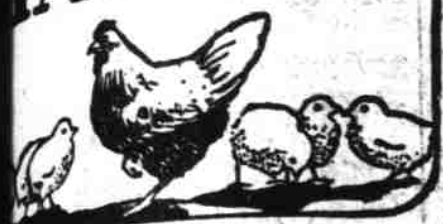


POULTRY FACTS



ONLY PROFITABLE HENS

Agents Waging Successful Campaign Against Unprofitable Fowls in Flocks.

(Prepared by the United States Department of Agriculture.)

Actually all the southern, Mississippian and middle Western states have effected satisfactory increases in production of poultry products. Emergency agents are now waging a successful campaign against the unprofitable hens by getting owners to produce less than 75 eggs a year. Dead than alive, while fowls produce from 75 to 100 eggs annually. Only fair producers. Good layers produce 125 eggs and upward every year. In some flocks of 200 hens, the low-producing fowls have



Profitable Flock of White Leghorns.

eliminated and still the normal production has been maintained. This is from more favorable conditions and surroundings for the hens in the flock which are not so crowded and which consequently produce better.

POULTRY AND EGGS SUPPLY

Needed to Help Feed the World. Nothing Else Costs So Little to Raise on Farm.

(By P. G. HOLDEN.)

The high price of feed and the high price of poultry have combined to make farmers to greatly reduce their flocks, and as a result we are having a serious shortage in poultry eggs at a time when they are badly needed to help feed the world. The most must not forget that while feed is high and while poultry brings good prices, nothing else costs so little to raise on a farm as chickens, and that by bringing such high prices we are afforded to shut off the source of supply.

Large flocks of poultry are needed every farm, and every farmer should keep his young pullets, which soon be his best layers. Get rid of roosters. Avoid wasteful methods in handling poultry and in marketing eggs.

BLACKHEAD IS BAD DISEASE

Are Infrequent Where Birds Are Permitted to Forage for Most of Their Feed.

The infectious diseases of turkeys, according to Andrew S. Weiant, chief bureau of animal industry, department of agriculture, blackhead is most destructive. It is notable whenever the climate and range conditions are such as to permit of turkeys foraging for most of their food from the time they are hatched. They are marketed, cases of blackhead are infrequent. Blackhead usually affects grown turkeys between the ages of six weeks and six months. No positive cure for blackhead has been found. As in the case of all other infectious diseases, a sick bird should immediately be removed from the flock to prevent the spread of the disease, and if it is best to kill it and burn it.

POINTS ON SELECTING LAYERS

With Alert Eyes and Comb, Face and Wattles of Fine Texture Are Best.

When selecting poultry it is said to be a finer selection of other farm animals, but the man or woman who selects pullets with a fine head, alert eyes and comb, face and wattles of fine texture, has taken the first step toward increased egg production. Good layers should stand square on their legs with legs wide apart, with the end of the body slightly higher than the posterior end, and with a long tail carried rather high. The body should be wedge-shaped, yielding room for the reproduction and

DADDY'S EVENING FAIRY TALE

BY MARY GRAHAM BONNER

COZY BALSAM FLOWERS.

"The balsam flowers," said Daddy, "are not strangers to us, though often we don't know flowers by their names."

"So many flowers we recognize when we see them, when we have a whiff of their fragrance."

"The balsam flowers have grown in gardens for many, many years, several hundred years, at any rate, and they belong to the great family of lady-slippers."

"Lady-slippers, as you know, are of different colors. Sometimes they are white, sometimes yellow or red or pink."

"The flowers came from India a long time ago and the lady-slippers are the best known of all the cultivated balsam flowers."

"I never know just what cultivated flowers are," said Nancy.

"You know what wild flowers are, don't you?" asked Daddy.

"Oh, yes," said Nancy, "they are the flowers which grow wild in the woods and the fields, along brooks and by country roads. They belong to every one—and not to any special garden. Isn't that right?"

"Yes," said Daddy.

"We like to pick the wild flowers, too," said Nick. "Mother says she likes them as well as the garden flowers—or almost as well."

"Well," said Daddy, "you both know what wild flowers are. Now cultivated flowers are just the opposite of wild flowers. They are the flowers which are cultivated, or trained and looked after. Cultivated flowers are the ones in gardens, which have been planted and cared for."

