

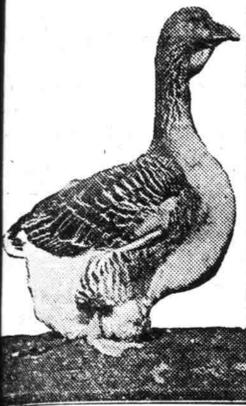
POULTRY FACTS



STANDARD BREEDS OF GEESSE

Should Be Selected for Size, Prolificacy and Vitality—Toulouse Is Largest.

Prepared by the United States Department of Agriculture. In order to obtain best results in raising geese they should be selected for size, prolificacy, and vitality. Six standard breeds have been admitted to the American standard of perfection, namely Toulouse, Embden, Chinese, African, Wild or Canadian, and Egyptian. In addition to the stand-



Toulouse Gander.

ard breeds there is the so-called Mongrel goose, which is a hybrid made by crossing one of these varieties, or the common goose, with wild geese. Crosses of the varieties of geese, especially of the Toulouse and Embden, are occasionally made, but without any apparent gain. The Toulouse, Embden, Chinese, and African are easily the most popular breeds of geese in this country, the first two greatly leading the other breeds. All economic breeds of geese are kept primarily for the production of flesh and feathers; and although their eggs are occasionally used for culinary purposes on the farm, there is no demand for them for food purposes in the markets.

The Toulouse, the largest of the standard breeds of geese, is a good layer, producing from 20 to 35 eggs a year, is docile, grows rapidly, and makes a good market bird. However, its dark pinfeathers make it a slightly less attractive market goose than the Embden.

The Embden, a large white goose, slightly smaller and with somewhat longer legs than the Toulouse, is only a fair layer and is usually less prolific than the Toulouse. This breed has white pin feathers, is a rapid grower, and matures early.

The African, a gray goose with a distinct brown shade, about the size of the Embden, is a good layer and makes a good market goose, although it has the objectionable dark pin feathers. It is a rapid grower and matures early.

There are two standard varieties of Chinese geese, the Brown and the White. Both varieties mature early and are said to be prolific layers and rapid growers, but shy and rather difficult to handle.

The wild goose is bred to some extent in captivity, and the young are sold to hunters to use as decoys. The wild gander is used to cross with either the common or the purebred goose, producing the so-called Mongrel goose. This Mongrel goose is highly prized as a market goose, but is sterile and cannot breed.

The Egyptian goose is a small, brightly colored goose, kept for ornamental purposes and rarely seen in this country. It resembles the wild goose in shape and weighs two pounds less in each class.

INCREASE IN POULTRY URGED

Poor Policy for Novices to Begin on Large Scale—Quite Likely to Lead to Failure.

Prepared by the United States Department of Agriculture.

It should be borne in mind that an increase in poultry production is sought not for this year alone, but for the entire duration of the war. It is not urged that novices without experience engage in poultry keeping on a large scale. That is recognized as a poor policy at any time and is more likely to lead to failure and eventual decrease than to a steady and permanent increase in production. What is urged is that those who are already poultry growers to some extent and possess the information and ability necessary successfully to increase their stock and production should do so.

Beginning With Poultry. If the beginner has had experience in poultry keeping, it will be all right to purchase eggs and start with setting them. Otherwise he should begin with the fowls and thus gain some knowledge of caring for poultry before attempting to raise chickens.

THE KITCHEN CABINET

The oak tree's boughs once touched the grass, But every year they grew A little farther from the ground, And nearer to the blue.

MORE COOLING DRINKS.

For drinks that are both nourishing and refreshingly cool, egg lemonade is probably the most popular. Make the lemonade in the usual way, add a beaten egg and serve, well cooled, not forgetting a pinch of salt to remove the flat taste of the egg.

Koumis.—Koumis is another food drink which is most wholesome. It was originally made in Arabia from mare's milk, but is commonly made by using cow's milk. It is most easily digested; often a weak stomach which cannot digest any other food will retain koumis. To make it heat a quart of milk to 70 degrees or lukewarm, add a third of a yeast cake dissolved in one and a half tablespoonfuls of water, add two tablespoonfuls of sugar; place in bottles after mixing well and tie down the corks. Let stand ten hours in a warm place for the yeast to grow and cause fermentation, then place on ice to check it.

