

POULTRY

GOOD POULTRY HOUSE.

Can Be Made Either a Very Costly or a Very Cheap Affair.

As a great many farmers take the hen fever when eggs are high, I herewith present a pen sketch which will be of service to some one who is contemplating the building of a poultry-house in the spring.

The ground plan is 12 feet by 30 feet, and is divided into parts each 12 feet by 10 feet.

The compartment on the right is used as a winter roosting and laying place.

The center as a scratching shed in the winter and a shelter from rain and sun during the summer.

The room at the left is used during the winter as a place of exercise



and in which to feed mash and to water the fowl. This room also contains the dust boxes and where the feed is stored.

A, A, A, in the dotted squares represent the windows or their location in the front of the house. B, B, is sided up solid to the line running from B to B one and one-half feet high.

The line running from C to C is the top of a four-foot high poultry netting which runs the entire length of the house.

There is a drop curtain arranged in each room to come down next to this wire in stormy weather or cold nights. From C, C, to top of the house is planked up solid except the windows, as shown in A, A, A.—D, D, D, the nest boxes under the dropping board N.

There are two rows of nests—one facing the scratching shed, the other facing the right-hand room. A trap nest may be arranged very conveniently here.

E is a drop curtain in front of the roosts in the winter department, which is to be let down at night. F is the roosting poles in the winter quarters.

G is the roosting poles in the summer roosting quarters.

H, H, the doors of poultry netting. I, the little door that leads from the scratching shed to the end room.

J, cut straw scattered on the floor of the scratching shed in which to scatter wheat, rye, oats and corn.

K, the dust box.

L, drinking fountain.

M, M, the floor, which should be of sand and gravel.

N, the dropping board in winter roosting department.

A house of these dimensions should be nine feet in front and seven feet tall in the rear. It may be made of any stuff at hand, or to suit the builder.

It can be made a very costly affair, or it may be gotten up very reasonably.

STARTING A FLOCK.

Should the Beginner Buy a Breeding Pen or Eggs for Hatching.

While attending the Maine State Poultry Exhibition, I was asked by a man who was contemplating starting a flock in the spring which was the better way—to buy a breeding pen or to buy eggs for hatching. This question is puzzling a good many at this time. There are points in favor of each course.

To get a start either way with birds of reasonably good quality one should consider that he must invest at least \$10. He can spend this and get two sittings of eggs from prize winning stock, and if he waits until the stock is on range he should be reasonably sure of sixteen chicks. These chicks, with proper care and feeding, would most likely develop into birds superior to any he might get from a \$10 trio, for the mating would doubtless be better done by an amateur. In many cases the surplus males would be of quality to sell for sufficient to pay the initial cost of eggs. Before beginning with any breed one should make a sufficient study of his chosen breed to be able to judge with reasonable accuracy of the merits and value of his birds, so as to sell understandingly.

For a beginning with little money to spend it would seem safer to purchase a trio or more of good, representative birds, and grow into the fancier step by step by selection and grading up. In this way he will better understand his business, and from a small flock, by buying other hens for brooders and prolonging his hatching season, he can raise a considerable number of chicks, some of which should be superior to their sires and dams, which can be used for still further improvement the following year.

Good Dry Mash.

A mixture of bran, shorts, and corn meal in equal parts kept in the kitchen makes the preparation of a mash for laying hens easy. While the dinner is cooking throw all table waste, vegetable and apple parings into a kettle and boil till done, season as for the table with salt and pepper, and thicken with the mixed meal. If there are no meat scraps add a teaspoonful of beef scraps for each hen every other day.

NEW SHORT STORIES

General Grant's Early Days.

Mrs. Emma Dent Casey, writing in the Circle Magazine of her memories of General Grant, refutes some popular legends which have been current:

There is the famous story of Captain Grant living in such poverty that he had to haul his poor little fagots of wood through the city with an ox team and blow on his ungloved fingers to keep them from freezing.

The truth is that he and his negroes cut the wood, and he often sent one of them to the city with a load to sell to the families of a Mr. Blow and Mr. Bernard. Mr. Bernard was the brother of my brother John's wife. During the Christmas holidays one winter the negro who generally drove the team for Captain Grant was ill, and there was no one to send in his place.

