

MY 150 HENS MAKE THE LIVING FOR OUR FAMILY

By SARAH NORTON

For several years before we were married I taught school and had not given the poultry business much thought or study. The first few years of our married life we kept a flock of mongrel hens. My husband would frequently say:

"These hens don't pay for the grain they eat."

As with most farmers' wives, the chickens were my only source of pin money, so I did not like to have them criticized. Upon further investigating the matter I was convinced that his statement was only too true, so I decided to make the chicken business a paying proposition or quit it altogether.

I clipped all the poultry notes I could find in the farm magazines and supplied myself with pamphlets pertaining to poultry from the agricultural college, also some good poultry books. With a cocky baby and a mischievous two-year-old to care for I did not have much time for reading, so would read while rocking the baby.

The first question I had to decide was what breed of hens to keep. For these reasons I decided to keep the Leghorns:

1. Five Leghorns can be efficiently housed in the same amount of space as three hens of the dual-purpose type.

2. The Leghorns require less feed per head than the larger breeds.

3. The Leghorns make a profitable return for three or four laying years, against two laying years for the heavier breeds.

4. The Leghorn pullets commence laying when about five months old, instead of seven months for the pullets of the dual-purpose type.

SELECTED LEGHORNS

I chose the Single Comb White Leghorns because they are larger and showier than the Brown or Buff Leghorns.

I sold part of the flock I had at that time to supply myself with money to get started with the purchased fowls.

We were living on a rented farm that had no suitable place for running an incubator, and as my means were limited I could not afford to have an incubator and incubator house, so I decided to buy baby chicks. I scanned the poultry advertisements in the farm papers and sent for several catalogues. Finally I ordered 150 purebred Single Comb White Leghorn baby chicks from a heavy egg-laying flock. They arrived in good condition.

I had neither brooder nor brooder house, so had to contrive a home-made brooder. I lost about one third of those chicks with white diarrhoea. I attributed the loss to chilling. However, when fall came I had about fifty of the finest pullets in the neighborhood, and for the first time got eggs during the winter months.

The next spring we moved to a farm which had a good brooder house and I purchased a heater and hover, which is still giving satisfactory results.

I take great care in feeding and managing the growing stock, for a stunted chick very seldom makes a profitable hen.

As our brooder house is small, and I found from experience that crowding does not pay, I usually keep about 150 hens. I aim to raise enough pullets each summer so that I can sell most of the three-year-old hens each fall. The culls are included in this bunch, as even the best of stock possesses some culls.

I sent to the agricultural college and the Department of Agriculture for pamphlets on culling hens, and also obtained what information I could elsewhere. I studied it and practiced it until I would not take a back seat for any but the best professional poultry cullers. I not only give my hens a thorough culling each fall but also watch them closely and do some culling the year around. This means quite a saving, as the slacker hens cut down the profits.

In feeding I also practice economy. I do not mean by this that I slight the hens in the least, but try to feed a well-balanced ration. I feed the grains we can buy the cheapest, making substitutes as the prices change, and use my own common sense in applying suggestions offered in various articles on poultry feeding. The last year, with wheat and corn prices high, I have been feeding more oats, for they can be bought for less per pound. Care must be taken in feeding oats. Light oats nearly all hull should not be fed. I either soak the oats twenty-four hours before feeding or boil them first. They retain the boiled oats best and the boiling softens the hulls, so that the chickens have no trouble in digesting them. In the winter I feed them while they are still warm. To encourage exercise I feed a small amount of wheat in straw litter and corn on the ear. I keep a dry mash before my hens at all times. It usually consists of wheat middlings, commonly called shorts, and the best grade of digestible tankage. I feed it in the proportion of ten parts shorts and one part tankage, with the addition of a little kaolin.

INCREASE THE TANKAGE

When feeding fowls I increase the amount of tankage. About three times a week I moisten some of the dry mash with a little water or milk and feed it in the evening about an hour before their regular feeding time. I always do the feeding myself and always feed regularly.

My greatest problem is supplying the hens with green feed in the winter time. I steam the leaves of alfalfa hay for them. This provides them with succulence and is a source of considerable protein. I feed potato parings and some of the smaller potatoes chopped fine. These must be fed soon after cutting, as they grow stale and lose feeding value quickly. In the summer the chickens have free range and do not lack for green feed.

Plenty of fresh water and oyster shell is kept before my chickens at all times. Occasionally, I buy a little river sand which contains a great deal of gravel, and give them free access to it.

