

**LIVE STOCK**

**PREVENT BREEDING OF FLIES**

Essential That Carcasses of Dead Animals Be Burned or Buried—Method of Control.

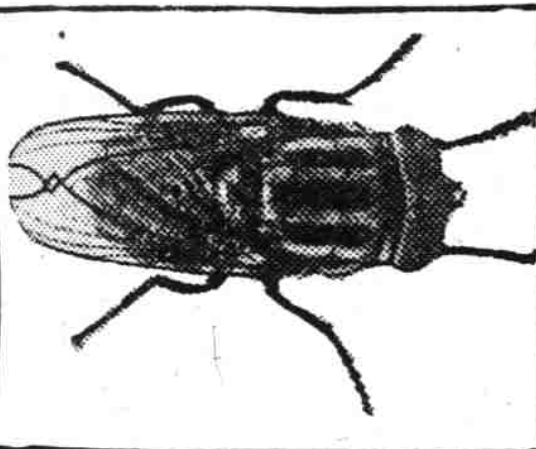
(Prepared by the United States Department of Agriculture.)

The black blowfly, the bluebottle fly, and the flesh flies are carrion breeders. They attack wounds on live animals mainly as a result of the presence of the flies in abnormally large numbers. To prevent the breeding of the black blowfly it is essential that carcasses be burned or buried, even during the winter months. Thus the proper disposal of carcasses becomes of much importance all the year. Where these flies become a nuisance by contaminating food products or by entering houses, which is usual in towns or cities, attention must be given to the proper disposal of garbage, as they will breed in the meat scraps in garbage cans or on dumps as well as in carcasses.

To destroy maggots in sores the same method as for the screw worm is to be followed. It is not always possible to prevent maggot infestation following dehorning, but if periods of cool weather in winter are chosen for this operation usually no trouble follows. To prevent maggots from gaining entrance to wounds the application of pine tar is advised. Following dehorning, some advise covering the wounds with pieces of cloth dipped in pine tar. Many of these will remain in place several days.

The tails of lambs are sometimes infested by maggots following docking. This can be largely prevented by removing the tails with moderately heated pincers. The docking of lambs also tends to avoid soiling of the wool during succeeding months, and this helps to prevent infestation of the rump by maggots. Other important steps in preventing wool-maggot injury are the following: (1) Breed hornless sheep and thus avoid injury from horns and consequent infestation around them; (2) lamb as early in the spring as possible—considering other conditions; (3) shear either before lambing or as soon after as possible, and thus avoid the infestations which almost invariably follow in heavy-wool sheep when warm, humid weather comes on.

In Australia very extensive work has been done looking toward the de-



Black Blowfly or Common Wool-Maggot Fly of United States as Seen From Above. (Enlarged.)

struction of maggots in wool, but nearly all the remedies devised have serious objections, so that dependence must be placed almost entirely upon preventive measures. If sheep become infested, however, the wool should be clipped from about the portions containing the maggots. It is necessary to begin the clipping outside the infested area, so as to avoid driving the maggots back into the unsoiled wool and thus extending the trouble. When the maggots have been concentrated in a certain spot by clipping around them, the application of stick dip in concentrated form or the use of chloroform, especially if the infested area is covered immediately with a piece of oilcloth, will destroy the maggots, and the entire mass then can be clipped off. Mixtures of turpentine and tar have been tried in Australia for the destruction of wool maggots and the prevention of subsequent infestation, with a fair degree of success. It is important that something be applied to deodorize the infested parts and hasten healing. Some sheepmen use air-slaked lime dusted lightly over the parts to dry up the discharge and reduce the odor. This undoubtedly is accomplished to some extent, but there is some danger of forming crusts and having maggots infest the sore places or wounds beneath these.

On large sheep ranges, when the lambing is done during seasons which are favorable for infestations, it is best to have the flocks divided into rather small units and carefully watched, so that any fly-blown sheep may receive immediate attention.

To protect lambs and other sheep during the summer months from being blown by bluebottle flies an effort should be made to prevent diarrhea, and when sheep get dirty they should be promptly trimmed up. Apply to the rump, and to the parts fouled by diarrhea, grease containing a few drops of crude carbolic acid or tar oil. The grease will hold the tarry odor in suspense and act as a fly repellent.