The captain's St. Louis friends sent him word that they were out of wood, and accordingly he hitched up his team of white horses to his big wagon, loaded on the wood and hauled it to the city himself. He probably hauled several loads in this way. I do not know how many. Any other man



"WHY, GRANT, WHAT ARE YOU DOING?"

with the same temper or spirit and the same lack of false pride would have done the same.

On one of these trips as the captain was driving along seated on his load of wood he suddenly came face to face with General Harney and his staff. The general, respondent in a new uniform and gold trimmings, eyed the figure of the farmer on the wagon with astonishment. Then he drew in his horse, Grant stopped his team, and the pair smiled into each other's eyes.

"Why, Grant, what in blazes are you doing?" exclaimed Harney.

The captain, sitting comfortably atop his load of wood, with his ax and whipstock at his side, shifted one muddy boot across the other and drawled: "Well, general, I am hauling wood."

The thing was so obvious and Grant so naive that General Harney and his staff roared with laughter. They shook his hand and joked with him and finally carried him off to dine with them at the Planters hotel. That is the true story of Captain "Run-down-at-the-heels" Grant peddling wood for a pittance in the streets.

The Happiest.

In the smoking room of the Finland, discussing a June wedding, Andrew Carnegie said:

"And, thank goodness, it wasn't an international marriage, though the bride did have eighteen millions."

"Not," appended Mr. Carnegie, "that I object to international marriages wherein the two parties are good and honorable and well matched. But so many of these marriages are like one that a Boston cynic described to me."

"Was it a happy marriage?" I asked this Bostonian.

"Oh, quite," said he. "The bride was happy, her mother was overjoyed. Lord Laeland was in ecstasies, and his creditors, I understand, were in a state of absolutely delirious and uncontrollable bliss."

A Reasonable Charge.

"A tourist in Georgia stopped over night at the Palace hotel, in a little village, and expressed a desire to taste Georgia possum," said Henry S. Weaver of Atlanta, Ga. "The whole possum, cooked in genuine Georgia style, with taters on the side, was placed before him."

"Two dollars extra for the possum," said the landlord when the guest came to settle.

"It's an outrage," said the guest.

"It's 'ordin' to the way you look at it, stranger," said the landlord, "but it took me six nights' swamp wadin' to ketch that possum, an' when I kotedched him I kotedched the rheumatism with him."—Washington Times.

Mean People.

Henry Russell, the head of the Boston Opera, was describing his foreign tour in search of talent.

"They were mean people," he said of the singers of a certain city. "I could do no business with them. They thought only of money."

Mr. Russell smiled.

"They were as bad as the man who discovered the Blank theater fire."

"The first intimation the box office had of this fire came at the end of the third act from a fat man who bounded down the gallery stairs, stuck his face in at the ticket window and shouted breathlessly:

"Theater's afire! Gimme me money back!"

TOO HIGH.

The Way was Long and the Hunger Great But—"Principles is Principles".

The New York Tribune says that an old man boarded a train at a station on the Pennsylvania Railroad, carrying in one hand an umbrella tied up with a shoe string, and in the other an old valise that looked as if it might have been with Lee at Appomattox. He sat down near the door, deposited his property beside him, and beckoned to a train boy who was just then passing with a basket.

"Got anything ter eat, young feller?"

"Sandwiches—ham, chicken and tongue."

"Are they fresh?"

"Certainly."

"There ain't no 'certainty' about it," objected the old man. "The sandwich business is mighty ticklish in hot weather."

"They're fresh," said the boy, impatiently, "only been made an hour."

"I'd rather like a chicken sandwich if I knowed I wouldn't draw a wing."

"No wings, sir; all clear meat."

"Spouse you let me see one of them sandwiches."

"Can't, sir; they're all wrapped up. Take one?"

"How much do you ask for 'em?"

"Ten cents."

"I don't want a dozen; how much for one?"

"Ten cents."

"Great day 'n mornin'!" gasped the old man. "Ten cents for two bites of bread an' a smell of chicken. I'm hungry enough to eat a pickaxe, but I'm game, an' I tell you what, before I pay ten cents for one little sandwich, I'll set here and roll my eyes and swoller, all the way to Boylter-mer."