One of the most common causes of failure in the poultry business is disease. Prevention is better than cure, as a sick chicken very seldom gets well. Cleanliness is the best prevention of disease. I keep the poultry-house and yards clean by the removal of manure and refuse.

I rid the henhouse of mites by spraying occasionally with a strong dip applied with a bucket spray pump. By the use of old galvanized wash tubs, wash boilers, bushel and half-bushel measures for nests, and boards and posts with very few cracks and crevices for roosts, the mites have fewer harboring places.

For lice control I use the blue ointment treatment twice a year. I keep the feed troughs and drinking vessels clean by frequent scrubbing. I watch my flock closely, and if I notice a droopy bird I isolate it at once. If it shows symptoms of a contagious disease I kill it and give it a post-mortem examination. I either burn or bury the dead fowls.

SEPARATE THE PULETS
Since buying baby chicks each spring I do not keep male birds, thus saving feed and housing room. I sell most of the cockerels at market price when they weigh about two pounds. The remainder I pen by themselves and keep for frills. By this method I reduce the feed bill considerably and the hens and pullets do much better when not molested by the male birds. Also the infertile eggs keep better during the hot weather.

Occasionally I find a broody hen on the nest. I pen her in an airy crate and feed her non-heat-producing feed and plenty of fresh water. Biddy soon decides to begin laying again.

The hens are inclined to be bossy and the pullets timid, and I think the pullets will lay better if housed by themselves. I can accomplish this by converting a vacant hog shed into a henhouse and by using the two buildings can increase my flock to about 200 birds this fall.

We purchased an 80-acre farm recently, and as soon as our finances permit, intend to build a modern henhouse large enough to accommodate at least 300 hens.

We have no available market for graded eggs, so I sell them at the regular market price. This saves me time and labor, which is a matter of importance, as I have a multitude of household duties to perform each day, besides caring for my chickens.

Instead of getting eggs only in the spring and early summer, as I did when I kept mongrel hens, I now have eggs to gather the year around and the income from my hens keeps our family of five in food, clothing and incidentals.

What I have done any farmer's wife could do. Why not make the chicken business a profitable business?

Protecting Tomatoes from Disease

The tomato plant is an exceptionally rank feeder and unless well supplied with plant food will grow feebly and become subject to disease. Sandy loam, well drained and with a plentiful application of well rotted barnyard manure ploughed in, is the best soil for tomato growing. There are several diseases which cause considerable loss to tomatoes. An important factor in the prevention of these diseases is proper sanitation, according to a bulletin on tomato diseases distributed by the Publications Branch, Department of Agriculture, Ottawa. Only strong, vigorous, healthy stock should be set out in the field. All weak, sickly plants should be destroyed as soon as noticed, because most of the fungus diseases, such as leaf spot, black rot, leaf mould, late blight, etc., are spread from plant to plant by means of wind, rain and insects. All diseased plant material should be destroyed so that the refuse from a crop will not be left to carry the disease over to another year.

Some men are easily discouraged. The first mishap floors them. It takes grit to succeed.



SMART FOR THE SCHOOLGIRL

A very practical style of dress for school wear is the model shown here. Ample freedom for play is provided by the deep inverted pleat in the front of the skirt. A vestee of plain, contrasting-color material is set into the dress with three rows of machine stitching. The same stitching outlines the edge of the boyish collar. The back is plain and the long sleeves are marked for a shorter length. Duro ging-ham, linen, cotton, broadcloth, or figured rayon would be suitable washable materials for this frock, No. 1303, which is in sizes 6, 8, 10, 12 and 14 years. Size 8 years requires 2 1/2 yds. 32-inch material; short sleeves 1/2 yd. less material. Price 20 cents.

Our new Fashion Book contains many styles showing how to dress boys and girls. Simplicity is the rule for well-dressed children. Clothes of character and individuality for the junior folks are hard to buy, but easy to make with our patterns. A small amount of money spent on good materials, cut on simple lines, will give children the privilege of wearing adorable things. Price of the book 10 cents the copy.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of each pattern as you want. Enclose 20c in stamps or coin (coin preferred). Tap it carefully for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Cabbage Maggots

Among the root maggots that attack vegetable crops in Canada the cabbage maggot is one of the most injurious. It attacks cabbage, cauliflower, radishes, turnips and rape, and sometimes even celery, beets and beans. A pamphlet on root maggots and their control, distributed by the Publications Branch, Department of Agriculture, Ottawa, gives the methods of protection against this pest. The adults are small flies, smaller and more slender than the common house fly, but resembling it considerably. In early spring they fly close to the ground and deposit small, white, elongate eggs, which hatch in a few days into small white maggots, which at once burrow down into the soil, enter the roots or bolls and destroy them. In most sections of Canada few eggs are laid before the middle of May in a normal season, although on the Pacific Coast they are generally laid considerably earlier.

