper order on a large blackboard. When the latter became filled it was removed from the room and photographed, another board being substituted and the drawing continuing without interruption.

It was in this manner that the elementary selection of our new army was made. The work was commenced at 9:30 a. m., July 20, and was completed at 2:18 o'clock the following morning. The first number was removed from the glass bowl by Secretary of War Baker.

Striking differences contrast the present draft with that conducted in 1863 to provide much-needed fighters for the Union forces.

One outstanding phase of the former draft, which distinguishes it markedly from the current selection of soldiers, was an arrangement that permitted conscripts to purchase exemption by payment of a \$300 fee.

The actual drawing, instead of being executed at the national capitol, was made a local affair, a school district, a township, or a county, according to the population, making its own selections.—Popular Mechanics Magazine.

Potatoes Come Back.

The huge potato crop which the Federal forecast indicates will be produced in the United States this year means that this important food staple will be cheaper, and makes it possible, says the United States Department of Agriculture, for American families that had to cut down on potato consumption because of high prices to restore the tuber to a prominent place on their bill of fare.

The Department forecast, based on reliable estimates from all parts of the country, places the total potato yield at more than 467,000,000 bushels as compared with 285,000,000 in 1916 and 360,000,000 in 1915. The 1917 crop is 100,000,000 bushels above the average. This is equal to one bushel extra for every man, woman and child in the country. Potatoes of the current season are already in the market in large quantities, and, since the early harvested tubers can not be kept easily, should be eaten more abundantly now if spoilage is to be avoided.

Next to the breadstuffs, potatoes are the most important food crop of the Western nations, the Department points out. They are all the more important now that the world's wheat supply is short, since they furnish starch, the principal food element contributed by bread, and so may be substituted in part for bread.

It is no hardship to Americans, says the Department, to eat freely of potatoes; rather it has been a hardship to them during the past half year to forego somewhat the use of this common food.

Mechanics Wanted.

Following is a list of special trades for which men are needed in large numbers for the U. S. regular army:

- Aeronauts, blacksmiths, buglers, boat builders, bakers, cabinet makers, chauffeurs, clerks, cooks, cordage workers, carpenters, draftsmen, electricians, engine repair men, engine testers, gas works employees, lithographers, machinists, mechanics, magneto repair men, motorcycle repair men, metal workers, moulders, propeller makers, photographers, packers, pattern makers, painters, plumbers, radio men, riggers, sail makers, stenographers, skilled and unskilled laborers, stock men, saddlers, tailors, vulcanizers, welders.

Most of the above trades are used in the aviation section of the signal corps; bakers and cooks are needed in large numbers for quartermaster companies. There are a few vacancies in the field artillery and many men are needed for infantry.

Dad Doesn't Matter.

"Mother for the Belgians and the French, is knitting socks. Sister Susie's ditto for the suffering Poles. Mary's likewise for the Serbs, who're surely on the rocks. No one thinks of Daddy, whose socks are full of holes."—Columbia (S. C.) Record.

—In order to release more men for the war, London taxicab companies have agreed to employ women as drivers.

FOR AND ABOUT WOMEN.

DAILY THOUGHT

We have just enough religion to make us hate, but not to love one another.—Swift.

Proper Care of the Kitchen Stove.—"The kitchen stove is a sort of 'fetish' to many a woman and she adds the last straw to an already too busy day by polishing her 'cook stove' when it might just as well have been without that immaculate shine," says Mrs. Jean Kane Foulke, Farm Adviser in Household Economics for the Pennsylvania Department of Agriculture. "So many people think that a shining stove is the trade mark of a good housekeeper, forgetting that a kitchen stove is not an ornament but rather a piece of household machinery. It should have care to keep it in good working order and so that it may not be unsightly as it is large and must hold a permanent place in one of the most used rooms in the house, but after that is done every minute of the time and every ounce of strength that is put on it is wasted.

