

POULTRY FACTS



LITTLE TROUBLE WITH GEESSE

Many Farms Adapted for Raising Small Number of Fowls—Pasturage Is Quite Essential.

(Prepared by the United States Department of Agriculture.)

In our efforts to increase the production of poultry, which is being urged by the department of agriculture, we should not ignore turkeys, ducks and geese. Many farms are well adapted for geese-raising. They



Flock of Toulouse Geese.

may be raised in small numbers successfully and at a profit on farms where there is low, rough pasture land with a natural supply of water. Geese are generally quite free from disease and insect pests, but occasionally are affected by ailments common to poultry. Grass makes up the bulk of their food, and for this reason pasturage is essential. A body of water, while not absolutely essential, is valuable where geese are raised, and some breeders consider it important during the breeding season. Geese are good foragers, and for this reason many farmers in the South keep them to kill the weeds in the cotton fields.

Geese need little protection in the way of a house, except in winter and during stormy weather. Some kind of a shelter should be provided for the young goslings, and the same precautions taken in raising chickens as to keep the coops and houses clean and provided with plenty of straw scattered about the floor, should be taken.

Geese like other kinds of poultry, should be selected for size, prolificacy and vitality. They should be mated several months prior to the breeding season to obtain the best results. Good matings are not changed from year to year unless the results are unsatisfactory. A gander may be mated with from one to four geese, but pair or trio matings usually give the best results. When mated, geese are allowed to run in flocks. From four to twenty-five geese may be kept on an acre of land, and under most conditions ten is a fair average.

PREPARE GEESSE FOR MARKET

Young Fowls Can Be Fed Advantageously While on Grass or Confined in Small Yards.

(Prepared by the United States Department of Agriculture.)

Before marketing the young geese the average farmer can feed advantageously a fattening ration either while the geese are on grass range or confined to small yards, but it is doubtful whether it would pay him to confine them to individual or small pens and make a specialty of fattening unless he has a special market or retail trade for well-fattened stock.

Geese are usually killed and picked in the same manner as other kinds of poultry. Some markets prefer dry-picked geese, while in other markets no difference is made in the price of scalded or dry-picked geese. When feathers are to be saved, fowls should not be scalded but should be picked dry before or after steaming.

RAISING GEESSE FOR PROFIT

Fowls Earn Their Own Living by Foraging in Pastures—Alfalfa Field Is Ideal.

That there is big money in raising geese is conceded by every one who has had anything to do with the raising of them. They earn their own living by foraging in the pastures and meadows, and where great quantities of alfalfa are raised would be an ideal place for them.

FIXTURES OF POULTRY HOUSE

Construction Should Be So That Everything Can Be Readily Removed and Cleaned.

(Prepared by the United States Department of Agriculture.)

As far as possible, the interior fixtures of a poultry house, such as roosts, nests, dust boxes, drinking fountains, feed troughs and grit boxes, should be so constructed as to permit them to be readily removed and cleaned.

The KITCHEN CABINET

If our America is to become ever greater and better, her citizens must be loyal, devotedly faithful, in every relation of life.—W. J. Hutchins.

GOOD WARTIME DISHES.

We cannot say that we are doing our part in food saving and serving unless we waste absolutely nothing. Not a crumb of bread should be wasted. The crumbs that fall from the bread board in cutting bread will amount to at least a teaspoonful from a few slices. Put them in chopped meat, in puddings, in gravies for thickening instead of wheat flour. Any number of uses will occur to the cook who is trying to save.

Veal Sweetbreads.—Sweetbreads spoil quickly and should be used as soon as possible. Plunge them into cold water and let stand an hour, changing the water twice. Put them to cook in slightly salted acidulated water, boiling hot. Cook for thirty minutes rather slowly. Drain, plunge into cold water which keeps them white and firm. Now they may be used in various ways.