According to the pamphlet the most efficient method of controlling the maggots is the corrosive sublimate used to ten gallons of water. It should be applied liberally to the stem and roots of each plant at weekly intervals from the fourth day after egg laying has begun. At least two treatments in the spring or early summer are necessary, but three are generally advisable.

The Lord is in this place, Jacob is learning that this God whom he serves, and who is watching over him, though he knew it not, is in all places the same. He, therefore, calls this place Bethel, which means in Hebrew "House of God."

He sets up the stone upon which his head had rested, and makes of it a sacred pillar, pouring oil upon it as an offering to God.

Jacob mowed a vow. The vow makes reference to God's promise made to him in his dream. If God will really be with him, and keep him, and give him food and raiment, and bring him back again in peace, then he will recognize him as his God, he will make this place a sanctuary, and he will give to God a tenth of all that he receives. There is a flavor of bargaining in this vow, characteristic of Jacob, but, nevertheless, there is recognition of the leading and care of God and of his own consequent duty and obligation, and that is a large part of true religion.

Feed your cows salt. The dairyman in Switzerland feeds a little salt every day to each cow. This is good. Giving salt every day keeps stock from overdrinking, as they frequently do, when salted only once in a week or two. If you are feeding a mixed-grain feed, add 20 pounds of salt for every ton. I found the simplest plan of "salting" to be a big block of salt in the barnyard. Each animal ate at will and could drink before or after. There are no thrifty animals without salt.

Nearly every one has his harrowing experience.

SS. LESSON

May 28. Jacob at Bethel, Gen. chs. 27, 28. Golden Text—I am with thee, and will keep thee in all places whither thou goest.—Gen. 28: 15.

ANALYSIS

I. Isaac's Blessing and Jacob's Deceit, 27: 1-40.

II. Jacob's Departure for Haran, 27: 41 to 28: 9.

III. Jacob's Vision at Bethel, 28: 10-22.

Introduction.—Esau and Jacob represent two widely different types. Esau is the more sensual, a creature of appetite, seeking always the immediate good, careless and imprudent as regards the future. Jacob is the more spiritual, shrewd, provident, far-seeing, and ambitious.

I. ISAAC'S BLESSING AND JACOB'S DECEIT, 27: 1-40.

It seems to have been a recognized custom that the patriarch, before his death, should bestow a blessing upon his sons and successors. The blessing must have been regarded as having peculiar value and importance, and, perhaps, as designating the place and rank which each should hold after his death. It may have been that Isaac had not heard of, or had disregarded, the selling of Esau's birthright to Jacob, for he quite evidently intended to give Esau the greater blessing. The blessing, when given, was regarded as irrevocable, and as prophetic of the future.

II. JACOB'S DEPARTURE FOR HARAN, 27: 41 to 28: 9.

Two reasons are given for Jacob's departure. (1) that he may escape the wrath of Esau, who has declared his intention to kill him, and (2) that, like his father, and unlike Esau, he may get a wife of his own kindred. The story of the blessing of Jacob in 27: 1-4 is probably from a different source from that told in chap. 27, and supplements it. So also the brief account of Jacob's journey in 28: 5 is supplemented by the longer and more detailed narrative in our printed lesson.

III. JACOB'S VISION AT BETHEL, 28: 10-22.

Toward Haran, would be in a general northern direction. The distance to be traveled would be between four and five hundred miles. Whether Jacob had traveling companions or not, we are not told.

One of the stones, it is not an uncommon thing for an Arab traveler or tent-dweller to use a stone for a pillow.

A ladder. Near Beitin, a small village on the site of the ancient Bethel, there is a hill which rises in steps, or terraces, of stone to its top. It may be that this shaped itself in Jacob's dream into a ladder, or stairway, rising up to heaven. Ryle (Cambridge Bible) suggests that it may have resembled the ascent to Babylonian and Assyrian temples, in which the shrine or sanctuary on the summit was reached by steps leading through seven terraces.

The angels of God (compare 32: 1), are sometimes described in the Old Testament as an armed host watching over God's servants. See 2 Kings 6: 17. Psalm 34: 7, 68: 17. Here they are shown as holding communication between earth and heaven.