**DADDY'S EVENING FAIRY TALE**  
BY MARY GRAHAM BONNER.

**PETER GNOME'S CLUB.**

A great many of the new members of Peter Gnome's club, which was called the Every-Day-Is-Nice club, did not know just how the club had been started in the first place.

They all knew Peter Gnome and Billie Brownie were the very best of friends, and that as soon as Peter had started his club, the brownies had been the first to join.

They knew that Peter Gnome hated weather grumblers and since belonging to the club they thought weather grumblers were very foolish. They had found that there never was a day upon which one could not enjoy something.

And they had discovered how much happier they always were to like every day as it came along. Yes, they thought the club was splendid and they were happy to belong to it.

Still they were new members and they did want to find out how the club started in the very first place of all. And so they asked Peter Gnome if he would tell them.

He agreed and they called a meeting to make sure that all members would hear of the first days and of the starting of the club.

"You are right," said Peter, "when you say that Billie Brownie and the other brownies were the first members. And I will tell you the story I told them. It holds the reason for starting the club."

Peter Gnome cleared his throat, put on his spectacles and with one foot upon a low stump and the other on the ground he began: "I once had a talk with the King of the Clouds," he said, "and this is what he told me:

"Peter," he said, as the rain drops fell over me, for he can't talk unless it rains—that is he can't talk outside his home in the clouds. 'Peter,' he said again, 'I feel very sad at times.'

"Why, Cloud King?" I asked.

"Because Peter," he said, 'they don't like me down on the earth. Now the sun is popular. He's a jolly, warm-hearted old fellow and they like him. But they don't care much for me.' And



"Oh, Cloud King," I said, "You Mustn't Be Discouraged."

then I was frightened, for I thought the King of the Clouds was going to sob and I only had my green rain coat on which isn't so very heavy, you know. The water has been known to go through it.

"Oh, Cloud King," I said, 'You mustn't be discouraged.' And you mustn't be unhappy. What would the farmers do without you? Think how you help the crops. And think too, how the flowers love you. You make them grow. You give them drinks of water. And the grass, and the moss in the woods, the shrubs and the trees—how hot and dry and thirsty they would be all summer long if it weren't for you.

"How often too I have heard the birds chirp for water. Their little mouths would be so dry and they would open their beaks and beg you to look after them. What would the streams and lakes and ponds do without you! Lots of things love you, Cloud King. Don't weep too much. Weep tears of joy but not tears of unhappiness."

"For of course," Peter Gnome continued, "it would not have been polite of me if I had asked him not to weep at all! Then he would have felt far sadder than ever.

