

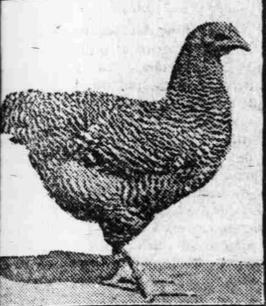
POULTRY FACTS



GOOD CARE FOR SETTING HEN

Attention Given Fowl Plays Important Part on Number and Condition of Chicks.

(Prepared by the United States Department of Agriculture.)
The kind of care and attention given a setting hen during the process of hatching eggs plays an important part on the number and condition of chicks when hatched. See that hens are made comfortable on the nest, allow them to come off only once to receive feed and water. If there are any that do not desire to come off themselves, they should be taken off. Hens usually return to



A Good Type to Select for Laying.

Before their nests there is any danger of the eggs chilling, but if they do not go back in half an hour in ordinary weather, they should be put on the nest. Where a large number of hens are kept in one room it is advisable to let them off in groups of four to six at a time. The eggs of nests should be examined and cleaned, removing all broken eggs and washing those that are soiled; in the latter case the soiled nesting material should be removed and clean straw substituted. Nests containing broken eggs at the hen is allowed to sit on soon become infested with mites and lice, which cause the hens to become uneasy and leave the nest, often causing the loss of valuable sittings of eggs. Mite-infested nests, the hen, if fastened in, will often be found standing over rather than sitting on the eggs. Many eggs that are laid in the late winter and early spring are infertile, for this reason it is advisable to set several hens at the same time. After the eggs have been under the hens from five to seven days, the time depending somewhat on the color and thickness of the shells—white-shelled eggs being easier to test than those having brown shells—they should be tested, the infertile eggs and dead embryos removed, and the fertile eggs put back under the hen. In this way it is often possible to put all the eggs that several hens originally started to sit on under fewer hens and reset the others. For example, 30 eggs are set under three hens at the same time, ten under each. At the end of seven days we find on testing the eggs from all the hens that ten are infertile, which leaves us 20 eggs to reset, which we do by putting them under two hens, and have the remaining ten sit over again after she has set only seven days. In this way considerable time can be saved in one's hatching operations.

POULTRY NOTES

The pullets and the year-old hens are the best egg producers.

Market all cockerels not wanted as breeders at as early a date as possible.

A "chick" is a young fowl, usually under six months of age. It becomes a "fowl" after that period.

One pound of feathers can be secured from five ordinary fowls, or from ten ducks, or from four geese.

Whole corn is the proper food for setting hens. They should have green food, grit, and pure drinking water.

Eggs for hatching should be carefully selected, well-formed, with good shells, and kept in a temperature of 50 degrees to 60 degrees F.

The chick worth having is the chick that releases itself from the shell with vigor, life and vitality; that comes jumping, as it were, into life.

A time-saving plan is to set hens in pairs, and giving the chicks hatched from both to one hen, allowing the other hen to go back to laying.

In salting the mash dissolve sufficient salt in the water with which the mash is to be moistened. In this way the salt will be more evenly distributed. An ounce of salt is about right for 100 fowls.

FARM STOCK

GOOD BUILDINGS FOR SHEEP

Should Be Dry, Well Drained, Ventilated and Furnish Ample Space for the Flock.

(Prepared by the United States Department of Agriculture.)
The site for permanent buildings for sheep should first of all be dry and well drained. Ample yard space that is dry and sheltered should be available adjacent to the main barn or shed. A southern slope with sandy soil is especially satisfactory for this purpose.

On most farms it will be advantageous to have the buildings and yards easily reached from the regular pastures or from fields used to grow forage crops for summer pasture. As the flock requires attention many times daily during part of the year, convenience of location in relation to the farm dwelling and to other buildings will effect an economy of time in the performance of routine labor.

Since sheep do not require quarters that are especially warm, a single wall will ordinarily insure sufficient warmth. If lambs are dropped in very cold weather, a temporary covering over the lambing panels will provide warmth, or a small space can be partitioned off in which to keep a few ewes until their lambs become strong. Shade and protection from heat are particularly necessary for sheep. Shade cannot always be furnished in pastures, and buildings that are well located and constructed so as to render them cool in summer will often provide greater comfort to the sheep during hot days than would be possible for them out of doors.

