

# The DAIRY

PROPER FEEDING  
REDUCES FLAVORS

Milk Containing Offensive  
Tastes Is Rejected.

(Prepared by the United States Department  
of Agriculture.)

While milk producers are giving considerable attention to preventing losses due to sour milk, they too rarely recognize that other flavors and odors also cause an annual loss probably as great as that from sour milk. Milk containing abnormal flavors and odors is rejected by dealers and consumers. Abnormal flavors result mainly from four causes, according to C. J. Babcock, of the bureau of dairy industry, United States Department of Agriculture. They may be due to the physical condition of the cow, to highly flavored feeds and weeds, to the absorption of odors by the milk after it is drawn, or to biological changes in the milk.

Due to the condition of the cow or to feeds the objectionable flavors and odors will be noticeable just after milking, but usually will not increase with time. Those caused by absorption develop only when the atmosphere is permeated with pronounced odors, whereas those due to biological changes become more apparent after some time has elapsed.

Feeds and weeds impart flavors and odors to milk mainly through the body of the cow, although feed-tainted barn air may have some effect. The time of feeding, therefore, is an important factor to consider in preventing undesirable flavors in the milk, according to Babcock. In most cases feeds do not flavor the milk except for a few hours, although some feeds, such as cabbage, when consumed in large quantities may still be noticeable in milk drawn 12 hours after feeding. For this reason, he says, highly flavored feeds should be fed immediately after milking—never just before. When fed as short a time as one hour before milking, such feeds as silage made from corn, alfalfa, sweet clover, or soy beans; and such feeds as green alfalfa, cabbage, turnips, rape, and kale seriously affect the flavor and odor of milk. Green rye, green cowpeas, potatoes, dried-beet pulp, and carrots affect the milk only to a slight degree, whereas green corn, green oats and peas, green soy beans, pumpkins, and sugar beets have practically no effect on the flavor and odor of milk. Weeds that cause abnormal flavors should be eradicated from pastures. Until this is done, cows should be removed from infested pastures as long as possible before each milking. It is necessary to remove cows from garlic-infested pastures four to seven hours before milking to eliminate entirely the garlic flavor from the milk.

## Milk Storing Capacity of Cow's Udder Is Big

Important facts have been learned recently about the cow's udder. It had been generally believed that the milk storing capacity of the cow's udder is not more than half a pint to each quarter and that the greater part of the milk obtained at milking is secreted during the milking process. That this is incorrect was demonstrated by slaughtering cows just previous to the usual milking time. The udders were amputated and the milk drawn. In one experiment the quantity obtained averaged 61.1 per cent of the normal yield by the same cows. In another test the quantity obtained was 76 per cent of that given by the cows when alive. It was shown that milk secretion is largely a continuous process and that the capacity of the secretory system is much greater than had been supposed. This knowledge should help to lay a more scientific foundation for the selection of dairy cattle.

## Dairy Hints

A sudden change of feed may cause scours in calves.

A good commercial dairy ration will give excellent results.

Do not vary suddenly the quantity of milk fed to young calves.

Difficult churning can usually be cured by using a thermometer.

Cows and hens and soils must be fed if large production is to be maintained.

A common error in feeding is to overfeed on one or two feeds, thus giving the cow too much of one nutrient.

To produce milk economically the cow's ration should consist largely of the more bulky, cheaper foods. These foods require considerable moisture in the process of digestion, and therefore large quantities of water are essential.

Milk utensils should always be thoroughly washed and rinsed before being placed in the sterilizer. If this is not done, sterilization is not only made more difficult, but milk which may be adhering to the utensils is "cooked on."

# POULTRY FACTS

COD LIVER OIL  
AIDS EARLY CHICK

Three Tests Made at North  
Carolina Station.

Three separate tests made lately at the North Carolina experiment station prove the value of 1 per cent of cod liver oil in the mash feed supplied to early hatched chicks.

"Chicks reared in our laboratories where we could control nearly all conditions have proven the value of cod liver oil in the mash feed," declares Dr. B. F. Kaupp, head of the poultry department at State college. "One lot of chicks fed a complete ration except for the vitamins, broke in health in the fifth week. The chicks receiving 1 per cent of the tested oil in the same kind of mash did not break in health and were strong and well developed. In a second test, the chicks which were not allowed to run out-of-doors nor receive direct sunlight gave us exactly the same results. Those receiving the oil were strong and well and were sold as broilers. Those receiving only the straight mash and grain feed broke in health at the end of the fifth week."

