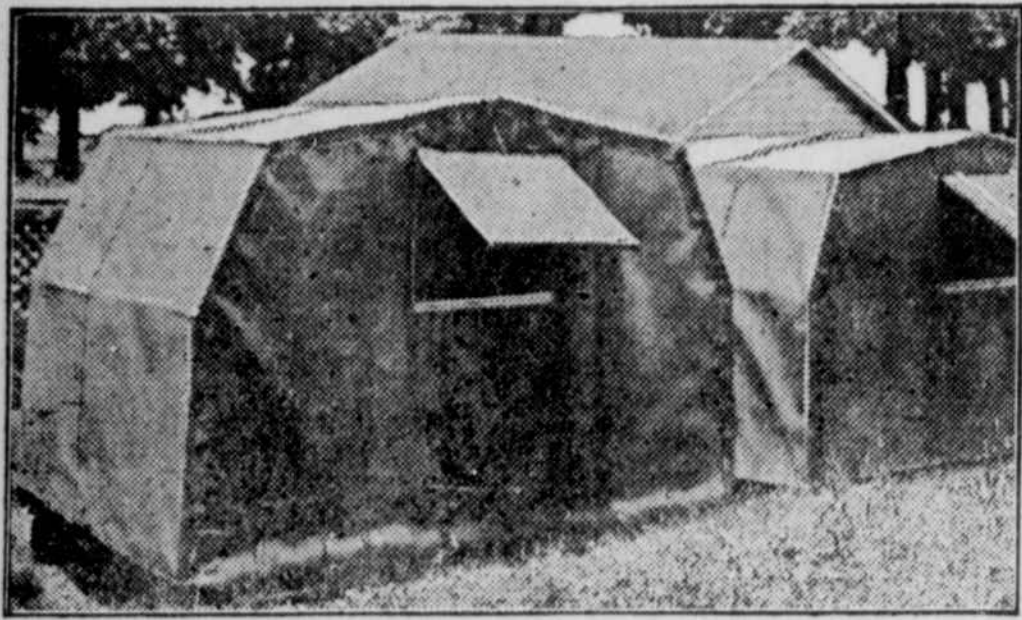


A Bird in the Hand

(Special Information Service, U. S. Department of Agriculture.)

HOUSING THE BACK-YARD FLOCK



Two Piano Boxes, Combined and Covered, Make This Kind of House.

GOOD HOUSE FOR BACK-YARD FLOCK

Comfort, Not Luxury, Is Important for Flock's Need.

OLD SHED IS SATISFACTORY

Made Warm and Airy, and With Hen Conveniences, Is All That Is Necessary—Divide Yard for Growing Green Feed.

A house for the back-yard flock need not be expensive. It should be comfortable. Often there is an unused shed or building on the place which can easily be converted into a chicken house. The front of the poultry house should face toward the south, if possible, so that the sun will shine into it. A house which provides a floor space of three or four square feet for each bird is ample in size and fowls are often successfully kept with an allowance no greater than two and one-half to three square feet. Houses must be dry and free from draft, but must allow ventilation. Very satisfactory houses can be made cheaply from piano boxes or other packing cases. Where there is a board fence it is sometimes possible to take advantage of this by building the poultry house in the corner of the fence, making the fence itself, with the cracks covered by strips or battens, serve as the back and one side of the house.

A cheap house 8 feet square can be made of 2 by 4-inch pieces and 12-inch boards and covered with roofing paper. Such a house would be large enough for a flock of 20 to 25 hens. It can be built quickly and is cheap in construction. Plans for building it, which can be easily followed, with a description of all the material needed, are given in a new publication of the United States Department of Agriculture, Farmers' Bulletin 889.

If the back yard is well drained, the ground itself should be dry enough to serve as the floor of the house. Often a slight dampness can be corrected by filling up the floor several inches above the outside ground with sand, cinders, gravel or dry dirt. Three or four inches of the surface of the floor, and of the run, if a very small run is used, should be removed and replaced with fresh dirt two or three times a year. If the ground is so wet or damp that the condition cannot be corrected by filling, it is best to provide a board floor, as this will keep the house dry, will allow easier cleaning, and will promote the general health and welfare of the hens. A house with a board floor should be set on posts or blocks 5 to 12 inches above the ground. Built in this way the floor will not rot so quickly and rats are not so likely to take refuge under it.