Liver.—Parboil one pound of beef liver five minutes. Drain. Remove the skin and veins, then brown in a little hot fat, chop, add a fourth of a teaspoonful of mustard, a teaspoonful of salt, a few dashes of pepper, a fourth of a teaspoonful of Worcestershire sauce and thicken with a teaspoonful each of butter and flour. Add a hard cooked egg and a teaspoonful of lemon juice. Serve on corn dodgers.

Corn Dodgers.—Boil together one cupful of milk and water, add a cupful of cornmeal and cook five minutes. Add two well-beaten eggs, two teaspoonfuls of salt and a tablespoonful of fat. Beat thoroughly and bake in a well-greased pan twenty-five minutes in a hot oven. Serve from the dish with a spoon.

Brown Stew.—This is a good dish to make a little meat go a long way. Cut a pound of the neck of a beef in inch cubes, season, dredge with flour, brown in fat, then add potato water to cover. When it boils up set it back and let it simmer slowly for three hours. Three-quarters of an hour before the end of the cooking, add carrots and turnips cut in cubes; a half hour before serving add potatoes. Three-fourths or a cupful of each vegetable will be a good proportion.

Don't you wish that you might see Spring peep-out behind each tree? Don't you wish that you might hear All the brooklets shouting clear?

GOOD THINGS WITH BARLEY FLOUR.

In many of the darker cakes, using spices, molasses and chocolate, barley flour may be used exclusively in place of the wheat flour.



Sponge Barley Flour Cake.—Beat four egg yolks very light, add one cupful of sugar, beating it in gradually, then add a table-

spoonful of hot water, a cupful of barley flour mixed and sifted with one and a half teaspoonfuls of baking powder, a fourth of a teaspoonful of salt and a teaspoonful of lemon juice. Fold in the egg whites, beaten stiff, and bake in a slow oven 15 minutes.

Plain Barley Cake.—Sift one and a half teaspoonfuls of baking powder with two cupfuls of flour, a pinch of salt. Cream a fourth of a cupful of fat, add three-fourths of a cupful of corn sirup, a beaten egg, two-thirds of a cupful of milk added alternately with the flour and well beaten. Add a cupful or less of raisins well floured and stirred into the cake. Pour into a shallow pan and bake 20 minutes.

Barley and Oatmeal Drop Cakes.—Take a cupful of barley flour, one and a fourth cupfuls of rolled oats that have been well parched and put through the meat grinder, a half a cupful of fat, one-fourth of a cupful of brown sugar, the same of corn sirup, one egg, three tablespoonfuls of water, two teaspoonfuls of baking powder, with a teaspoonful of salt mixed with the flour, and lastly a half-cupful of nuts.

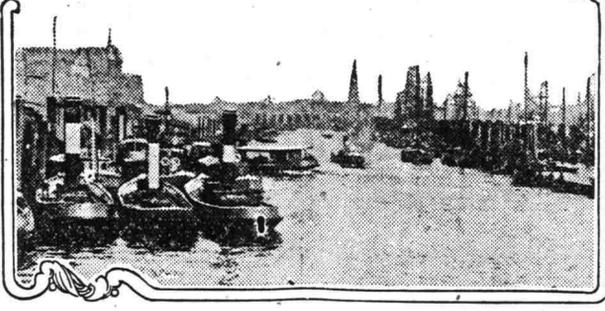
Barley Cakes.—Take two cupfuls of barley flour, three teaspoonfuls of baking powder, a half teaspoonful of salt, sifted together. Cream a fourth of a cupful of fat with three-fourths of a cupful of sugar, add a half cupful of milk and three-fourths of a cupful of nut meats. Drop on well-greased pans and bake in a moderate oven.

Barley Pie Crust.—Prepare the pastry just as usual, using barley flour instead of wheat. It will be a little harder to handle but will be tender and flaky. A most dainty pie can be made of custard, using three or four marshmallows to sweeten, and two or three teaspoonfuls of coconut stirred into the meringue instead of the sugar, which does away with using sugar.