SIGNS OF THE TIMES.



First Boarder (dismally)—Well, I see we're going to have spinach again to-morrow.

Second Boarder—How can you tell?

First Boarder—Why, the hired man is out there cutting the front lawn.

A Comfortable Seat.

A certain stately, middle-aged lady has the habit of adding on to her sentences phrases out of their natural order, thereby not infrequently electrifying her hearers. Recently she was greatly surprised to have the following simple statement of hers greeted with shouts of laughter: "When I arrived at the house, there was the minister sitting on a chair and three ladies."

Too True.

"No one understands me!" he groaned; "no one on earth."

"It is the old story wrung from many a tortured, youthful heart. The sufferer is generally mistaken, but the pain is no less poignant. Yet in this instance the man's complaint was true. Nobody on earth could understand him."

For he was an announcer of trains at the Union Depot.

Their Latest Game.

A busy mother who was distracted by the noise in the nursery hastened to the room and said to her little daughter:

"Minnie, what do you mean by shouting and screaming? Play quietly, like Tommy. See, he doesn't make a sound."

"Of course he doesn't," said the little girl. "That is our game. He is papa coming home late, and I am you."

A Politician.

"I'm afraid I'll never be able to teach you anything, Maggie," was the despairing utterance of a Trenton woman to a new Irish domestic.

"Don't you know that you should always hand me notes and cards on a salver?"

"Sure, mum, I knew," answered Maggie, "but I didn't know you did."

Fierce, All Right.

"Now," said the teacher, who had been describing the habits of bears, "what is the fiercest animal in the polar regions, Johnny?"

"Why-er-er," stammered Johnny.

"Come, don't you remember? The pole."

"Oh, sure! The pole cat."

Wanted a Pusher.

"What did the new neighbors come to borrow now?"

"They wanted the lawn mower."

"Is that all?"

"That was all they spoke about, but I think from the day they stood around they liked to have borrowed my husband to run it."

An Observant Youth.

Sunday-school Teacher—What was Adam's punishment for eating the forbidden fruit, Johnnie?

Johnnie (confidently)—He had to marry Eve.

DAIRY AND CREAMERY

SYMPTOMS OF EGOTISM.

Cattle Are Most Susceptible to This Dread Disease.

Ergot is a fungus that forms on the heads of grasses and grains. The ergotized seeds several times larger than the natural seeds, are hard, black and slightly curved. Rye, blue grass, oats and red-top may contain the ergot. Ergot is most commonly developed on rich soils, in hot seasons, especially when considerable moisture is present.

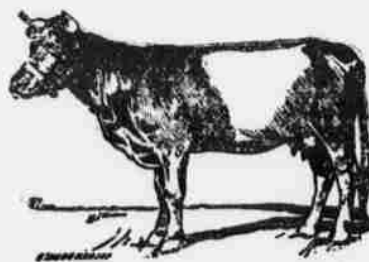
Cattle are most susceptible to the disease. When eaten, ergot produces a contraction and finally a closing of the blood vessels in the extremities of the body—limbs, tail and ears—with the result that the parts below the line of obstruction die and later drop off. Pregnant cows may abort. It is not uncommon to see a steer or a cow with but one toe on a foot, or the absence of the entire foot.

The first symptom of ergotism is a slight lameness in one or more limbs, later a dark line forms around the limb somewhere between the knee and the hoof. The line deepens into a crack containing pus. This crack shows the line of separation between the dead and the living tissues of the limb.

The affected animals should have a change of feed and should then be given a physic to get rid of any ergot in the intestines. Then give tannin in one-half drachm doses twice daily for a few days to destroy the ergot not absorbed. To increase the circulation in the extremities, chloral hydrate, in one-half ounce doses, twice daily, is often beneficial. Affected parts should be bathed with as hot water as the animal can stand; after this apply disinfectants to the skin, such as zincum (a teaspoonful to a quart of water). When the foot has started to come off, nothing can be done for the animal, and it is best to put it out of misery.—C. L. Barnes, D. V. M.

Temperature for Churning.