"A little knowledge is a great help in giving a stove proper care and when this is used the kitchen stove will need little work to keep it not only looking clean and bright but in good working condition and without repairs for many years. To begin with the simpler and plainer the design of any stove the better—the less trimmings, nickel or stamped iron and fret work, the better, for all these will need special care to keep clean and in order. More than this such ornamentation is rarely in good taste and merely adds to the expense of the stove without adding to the usefulness. Therefore, choose a plain, neat looking stove. See that it has a good sized fire box and a deep and well made ash pan.

"A great convenience in a stove is a sole of dole grate that can be turned over making a basket shaped grate in which wood may be burned or by reversing a flat grate can be had for using coal. This need not interfere with using 'a shaker' for while it will necessitate a little care in 'shaking' one must give a pretty sharp twist to turn the grate over from one form to the other and it is difficult to do if there is fuel in the stove. The top of the oven should be kept free of ashes and the easiest way to do this is to have a small whisk (turkey or chicken wings make an excellent brush for this purpose) with which one can readily reach between the lids and centroid. This should be done every day when using wood, but once a week will be sufficient if using coal. It is also important to keep the space beneath the oven free of ashes and dust if the oven is to heat evenly and quickly. Therefore, the stove should be set so that the vent below the oven can be readily got at and cleaned out. Ashes should never be allowed to heap up in the ash pan so as to touch or nearly touch the grate above for they hold intense heat and when there is fire in the stove the double heat will destroy the grate, burning it out and warping and spoiling it very quickly. I have seen stoves with the fire box almost closed with 'clinkers' which have been allowed to stick and adhere to the fire brick from the coal. These deposits can sometimes be removed by a sharp blow from a hammer or with a cold chisel, but there is always the chance of breaking the fire brick when using this method. An easier plan is to occasionally put a few oyster shells in the fire which will clean the 'clinkers' out if they are not allowed to become a foothold first.

"The sides of the stove may have a coating of some of the many stove polishes, enamels or varnishes that are for sale at any grocery store or stove shop and should only need dusting to keep in order with an occasional re-coating perhaps once or twice a year. The top, however, which is in constant use may need polishing once a week and wiping every day. A good plan is, after getting a meal and when the stove has 'cooled off' to take a newspaper rolled into a ball and rub the top off. If the paper is moistened slightly it will remove any grease spots and can then be burned up. Or if more radical measures are needed a cloth dampened with kerosene can be used and the stove top will 'look like new.' The less stove blackening or polish one uses on the top of the stove the better, as it will rub off and burn off, making dust and soiling clothes and hands, pots and pans or anything that touches it.

"The stove pipe and chimney must be kept clean so there can be a good free draught through them and the coal in the fire box should never be piled above the line of the oven top for this same reason—also because if it is piled higher it will 'burn out' the stove lids and warp the top of the stove by intense and uneven heating. The fire should be made up at night so that with a slight shaking in the morning the coal will be loosened and sufficient fire made to cook breakfast, after which the fire should be thoroughly shaken and freed from dead coals and ashes removed and fresh coal added. The draught should be left on long enough to burn off the 'blue' gas and then closed off and the fire may be left until time to use it in preparation of the next meal. If this method is followed little coal will be wasted and the stove will be in good condition and ready for use at all hours and without constant and continual labor."

Chicken Sandwiches.—To two-thirds cup chopped cooked chicken, add one-third cup chopped hard-boiled eggs and one tablespoon finely chopped onion. Mix to a smooth paste with mayonnaise dressing and spread between thin slices of buttered white bread. Cut into triangles and wrap in paraffin paper.

Priscilla Popped Corn.—Pick over popped corn and measure; there should be two quarts. Put two tablespoonsfuls of butter in sauce-pan when melted add two cupfuls of brown sugar, one-half a teaspoonful of salt and one-half a cupful of water. Bring to the boiling point and let boil sixteen minutes. Pour over corn gradually, while stirring constantly, until every kernel is well coated with sugar.

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ONE OF THE BEST SELLERS

More Than Half a Million Copies of General Robert's "Rules of Order" Have Been Sold.