They haven't grown up on their own accord without any help like the wild flowers have. They have been helped and watered. They have had the weeds kept away from them. They have been loved and sheltered and given good earth and nice drinks of water."

"They are the cultivated flowers. Often, when a wild flower is cultivated, it is looked after in the same way, in a garden, and is made to grow more wonderful and larger and more perfect."

"I think," said Nancy, "I admire and love the wild flowers the best. They become so strong and tall and beautiful, or small and dainty and lovely without any help at all."

"Mr. Sun and the King of the Clouds help them," said Daddy.

"Ah, yes," said Nancy, "but they don't have the fuss that the garden flowers have. They look after themselves and are very plucky, I think."

"I love the wild flowers, too," said Daddy.

"I think they're fine," agreed Nick. "But to return to the balsam flowers. The member of this family named the Sultan's Balsam, or we can just call it the Balsam family, have strange ways."

"They are of a bright scarlet color which isn't strange at all. In fact they're very beautiful. But the strange thing about them is that they love a fire."

"They don't come out when they are thrown in the fire, do they?" asked Nancy, much surprised, and Nick laughed.

"Oh, no," said Daddy, "but they love the fireside. They would rather be indoors in a nice room where a fire was burning cheerily than they would be out of doors. So they like the weather to be cool enough for a fire, though not too cool."

"In fact they like the coziness of a fireplace, I believe. You know how cheerful and cozy and bright and friendly a fireplace always is? Well, I believe the Balsam flowers love that coziness and they show they love it by thriving better in a room where there is an open fire than they will with Mr. Sun's rays shining down upon them."

"And perhaps they can read stories in the fireplace. Perhaps they can see fairy tales being acted in the blue and red and orange flames."

"Anyway they love the open fires, and so I think we ought to call them the cozy Balsam Flowers!"

Ignorance Is Danger.

A poet has told us that "a little knowledge is a dangerous thing," but the real danger is not in the knowledge, but in the ignorance with which it is combined. Ignorance is always dangerous whether much or little. Every day people are meeting with disaster or losing their lives because they are ignorant of something that could easily be learned. Not a little knowledge but a little ignorance is the thing to be afraid of.—Girl's Companion.

Once Great Caravan Station



View of Aleppo.

WHEN General Allenby's British troops entered Aleppo, another change was added to the long list of changes that have come to the ancient Hittite city whose existence first was noted in Assyrian, Babylonian and Egyptian records under the name of Khalep.

Aleppo, or Khalep, was banded back and forth with the swaying fortunes of those times, until it fell before the world-conquering Alexander and his Macedonian hosts. Then is when we began to hear of it in authentic history, says a writer in the Kansas City Star. Seleucus Nicator, was one of the generals who aided Philip, the father of Alexander, in establishing the Macedonian kingdom. He went with Alexander into Asia in 333 B. C. In 321, when he was twenty-five years old, he was given the government of the Babylonian satrapy, which included Khalep. He gave the city the name of Beroea, and as Beroea or Khalep-Beroea, it figures historically most of the time for the next 900 years.

In 648 A. D. it disappeared from European records under the Saracen flood that swept up from the southeast. When the wild tribes began to assume a sort of settled state under Moslem influence, it reappeared as Halep, the gathering place of the great caravans passing from Asia Minor and Syria to Mesopotamia, Bagdad and the Persian and Indian kingdoms.

Earthquake and Plague.

In common with most of the towns of northern Syria, Aleppo suffered frequently from earthquakes. After a terrible shock late in the twelfth century it had to be almost entirely rebuilt. But neither earthquake nor the plague, to which it was also peculiarly subject, could divert from it trade and prosperity, and it became one of the commercial capitals of the eastern world.

The city passed under various Moslem dynasties, being at one time the northern capital of the famous Saladin. The Tartars held it awhile in the thirteenth century. Then the Mamelukes came up from Egypt and took it, holding it under their terrible sway until its final conquest by the Ottomans in 1517.