Nellie Maxwell

Arabian Bridal Presents. Among modern Arabians the bridegroom makes the bride presents, which are sent a day or two before the nuptials. As soon as the bride reaches the bridegroom's house she makes him presents of household furniture, a spear and a tent.

HAMBURG, A FREE CITY



View of Harbor of Hamburg.

WHILE it has been suspected that the cunning of "German kultur" exaggerated to undue gravity the "peace strikes" that apparently spread like a great conflagration over Germany and Austria, to exercise a deterrent effect upon entente war operations, it is a general conviction that the half has not been told in the meager reports that have sifted to us through Switzerland and Holland. One of these was that the most serious of the protesting strikes against continuation of the war was that of Hamburg, one of the three "free cities" of Germany, the greatest port in Europe and one of the very few great ports of the world.

It would be natural for Hamburg to assume prominence and in a way in leadership of a movement which really has been imbued with a deal of the bolsheviki spirit of Russia for cessation of the war and the conclusion of a peace on a somewhat radical democratic basis, writes E. W. Lightner in the Pittsburgh Dispatch. It has been more than half a century a leader of advanced thought and action in Germany, insistently democratic in its inspiration, opposed to Junkerism though, as a matter of course, submitting to the militarism of the empire. With the economic furor aroused by the great argument of Karl Marx in Das Kapital, and the political organization effected by Ferdinand Lassalle, no people in Prussia or the German states were so profoundly moved as those of Hamburg. One result was election to the reichstag of its three socialist members; this being followed by the election of four from Berlin under the very nose of King William I and of Bismarck, who attempted to crush so-

rope, establishing branches and headquarters in other commercial cities and even almost playing a game of fifty-fifty in London itself, having for a long period an establishment at the Steel-yard in that city. It secured special privileges in several of the chief cities in northern Europe and held undisputed sway of the Baltic sea and German ocean. It suppressed land robbers and sea pirates, but exacted undue toll from other countries and with their progress within themselves began its decline.

Nearly Ruined by Davout. It was Maximilian I, who in 1510 declared Hamburg an imperial city, and it was under the sway of Napoleon I that it met with ruin, beginning with its incorporation into the French empire in 1810, just 300 years after the historic decree of Maximilian. For more than a year, beginning with 1813, the city was under the control of the French General Davout, who gave free reign to pillage, and the population rapidly dwindled from 100,000 to nearly 50,000. After Napoleon it entered the German federation as a free city of the empire. From this it developed as a commercial and maritime city with amazing rapidity, suffering only one check, the disastrous fire in 1842.

The old Hanseatic league had been long a matter of history, but there remained of it the original three free cities, Hamburg, Bremen, and its splendid port of Bremerhafen, and Lubeck. The three gained in population wonderfully, but Hamburg far outstripped the others, and is, next to Berlin, the most populous city in Germany. Within 30 years preceding 1900 it has increased in population more than 300,000, and before the war the population



Scene in Hamburg.

cialism by law and actually pave the way to the world war.

Called "Venice of the North."

He who has not seen Hamburg has not seen Germany or Europe. With its great canals and basins and rivers and harbor it long ago well earned the sobriquet of "The Venice of the North." It not only has canals rivaling those of Venice in number, but also much of the medieval aspect of Venice with much that is splendidly modern, great old structures as striking in architecture as any in Venice, church towers exceeded in height only by those of the cathedral at Cologne and business and private houses as quaint and fascinating as can be found in Europe.

The history of this great port city and city state is as rich in tragedy and romance as Greece and Rome, though for obvious reasons less celebrated in literature. Its themes were prosaic, its rhythms were those of mighty commerce far beyond compare with that of Venice and Genoa in the days of their merchant princes. Assaulted and looted by Danes, Norse, Slavs, Romans and various others of the brigands throughout a period embracing hundreds of years, it ever rose from its imperial waters by which nature seemed to have destined it to become an imperial port. For protection of commerce it united with Bremen and Lubeck in the formation of a "house," or league, and soon, with the incorporation of other cities arose the "Hanseatic league," which for long years actually dominated the commerce of Eu-

was estimated at more than 1,000,000, while the city-state, 159 square miles in area, and one of the German states, has tens of thousands more.