Mint Cup.—Express the juice from five lemons, using a glass squeezer; add the leaves from a dozen stalks of mint, one and a half cupfuls of sugar or honey and a half cupful of water; cover and let stand 30 minutes. Just before serving pour into a pitcher over a large piece of ice and add three bottles of chilled ginger ale. Put a sprig of mint in each glass when serving.

Pineapple Lemonade.—Make a syrup by boiling together one cupful of sugar and two cupfuls of water for ten minutes; add the juice of three lemons and a can of grated pineapple; cool, strain and add a quart of ice water.

Raspberry shrub makes a most delicious drink; add a tablespoonful of the shrub to a glass of ice water to serve it.

Fruit beverages are cooling and slightly stimulating; as there is no limit to the variety of combinations one may always have something different.

Iced Tea.—To make tea that is palatable prepare the tea, scalding the pot and pouring fresh boiled water over the leaves, using a tablespoonful to a pint of water; strain over ice and chill. Serve as soon as cold enough with a bit of lemon, a cube of sugar and a sprig of mint.

And see how everywhere Love comforts, strengthens, helps and saves us all; What opportunities of good befall To make life sweet and fair.

GOOD THINGS FOR EVERYBODY.

When you want a new combination try the following:

Holland Salad.—Mix half a pound of bologna sausage cut very thin with a pint of cold boiled potatoes, also thinly sliced, one medium sized onion finely shredded, six sardines freed from skin and bones; then cut in bits two hard cooked eggs sliced. Pour over three parts of oil and one of vinegar, a teaspoonful of horseradish, and a tablespoonful of tomato catsup; salt and red pepper to taste. Serve on lettuce.

Dainty Croquettes.—Mix a cupful of boiled calf's liver, finely chopped, with a half cupful of bacon, also finely chopped and cooked crisp and brown; add salt and pepper, form into balls, dip in egg and crumbs and fry in hot fat.

Fish Souffle.—Force cooked fish of any kind through a sieve—there should be a quarter of a cupful. Cook a fourth of a cupful of bread crumbs with a third of a cupful of milk five minutes, add the fish and half a tablespoonful of butter, salt and paprika to taste. Beat the white of a small egg and add to the mixture. Turn into a buttered mold and bake in hot water until firm. Serve with a white or any desired sauce. This amount makes a small dish sufficient for two. It can be doubled for a larger family.

Marmalade Pudding.—Mix a cupful of barley flour with the same amount of stale bread crumbs and a cupful of suet chopped fine; add one beaten egg, a half teaspoonful of salt, and a cupful of marmalade. Turn into a buttered bowl, tie up in a cloth and steam three hours. Serve with a hard sauce. A thick slice of tomato covered with chopped onion and cucumber and served with French dressing is both a good and a pretty salad.

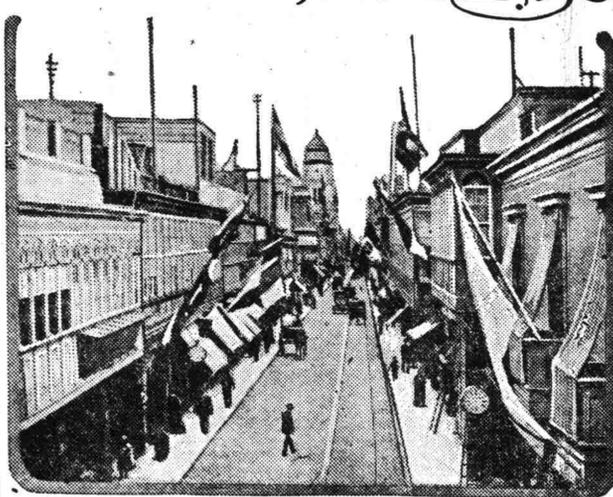
Eggs may be made into balls or cakes, rolled in crumbs and browned making a most tasty dish with little work.

Nellie Maxwell

Japan's New Paper Currency.

Two recent steps taken by the Japanese government illustrate the difficulties attendant upon the use of subsidiary coin whose metal value is close to its mint value. Announcement has been made that paper fractional currency would be issued. The new notes are exchangeable for regular bank notes and are legal tender up to 10 yen (\$4.98). Japan has announced three prizes for the best designs submitted for a new silver 50-sen piece (24 cents). The new coin is to be materially smaller than the one now in circulation.

LIMA the City of Kings



One of the Older Streets of Lima.