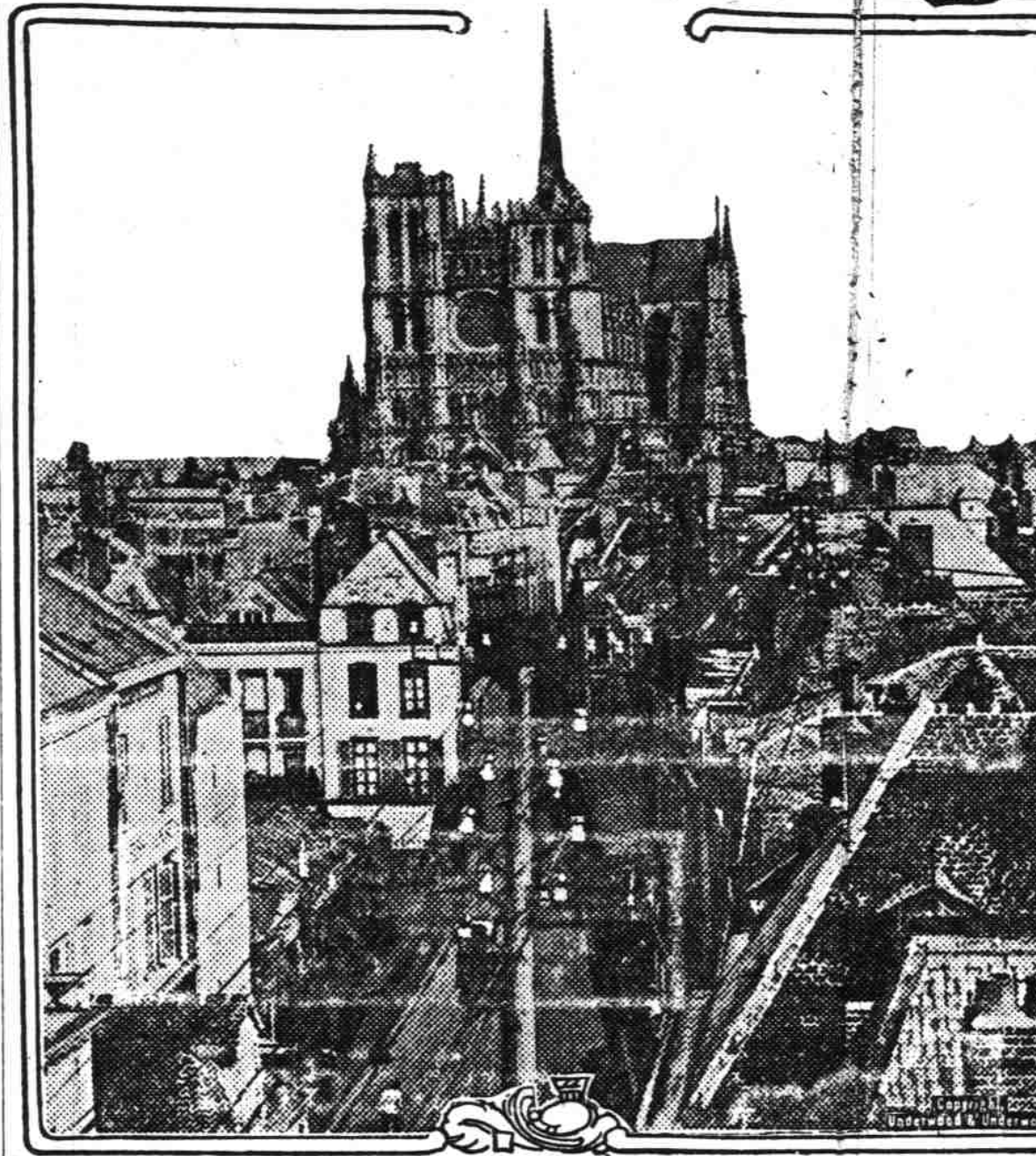
"He felt better after this and said, 'Peter Gnome, you have done my damp heart good. I am glad you think I am of use in the world and that I am liked. For sometimes I feel no one likes me at all. They complain of the rainy days and they call it bad weather. And oh, dear me, I'm not bad, and it hurts my feelings to hear them call me bad!'

"Dear Cloud King, you must cheer up," I told him. "You must remember that your work is appreciated even if there are some folks who don't like you. But they're the weather grumblers, Cloud King, and you simply mustn't pay one scrap of attention to them."

"He really felt quite joyful after this and pattered down to the earth with his army of raindrops and his grandchildren, the Mist family, quite merrily. But I thought I would have a club which would please the old weather man, the sun, the moon, the clouds, and it would make all of us happier if we went right ahead and enjoyed each day as it came along—for we must have weather of some kind or other!

"So that is how the club started. All the rules and regulations you know." "Yes, indeed," said all the members, as they proudly patting their badges which read, "Every-day-is-nice."

**PLAINS OF PICARDY**



Amiens and its Cathedral.

**T**HE battle in which the allies and the central powers have been engaged in northeastern France often is referred to in the dispatches as the "Battle of Picardy," although as a political subdivision the province of Picardy no longer exists. Since the division into departments was made, Picardy was cut up into the departments of the Somme, Pas-de-Calais, Aisne and Oise. In the ancient days when it existed as one of the great historic provinces of France, its boundaries extended from Hainaut and Artois on the north and from Champagne on the east to the province of Normandy and the English channel on the west, with a maritime frontier running from the mouth of the Aa to the cliffs of Caux, and it included within its boundaries the whole of the basin of the Somme river and a great part of that of the Oise.