Hamburg is essentially a "free city." It has absolutely home government. Since the beginning of its days of peace and prosperity it has spent hundreds of millions in public works, owns or rigidly controls all public utilities, some of which have been leased to private operators; has constructed the finest harbor appointments of any city of the world. It has unexcelled schools, libraries containing hundreds of thousands of volumes, beautiful parks and gardens, palatial residences, one of the most interesting of zoos and a rival of Coney Island at the rollicking suburb of St. Paulus; and for long years the spectacle of the shipping has been unrivaled in any other port of the world. It would be an ideal place for a "peace strike" this "Venice of the North," this home of radical democracy which rejoices in a home government that reaches kaiserdom only through its representation in the National Parliament, a representation not usually to the liking of "the divinely anointed."

Couldn't Be Modern. "John was a good man," said the disconsolate widow, "but he was so old fashioned to the last."

"How so?" asked the sympathetic friend?" "Well, he got killed by a runaway horse."

DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

THE PEWEE.

"You're not nearly as handsome as I am," said Mr. Pewee. "You're smaller and your coat is not nearly so brown and rich."



Mr. Greatcrest, the Noted Fighter.

"That may be true," said Mr. Pewee, "but you're not any too handsome yourself. You're not an oriole, for instance, nor are you even a beautiful red robin. You look like the rest of the great Flycatcher family with short legs, short necks and great big, ugly heads—that is—very big heads for birds."

"You're a Flycatcher yourself!" shrieked Mr. Pewee.

"I am. I admit it!" shrieked Mr. Pewee in return. Now Mr. Pewee loves a good quarrel and so he was delighted that one had started.

They argued and scolded each other, they talked about their usefulness and beauty or their lack of it, and they both enjoyed themselves thoroughly.

After a time they stopped quarreling so much and talked and chirped quietly to each other.

"How many cousins have you?" asked Mr. Pewee.

"A great many, I think. Have you many too?" asked Mr. Pewee.

"I should just say I had," answered Mr. Pewee. "If fancy I have about as many as you have, for we're both cousins of course."

"To be sure, to be sure, pe-wee, pe-wee," said Mr. Pewee, agreeing politely for a change.

"I have the Kingbird for a cousin, and all his family," commenced Mr. Pewee.

"So have I," said Mr. Pewee. "I thought you must have the same," said Mr. Pewee.

"And I have Mr. Great Crested, the noted fighter, for a cousin," said Mr. Pewee.

"And I have him, too," said Mr. Pewee. "You have a fighter cousin, and at the same time he is mine. I have a fighter cousin and at the same time he is yours. It's fine, that's what it is; simply fine." And Mr. Pewee chirped while Mr. Pewee sang over and over again. "Pe-wee, pe-wee, pe-wee." That is his song, you know, and if you listen quite hard I'm sure you'll often hear him singing it. It has a sad little sound for he almost wails on the last note. But that is not because he feels so sad, it's because he thinks that's the best kind of a song for him to have.

"I've had a pleasant call and a pleasant fight," said Mr. Pewee, "but I think it is high time for me to be going home now. Mrs. Pewee will be waiting for supper and the children are hungry these days, very hungry."

"Sorry you must be going," said Mr. Pewee politely. "Yes, we did have a nice quarrel. Do come again when you're feeling like a little row. We're all good fighters—all we cousins, eh?"

"We are, indeed," said Mr. Pewee as he flew off.

Mr. Pewee joined Mrs. Pewee upon the dead limb of a tree where she was sitting. She was watching for insects. Her nest was just below, in between the branches of the tree—right in the center with a branch at each side.

The nest was made to look a little like a cup for it was very deep and on the outside she had decorated it with gray-green moss. It was made inside of roots and twigs and grass and very, very strong.