COMPARATIVELY few foreigners see interior regions of Peru today; but a majority of those who voyage up and down the Pacific pay brief visits to Lima, the City of the Kings. It is located in an undulating valley which extends inland from the ocean for 50 miles or more to the foothills of the Andes, although numerous mountain spurs rise here and there about the valley, two of which, San Cristobal and San Jeronimo, dominate the city of Lima.

Through this valley the River Rimac winds its way to the sea at Callao, starting from rivulets at least 17,000 feet high amid the eternal snows of the mountains. Nearly four centuries have passed since Pizarro laid the foundation stones of the cathedral on a central plaza known today as Plaza Mayor. Around and in the vicinity of this level area the new capital began to grow. Pizarro's idea, according to historians, was to found a capital more easily accessible than the cities constructed by the Incas and their predecessors, who builded far inland and in localities difficult to reach.

The Rimac flows directly through Lima, the larger city development being on the southern side of the stream, writes William A. Reid in the Bulletin of the Pan-American Union. The latter is spanned by several bridges over which passes a constant traffic. Lima, with its 200,000 population today, has been a long time growing to present proportions. In shape the city was originally more or less that of a giant triangle, the hypotenuse of which was formed by the Rimac. Pizarro bestowed the name of City of the Kings upon the place as a token of honor on behalf of his royal benefactors; but gradually the native title seems to have become more and more popular. The name Lima is derived from that of the river, the legendary word Rimac meaning "one who speaks."

Historical Plaza Mayor.

If you go sightseeing in Lima the start should be made from the Plaza Mayor, a section of the city from which every kind of activity radiates today as in the past. This popular meeting ground comprises several acres, and so historical if not hallowed is every foot of space that one is lost in meditation in endeavoring to picture the countless epoch-making scenes that have transpired there. On one side of this plaza stands the massive cathedral with its twin towers, the foundation stones of which Pizarro himself is credited with laying. Near by is the site of the house in which the conqueror breathed his last as the assassin struck the death blow. Within the cathedral today the mummy of Pizarro lies, a shriveled but well-preserved figure, the sight of which causes silent reverence, whatever may have been the character of the man or the causes he espoused.

Occupying the entire north side of this Plaza Mayor is the historical palace, a massive but typically low structure with various courts, halls, and many rooms, which formerly housed the viceroys and their official families. Today this edifice is used for government purposes. With its uniformed sentinels always on duty it bears a military aspect, the daily guard mount being especially interesting to the stranger. The other sides of the Plaza Mayor are occupied today by the city hall and by business edifices, the lower floors of which serve as shops, restaurants, etc., while the upper stories are utilized by clubs or as private apartments.

The Plaza Mayor is one of Lima's most animated sights day and night. From here the electric cars radiate to every part of the city; here one finds carriages and motor cars for pleasure or for business; amid the beautiful flowers and foliage those who have leisure sit and read the news of the day or listen to the music of the bands which often enliven the evenings; the cathedral and the post office near by draw the citizens by thousands, and all are passing and repassing over a plaza so ancient and yet so modern; it is also the site from which the proclamation of Peruvian independence was read to the throng on July 28, 1821, the anniversary of which is celebrated each year.

A short distance away standing on another attractive plaza known as Bol-

ivar, we find the two buildings which house the Peruvian congress. Especially historic is the senate chamber within the ancient Inquisition building.

Famous Torre-Tagle Mansion.

A majority of the older residences of Lima are the typical one-story structures, and usually a court is one of the leading features. Opening on this court are the various living, sleeping, and other apartments; while the court itself is adorned with growing plants, flowers, and often a small tree or two. Birds, parrots, and other pets are also numerous. Bared windows and balconies are always in evidence.

Many Lima homes of the better classes are two-story structures, and in such cases the balcony overhanging the street offers the family a fine point from which to view the life of the street when tired of the courtyard and its seclusion. One of the finest types of this home is the famous Torre-Tagle mansion. Almost a fortress in appearance as one enters the great stone wall leading from the street, but when within the courtyards (there are several), the outer doors closed, a veritable and secluded palace presents itself with enough luxurious surroundings to make even a king envious. It was built in the days of the viceroys and nothing seems to have been forgotten as regards comfort and convenience of those early times, even to the private chapel opening on one of the courts. The carved mahogany balconies overlooking the street are also works of art and patient toil.

Peru's capital is the home of a national museum, one of the world's most interesting institutions of the nature. It shares with that of Cairo in displaying to modern peoples various incidents of life and activity of by-gone races.