Under the Romans it was inhabited by the Morini, the Ambiani, the Vermandui, the Bellovaci and the Suessones, whose names are still preserved in the modern cities of Amiens, Vermandois, Beauvais and Soissons. It was a battleground in Caesar's day and the Romans built military roads through the province and erected defensive citadels along the banks of the Somme.

It was in Picardy, too, that the first nucleation of France as a nation took place, under the Merovingian kings in the fifth century. "The history of ancient France," says Michelet, "had its sources in Picardy." Here Clovis made his first capital at Soissons and Charlemagne founded his at Noyon. Famous battles were fought within its borders long before the first Prussian set foot upon its soil. Crecy, where Edward the Black Prince won his spurs, and Agincourt, where Henry V of England, with his bowmen, wrought such havoc with the French army—the bowmen whose spirits were said to have rendered miraculous assistance to the allies at the Battle of the Marne.

**Land of Beautiful Landscapes.**

A land of beautiful landscapes is the land of Picardy—or was before the devastating Hun plowed up its fair fields, tore up its roads and laid low its forests and its famous avenues of aspens and poplars—as "Picturesque Picardy" it was known to poets and artists and writers and travelers. David Murray, the famous Scottish landscape painter, gave his pastoral beauties to the world in almost three score of his canvases. Many of Corot's finest landscapes are laid in the valley of the Oise or Somme. Ruskin and Robert Louis Stevenson have glorified it in art and literature. But today it is a scene of ruin, ravage and desolation. Many of its age-old towns have been made level with the plain, some of its historic cathedrals and chateaux are heaps of ruins and great craters of shell holes mark the face of the land. As Lord Byron said of Greece, "'Tis Picardy, but living Picardy no more."

And now again the guns of the Huns have been thundering in the heart of Picardy and at the gates of its ancient capital, Amiens, the beautiful, the "Venice of Picardy," home of rare art treasures and city of the cathedral which has been named by the Picards themselves the "Cathedral of the Beautiful God," and by art lovers the "Parthenon of Gothic architecture."

The cathedral of Amiens is one of the largest churches in the world, being surpassed in the magnitude of its construction only by St. Peter's at Rome, St. Sophia's at Constantinople and the cathedral of Cologne. Into its sculptured stones and statues have been wrought by its builders almost a complete biblical history, both of the Old and New Testaments. Ruskin calls the cathedral "the Bible of Amiens," and in his lecture under that title he has given an interpretation of its thousands of sculptured figures and of its "sermons in stones."

The cathedral was built chiefly be-

tween 1220 and 1288. Its architect was Robert de Luzarches. It consists of a nave nearly 140 feet high, with aisles and lateral chapels, a transept with aisles, and a choir ending in an apse surrounded by chapels. The total length is 469 feet, its breadth 216 feet. The facade, which is flanked by two square towers without spires, has three portals decorated with a profusion of statuary, and over the central portal is the remarkable statue of Christ, of the thirteenth century, which has given to this entrance the name of the "porch of the beautiful God." Surmounting the portals are two galleries, and above these a fine rose window.

**Wood That Leaps Like Living Flame.**

Ruskin went into raptures over the wood carvings of the choir. "Whatever you wish to see, or are forced to leave unseen at Amiens," he said, "if the overwhelming possibilities of your existence and the inevitable necessities of precipitate locomotion in their fulfillment have left you so much as one quarter of an hour, not out of breath, for the contemplation of the capital of Picardy, give it wholly to the cathedral choir. Aisles and porches, lancet windows and roses, you can see elsewhere as well as here—but such carpenter's work you cannot. It is lately developed flamboyant just past the fifteenth century, and has some Flemish stolidity mixed with the playing French fire of it; but wood carving was the Picard's joy from his youth up, and so far as I know there is nothing else so beautiful cut out of the goodly trees of the world. Sweet and young grained wood it is; oak, trained and chosen for such work, sound now as four hundred years since. Under the carver's hand it seems to cut like clay, to fold like silk, to leap like living flame. Canopy crowning canopy, pinnace piercing pinnace—it shoots and wreathes itself into an enchanted glade, inextricable, imperishable, fuller of leafage than any forest, and fuller of story than any book."