Doctor Kaupp states that a third flock was carried on the basic ration without oil but were given all the tender rape that they would eat. These broke in health in the seventh week indicating that they secured some vitamins from the green feed but not enough to keep them in good health.

In another test, at the coastal plain station, one lot of chicks was allowed to run on a fresh, green pasture three or four hours during the middle of the day with the result that they did not break in health but were not so large and strong as the chicks in the cod liver oil flock. Doctor Kaupp states that those chicks which run out-of-doors pick up other things which are required for good health and development, but usually this is not sufficient as the tests with the cod liver oil show.

As a result of all the tests, Doctor Kaupp believes that the expense of using 1 per cent of this oil is well worth while. It holds up the health and gives stronger constitutional vigor.

## Coccidiosis Is Very Destructive to Chicks

Coccidiosis is a disease of the intestines and while it affects all birds it is especially destructive to chicks up to two months old. The cause is a microscopic organism. The transmission of infection from diseased to healthy birds occurs by contamination of the feed, water and ground. The coccidia multiply with great rapidity in the intestines and enormous numbers are discharged in the droppings.

The most prominent and characteristic symptoms in nearly all cases are white, diarrheal discharges and the rapid wasting away of the affected birds. Adult birds have considerable resistance to this germ and the disease is frequently seen in the chronic form.

There is no satisfactory cure for this disease in young chickens.

## Balanced Ration for Hens Very Important

Until about fifty years ago chickens were fed only grain and since they were permitted to range at will they secured their essential requirements so they could live and lay some eggs during the spring. About this time it was discovered that additional protein in form of meat or milk fed with the grains became known as the balanced ration—a ration in which the surplus carbohydrates of the grains were balanced in better proportion by adding a protein concentrate. It was the balanced ration that first made commercial poultry keeping possible, but in the light of recent information on the nutrition of chickens, the poultryman's feeding problem of today is to complete the balanced ration.

## Age to Keep Hens

With Leghorns, Anconas, Minorcas and birds of this type, the hens of the right type may be kept until they are three years old. It is not usually advisable to keep them after they have reached three years of age. With the general purpose breeds, such as Rhode Island Reds, Plymouth Rocks, Orpingtons, etc., it is usually best to sell them after they are two years old. Extremely valuable hens can sometimes be kept five years, but this is quite unusual.

## Thin-Shelled Eggs

Whenever there is a late spring with a great deal of cloudy weather, many flocks lay thin-shelled eggs. The egg-shell quality from such a flock will begin to improve as soon as the hens get into direct sunlight. It is a common observation that when a flock is laying thin-shelled eggs and is turned out-of-doors in the sun, the shell quality improves. It is very important in managing a flock to open the windows on sunny days during the winter or early spring.

## Trucksville

Miss Roxie Smith and sister, Miss Verna Smith, of Wilkes-Barre, spent Saturday at Sunbury.

Miss Gertrude Smith and Miss Brooks of Sayre, spent the week-end at the home of Mr. and Mrs. B. C. Post.

Mrs. George Metz and family are spending the day with relatives at Hazleton.

Mr. and Mrs. Mamie Kresge, Mr. and Mrs. Raymond Kresge and Mr. and Mrs. Harold Reese and daughter, of Wilkes-Barre; Mr. and Mrs. Harry Pursell of Kingston, were guests of Mr. and Mrs. L. T. Pursell on Sunday.

Mrs. J. L. Thomas, wife of Rev. J. L. Thomas, who has been ill for several weeks is slowly improving.

John, son of Mr. and Mrs. Earl Price, is ill at his home at West Trucksville.

Prof. and Mrs. Ziba R. Howell attended the annual Sportsmen's Club banquet at Noxen on Friday evening. Rev. Russ, pastor of the Lutheran Church at Shavertown was the main speaker. Prof. Howell also gave a short talk.

There was no mid-week prayer service or study class for the M. E. Church this week owing to conference being held at Scranton.

Mr. and Mrs. Nesbitt Sutliff of Chase spent Sunday at the home of Mrs. Elizabeth Lamoreaux.