To keep the flock in a clean and sanitary condition dropping boards should be provided and roosts above them. This makes it easy to remove the droppings each morning, and helps greatly to keep the house free from objectionable odors. A little sand sprinkled on the dropping boards after each cleaning will make the cleaning easier. The dropping boards and roosts should be placed against the back wall. Here they are out of the way and at the same time where they are less likely to be reached by drafts. The dropping boards should be about 20 to 30 inches from the floor, depending on the height of the building. This gives space enough under them so that the hens have room to exercise and it is not too high for the heavier hens to fly to. The roosts should be three or four inches above the dropping boards. A piece of 2 by 4 or 2 by 3 laid on edge, and with the upper corners rounded off, makes a good roost.

Nests must be provided and may be very simple. Any box about one foot square and five or six inches deep is suitable. An ordinary orange box with a partition in the middle serves this purpose very well, each box forming two nests. With the top removed the box is laid on its side and a strip three or four inches wide nailed across the lower front. Nests can be fastened to the walls of the house or set on the floor. It is preferable to fasten them

against the wall, as they take too much floor space if set on the floor. One nest should be provided for each four or five hens. Straw or other material used in the nests should be kept clean and not allowed to become so low that the eggs will strike the wooden bottom of the nest. This may cause the eggs to break and will start the hens to eating them—a very troublesome habit and one that is very difficult to break up once it is formed.

A litter of straw or leaves about three or four inches deep on the floor of the house helps to absorb the droppings, and by feeding the grain in this litter the hens are obliged to exercise by scratching for it.

Wire fencing is preferable to boards as it is cheaper and the hens are less likely to fly over. If cats prove troublesome, where one is raising young chickens, it may be necessary to cover the top of the yard with wire also. This is practicable for small enclosures. A board should not be used at the top of the wire fence as this gives the hens a visible place to alight and tends to teach them to fly over. A 5-foot fence is high enough for most conditions, but if the hens show a tendency to fly over such a fence the flight feathers of one wing should be clipped. The larger the yard which can be provided, the better the hens will do, as it not only gives them better opportunity to exercise but also makes it possible to maintain a sod in the yard. In most cases not enough yard will be available so that a sod can be maintained. If the yard is fairly large it can be divided into two parts and green crops, such as oats, wheat, rye or dwarf essex rape, allowed to start in one yard while the hens are confined to the other. The yard should be turned or spaded up frequently, if not in sod, to keep it in the best condition. This will not only tend to keep down any odors which might arise but also allow the droppings to be absorbed into the soil more readily and therefore keep the yard in better condition for the hens.

Although it is necessary to keep the hens confined to their yard most of the time, it is sometimes possible to let them out where they may range on the lawn for an hour or so during the evening when someone can be at hand to watch them, or at certain seasons of the year to allow them to run in the garden plot. The next article on back-yard poultry keeping will discuss the feeding of the flock, with suggestions as to the use of kitchen waste and the amount of grain and other feed needed.

THIS HOUSE FROM PIANO BOXES; FOR 12 HENS—\$12.

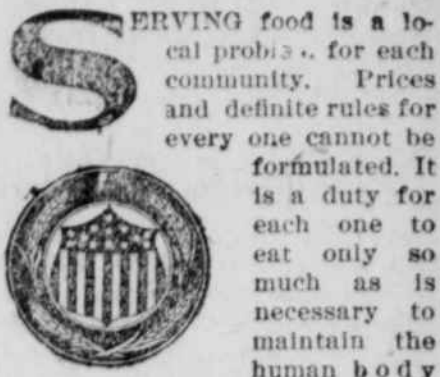
A very satisfactory hen house can be made of two piano boxes. The boxes are placed back to back 3 feet apart, the back and top of each removed, a frame for roof and floor added and the part between the two boxes built in with the boards removed from the boxes. The whole is covered with roofing paper. A portion of the door should be left open or covered with a piece of muslin to allow light and ventilation, and windows in the rear may be cut if desired. With piano boxes at \$2.50 each, such a house can be easily and quickly built for \$12. It will accommodate 12 hens comfortably.