Ruskin notes that the dominant tone of the sculptures is that of peace and mercy.

Summing up his interpretation of the Amiens cathedral, the "Bible of Amiens," as Ruskin asks:

"Who built it, shall we ask? God, and man is the first true answer. The stars in their courses built it, and the nations. Greek Athena labors here, and the Roman Father Jove, and Guardian Mars. The Gaul labors here and the Frank; knightly Norman, mighty Ostrogoth, and wasted anchorite of Idumea. The actual man who built it scarcely cared to tell you he did so; nor do the historians brag of him. Any quantity of heraldries of knaves and fainants you may find in what they call their history; but this is probably the first time you ever read the name of Robert of Luzarches.

**Where Time Is Money.**

In South America, near Buenos Aires, is a colony where the members make or grow everything they want and import nothing. It is called the Colonia Cosme. The workmen have seven hours' work a day and earn not money but time. Their wages are hours and half-hours. These are sometimes saved up till they have a week in hand. Then they go off on an excursion or spend their savings in some other pleasure-producing manner. If a man wants a chair or table he pays for it in hours of work which are deducted from the balance to his credit.

**All Dressed Up.**

Young Bob was found by his father sobbing in a corner.

"What's the matter, youngster?" he asked.

"Why, pop," blubbered the boy, "I've got a nickel, and there isn't any slot around here to drop it in."

**THE KITCHEN CABINET**

There are thoughts that lie too deep for words. There are dreams and hopes we never share. There are secret pages in life's book. And we alone know what is there.

**THE ART OF TEA MAKING.**

The three components of tea are essential oil, theine and tannin. These give character to the beverage. The flavor of the tea depends chiefly upon the essential oil. The caffeine found in coffee is an alkaloid like theine and the fatigued one who finds refreshment and restored energy from a cupful of tea has been stimulated by this ingredient.

There are hundreds of blends of teas but those commonly known and most used are English Breakfast, Formosa, Oolong, Ceylon, Orange Pekos, young Hyson and Souchong.

Properly brewed tea is an important essential. Tea should not be infused too long and should under no circumstances be boiled.

Ceylon tea is the tea best liked for iced tea and when serving it hot the tea ball is desirable.

Green tea known by gun powder, Hyson and various other names, is much lighter in color, a drink of high fragrance, but a bit more harsh than black teas. The English know the value of fresh boiled water for the fragrant beverage.

In many places certain springs or wells have water which makes a most superior tea, the tea makers grow many rods to carry this precious water to have the right tasting cup of tea.

Russians, we are apt to think, always require a slice of lemon in their tea while as a fact they serve jam with their national drink, dropping it into the tea which is drunk from tumblers.

In Morocco the leaves of thyme and verbena are added to the tea to lend it piquancy.

The Persian likes his sweetened almost to a sirup. The Burmese add garlic and other highly flavored sesame oil to theirs.

Perhaps in America as in no other country cream in tea is the tea par excellence. We must bear in mind, however, that tannin in tea will act upon the delicate stomach lining and should be infused just long enough to extract the flavor. Any added steeping tends to increase the amount of tannin.

One way to avoid a fight is to stop and count ten. By that time the other fellow will probably have you licked.

**GOOD EATING.**

Simple desserts are the rule these days. Dates which are rich in food value are little appreciated by the average housewife. Wash the dates, remove the pits and arrange in small dishes, sprinkle with a tablespoonful of broken nut meats, such as pecans, add a spoonful of sweetened whipped cream and you have a dessert which is both nutritious and dainty.

**Tapoca and Date Sponge.**—Put a scant half teaspoonful of salt and a pint of boiling water in the upper part of a double boiler, stir in one-third of a cupful of minute tapoca and stir lightly until it thickens, then cover and cook until the tapoca is transparent. Pour boiling water over half a pound of dates, stir, then skim them, cut and dry in the oven. Cut in sections, removing the pits and stir into the tapoca with one-fourth cupful of sugar and the juice of a large lemon. Beat the whites of two eggs and fold into the mixture. Serve with sugar and cream.