The proper temperature for churning is the lowest temperature which can be used and produce proper granules within a reasonable time. A reasonable time is from thirty to forty-five minutes, and fifty minutes or an hour is not too long. The colder the temperature, the better the granules and the less fat lost. The real churning temperature is the temperature at which the butter breaks. This is from two to four degrees higher than the starting temperature, from the friction of the machine. If the granules form in less than 25 minutes, you may be certain that the temperature was higher than it should have been. If the butter comes in 15 minutes or less, a large amount of fat is lost in the buttermilk and the butter will be soft and greasy in texture. Ordinarily from 5 degrees to 60 degrees is about the right temperature.



This Dutch-belted Heifer Took the First Prize at the International Live Stock Show in 1909.

Cause of Bloody Milk.

Bloody milk may be caused by a variety of conditions. Dr. Schroeder declares that some claim that the cow, fighting flies, kicking and throwing the body to and fro, will tend to rupture the small blood vessels and thus cause the trouble. Others hold that the steady diet of green, succulent food and perhaps the derangement of the blood caused by certain weeds, bring on this trouble. The latter opinion the doctor is inclined to believe, for it has been his observation that many cases can be cured by changing the pasture or changing the feed. "We have cured cases of bloody milk," he goes on to say, "by giving sulphur and saltpeter mixed—half and half in the feed. Whether or not this is a sure cure I can not say, but it might be worth trying."

Old Pan Process Bad.

By the old pan process of raising cream in the summer time much of the butter fat is lost, as it falls to rise. The milk is soured by the time little more than half the cream contained in the milk has risen to the surface, and that which has already risen is soured beyond the point where it makes good butter. In the summer a hand separator is needed to get all the cream. In the winter one is needed to get the cream separated from the milk as quickly as possible that the milk may go to the calves or pigs with the animal heat still there. There is no season of the year when the hand separator is not just the machine to have on the dairy farm.

Grow Dairy Feed.

To realize the best profit from dairy cows all the feed should be grown up on the farm.

Wait Till Cream is Ripe.

When cream is not ripe for churning you will lose much of the butter fat.

INTERNATIONAL NEWSPAPER BIBLE STUDY CLUB.

Answer One Written Question Each Week For Fifty-Two Weeks and Win a Prize.

July 4th, 1909.

(Copyright, 1909, by Rev. T. S. Linscott, D.D.) Paul's Second Missionary Journey.

—Antioch to Philippi. Acts xv:35 to xvi:15.

Golden Text—Come over into Macedonia and help us. Acts xvi:9.

Verse 36—Is it generally necessary to follow up any good work which we have commenced if we would make it a success?

Verses 37-39—Would it have been wiser if Barnabas had first consulted Paul in the matter of taking Mark?

Barnabas was a relative of Mark; are we as good judges of the fitness of our relatives for an office as we are of the fitness of others? Why?

Why is nepotism in government appointments, looked upon with suspicion?

Had Paul, probably, good reason for objecting to taking John and Mark with them? (See Acts xiii:13.)

If a man shows lack of courage, or tact, or faithfulness, in one position, does that disqualify him in any measure, from getting another, or from success when in another position?

If both Paul and Barnabas had been duplicates of the man Jesus, would there have been this quarrel between them, and how would the matter likely have been settled? (This question must be answered by members of the club.)

When two Christians fall out, is one or both always to be blamed?

Verses 40-41—Did the dispute between these men work out for good, as it resulted in two missionary deputations instead of one?

By any process of reasoning can you conclude that God was back of this dispute, between these two godly men, so as to better work out his purposes?

Chap. xvi:1-3—Should ministers, and other Christians, be on the lookout for young men who are fitted for the ministry, the same as business men are for good salesmen?

What can you say for, or against Paul circumcising Timothy, in view of the decision of the council at Jerusalem? (See Acts xv:1-29.)

In matters of habit, or ceremony, or non-essentials, is it well for us to give way to the views of others, sinking our own preferences when we can accomplish good by so doing? For example, you may oppose wearing "pig-tails" in this country, with wisdom, and yet to refuse to wear one in China may be great folly.

What did Jesus teach which is not included in righteousness, and the constant vision of God?