Under the strong hand of its new rulers, the trade of Aleppo was revived. The English had recognized its importance as a commercial station and it became the eastern outpost of the British Turkey company as early as the time of Elizabeth. It was connected with the western outpost of the East India company at Bagdad by a private caravan service. Its name was familiar in the England of that period. Shakespeare refers to it several times in his plays and it appears frequently in the writings of his contemporaries.

Through Aleppo passed the silks of Bambyce (bombazines), the light textiles of Mosul (mosulines-muslins) and many other commodities for the wealthy and luxurious. The discovery of the route around the Cape of Good Hope to India was the first blow to this trade. The second was the opening of a land route through Egypt to the Red sea and the third and final one was the construction of the Suez canal.

Long before the Suez canal became a reality, however, Aleppo had been declining from internal causes. In the latter part of the eighteenth century and the first years of the nineteenth it was constantly the scene of bloody dissensions between rival religious and secular parties, in which the Ottoman government took part, first on one side then the other, plundering both. Two earthquakes and three visitations of cholera between 1822 and 1832 left the place a wreck with only half its former population. Tumults and massacres of Christians occurred in 1850 and in 1882, accompanied by great destruction of property.

Its trade has revived greatly in recent years, but has been largely of a local nature.

Modern City on Ancient Site.

The modern city stands on virtually the ancient site. The older sections are partly within a wall built by the Saracens. A medieval castle on the site of the ancient citadel is deserted and in ruins. It stands on a mound, partly artificial and faced with stone. The population of the city, about 130,000, is three-quarters Moslem. The European residents, the Armenians and other native Christians and the Jews all occupy separate sections of the city. The exports are mainly textiles, leather and nuts. The nearest seaport is Alexandretta, 70 miles away on the Mediterranean coast.

A city so old and held by so many peoples, with their various religions may be expected to have its share of legends and holy places. Aleppo is rather disappointing in that respect. There are few shrines of any sort and all of any consequence are Mohammedan. One of the mosques, of which there are many, contains a tomb reputed to be that of Zacharias, father of John the Baptist.

Ostrich Eggs in Liquid Form

The report of the British Imperial Institute on a consignment of ostrich eggs in liquid form gives the following analytical data: Water, 75.1 per cent; protein, 10.7 per cent; fat, 11.4 per cent, and ash, 1.4 per cent. Chinese liquid eggs contain: Water, 70.7 per cent; protein, 12.7 per cent; fat, 12.7 per cent, and ash, 1.7 per cent. If the above figures are calculated on a uniform basis of 75 per cent of water, the composition works out the same in the two cases, and it is also seen that liquid ostrich eggs contain less protein and more fat than average hens' eggs, though rather less of these ingredients than ducks' eggs. The report adds that the strong odor of liquid ostrich eggs may prevent their use for edible purposes, but that they might be useful for technical purposes in the forms of egg albumen and of preserved egg yolks in the leather industry. — South African Journal.

Oldtime Border Controversy.

There was once a border dispute between the states of Michigan and Ohio, but it was peacefully settled and had no serious results. In 1835 a controversy arose in regard to the boundary line between the states and the right to a strip of land to which both laid claim. A convention held at Detroit that year framed a constitution by which Michigan claimed the tract. For awhile there was danger of bloodshed, but it "blew over." In June, 1836, congress passed an act admitting Michigan into the Union on condition that she relinquish her claim to the disputed tract, in consideration of which another tract, known as "the Upper Peninsula," was given her. These conditions were rejected by one convention, but accepted by another held in 1836, and in January, 1837, Michigan was admitted into the Union.

Increasing Love of Home.

I presume the proper means of increasing the love we bear our native country is to reside some time in a foreign one.—Shenstone.

TO SHEAR SHEEP BY MACHINE

Inexperienced Person Can Do Work Very Nicely—More Wool Obtained Than by Hand.

To shear sheep by hand takes an experienced man, but with a machine an inexperienced person can do the work nicely. A good machine costs less than \$12, and more wool can be obtained than through shearing by hand. After the fleece has been taken off, all tags and dust should be removed and the wool tied in a neat bundle with wool twine. The wool should then be packed in wool sacks and either shipped to a reliable commission firm or sold to buyers.

Many Small Potatoes Wasted.

There are nearly 120,000,000 bushels of small potatoes wasted in the United States every year, all of which could be used in making bread.