**Green Pea Soup.**—To serve ten people boil two quarts of green peas in two quarts of water with an onion and three sprigs of parsley. Remove the onion and parley and press the peas through a puree sieve, diluting meanwhile with the vegetable liquor saved from the cooked peas. Add a quart of chicken broth and stir until boiling, cook ten minutes, add two teaspoonfuls of salt, a teaspoonful of sugar and a dash of pepper. Serve very hot.

**Chop Suey.**—Heat a half cupful of sweet fat in a kettle, add one pound of chicken cut into bits, remove chicken when brown and add a pound of lean pork also cut in bits, return the chicken to the kettle and add one cupful of chopped onion, the same of celery and a can of mushrooms, using the liquor in the can, one and one-half cupfuls of water and one cupful of blanched and finely chopped peanuts. Add salt and pepper to taste and boil one-half hour.

A juicy pie may still be palatable and save its juice by using an egg beaten with the sugar and a little flour well stirred into the fruit when putting it into the crust. Another method to save the juice in the pie is to insert a paper funnel in one of the small openings of the crust. The juice boils up but does not escape.

*Nellie Maxwell*

**Inattention.**  
"I am always being misunderstood," remarked the man who complains.  
"You are not misunderstood," replied Mr. Rufneck. "You have been making the same complaints for years and people have simply got tired of listening."

**FARM POULTRY**



**COMFORTABLE COOP FOR HEN**

Need Not Be Expensive, but Should Be Dry and Roomy—Fresh Air Is Essential.

(Prepared by the United States Department of Agriculture.)

In order to be more successful in raising chickens the poultrymen should provide a house which meets certain requirements. It need not be an expensive structure but it is essential that the hens have a comfortable house which is dry, roomy, and abundantly supplied with fresh air and sunlight. It never pays to overcrowd the fowls.

No particular style of house is peculiarly adapted to any section of this country. A house which gives satisfaction in Maine will also give good results in Texas or California, but it



Chickens Do Better When Made Comfortable in a Well-Constructed House.

is preferable to build more open, and consequently less expensive, houses in the South than in the North. The best site for the poultry house depends principally on the local conditions. The location should have good water and air drainage, so that the floor and yards will be dry, while the house should not occupy a low pocket or hollow in which cold air settles, and it should be situated for convenience in management and adapted to the available land. Wherever possible a southern or southeastern exposure should be selected, although this is not essential if there is any good reason for facing the house in a different direction.

Poultry can be raised successfully on any well-drained soil. A light loam which will grow good grass is well adapted for this purpose, while a very light sandy soil through which the water leaches freely will stand more intensive poultry conditions, but most of the green feed for the fowls kept on such a soil will have to be purchased.

A heavy clay or adobe soil is not as well adapted to poultry raising, as such land does not drain readily, and it is much more difficult to keep the stock healthy. Long stationary houses, or the intensive system, saves steps, but it is easier to keep the birds healthy and to reproduce the stock under the colony system, where the birds are allowed free range. Breeding stock, and especially growing chickens, should have an abundance of range, while hens used solely for the production of market eggs may be kept on a very small area with good results. The colony house system necessitates placing the houses, holding about 100 hens, from 200 to 250 feet apart, so that the stock will not kill the grass. The colony system may be adapted to severe winter conditions by drawing the colony houses together in a convenient place at the beginning of winter, thus reducing the labor during these months.

**FAVOR SPREAD OF DISEASES**

Damp, Poor Ventilated Quarters Encourage Such Ailments as Roup.

(Prepared by the United States Department of Agriculture.)

Cold, damp, poorly lighted and ventilated poultry quarters favor the spread of such diseases as roup. Such contagious diseases as these are difficult and sometimes impossible to control unless given attention in the early stages. Whenever preventative measures fail, separate sick birds from the flock as soon as there is evidence of disease, and then consult expert advice to effect a cure.

**HEAD LICE ON YOUNG CHICKS**

Where Pests Are Discovered Head and Throat Should Be Well Greased With Pure Lard.

One great trouble with young chicks is head lice, with which they are apt to be infested. A thorough examination of the head and throat of every chick a day or two old should be made, and if any of them are found to be infested give the head and throat of the whole brood a thorough greasing with pure lard, which will put an end to the lice.