Dryness and freedom from draft are most important. Sheep cannot possibly thrive in quarters that are damp or dark. In fact, the flock should be shut in only during storms. Abundance of light in all parts of the building and at all times is necessary not only for the health of the sheep, but for convenience of the shepherd in caring for them. One square foot of window for each 20 square feet of floor space is necessary. Windows should be placed at a height to insure a good distribution of light, and particularly direct sunlight for the lambing pens during the period the ewes are lambing.

Close confinement in poorly ventilated pens is very injurious to breed-



Government Sheep Shed at Beltsville Farm.

ing ewes. While they should seldom be shut indoors, a part of the flock will usually lie inside at night. At lambing and during storms doors should be closed. For such times it is necessary to provide means of securing fresh air without creating drafts. In a very large building with numerous doors and windows it is often advisable to build one or two partitions from floor to ceiling to prevent drafts. Fresh air can be admitted through muslin-screened windows opened on the side opposite to that from which the wind is blowing without causing drafts if all other sides of the building are tightly closed.

Level and well-drained clay-surfaced floors are satisfactory and economical. Sheep pack the surface very firmly, and if there is proper drainage the only objection to this floor is that it does not exclude rats. Concrete floors for alleys and feed rooms are necessary, but will seldom be called for in the pens.

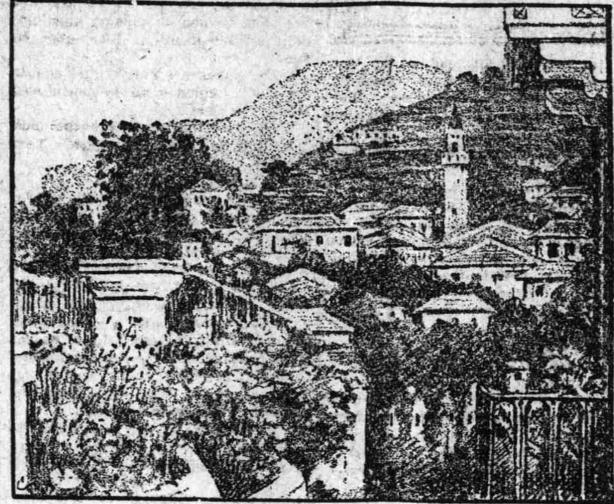
The main features to be provided in the floor plan are minimum of waste space, convenience and ease in feeding and in cleaning the pens, and elimination of the need of moving or disturbing the sheep. Pen partitions should be movable. By using feed racks to make divisions in the pen space the size of the pens can be varied as needed, and in special cases the racks can be removed to permit the use of the space for other stock.

LIVE STOCK GAINING FAVOR

Farmer Who Does Not Raise Animals to Supplement Crops Loses Soil Fertility.

More and more is the tendency toward livestock raising in general farming. The farmer who raises crops, such as corn, cotton, sorghum, hay, etc., without animals and sells these products must sell the fertility constituents at wholesale and buy meat, milk, butter, flour, meal, etc., at retail, paying the high cost of hauling both ways and losing his profits. Animal raising saves fertility and the high cost of hauling is worth while.

GARDEN of MYTHOLOGY



Typical Scene in Epirus.

EPIRUS garden of mythology, in whose mountains Greece was cradled, may again come under Hellenic rule if the demands of Greek representatives at the peace conference are granted. Here are found the first evidences of that Greek culture which later permeated the world. In the Valley of the Characovista, under the very shadow of Olytzika, the terrible Tomaros of the ancients, ruins speak their tale to the archaeologist of a civilization antedating that of the Greece of today, says the Kansas City Star.

Here, mythology has it, Zeus, released from Chaos, wed Dione, the fecund earth, and from their mating came the beautiful Aphrodite. On this spot now rest the ruins of the sanctuary of Aphrodite, overlooking the crumbled temple and votive monuments, and hidden midst the oaks and olives that have enmeshed the valley, no doubt is the sacred spring, whose murmurings, controlled by the divine Dione and Aphrodite, were interpreted by the temple oracles.