The Lord stood above it and repeated the covenant promise made to Abraham and to Isaac. To this young man in his first loneliness, conscious yet unrepentant of a great wrong done to his brother, there comes this gracious vision. God does not abandon the wrongdoer. His promise is, Behold, I am with thee, and God will lead him to repentance and acknowledgment of the wrong. His purpose through him for Israel and for the world must be fulfilled.

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CARE OF TABLE LINEN MAKES ITS BEAUTY LAST

When laundering clothes, one of the important things to be remembered about linen is that the flax, of which it is made, is a very porous material. Each thread in the cloth is somewhat like a sponge in that it will absorb water very readily, but its pores are so much smaller than those of the sponge that it is not easy to express all the water absorbed, and if the liquid is not perfectly clean, the tiny pores retain the minute particles that gave the water its color.

LINEN MUST BE WASHED ALONE

Linen is put through a long, slow, tedious process at the bleachery to take from it everything that will prevent its being dazzling white when it is first spread upon our tables. And for lack of sensible care in just one washing, all the good gained from the expensive process of bleaching may go for nothing. Put in with the rest of the soiled white clothes in the family wash, the porous strands will soak up all the dirty water they can absorb, and that was formerly a spread of dazzling whiteness will emerge from the process disappointingly grimy and unattractive.

That is the reason why linen should be washed by itself, in clean suds, and rinsed in several clear waters that have been used for nothing else. If the cloth is very much soiled, several dippings beforehand, each time in dipping of clear, fresh water in which borax has been dissolved, will be a great help, but the cloth should not be allowed to soak even a short time until the water in which it was dipped looks quite clean. Then it is safe to leave the cloth half an hour or so in sufficient fresh water to cover it generously, and in which about a tablespoonful of borax has been dissolved. Wash quickly in fresh, clean suds.

WHEN HUNG OUT TO DRY

A linen tablecloth is best dried on the grass in the sunshine. However, it should never be allowed to become drier than is necessary in order to iron it nicely. If allowed to become thoroughly dry, there form in this material creases that become so set that it is next to impossible to get them out before the next washing. So a linen cloth should be watched, brought in when just right to iron, and pressed immediately.

When linen must be hung on a line to dry, the best way is to bring two corners of the cloth together and lay them over a wash cloth, or some

other thick, small piece, on the line, place a similar cloth over the corners and, with the clothes pin, fasten in place the four thicknesses of material. Repeat the process with the other two corners of the cloth, stretching the edges so the linen will wrinkle as little as possible. Fasten the folded edges similarly at one or two places between the pins already in position to help relieve the strain of the wet linen at the corners.

BLEACHING LINEN

Freezing is one of the best methods of bleaching linen in the winter, but a frozen tablecloth must be handled very carefully. Folding the material when it is stiff from the cold will snap in two many of the fibres and so weaken others that the wear in the cloth will be considerably shortened. If a cloth freezes to the line, pour a little hot water where necessary in order to remove it.

The action of the sunshine on the acid in buttermilk has long been recognized as another excellent bleach for linen. Our grandmothers used to soak their housepans from 15 to 20 times in buttermilk, each time spreading the heavy wet lengths out on the grass in the sunshine to bleach. Lacking buttermilk, the modern housewife sprinkles the cloth well with water each time it is dry, and leaves it to dry again in the sunshine as many times as is convenient. The last time this is done, she wrings the cloth out after immersing it in warm water to get rid of all wrinkles—then lets it dry enough to be in a good condition for ironing, and presses it immediately.

The expert really "preserves," she does not iron her linen. This is the method by which those country women overseas bring out all the rich beauty of their linens and preserve the material so that lovely tablecloths are handed down as heirlooms from one generation to another.

As everybody knows, it is while the cloth is being washed and ironed that it endures the most wear, not while it lies in a drawer or is even spread over the table. So those women who treasure their linens press them with long, even strokes with a cold iron—something the bustling woman finds it hard to do because it takes an over an hour to do a small cloth by this method. But the reward is an appearance in the linen that can be obtained in no other way; as if it were fresh from the loom, with the pattern standing out in bold relief against the satin sheen of the rest of the material.

WILD STRAWBERRIES

By HELEN M. WHITNEY

Mabel and Lina had quarreled. Neither of them could quite tell how it happened, but the blue-jay, who was sitting in a crotch of the old pear-tree, peeped out of her nest and heard Mabel say:

"You're a hateful girl, Lina May-bee, and I shan't ever speak to you again!"

"I don't want you to speak to me," said Lina. "And I shan't tell you where there's a big patch of wild strawberries that I found yesterday. I'm a-going to pick 'em all myself!"