As it is better to have a cold, dry poultry house than a warm, damp one, some means of ventilation should be provided. A cloth curtain over an opening has proved a very successful method of ventilation.

If the poultry yards are to be on only one side of the house they should be located on the south side in order that the fowls may have the benefit of the first dry ground in early spring and the warmth from the reflection of the sun on the house during the winter.

Your flock need not be objectionable to the neighbors. There will be no disagreeable odors if dropping boards are provided in the chicken house and these are cleaned daily. The noise of the male bird is as unnecessary as the male himself in a flock kept for eggs. Hens lay just as well without the male.

This Is Our Winter of Test



SAVERING food is a local problem for each community. Prices and definite rules for every one cannot be formulated. It is a duty for each one to eat only so much as is necessary to maintain the human body healthy and strong. This winter of 1918 is the period when it is to be tested here in America whether our people are capable of voluntary individual sacrifice to save the world. That is the purpose of the organization of the United States Food Administration—by voluntary effort to provide the food that the world needs.

NEED BIG HERDS

Europe's Meat Supply Must Come From America.

Warring Nations Have Depleted Live Stock at Enormous Rate, Even Killing Dairy Cattle For Food.

American stock breeders are being asked to conserve their flocks and herds in order to meet Europe's tremendous demands for meats during the war and probably for many years afterward.

The United States food administration reports that American stock raisers have shown a disposition to co-operate with the government in increasing the nation's supply of live stock.

Germany today is probably better supplied with live stock than any other European nation. When the German armies made their big advance into France and then retreated virtually all the cattle in the invaded territory—approximately 1,800,000 head—were driven behind the German lines.

But in England—where 2,400,000 acres of pasture lands have been turned into grain fields—the cattle herds are decreasing rapidly. One of the reasons apparently is the declining maximum price scale adopted by the English as follows: For September, \$17.76 per 100 pounds; October, \$17.28; November and December, \$16.08; January, \$14.40. The effect of these prices was to drive beef animals on the market as soon as possible.

In France the number of cattle as well as the quality have shown an enormous decline during the war. Where France had 14,807,000 head of cattle in 1913, she now has only 12,341,900, a decrease of 16.6 per cent. And France is today producing only one gallon of milk compared to two and one-half gallons before the war.

Denmark and Holland have been forced to sacrifice dairy herds for beef because of the lack of necessary feed. Close study of the European meat situation has convinced the Food Administration that the future problem of America lies largely in the production of meat producing animals and dairy products rather than in the production of cereals for export when the war will have ceased.

BRITISH GOVERNMENT HELPS PAY FOR BREAD

There has been much misunderstanding about the bread program in England. It is true that the Englishman buys a loaf of bread for less than an American can, but it is poorer bread, and the British government is paying \$200,000,000 a year toward the cost of it.

All the grain grown in Great Britain is taken over by the government at an arbitrary price and the imported wheat purchased on the markets at the prevailing market price. This is turned over to the mills by the government at a price that allows the adulterated war bread loaf of four pounds to sell at 18 cents and the two pound loaf at 9 cents and the one pound loaf at 5 cents.

In France, under conditions somewhat similar, but with a larger extraction, the four pound loaf sells for 16 cents.

MAKING MEATLESS DAYS PERMANENT.

In the meatless menu there is a fertile field for developing new and nourishing dishes, according to E. H. Niles, writing in the Hotel Gazette, who believes that the present shortage of meat and fats will not end with the coming of peace, but may grow more acute and continue for five or six years, thus making it worth while to develop menus of grain, vegetables and fish on a more or less permanent basis. Meat can be replaced by cereals and other protein foods, or may be served in very small portions as a flavoring for other food. In making up meatless menus this author finds our American Creole and southern cuisine a broad field for investigation.

FORCED TO WORK IN KRUPP PLANT

Deported Men and Prisoners Are Driven Into Slavery by German Authorities.