Robert's "Rules of Order" might well be classed as one of the best sellers. More than 550,000 copies had been sold at the time of its last revision in 1915. Probably not many persons know it was written by a military man, and even fewer know that its author had to pay for the printing of the first 4,000 copies of it, says the Kansas City Star.

Gen. Henry M. Robert of the United States army, completed the debate text-book in 1876. When he submitted the volume to a publishing house it came back to him with the pages uncut.

The publishers informed General Robert that they did not understand how a military man could be expected to stand as an authority on parliamentary practice. So General Robert had 4,000 copies printed at his own expense and distributed them in 40 states. Soon the demand was so great that a publishing firm gladly took over the contract for printing more.

"I might have answered the publishers at the start that of all the men I know, military men are the most anxious for orderly ways out of strife, and care least for conflict," General Robert said. "Military men, as I have known them, want trouble less than any. Soldiers do not make wars. Civilians do it."

SPILLED HIS POT OF PAINT

Otherwise Steeplejack Was Unruffled After Fall of Fifty Feet From Roof to the Sidewalk.

Some persons may fall from a chair and get killed. Others may fall from a church steeple and merely spill a pot of paint. In the latter class is Frank Atkinson, a steeplejack.

While painting the steeple of a church in Philadelphia Atkinson fell from the steeple to the roof of the building, rolled down the steep slope to the eaves and fell to the sidewalk, nearly fifty feet below, just missing an iron piling.

Before his assistants could reach his side Atkinson was on his feet. "Boys," he said, "you had better clean up that mess," referring to the spilled paint.

His only injury was a sprained wrist. The steeplejack says he will now join the aviation service. Climbing church towers is becoming too dangerous for him.

Some Prussian Orders Cheap.

Mention in the recent debate on the enemy princes bill in the British parliament, that Lord Middleton possessed the Prussian Order of the Red Eagle, led that nobleman to intervene with the remark that when it was offered to him he wished to decline it, but was forced to accept it. It is cheap, and for this reason coveted by the Prussian bourgeois, whereas the Order of the Black Eagle is almost as exclusive as the English Garter. Red Eagles are allotted generally in January, along with other similar distinctions, at a festival of orders, which includes a truly democratic banquet where the chancellor may find himself sitting side by side with a station master, or even his local postman. In the January before the war some 7,000 orders were handed out at this annual festival, no fewer than 1,200 of which were of the Red Eagle brand.

Making Change by Electricity. A newly patented system for receiving coins has just been put on the market in New York. This system is intended for use in hotels and apartment houses. It is designed to permit the occupant of a room or apartment to pay for small purchases which come to the downstairs office without leaving his room and to get change to pay small debts at his own door without sending out for it. In each room there is a box containing receiving and delivery slots for nickels, dimes, quarters and half dollars. Each room box is electrically connected to a central switchboard in the hotel office. Every coin dropped into the box is automatically recorded at the central switchboard and the operator can make change if necessary by pressing a button.

Brigadier General at Twenty-Eight.

The war has seen some rapid promotions, but probably the most rapid is that of B. C. Freyburg, who, at twenty-eight years old, has been gazetted temporary brigadier general. Born in New Zealand, Freyburg was twice wounded in Gallipoli, where he won the distinguished service order for swimming ashore in the Gulf of Saros and was mentioned in dispatches dealing with the evacuation of that place. He won the Victoria Cross when leading the naval brigade at Beaucourt last November, was wounded four times during that battle and was injured at Antwerp.

Zep Captures a Ship.

A new use of Zeppelins is reported by Dutch fishermen from Ymuiden. They report that while fishing near the Tarbot bank, they saw a Zeppelin stop the Norwegian bark Royal. A prize crew put off from the Zeppelin boarded the ship and took it to Germany.

Unfortunately they do not report how the Zeppelin managed to get low enough to halt the Royal without being exposed to the fire of the Norwegian. Most likely the Royal, being a Norwegian merchantman, had no three-inch gun mounted aboard.

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