Will a church sound "in the faith," always be a magnet to draw others to it?

Verses 6-8—Why did the Holy Spirit forbid them to preach in Asia and Bithynia, and would they have sinned had they done so?

When we are hindered providentially from doing certain good works, is that the Holy Spirit hindering us?

Verses 9-10—How many methods does God adopt in leading us?

Does God in every emergency give us some sure guidance as to what we ought to do?

Was this vision just as clear a call from God, as though he had spoken personally?

Verses 11-12—Does God direct the course of the Christian with absolute certainty, notwithstanding wind or sea?

Verse 13—What is one of the first things an earnest Christian looks out for, when he moves into a new community?

Are women generally in the majority as earnest Christians?

Verse 14—Are busy women generally more spiritual than those who have but little to do?

Should all girls be taught to earn their own living?

Is it easier for God to open the heart of an industrious person than that of an idler?

Verse 15—If a person is inhospitable, or stingy, is that a sure sign of ungodliness?

Lesson for Sunday, July 11th, 1909. Paul's Second Missionary Journey—The Philippian Jailor. Acts xvi:16-40.

Ancient Inscriptions.

There are not fewer than 150,000 ancient inscriptions known to the scholar. In France there is an academy of inscriptions, while the French academy long ago engaged M. Renan to undertake the production of a superlative work on this subject, to be illustrated by elaborate photographic plates. The work was begun in 1881 and is still in progress. Longer ago, in 1868, Mommsen, Hubner and other famous men, acting for the Berlin academy, began a complete collection of ancient Latin inscriptions. This also is still under way. The same academy had already published many volumes and translations, including 10,000 of the 20,000 ancient Greek inscriptions known to the learned.

The oldest of the Phoenician inscriptions was written 3,000 years ago, in the reign of Hiram, king of the Sidonians. It is the dedication of a bronze vessel belonging to the temple of Baal Lebanon. It was found at Cyprus and is now in the Louvre.

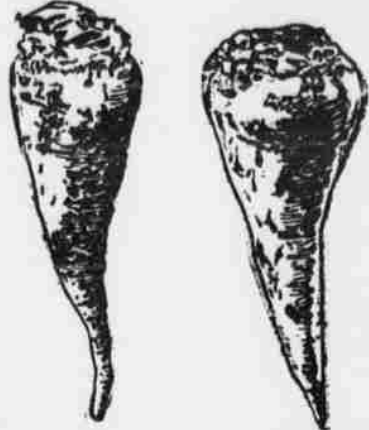
FARM & GARDEN

SELECTING MOTHER-BEETS.

Care Must Be Taken to Pick Out Only Perfect Types.

The all-important thing in beet-growing is good seed. In selecting mother beets—that is, beets from which seeds are to be grown, the greatest care must be taken to pick out only perfect and typical types. They must conform to many requirements. They must not be too large, or the sugar contents will be too low. They must not be too small, since small beets are not profitable.

They must not have a divided tap root or large side roots, since the richest part of the beet is in the lower part of the root. It follows that a mother



beet must not be slim, with a long, slowly tapering root that grows deeply into the ground, as such roots are sure to break in harvesting, leaving the best part below ground.

The beets must grow entirely below ground, as the part that grows above, must be cut off and wasted in topping.

But it is not possible to select mother beets entirely by the characteristics just given. Of the two beets shown in the cut, the one on the right appears to be the better. But alas for appearance! Upon chemical analysis the one on the left is far and away above the other in desirability.

The one on the left carries 24.8 per cent. sugar in the beet, while the other has only 11.2 per cent. Thus the first is better by over 10 per cent. sugar in the beet. This leads up to the next step in the selection of mother-beets for seed-production.

Notes by a Working Farmer.

To make a success of farming avoid expenses.

Food given to unprofitable animals is wasted.

With a variety of stock one can utilize all foods.

Best breeds do not insure most profit without proper treatment.

All foods for plants must be soluble to be available.

It is the little economies that count up most in the end.

A high selling price does not lessen the cost of production.

Concentrated foods should always be fed with those more bulky.

It needs faith in your occupation to bring about complete success.

It rarely pays to feed for a merely possible increase in price.