Many Pleasure Resorts.

The resorts and pleasure parks of the capital are numerous, and there are modern electric lines for reaching them from the heart of the city. Chorillos, Barranco, Miraflores, La Punta, etc., offer those who love the sea fine opportunities for boating or bathing; and, indeed, a large number of people maintain their permanent homes on or near the Bay of Chorillos, famous for its regattas and other aquatic sports. On the other hand, when the fogs and mist of winter overhang the coastal region many citizens of the capital find the sunny climate of Chosica especially appealing; the latter resort lies some 30 miles inland in the Andean foothills and directly on the Oroya railroad.

In 1870 an exposition was held in Lima, and naturally a number of new buildings were constructed in order to provide for exhibits and throngs of people. The name of Exposition park seems to have become definitely fixed upon this suburb, and today we find that many of the people of wealth and influence have established their homes in that part of Lima. The park itself covers about 30 acres, and is laid out in beautiful walks, artificial lakes, grottoes, flower gardens, and other attractive features. Within the park is also located one of the finest restaurants in the whole city, and it is here in season that many of the exclusive society folk spend the evenings, surrounded by tropical plants and flowers and charmed by the beautiful strains of the orchestral music, a feature of Lima life.

In front of this park the most beautiful avenue of the capital, known as Paseo Colon, has been constructed. It is nearly a mile long, is 150 feet wide, one end of which terminates at the new circle or Plaza Bolognesi. On either side of this avenue many costly residences have been built, along the middle avenue from end to end extends a border of flowers; and at intervals stand monuments representing the heroes of Peruvian history. A number of arches are studded with electric bulbs, which render the whole avenue especially attractive at night.

In Fond Remembrance.

"His last words were of you." The prodigal son-in-law tried to feel as solemn as he looked. "Might I inquire what they were?" "You might. He said if he could get one good biff at you he would die happy."

Horticultural News

SELECTION OF ORCHARD SITE

Great Importance Is Attached to Favorable Location—Peaches Favor Light Soils.

(Prepared by the United States Department of Agriculture.)

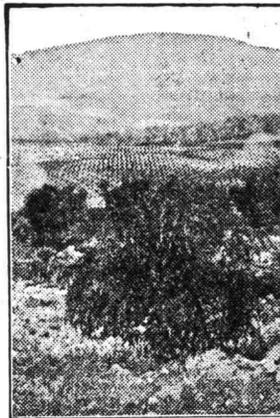
Too much emphasis cannot be placed upon a suitable location and site of the peach orchard, because a faulty choice of either may be fatal to future financial success. Some mistakes in planning an orchard may be overcome as the trees develop, but a poor location or site cannot be changed.

It is the current opinion that the peach should be planted on sandy or some of the lighter types of soil. Excellent results may follow the planting of orchards on such soils, but peaches do well also on a wide range of soil types, including even some of the moderately heavy clay loams and clays. But whatever the type, a soil must be thoroughly well drained. Peaches will not succeed on poorly drained soils. The heavy clay types which are so hard and impervious that water does not percolate through them readily are to be avoided. Moreover, the soil should be moderately fertile. One very rich in nitrogen is not desirable as a general rule, since it may induce an excessive growth of foliage.

Where alkali soils occur, they should be avoided. While the peach tree can be grown where there is a limited amount of the alkali salts, they cause disaster if present in large quantities. It is safer, therefore, to avoid them as far as possible.

Generally a site that is elevated considerably above the surrounding areas is to be preferred for a peach orchard. Cold air settles to the lower levels. For this reason it is often colder at the lower elevations than it is at higher points. The occurrence of frost in low places when there is none on elevated areas is thus explained. During the past few years the importance of selecting relatively high sites for peach orchards in order to avoid the effects of unfavorable temperatures has been emphatically demonstrated in many different parts of the country.

When an orchard has a site adjacent to a body of water of sufficient size and depth to have an appreciable influence on the local climate, the importance of a relatively high elevation largely disappears. Because water warms up in the spring more slowly than the atmosphere, it acts in effect as a refrigerator, making the tem-



Typical Peach Orchard Site in Mountainous District—Ridges Which Are Well-Drained Are Usually Admirably Adapted for Peaches.

perature in its immediate vicinity colder than at points somewhat distant from it. Vegetation within the zone of this influence advances more slowly in the spring than it does outside of that zone. The tendency is for the blossoming of peach trees within the zone to be delayed until after the season of spring frosts is past.