MAKE STARTLING DISCLOSURE

Hollander Tells How Deported Belgians and French Prisoners of War Are Compelled to Work in Munitions Factory in Essen.

By W. J. L. KIEHL.

(Correspondent of the Chicago News.) The Hague, Holland.—A Netherlander who until four days ago was employed at Krupp's munition works in Essen, Germany, makes the startling disclosure that some 4,000 Hollanders are working at Essen in the munition and war material factories. Most of these men get there through the machinations of what this "escaped" Hollander calls "Seelenerkaufers"—Cohen & Ossendegner of Rotterdam, who seem to act as agents for supplying Germany with greatly needed labor. Eighty or ninety men a day generally find their way across the border by means of their agents, lured by the prospect of very high wages and good food. What they find in reality and how next to impossible it is made for them to return to their own country is thus told in the Hollander's words: "No Return Pass Given."

"When this firm of agents secured my services they did not mention war work," he said. "I was given to understand that field labor and trade work was required. Also I was promised that I could return any Saturday to Holland to stay through Sunday. The promised wages were high and food was said to be plentiful. I accepted, my pass was ready in a few moments, but I did not know that the signatures and visas required for my return to Holland had been omitted, as they always are in the passes given by these agents, no doubt because they know perfectly well that after a week in Germany no single Hollander would ever think of returning there after his week-end in Holland.

"Soon after my entrance upon German soil at Elten, where I found several compatriots like myself, we were met by an agent from an 'arbeits bureau,' who secured our services for shellmaking at Krupp's by telling us that food was good there and wages very high. He said that in other branches of labor food was but indifferent and the wages nothing like Krupp's, so we men went to Essen. How good the food was there you can judge of by the fact that my weight was reduced by 24 pounds while there.

"For breakfast we received two slices of bread without any butter or fat whatever. For dinner potato soup that left us hungry an hour after eating. Then in the evening again two slices of bread like at breakfast. If the Hollander felt too ill or feeble to work the Germans simply took away his bed from under him to make him get up. Oh, yes, there is a doctor, but he always diagnoses the same. 'You can work—if you don't work you won't eat'—'nicht arbeiten—nicht essen,' as we used to put it.

"The laborers are housed by the 500 together in barracks, which are but insufficiently warmed and imperfectly cleaned. Typhus claims many victims. In the barracks where I was housed I found four men lying dead of typhus beside my crib one morning. After a few days of this sort of thing it is not to be wondered at that many Hollanders try in every way to get back to their country, although the visas on their passes are lacking.

"If they are captured they are thrown into prison for a fortnight on bread and water. If they survive they are then drafted back to Krupp's, and set to work again. Production is pushed to the utmost. Numbers of soldiers are employed as a change from the front, and these men are so afraid of being again sent to the front that they would rather work themselves to death at Krupp's.

Where Deported Belgians Work.

"Deported Belgians and French prisoners of war also work at Krupp's. Discipline is strictly enforced, and any utterances of anti-German views are at once punished.

"I got the impression that Germany flung itself like mad into munition work as its last card. But raw material is getting scarce, especially copper. In Essen all copper faucets and the like had already been replaced by iron and tin. The general idea in Germany is that the war can be prolonged at the utmost for another half year, so they are employing their last forces for a supreme effort.

"Every evening at Krupp's alarms is made—'Flieger Gemeldet' [airplanes reported]. All lights are then extinguished. This is done so that we should not know when flyers really came to bombard the factories. No one is allowed to talk of the damage done by allied bombs, and the newspapers are enjoined to keep silence on these matters. Still, I can say that some damage has been done, although I cannot say how much nor exactly where. On the other hand, stories likely to stimulate the energy of the people are eagerly promulgated, such as those of enormous submarines of dreadnaught type, of guns that can shoot 90 kilometers that are soon to be used against the allied armies."

HOW OUR MEAT REACHES EUROPE

Meat and Other Food Saved by Tar Heel Farmers Helps to Win the War.

HOME MARKETS NOT SUPPLIED

Pork Sent to or Left at Local Markets Reaches Soldiers and Children by Proxy—North Carolina Cities and Towns Drawing Thousands of Pounds of Foodstuffs From Central West and Thereby Decreasing Supply Available for Shipment to Europe—Must Save All That Goes From Now On.