On the side of the hill, to the south of the citadel, which stood on a promontory in the center of the valley, have been found the remains of a majestic theater, its walls shrouded in vines and trees.

There, on the site of the Acropolis, from which all the plain is spread out before the traveler, Ulysses called up the souls of the dead.

From the fateful oaks of Dodona, towering above the temple and theater, Minerva chose the mast of the beautiful ship Argo, and to the god of Dodona Achilles poured out his libations.

Kings Descended From Achilles.

The kings of the Molossians, one of the many tribes into which Epirus was divided, asserted direct descent from Pyrrhus, son of Achilles, who settled there after the sack of Troy, leaving the kingdom to his son Molossus. It was not till the time of Alexander the Great that these many tribes were banded together into one nation. Then Alexander, an uncle of Alexander the Great, was made king over Epirus by Phillip II, father of Alexander the Great, and brought all the tribes together, the little country becoming a united kingdom in the fourth century B. C.

Since, its history has been tragic. The scene of continuous turmoil, it imprudently espoused the cause of Perseus in 146 B. C., and, devastated by the conquering Romans, was annexed to the province of Macedonia. Except for inter-tribal vendetta, there were few changes till the thirteenth century, when it was seized by Michel Angelus Comenus with the taking of Constantinople by the Latins.

After two hundred years of Latin and Byzantine rule, with Albania, it reverted to the control of native princes, under whom tribal feuds increased in ferocity and savagery. And, weakened by its years of internal fighting, it was an easy prey to the Turks in the fifteenth century.

Bloody Pile of the Turks.

For a while lawlessness was quieted, but, with the beginning of the decline of the Turkish empire in the seventeenth century, the old rule of blood returned till at the beginning of the present century Turkey was unable to promise safety to travelers within its borders.

Its hills were filled with lawless bands whose depredations the Ottoman rulers were powerless to curb. Hiding in the fastnesses of the Pindus mountains, brigands would swoop down upon pack trains, or upon the valley farms, and be back in their lairs before the police could arrive at the spot and once in their mountains they were safe.

Theirs was the life of the Scotch Highlanders of the time of the Stuarts. Clan spirit increased as the yoke of the Moslem was lifted, and the law of retaliation was the only effective governmental instrument. Blood for blood was the rule, and thousands died in clan feuds.

Inspectors of schools founded by wealthy Epirotes took their lives in their hands when they made their tours and their visits were always kept secret. The French consul hardly dared go out of sight of his home,

which was barred with iron. Travelers have had to employ strong armed guards in order to pass through in safety, and archaeological treasures of incalculable value have remained buried because of the danger entailed in their discovery.

In the Balkan war, Epirus again was a bone of contention, and, with the defeat of Turkey, a part was returned to Greece, while another section formed the southern portion of the newly born principality of Albania, on the Ionian sea. An attempt was made to find a ruler for the little monarchy, but after a brief existence under Prince William of Wied, it again lapsed into anarchy and since then no member of European royalty has sought the job of governing the turbulent tribes.

Again, in the world war, it came into prominence, and it is considered probable that the Greek claim to northern Epirus will be allowed. Of the same race and the same traditions, there appears to be a general concession on the part of other nations, that Epirus again should be a part of Greece.

QUAINT OLD CORNISH TOWN

Picturesque St. Ives Graphically Described by Writer in a Chicago Newspaper.

Built close by the side of its tiny bay the little fishing town of Saint Ives huddles over the water, blending into the rough gray Cornish landscape. The tiny cottages jumbled along the narrow, crooked streets are built of rough stone hewn from native rocks. The quaint old streets themselves are paved with huge irregular slabs of the same stone.

In the tiny, crescent-shaped harbor the fishing boats rest at anchor during the day, their tall bare masts, stripped of canvas, reaching upward to the sky. Huge white gulls, Saint Ives' own birds, hover and flutter among the boats and over the water, the murmur of their hundreds of wings like the voice of the sleepy old town.

By the side of their cottage doors or down by the piers the gruff, brown fishermen sit and smoke, mending their nets and telling tales of the old days when the pirates of Saint Ives were the terror of the seas; old yarns that their grandfathers told them, the grandchildren will tell again. They themselves are bits of the scenery and quaint Cornish atmosphere, gruff and weather beaten, but kindly and generous. At night their tiny boats put out to sea like a flock of birds, and the fisherman's working day begins.