Mabel pulled her sun-bonnet over her face and started across the tall clover to the house, and Lina pulled her sun-bonnet over her face, and went off through the orchard toward her own home.

"Why, Lina," said her mother, who was churning down at the spring-house, "what's the matter? Wasn't Mabel at home?"

"She was at home," said Lina, sulkily; "but she's a cross, hateful, disagreeable thing, and says she'll never speak to me again."

Mrs. Maybee laughed.

"I thought you girls would have a quarrel before long," she said, making her churn-dash fly again.

Mabel went slowly along through the tall clover. Her cheeks were flushed and her eyes were brighter than seemed quite natural.

When dinner was ready she could not eat anything, although her favorite chicken potpie was on the table.

Her mother began to grow alarmed. "The child must be sick," she said, "or she would certainly eat her dinner."

So Mabel was put to bed, and before night she was in a high fever. The doctor came, and after looking at her tongue and feeling of her pulse, he left some medicine and went away.

The medicine was very bitter, indeed, but it helped Mabel, and by the next morning she was much better, though not able to sit up.

"What would you like to eat, Mabel?" said her mother, when the dinner was ready.

"Nothing, unless I could have some strawberries," said Mabel faintly.

"My dear child, I don't know where we could get strawberries," said her mother; "but here is a nice baked apple. Won't that do?"

But, no; nothing would do. All Mabel wanted was strawberries.

"Lina knows where there are plenty," she thought; "but she is going to gather them all for herself."

And the tears came into Mabel's eyes.

She raised herself on the bed, and looked out of the open window toward the fresh, green woods and hills. As she did so, she caught a glimpse of Lina, with a basket in her hand, walking slowly down the path across the glade.

"She's going after the strawberries now," thought Mabel, sadly; and then she wondered if Lina would not give her one—just one of the bright scarlet berries, if she asked her.

"I'll watch till she comes back," thought Mabel, "and get mother to go out and ask her for one."

So Mabel lay, with her face toward the window, watching the path by which Lina would come on her way home.

She watched for a long time, but last she fell asleep.

It was late in the afternoon when she awoke, and the shadows thrown by the tall trees had grown very long, and were still stretching out toward the setting sun.

A cat-bird had perched on a hop-vine, near the house, and was singing his evening song. Mabel had been dreaming about the strawberries. Her dream was so vivid she almost fancied she could smell the luscious fruit.

"Mabel, are you awake?" asked her mother.

And opening her eyes, Mabel saw, not only her mother, but Lina! Lina, with sunburnt cheeks, and berry-stained fingers, and in her hand a little willow basket, heaping full of ripe, scarlet strawberries!

"I didn't eat a single one, Mabel," she said, kissing the sick girl's cheek, "but saved 'em every one for you!"

And the blue-jay in the old pear-tree peeped out of her nest, and twittered softly to herself, as Lina tripped gaily through the clover, with the empty basket in her hand.

"Well, well, girls are not such bad creatures after all," said Mrs. Jay to herself, as she nestled down on to her eggs again.

At last, that's what she thought, I dare say, if she didn't say it!

Take a week or ten days to change the calf's ration from whole milk to skim-milk.

Note this: Every man knows his own address, if not that of his correspondent. So never fail to put your address in the upper left-hand corner of every piece of matter mailed.

BIOGRAPH

From factors rapher is a big has been taken leen Woodward the formal con Queen Mary to latter.

Twelve years worked in a story. When the Women's the "Wacs," throughout the to be quartern the "Wacs" w to South Africa as a stewardess. A year or so ago London and was idea of writing Queen.

Though much saying, and his people know ve mate life of the



Judge of District Court at Orangeville

NEW FORE

IN T

One in Stirling

Other in Pic

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Vancouver. Ba advice to the Cana Governor-General past five years, is am and be true C Such was the a huge luncheon tative Vancouver.

"You have the that quality you so good," said us there any fly in th that I can see if dian. Drop petty for the benefit of country. I have to Canada to hav feel it so strongl haps than you, be Provinces.

Berlin Museum Mocking

The English ablo ro William signed der August 1, 1914, ment of the World display in the Impu lin. Eighteen addi castle have just bors.

The label, which hard many years ago of found Nelson's flagship, ed from similar w a Spanish galleon English with the b expects every man

Good Luck is B On Black

The owners of bi tremely lucky at pre the accepted supersti of these gems is ma more and more scar Australia which prod ing out, and no new s discovered.

Some of the stones Street, London, are \$100,000. The Price is the largest of the once, is on display.