"Did you have a nice time?" asked Mrs. Pewee.

"Yes," said her husband, "Mr. Pewee, my cousin, and I had a good quarrel."

"Did you, indeed?" exclaimed Mrs. Pewee. "Mrs. Pewee, my cousin, came to call on me and we had a fight, too."

Just then they both saw some insects flying over their heads; some nice little flies they were. Mr. and Mrs. Pewee had a good meal and they also gave some to their little children, though the children were really old enough to leave the nest.

But the Pewee mothers and fathers care for the little ones until they are quite, quite old and though they are fond of quarreling, as are all of their cousins, still they are fond of each other and are very nice, friendly little birds.

They can always catch flies when on the wing, and they are very fond of all sorts of insects. But the way we can always make sure of them is when we hear them sing. "Pe-wee, pe-wee." Then we can watch them and see their interesting ways and watch them catch insects and have good meals!

For Polishing Ivory. Thoroughly clean ivory can be brilliantly polished with magnesia.

LIVE STOCK



GERM IS CAUSE OF CHOLERA

Principal Factor of Prevention is Serum Treatment Developed by Agricultural Department.

(Prepared by the United States Department of Agriculture.)

The most destructive ailment of swine is hog cholera, which kills approximately 90 per cent of all hogs that die of disease. It is caused by a germ readily transmitted from sick to well hogs and may, at times, remain active in the soil and other materials for long periods. Hog cholera has taken from the swine raisers an average toll of \$30,000,000 annually, for the past 40 years, and the loss has been as high as \$65,000,000 in a single year. Thus for years the hog industry has been greatly handicapped. The enormous number of animals destroyed has been due largely to the rapid spread of the disease and the inability of farmers to recognize the ailment, and in many instances to the lack of attention to proper precautions to prevent its introduction. The symptoms of hog cholera are not such as readily to distinguish it from certain other diseases of swine, and a sick pig always should be regarded as a possible danger to the entire herd. Therefore any pig showing signs of illness should be separated from the other animals.

The principal factor of hog cholera prevention is the preventive serum treatment developed by the bureau of animal industry of the United States department of agriculture. There are two methods of treatment. The simple method, serum alone, protects animals so treated for a limited period only, difficult to determine but usually ranging from three weeks to three months. The other method, simultaneous inoculation, consists of the injection of serum at one point and a small dose of hog cholera virus at some other point, usually in the opposite side of the animal. The great advantage of this treatment is that it gives permanent protection to the animals in practically all instances. However, this involves the use of virus, the active agent of cholera, and should, therefore, be entrusted only to skilled persons.

The bureau of animal industry is now carrying on hog cholera prevention work in 31 states and has a force

of 100 veterinarians actively engaged in assisting state forces in applying control measures. In the last few years losses from the disease have been reduced over 50 per cent and from field reports the indications are that losses will be further reduced during the present year. The work already accomplished by the department of agriculture and state authorities has fully demonstrated that losses can be reduced and hog cholera controlled by the intelligent use of antihog cholera serum and the proper application of quarantine and sanitary measures. However, in order to pursue the work still further, it will be necessary, as in the past, to have the support and cooperation of farmers, stock raisers and others interested in the suppression and control of infectious and contagious diseases of live stock. Outbreaks of hog cholera should be promptly reported to the proper state authorities, either directly by wire or through the county agent or local veterinarian; infected hogs should be restricted; neighbors should be warned of infection; dead hogs should be properly disposed of; and sick ones treated as early as possible.

Antihog cholera serum is produced by a number of agricultural colleges and by numerous commercial firms operating under license from the United States department of agriculture which requires that a label be placed on the serum containers showing the license number and a serial number so that any consignment of serum can be investigated, if need arises. Farmers should know how and where to obtain serum promptly in case of need and where to secure a competent man to administer the treatment.



Preparing to Administer Serum Treatment to Prevent Hog Cholera.

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