The little town smells of the salt sea and of the fish drying in each spotless kitchen. Above each door hang wet oilskins and huge sea boots—the fisherman uniform. The air, often heavy with mists and fog, is nevertheless sweet and clean.

Above the old town built on orderly modern terraces, the new St. Ives perches in arrogant disdain of its humble sister at its feet. But the little town itself, supremely unconscious of disdain or interest, works on and goes on as it has done for centuries.—Nik-sah, in Chicago Daily News.

Londoners Opposed Bridge.

When the population of London was well over a million and its houses lay for miles on each side of the river it was apparently well content with one London bridge. At length, in 1734, Westminster was seized with the desire to have a bridge of its own. Application was made to parliament for powers, only to encounter the fiercest opposition from the city, the 40,000 watermen, the inhabitants of Southwark, and the west country bargemen, all of whom implored the commons to protect them against this new enemy. The result was that the bridge was not built till 1750. Blackfriars, at first called Pitt's bridge, was finished in 1763, at a cost of £260,000, defrayed by tolls. Waterloo was opened on the second anniversary of the great battle, with great pomp by the prince regent in person, accompanied by his royal brother, the duke of York, the duke of Wellington and many other distinguished persons.

THE KITCHEN CABINET

Think of the importance of friendship in the education of man. It will make a man honest; it will make him a hero; it will make him a saint. It is the state of the just dealing with the just; the magnanimous with the magnanimous; the sincere with the sincere; man with man.—Thoreau.

GOOD THINGS FOR THE HOME TABLE.

The value of wholesome food well prepared and well seasoned, cannot be overestimated.

Veronique Soup.—Add one cupful of stewed and strained tomatoes, to which is added one-eighth (a spoonful) of soda, to three cupfuls of veal broth. Thicken with one and one-half tablespoons each of butter and flour cooked together; then add one and one-half teaspoonsful of salt, a dash of cayenne, one-half cupful of cooked rice, one and one-half pintones cut in strips, and one-fourth cupful of heavy cream.

Rhubarb Tapioca Pudding.—Soak two-thirds cupful of pearl tapioca over night in cold water to cover. Drain, put in a double boiler, add one and one-fourth cupfuls of boiling water and two-thirds teaspoonful of salt; cook until the tapioca has absorbed the water. Peel rhubarb and cut in one-fourth inch pieces—there should be three cupfuls; then sprinkle with one-third cupful of sugar. Add to the tapioca and cook until the tapioca is transparent and rhubarb soft. Turn into a serving dish and accompany with sugar and thin cream.

Meat Loaf.—Chop one pound of veal and two pounds of beef. Mix and add one cupful of bread crumbs, one cupful of milk, one teaspoonful of salt, one-eighth teaspoonful of pepper and three eggs slightly beaten. Shape in loaf, put in pan and lay across the top six slices of fat salt pork. Roast one and one-half hours, basting every ten minutes at first with one-half cupful of hot water and the fat in the pan. Remove to a hot platter, pour around a tomato or brown sauce and garnish with parsley.

Stuffed Figs.—Mash cream cheese, moisten with heavy cream and season highly with salt and cayenne; make into balls three-fourths inch in diameter. Wash and dry figs, make an incision in each and stuff with the cheese balls. Arrange in piles on a plate covered with a lace paper doily.

And the finest flow of all would be the one who could be glad to have lived because the world was chiefly miserable, and his life had come to help some one who needed it.—George Eliot.

MORE STRAWBERRY DISHES.

A pint of nice berries will furnish plenty of dessert for a family of five or six, if the berries are used wisely. A most dainty dessert is either angel food or sponge cake cut in rounds, heaped with crushed berries mixed with whipped cream or the berries may be covered with the cream.

Cottage Pudding Strawberry Sauce.—Bake a cottage pudding in an angel cake pan, or a simple sponge cake mixture may be used. Remove from the pan to a serving dish, fill the center with sweetened and flavored whipped cream and pour around it a sauce using some crushed berries to make juice, sugar and a few sliced or quartered berries. Keep warm until serving time.

