



Pleasure and Profit

You can have both by keeping poultry.

But pleasure in poultry keeping depends largely upon the profits. To make money with poultry, you must know how to care for them.

The International Correspondence Schools will train you in the methods that have enabled hundreds to build up profitable back-yard flocks and scores to establish highly-profitable farms.

Earn \$1 an Hour Keeping Chickens

Many men and women who have applied the methods given in the I. C. S. Course in Poultry Farming are making their spare time pay them a dollar an hour. They keep their tables supplied with eggs and meat and have a surplus to sell at high prices.

"By applying the methods I learned from the I. C. S. Course in Poultry Farming, I made \$165.21 profit from 30 hens in the last six months and increased my flock by 100 pullets and 15 cockerels," writes J. B. Myers, Muskogee, Okla. "My profits last year, before I began studying poultry farming, were only \$28.59."

"After failing with poultry four times I enrolled in the I. C. S. Poultry Farming Course, started again, and am making \$24.00 a month from 100 common hens. The Course is worth ten times what I paid for it," says E. J. Hennessy, Hecla, Pa.

Get This Free Poultry Book

An illustrated 56-page book, explaining how you can get the training that will enable you to succeed with poultry, will be sent free on request.

This book tells how you can build up a business from a small beginning. It shows how you can learn to breed and feed for eggs, get the most rapid growth for market, win prizes at poultry shows, and make money from poultry the year around. To get this valuable book

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SPECIALLY FATTENED POULTRY PROFITABLE

Easy to Increase the Weight and Get a Better Price Per Pound by Feeding in Crates or Pens

By Dr. T. J. Clemens
Practical Poultryman and Poultry Editor, Philadelphia Inquirer

Many poultrymen are content to market their fowls either without fattening them at all or merely giving them a little extra care in their yards. In this article Dr. Clemens points out the financial loss occasioned by such practice, and shows how larger profits may be secured by fattening the birds in pens or crates.

Poultrymen will never be able to realize the largest returns on their product until they have made a careful study of the market and have learned how to sell to the best advantage. Skill in selling is just as necessary as the production of high-grade poultry and its production for market in the best possible way.

The individual producer must carefully study his own market and learn its exact needs. His profits will depend in a large measure on the methods he will take to supply the peculiar demands existing in his own market. It is essential that the poultryman cultivate the acquaintance of many of the dealers and consumers who handle his products, and win their confidence. Not until he has done this is he really in a position to sell his product to the best advantage.

Probably the bulk of market poultry is sold through commission houses, and it often pays to sell even high-grade poultry in this way, seeking a house which has the reputation for catering to an exacting particular trade. The tendency of producers to sell to home buyers at any price, instead of shipping direct to the better markets, results in low prices and small profits, and discourages the production of high-grade poultry.

Local Trade Often Desirable

Many producers find customers among high-class hotels, restaurants, clubs, summer resorts, etc. Local markets are often well worth cultivating. There are many people in the smaller towns and villages who have had no opportunity to learn what specially fattened poultry is like, and who will be regular customers at good prices when they learn the difference between the tender, juicy meat of the carefully prepared, especially fed fowl, and the dry, tasteless poultry of the ordinary market.

It never pays to market poultry in this condition. The producer who sells poor fowls loses in the lower market price received for the entire carcass. He loses the profit which he might realize on the extra flesh that could be added at a cost of one-third or less of its market value. He loses indirectly through the reduced consumption resulting from lack of quality, which makes it more difficult to sell his products in the future.

It is a waste of money and a loss of time to attempt to market range fed fowls. Their flesh is tough, coarse grained, and lacking in flavor. It is next to impossible to build up a regular trade in this class of poultry.

Table poultry produced by ordinary fattening is much better than the ordinary grades, although most of the fattening is not of the highest order. By this method the gains secured during the period of a week or ten days are so much more profitable than those secured later that most of the producers confine their efforts to this method, although it is known that the highest finish cannot be secured without longer feeding. Fowls so fed may be called half-fattened fowls as distinguished from full-fattened fowls, where three or more weeks are employed in the process.