In the fall, frosts are delayed. The water, having absorbed much heat during the summer, cools off in the fall more slowly than the atmosphere and tends to keep the temperature within its zone of influence warmer than it would otherwise be.

The slope factor is largely one of degree. Peach trees on a site having a very steep southern slope will usually blossom and the fruit will ripen somewhat earlier than on a corresponding northern slope, but where the differences in slope are only moderate their relative influence on the time of blossoming and ripening is not very marked.

Aside from economic factors, temperature probably is the most decisive limiting factor in the distribution of commercial peach growing. Usually the fruit buds are the first to suffer injury. No absolute minimum temperature which the peach is able to withstand without injury can be given. The condition of the buds with regard to their strength, vitality, and perfect dormancy, the duration of the critical temperature, the climatic conditions following the cold period, perhaps the amount of moisture in the air during the period, and other factors all have an influence.

FARM STOCK

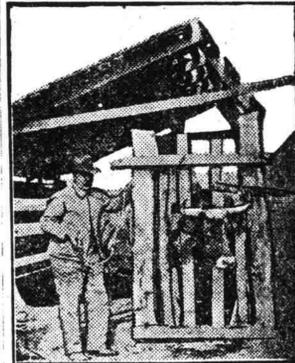
DEHORNING CATTLE IS EASY

Operation Is Simple and Not Difficult When Performed on Calves Four to Ten Days Old.

(Prepared by the United States Department of Agriculture.)

Dehorning cattle is almost universally practiced by stockmen who raise high-grade steers. Cattle without horns are easier to handle, have an equal chance at the feed trough when placed in the feed lots, are less dangerous to attendants, and are more uniform in appearance. Also, they cannot gore one another in the feed lot or in transit to market, which causes greater shrinkage in weight, injures the skin for commercial purposes, and leaves the flesh in a bruised condition, thus detracting from its value.

While there are many cruel ways of performing this operation, one of the simplest and easiest methods is to use caustic, either soda or potash, on the



Cow in Dehorning Crate Ready for Operation.

undeveloped horns of the calves. To obtain the best results, the caustic should be applied when the calf is from four to ten days old. Clip the hair from around the knobs where the horns are developing. With a slightly moistened stick of caustic, rub each horn alternately three or four times, allowing it to dry each time before applying the next. Extreme care should be taken not to have the stick so wet that the solution from it will run down the side of the calf's head. To prevent the spread of the caustic, which will cause sores on the skin, apply vaseline around the edge where the hair has been clipped.

For older cattle, where the horns have developed, either saws or clippers should be used. It is best to use the clipper on the young animals when the horns are still soft and tender, but with older animals which have hard, brittle horns the saw should be used. While the operation can be performed with clippers quicker and with less pain, this instrument is liable to crush the bone in older animals, causing a wound that heals very slowly.

Cattle should never be dehorned during warm weather, spring being the best time to perform the operation. If delayed too long in the season, the wound may become infested with screw worms, and flies are very annoying. Either coal tar or pine tar applied to the wound will prevent fly injury. If screw worms appear in spite of all precautions, they may be removed by saturating a piece of absorbent cotton in chloroform and inserting it into the wound, or by pouring gasoline into the horn cavities. This kills the worms, which should then be removed with a pair of forceps.

In order to make a clean cut and avoid trouble in performing the operation, the animal's head should be clapped or held in a firm position. For this purpose dehorning chutes, the front of which consists of two strong pieces which can be closed firmly on either side of the cow's neck, are very convenient.

COMFORTABLE PEN FOR HOGS

Always Provide Dry Sleeping Quarters With Small Air Space Above Nest—Give Exercise.

Always give the pigs a dry place in which to sleep. Do not allow much air space above the nest. Give an opportunity for an abundance of exercise and a variety of feed. It is practicable to push them to popular market weights by the time they are seven months of age. The gains are made more cheaply before that time than it is possible to make them after that age.

PORK BEST FOR OUR TROOPS

Great Supplies of Bacon Must Be Transported to Boys in Khaki at Front in France.

Pork can be transported more readily and economically to troops in the field than can any other meat. Great supplies of bacon must go to the boys in khaki at the front. Unless a larger number of sows are bred, the amount of meat we will require next year will not be available.