Strawberry Ice Cream.—Wash, hull and mash one quart of berries. Sprinkle with a cup of sugar and let stand for three hours, then mash and squeeze through a double thickness of cheese cloth. Mix one and one-half cupfuls of heavy cream, one and one-half cupfuls of milk, the whites of four eggs beaten stiff and a little salt. Freeze to a mush, then add the strawberry juice and continue freezing. More sugar may be added if the fruit is quite acid.

Steamed Rice-Strawberry Sauce.—Cook one cupful of rice in milk until well done but whole. For the sauce take three tablespoonsful of softened butter, add one cupful of powdered sugar, mixing it until creamy, then stir in a half cupful of whipped cream and a pint of sliced strawberries, which have been slightly sweetened. Serve at once.

Lenox Strawberries.—Fill sherbet glasses with sliced strawberries that have been well chilled. Pour over the following mixture: Mix the juice of half an orange, four tablespoonsful of sugar and a tablespoonful of charged water. Garnish with a ring of piped whipped cream around the edge. Allow this quantity for each portion.

A few strawberries add much to the appearance and flavor of any fruit salad, and as a garnish for ice cream nothing is nicer than fresh berries crushed with sugar, using equal parts of each. Berries, the small ones, when crushed and mixed with equal parts of sugar, will keep indefinitely if in a cool place. This preserve may be used in countless ways.

Nellie Maxwell

ORCHARD TOPICS



STRAWBERRY EASY TO GROW

Like Other Crops, the Greater Cultural Care They Receive the Greater the Yield.

During the last two years the food situation was such that nearly all of the efforts of the farmers and gardeners were directed in such a way that the maximum amount of food could be produced. Along horticultural lines during this period the production of fruit has been so sidetracked that there has been a decided shortage of fruit and particularly that of small fruit.

Several times the amount of strawberries that we produce could be consumed by our own people if the supply was available. Every farm that will grow corn is capable of producing strawberries. In view of the fact that the food situation now is not nearly so acute as it was, we are warranted in urging people to plant strawberry beds for home use, as well as for commercial purposes.

The strawberry business is beyond the experimental stage. Senator Dunlap, Warfield, Biederwood, as well as many other varieties, can be successfully grown in almost any state. Unlike any other fruit, a full crop can be secured one year after the plants are set out. Other small fruits, like raspberries and currants, require two to three years to reach maturity, while



Yield of Strawberries of Superior Quality.

the apple requires eight to fifteen years to come into a period of full bearing.

Strawberries are easy to grow, but like other crops, the greater the cultural care they receive, the greater will be the yield. A few rows running across the average farm garden will produce all a family can use. An acre of well-filled strawberries will yield anywhere from a few thousand up to 6,000 or 8,000 quarts in one season.

Iowa has been decidedly short on fruit the past few years, and long on other food products. None of the berries shipped in from the large producing districts can compare with the home-grown product. At 20 to 30 cents a quart, the price that prevailed the last two years, the per capita consumption is small, but with a supply available in the gardens the per capita consumption will depend only on the capacity of the family.

The plant diseases and insects that work on the strawberries as a rule are not serious. The crop is as certain as any that we grow. The middle West, and particularly Iowa, is in need of thousands of farmers and gardeners who will plant new beds this spring.

IDEAL FARM HOME ORCHARD

It Should Contain Several Kinds of Fruit of Varieties Ripening One After Another.

(Prepared by the United States Department of Agriculture.)

The ideal home orchard should contain several kinds of fruit, represented in many cases by a considerable number of varieties ripening one after another over a long period. Large yields, good shipping quality and attractiveness in appearance all may be made secondary to high dessert quality or special excellence for cooking purposes.

APPLE KING OF ALL FRUITS

Crop of 1918 Had Value of \$20,000,000, or Three-Eighths of Value of All Fruits.

(Prepared by the United States Department of Agriculture.)

The apple is the king of fruits in value of crop as well as in the estimation of apple lovers. For the apple crop of 1918 a value of \$20,000,000 was estimated, or nearly three-eighths of the value of all fruits.