Mr. and Mrs. Ira Gregory and granddaughter Marjorie Case, spent Sunday at the home of Mr. and Mrs. Stanley Case.

Miss Alma Zimmerman, a former resident of this place, and a student at Syracuse University, was the guest recently of Miss Frances Anderson. Miss Helen Anderson entertained at luncheon for Miss Zimmerman.

Mr. and Mrs. J. Earl Newhart, of this place accompanied by Mr. and Mrs. Fred Newhart, of Kingston, spent several days of the past week in New York City and were registered at Hotel Commodore.

## Sweet Valley

A. M. Hontz and niece, Mrs. Loren Rood called on relatives at Harveyville recently.

Mr. and Mrs. O. E. Naugle of Syracuse, N. Y., are visiting local relatives.

The D. of A. of Nanticoke will give a mistrel entertainment in the Church of Christ hall on Saturday evening, April 20.

Mrs. W. H. Thomas and Mrs. Geo. Callender and daughter, Stella, were recent visitors at the home of Mrs. C. B. Durland.

Rev. and Mrs. E. J. Waterstripe are entertaining their daughter, a teacher in the Richland, N. Y. schools.

Rev. E. J. Waterstripe gave a stereopticon lecture in the Church of Christ hall on Thursday evening. He used 150 slides showing scenery on the Southern Pacific route from Chicago through Yellowstone Park and San Francisco.

## LARGEST IN STATE

American Legion Post, No. 132, of Wilkes-Barre, Largest In State Largest in the State, Wilkes-Barre Post, No. 132, American Legion, with 1,755 members is approached only by Post No. 3 of Philadelphia, which has 1,275 men enrolled.

Much credit for successful completion of recent membership drive is due to able Commander William Williams.

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## SHEEP HERDS SHOW SLIGHT INCREASE

A slight increase in number of sheep on Pennsylvania farms is reported by the Federal-State Crop Reporting Service. On January 1, this year, the estimated number was placed at 441,000 as compared with 437,000 on the corresponding date a year ago. The value of the sheep has also increased slightly and is now the highest since 1926.

Prices of sheep are considered favorable and the demand good, judging from reports received from farmers. A number of farmers are said to be improving their flocks.

### Paint-Up For Spring!



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Fred Lamoreaux, of Wilkes-Barre, spent the week-end with Mr. and Mrs. John Snover.

Judson Bush spent a week visiting his brother, Grover Bush and family in Michigan.

Mrs. John Hildebrandt spent Friday with friends in Wilkes-Barre.

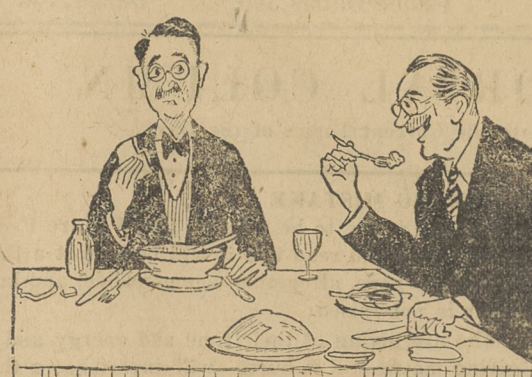
Mrs. Freda Cobleigh, of Luzerne, spent Wednesday night with her parents, Mr. and Mrs. William Cobleigh.

Mr. and Mrs. Russell Jackins and daughter, Geraldine and Blanche Howell spent Sunday with relatives in Binghamton.

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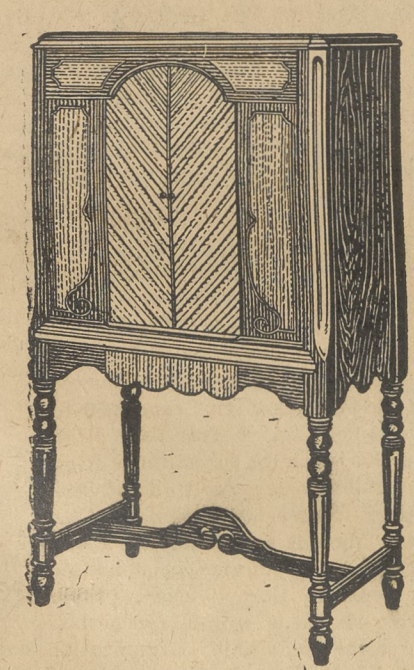
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