POULTRY

CHICKEN DINNERS CREATE PROBLEM

Laying Birds Could Be Kept in Production.

By Prof. G. O. Hall, Poultry Department, Cornell University.—WNU Service.

Because of the demand for chicken dinners, no once knows how long a hen might live if given a chance.

Also, the scientists and the poultryman are more interested in how long a hen will continue to produce eggs economically rather than how long she will live if she has a chance to round out her full life span.

Most hens meet their fate when they are about four or five years old. A bird usually lays more eggs during the first, or pullet, year than in later years. If would be a fine thing if birds could be bred and then managed so they would continue to produce eggs for many years. This would do away with the expensive process of renewing from one-half to two-thirds of the flock each year.

The Cornell university experimental flock has one hen, however, that is going strong in her eighth year. She has completed seven laying years with an average of 200 eggs each year, or a total of 1,401 eggs during the seven years.

Thirty-three other birds of the same strain are in the pen with her. None is less than four years of age. The 34 hens have averaged 926 eggs each during their laying life, or 178 eggs apiece for each of the four laying years. As a group they have been laying for an aggregate of 177 years. Perhaps more can be developed.

Birds Having Long Egg Cycles Lay Small Eggs

An egg cycle is the number of days a hen lays without a pause. If a hen lays 23 days before she pauses to rest she is said to have a long egg cycle, notes a writer in the Missouri Farmer. If she lays only two or three days in succession and pauses she is said to have a short egg cycle. There are hens that have laid every day for more than a month without stopping, and that is the kind that rise to the 300-egg class; for a hen that lays 300 eggs per year has little time for vacations. Usually hens with long egg cycles lay small eggs and when this is the case her desired prolificacy is offset by the bad point of weight. It is a rare and valuable combination when the long egg-cycle brings eggs of good size with it, provided the hen has the stamina to live for a second year and can pass her good qualities on to her offspring.

Most poultrymen are content with a moderate-laying hen—a hen with a medium-sized egg cycle, that lays a good size egg and has the ability to live long. Again, this is the "happy medium."

Poultry Classified

Breeds and varieties of poultry are classified, known as American, Asiatic, Mediterranean, English, Polish, Hamburg, French, Continental, Game and Game Bantam, Oriental, Ornamental Bantam, and Miscellaneous classes. The more popular breeds in America are found in the four classes: American Asiatic, Mediterranean, and English. The American class is composed of the Plymouth Rocks of which there are seven varieties: the Wyandottes, of which there are nine varieties; the Reds, Javas, and several others. The Asiatic class contains the Brahmas, Cochins, and Langshans. The Mediterranean class is made up of the Leghorns, Minorcas, Anconas, Andalusians, and Spanish. The English class, Dorkings, Orpingtons, Cornish, and Sussex.—Missouri Farmer.

Keeping Yearling Hens

Year-old hens produce eggs that are about 9 per cent larger than were their eggs during the first year of laying, according to Berley Winton of the Missouri College of Agriculture. For this reason the poultry raiser may well be justified in retaining a large number of the high-producing yearling hens for their second year of production. Few birds should be kept for their third year, he believes.

Costly Errors

The costliest error a poultryman can make is to entertain the thought that any kind of old hen will lay well if she is fed and cared for well. For a pullet is hatched with a definite capacity to lay an approximate number of eggs, and, regardless of her excellent feed or efficient care she will not lay more eggs than that approximate number. If a hen is only a 100-egg hen, good feed and a good house will not make her lay 250 eggs, nor 175 eggs. She will lay approximately 100.

Poultry Notes

Double-yolked eggs are caused by speeded ovalution and are quite common during early production and during the season of high production.

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Ducks should have all the food that they will eat "clean," but no more. Ducks are enthusiastic "diners" and will keep gorged if allowed so to do.

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It is the season when fowl pox may be expected to appear in some poultry flocks.

BREAKERS Save Steps

The days of the old sport of grubbing around in the debris of the cellar and trying to find a new fuse to replace the one that has just burned out are numbered. Circuit breakers are now available for even the lowest cost houses. With these there are no fuses to replace, just a tumbler switch to turn and the circuit is fixed. Located in the kitchen or some other convenient place, it is no job at all now.

FEINT

By MICHAEL SAUNDERS

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EIGHTY thousand football fans rocked the stadium with their cheers as the two teams trotted out on the gridiron. It was the last game of the season, between the only two still undefeated football teams in the country. The outcome meant the championship.