Hope against hope, and ask till you receive.—James Montgomery.

THE KITCHEN CABINET

Finish every day and be done with it. You have done what you could; some blunders and absurdities have crept in; forget them as soon as you can. Tomorrow is a new day; you shall begin it well and serenely and with too high a spirit to be cumbered with your old nonsense.—Emerson.

LITTLE THINGS THAT HELP.

For those who travel or are taking a long trip a strip of thin muslin or cheese cloth will be found a most comfortable help to fold over the bedding next the face. It may be pinned on with safety pins if necessary. Most people object to sleeping in bedding that is not daily laundered. In many hotels as well as sleeping cars this will be a valuable traveling companion. A small down pillow is another comfort for day or night, as often the pillows are too large or not comfortable.

Furs may be cleaned and freshened by brushing the wrong way of the fur with a wet hair brush, using warm water. After drying thoroughly in the air, beat lightly on the wrong side and comb with a coarse comb the right way of the fur.

Put silver into an aluminum dish with a teaspoonful each of soda and salt to a quart of water, let stand and simmer for a few minutes until the silver is bright. Do not use this method for any length of time on light-plated ware, as it will ruin it.

To save silk hose use a piece of satine the color of the hose to line the heels. This may be done so smoothly that it will not be noticed on the right side. If this is done before the hose are at all worn it will more than double their wear.

When blankets are dried after washing, brush with a whisk broom and beat lightly with a clothes beater to raise the nap and make them fluffy.

Ants may be removed by sprinkling tartar emetic around the place where they enter. It is a poison, so protect your pets from it.

When handkerchiefs become gray or grimy drop them into cold water to which a little borax and plenty of soap has been added. Boil thoroughly. Rinse in two waters.

Old wash dresses too faded to use for further wear can be made into covers for furniture when sweeping or closing the house for a time.

Ironing board covers made of strong, white muslin, cut wider, but the same shape of the board and having three tapes to tie at the ends and in the center, is a much neater way than tacking them on and they are easier removed to launder. Two or three of these for a Christmas gift would not be refused by the average housekeeper.

WAYS WITH LEFTOVERS.

It is quite the proper thing these days to waste absolutely nothing and to use as much economy as possible in the planning of meals.

Leftover cocoa or chocolate need not be thrown away as it may take the place of the milk in a spice cake or pudding.

Melted ice cream may also be used in the same way for cakes, cookies or in custard pie.

Delicious pudding sauces may be prepared from the juice from canned fruit. Thicken with a little flour, add a bit of butter and serve hot.

Cold, cooked mutton may be reheated in the following sauce, making a dish which many consider better than the original: Chop a small onion and fry in a tablespoonful of butter or sweet fat, add a tablespoonful of flour and let it brown. Mix a tablespoonful of Worcestershire sauce, a tablespoonful of vinegar, a tablespoonful of currant jelly and pepper and salt to taste. Cook all together and when hot add the sliced mutton. Simmer for fifteen minutes to season the meat and serve hot.

Another delicious sauce for reheated meats is this: Chop a dozen olives very fine, brown a tablespoonful of flour, add a tablespoonful of butter and when well-blended stir in a cupful of soup stock; stir and cook until smooth. Season with salt, pepper, and Worcestershire sauce, then add the chopped olives and serve hot.

Pour a little olive oil over the bottle of olives and do the same to canned red peppers; this will save them from spoiling.

A slice or two of pineapple mixed with a little chopped apple to give bulk, a half dozen quartered marshmallows, and a little boiled dressing with whipped cream, makes a most tasty salad.