Special Fattening Most Profitable

The advantages gained by special fattening are so great, and the methods so easily practiced, that there is no excuse for producers to market any but these specially fattened fowls. Fowls fed high in close confinement with specially selected foods will have soft muscles and their fat will be deposited in the muscular tissues rather than in flakes and chunks of solid fat in the abdomen. In special fattening, the water in the flesh of the fowl is replaced by fat and cooking fat is blended with the flesh, further softening the tissues and improving the flavor.

Not only is the quality of the flesh improved, but the total weight is increased at a low cost. Under ordinary conditions the gain secured in special fattening will cost less than that secured in any other period of the fowl's growth. There is, therefore, a larger profit on the gain secured while the process increases the market value of the entire fowl by several cents on the pound.

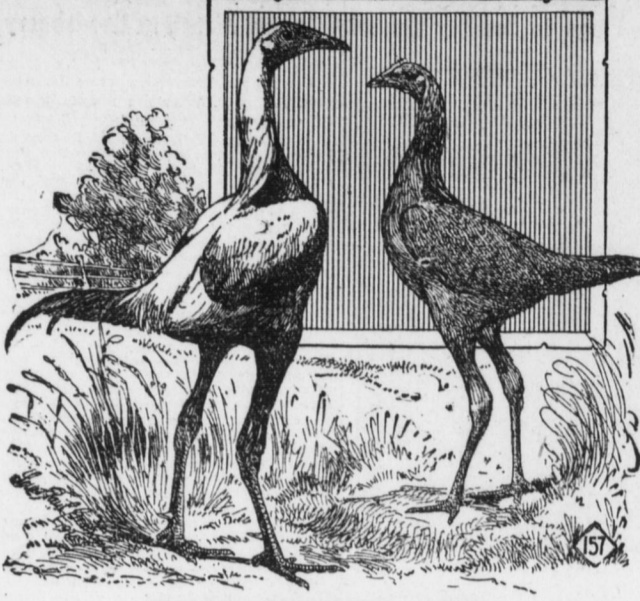
The common methods of fattening fowls are: Feeding on the range or in the general flock, pen feeding and crate feeding.

Range Fattening Wasteful

Any method of fattening is better than none, but the gains secured in feeding fowls on range are much smaller and more expensive than those secured by other methods, and the quality is distinctly inferior. Fowls that are at liberty will waste a large amount of food given them in unnecessary exercise; they are not likely to eat as well, and it is impossible to fatten them or soften the muscular tissues, as is done when the fowls are fed in confinement. Fattening in open range is expensive and unsatisfactory.

Pen feeding is the most popular method of fattening chickens on a small scale, and while fowls so fed cannot be as well finished as in crate feeding, there are conditions under which the use of this method is recommended. Fowls will generally make somewhat smaller gains in pens than in crates. The quality of the flesh produced in pen fattening is not as good, however, because the fowls take

POULTRY NEWS



SILVER DUCKWING GAMES

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The pit games of England were the ancestors of the Silver Duckwing Game fowls. When cock fighting was forbidden, fanciers began breeding pit games for exhibition, striving for extreme length of neck and legs and uniformity of color. They developed several varieties, all excellent for the table, but none exceptional as egg producers. Exhibition games, therefore, have not been adopted by utility breeders.

Fanciers strive to produce specimens with the longest and slimmest necks, short, hard, heart-shaped bodies; short, narrow, closely-folded tails; extreme length of legs and thighs and brilliantly-colored plumage.

The Silver Duckwing variety is strikingly colored. A silvery-white neck hackle; back, saddle hackle, top of wings and wing bow contrast sharply with the rich greenish-black of the breast, body and tail in the males. The female is gray, with a slight tinge of salmon on the breast. The hackle is silvery-white, striped with black.

more exercise, and it is doubtful whether there is less work in pen feeding than there is in crate feeding. Fowls that are to be fattened in pens should be closely confined for two or three weeks. For this purpose small colony houses, house pens or box stalls may be used, allowing one and one-half square feet floor space for each fowl. Not more than fifty fowls should occupy one pen. The pens should be cleaned regularly and thoroughly and well ventilated, but not necessarily well lighted; in fact only sufficient light need be supplied to enable the fowls to see to eat readily.

Except at feeding time it is an advantage to have the pen somewhat darkened, as this tends to keep the fowls quieter and to restrict their exercise.