By W. J. L. KIEHL.

(Correspondent of the Chicago News.) Raleigh.—"How will the meat I save reach a soldier or a needy person in Europe?"

This inquiry has been received by the Food Administration from scores of patriotic country people in North Carolina who have not been able to figure out just how pork which they save can be made to do war service or prevent death from starvation in the allied or neutral countries of Europe.

The people who have been making this inquiry can use poultry, rabbits and other substitutes for meat and are in better position to swell the supply of pork available for export than any other class of people in the State, because the substitutes for pork and beef on the market cost more in most instances than these products do themselves.

In the course of a letter to Mr. E. N. Lindsay, a Wayne county farmer, Mr. John Paul Lucas, of the Food Administration, stated emphatically that: "Every hog marketed by the farmers of North Carolina finds its way by proxy to Europe where it aids

in sustaining a soldier or saves from starvation a woman, child or man, because the marketing of a hog in our towns and cities releases for export the Central Western hog which would have been imported by the town in which the local hog was sold.

"The cities and towns of North Carolina have to depend for their pork and beef supplies largely upon the Central West in stead of upon the farmers in their own State. The Food Administration, of course, is going to see that all of the people at home are supplied with food products before any is exported, and this means that solid cars of meat which might be saving innocent people in Europe from actual starvation are being brought into North Carolina and other Southern States to supply the markets which should be supplied by our own farmers.

"Not one per cent of the people of America have any conception of the horror of the situation that confronts the civilian population of England, France and Italy, and the still more pitiful plight of the people of Finland, Switzerland and other neutral countries of Europe. Any surplus that we have is first divided with our Allies and the neutrals can get only what is left. Whether they get any at all depends upon the degree in which our people substitute other products which we have for the products which, because of their concentrated nature and keeping qualities are best adapted for export.

"Our normal surplus of wheat and meat has already been exported. What the people of Europe get from now on can come only from what we save out of our normal consumption of food products. Even at the best, tens of thousands of men, women and children will starve during the next four months; but every particle of food that is saved or marketed by any American will find its way over actually or by proxy to feed some soldier or to help save the life of some child, some woman, or some man in Europe.

"Facing these facts, can any normal human being, blessed as we in America are blessed, refuse to economize in the use of all foodstuffs and to substitute for wheat, beef and pork products other things that we have in abundance? We are sure that no North Carolina family which is acquainted with these facts will refrain from doing its utmost to save life and suffering on the other side."

WHAT THE FOOD SITUATION IS

The men of England, Scotland, Ireland, France, Italy and Belgium are fighting; they are not on the farms. The food production of these countries has therefore been greatly reduced. Even before the war it was much less than the amount consumed. The difference was supplied by the United States, Canada, and other countries, including Russia, Roumania, South America, India and Australia.

The difference between production and consumption is now greater than ever, and, at the same time, food can no longer be obtained from most of the outside countries.

Therefore, our Associates in the war for Democracy depend upon North America for food as they have never depended before, and they ask us for it with a right which they have never had before. For today they are our companions in a great war against a common enemy. For the present it is THEY who are doing the fighting, the suffering, the dying—in OUR war.

One million of the finest Young Men of the United States will soon be fighting side by side with the millions of brave soldiers of France, Great Britain, Belgium and Italy.

Millions of the men, women and children of the United States cannot go abroad and fight the enemy face to face. But they can fight by

HELPING THE FIGHTERS FIGHT

LUZIANNE coffee



Luzianne and Corn Pone—Yum-Yum!

WHEN you see your mammy, Honey, bringin' in the coffee and the pone, you can tell before you taste it that the coffee's Luzianne—sure-nuf—by the whiffs a-streaming, steaming in the air.

It's the coffee—Luzianne—you remember and you hanker after it until you get another cup.

Luzianne Coffee (your grocer has it) comes put up in tins. Try it tomorrow morning for breakfast. If it isn't all you expect, you can get your money back.

Luzianne for aroma, fragrance and snap. Try it

"When It Pours, It Reigns"