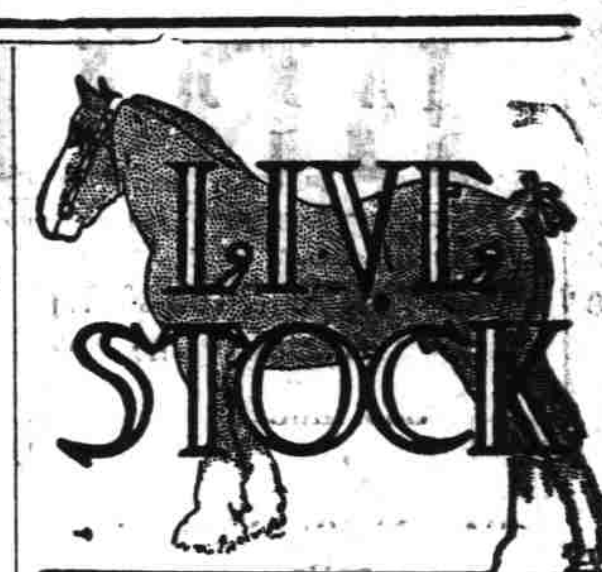
A cupful of sour cream may serve as a salad dressing with a bit of sugar, when poured over shredded cabbage.

A most tasty pie may be made from a cupful of sour cream, the same of sugar and raisins, one egg, a half teaspoonful of cinnamon, nutmeg and salt, and a teaspoonful of vinegar. Bake in two crusts.

A cupful of cooked onion served in a white sauce may be served as a sauce for fish.

Hope against hope, and ask till you receive.—James Montgomery.

Neenie Maxwell



OBTAIN TWO LITTERS A YEAR

When Sows Are Given Best of Food and Care This Is Good Way to Increase Production.

(Prepared by the United States Department of Agriculture.)

It is common practice among farmers to require their sows to produce two litters a year. Although the sows have had good care, they will naturally be run down somewhat in condition, because the greater portion of the feed consumed has been utilized for the production of milk.

The sow needs a rest before she is bred again, and the time for this is between the weaning and breeding periods. Intelligent feeding will bring the sow from a thin condition into a good, strong, vigorous condition in a short time. When this is done she will be in proper condition to assume her duty when breeding time arrives.

If the sow is bred in a thin, run-down condition, she must resume work immediately, and she will naturally be weak and subject to the inroads of disease. A little cold contracted in this condition may cause death, while a strong, healthy sow will resist such attacks. It is the general belief that sows in good vigorous breeding condition conceive more readily, thus shortening the farrowing period for the herd. Alfalfa, rape, clover, or any pasture which is palatable to swine, with some grain in addition, is excellent feed for bringing the sow back to breeding condition.

There is no good reason why a sow should not produce two litters a year when properly handled. To accomplish this the sow should be bred to farrow, say, for example, in March, and bred again to farrow the early part of September. A sow bred about November 15 will farrow about March 6 to 9. The pigs should nurse eight weeks. The sow should be rebred by May 20 so as to farrow on or after September 8. The pigs could then nurse until November 3. The chances for profitably rearing two crops of pigs from a sow annually are undoubtedly far better in regions of mild climate and short winters than where the winters are long and severe.

SOY BEANS GOOD FOR SHEEP

In Feeding Trials at Wisconsin Station Produced Larger Gains for Given Amount of Feed.

(Prepared by the United States Department of Agriculture.)

In feeding trials with sheep at the Wisconsin station, soy beans produced larger gains for a given amount of feed and a heavier clip of wool. In one experiment two lots of ten lambs each

were fed the same roughage. One lot received shelled corn and whole soy beans in equal proportions, while the other received the same quantities of shelled corn and whole oats. The average gain of each lamb during a period of 12 weeks was 16.2 pounds when soy beans constituted a part of the ration, and but 13.7 pounds when oats were used. A pound of gain was produced on 6.11 pounds of grain and 7.11 pounds of roughage in the soy-bean ration, while 7.28 pounds of grain and 8.62 pounds of roughage were required in the oats ration. In another experiment the same rations were fed for 11 weeks to two lots of nine lambs each. The lot receiving the soy-bean ration gained 119 pounds in weight and produced 85.1 pounds of wool, as compared with 71 pounds increase in weight and a production of 81.3 pounds of wool for the lot receiving the oats ration. The second lot also consumed more feed per pound of gain.

SHEEP LIKE SOY-BEAN FORAGE AS MUCH AS THE MEAL.

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HORSE REQUIRES MUCH GRAIN

Necessary for Animal to Maintain Weight and Spirit and Perform Maximum of Work.

In order to perform the maximum of work and still maintain his weight and spirit, the horse should receive a comparatively large allowance of easily digested grain and a correspondingly small proportion of palatable roughage.