The floor should be covered with absorbent litter and enough troughs should be supplied to enable all of the fowls to eat at the same time. It is a good plan to have the troughs elevated so the fowls will not scratch

it full of litter. Three weeks is long enough to keep fowls in a fattening pen and care should be taken that no feed gets in the litter, as the object is to fatten the fowls with as little exercise as possible.

In crate feeding the fowls are confined to small crates or cages, with wire or slat bottoms and open fronts. Food is placed in troughs in front of the coops. Under ordinary conditions the largest gains will be secured by this method. Because crate feeding removes all opportunity for exercise, it produces flesh of the best quality. It is more sanitary than pen feeding, and is most convenient, as each bird is under perfect control of the owner and others. Birds that are not doing well or are annoying the others may be removed, leaving the other fowls contented.

Fowls may be fattened in less time in crates than in pens, as the birds have nothing to do but to eat and the food consumed goes into flesh, not being wasted in exercise. A weekly gain of one pound per bird is possible in crate feeding, and it is easy to fatten large numbers in small space.

The length of time for which the fowl should be fattened depends upon a number of conditions. Some birds will stand heavy feeding longer than others, but as a rule it takes about three weeks to fatten properly the fowls that have been on range.

Food should be left before the fowls fifteen or twenty minutes at each feeding, after which the surplus should be removed and the trough either removed or turned over. Little grit or green foods are necessary while fattening, and the bulk of the liquid food should be sweet skim milk or buttermilk.

Corn is the most popular fattening food in America. It is cheaper than any other grain; it is more easily secured; it is readily digestible; it is very palatable, and it produces rapid gains. When corn is fed alone it does not produce as good quality of meat as when fed with other grains. Ground corn or cornmeal mixed with oats or wheat middlings make an ideal fattening food. Where yellow corn is used to any great proportion of the diet the skin and fat are liable to be yellow in color, and the fat globules are not evenly distributed throughout the tissues.

Where white flesh is not objectionable finely ground oats are often used as the principal diet. Out-fed fowls not only have white flesh but the globules of fat are evenly distributed throughout the muscular tissues.

Bran is not a good fattening food and is rarely used. Buckwheat or sunflower seed may form part of the fattening ration. Buckwheat should not be fed too freely, as the flesh produced is not considered the best quality, being more or less flabby and lacking the luster and finish that specially-fattened fowls should have. Where

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the market demands rich yellow skin and fat is an advantage to use gluten in large quantities.

Fowls, when ready for market, should be wrapped in parchment paper, after careful washing.

Small pasteboard boxes, large enough to hold one fowl, may be used, as they make neat packages and are not expensive.

For the average poultryman it must be remembered that a select trade is the most profitable, but this class of trade cannot be held unless the product supplied is first class in every respect and delivered in neat, attractive packages.



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In a great many cases he will add, "So why should I buy anything else, particularly at a higher price."

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I COME before the people as a candidate upon my record as a citizen and business man well known to the people of Dauphin county, pledging a business administration of the office of Recorder of Deeds and Clerk of the Orphans Court in the event of my nomination and election.

James E. Lentz
Elizabethtown, Pa.

Bringing Up Father By McManus

WHEN YOUR FRIEND, MR. JONES GOES - TELL HIM TO TIP THE SERVANTS AS IT IS THE CUSTOM IN ENGLAND.

I SEE - YOU WANT THE SERVANTS TO THINK HE IS SWELL.

HOW DO YOU, MR. JONES, I'M ALWAYS GLAD TO MEET A FRIEND OF MY HUSBAND'S.

I'VE KNOWN HIM A GREAT MANY YEARS - MAGGIE!

I REMEMBER YOUR WIFE TOO - DIDN'T YOU WORK IN A LAUNDRY THIRTY YEARS AGO?

SIR - I WASN'T BORN THIRTY YEARS AGO - AS FOR THE LAUNDRY - I GUESS YOU ARE MISTAKEN!

OH! NO - I'M SURE IT WUZ YOUSE - THE BOYS CALLED YOU "SLATS"!

WAIT A MINUTE - I WANT TO BE SWELL AND TIP THE SERVANTS - LIKE YOU SAID!

NEVER MIND TIPPIN' THEM - YOU'LL NEVER BE INVITED AGAIN!

SHUT UP - YOU'RE IN WRONG -

COMIC BY McMANUS