Warren Kennedy slipped into his tackle position as his team lined up for the preliminary practice. The pain in his left shoulder was almost unbearable. He gazed swiftly toward the box where he knew Joan would be sitting and his face softened as he found her. Then he settled down to the work at hand, his eyes narrowing grimly. He remembered that Bruce Taylor was playing the opposing tackle position on the other team.

Bruce Taylor, the one man he hated most. Not because they both were rival nominees for the All-American right tackle position, but because of Bruce's public insults to Joan last night which had been the culmination of a week of rebuffs to Bruce's proposals of marriage to her. There had been a fight between Bruce and himself. Their friends had pulled them apart before they had gone very far, but Warren had wrenched his shoulder during the struggle.

The deafening roars of the crowd subsided as the teams lined up for the kick-off. In its place came an expectant hush. The whistle! The pigskin soared through the air. A spearlike thrust, a tackle on the twenty-five yard line, and the teams took their positions opposite each other. The football struggle was on in earnest.

With no trace of recognition in his eyes Warren crouched low in front of Bruce. His shoulder throbbed with pain, but he was glad that his injury had escaped the eyes of the trainer. He had wanted to be in with his team, fighting.

On Bruce's lips there was a curved smile of insolence. "This time there's no one to separate us," he shot at Warren.

Warren kept his silence. Signals were being called. The ball was snapped back. Then the tremendous surge of both lines. Warren stifled a gasp of pain as Bruce plunged into him. He shook his head as he lifted himself up for the next play.

The whistle ending the first half came at the conclusion of a line smash through Warren's position. He sobbed with relief as he tried to disentangle Bruce's legs and arms from his own. As they both arose Bruce leaned heavily against Warren's shoulder. Warren gasped and shuddered. Bruce gazed at him fixedly, puzzled. Then he stared piercingly at Warren's left shoulder and a dawning light shone in his eyes. He smiled cruelly.

"I'll be seeing you the next half—if you've got the guts," Bruce sneered.

In the dressing room Warren tried to forget the aching of his shoulder. His forehead was feverish and there was a dangerously sick feeling in the pit of his stomach. He gritted his teeth and listened to the pep talk of the coach. Later, as they filed out for the second half, the coach patted Warren on the shoulder.

Bruce's face was twisted into a savage, triumphant expression when they faced each other again. With his eyes fixed on Warren's left shoulder Bruce hunched forward, waiting for the whistle beginning the second half . . .

The battle raged furiously. At the last quarter with only a few more minutes to play, it was still a scoreless tie. With glazed eyes, Warren played mechanically, his football instinct guiding his actions. Every plunge of his was like a burning descent into Dante's Inferno as Bruce's hard, lithe body found its mark. Warren's left shoulder and arm had become a flaming red-hot rod.

There were only seconds to go before the final whistle. Warren's team went into a huddle. As he listened to what his quarterback was saying, Warren stiffened. They were going to use their old hidden ball play: a concentration of power to the left side of the line, a plunge on the same side and their opponents would be drawn into that sector. But the quarterback would slip the ball to the fullback who would wait behind this screen of sham attack and then knife the right side of the line—through right tackle.

"It's up to you, Warren," the quarterback said. "Smash through Bruce Taylor and give us an opening there. That's all we need to get through for a touchdown and the game."

They lined up. Signals were called. Warren crouched low, tensed. His heart beat fiercely against his ribs—and then suddenly he knew something had gone wrong inside himself. He wanted to shout out to warn the quarterback that he was falling, that he couldn't say or do anything to stop it.

The ball was snapped back as Warren crumpled to the earth, face downward, in a dead faint. He had failed! The last thing he felt was Bruce's body hurtling over him.

Warren woke up on the dressing table and found the coach looking down at him.

"I'm sorry, coach," he began, "but—"

"What do you mean, sorry!" the coach exclaimed. "That was the headlest piece of work I ever saw in my life. When you cleverly ducked under Taylor's mad rush, he tripped heavily and sprawled out like a pancake. Vic, here, who carried the ball, hopped over him and had a clear field for a touch down."

Distinctive Taste

Salt sprinkled with garlic juice adds a distinctive flavor to roast lamb.

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The Milk Bottle Is Half a Century Old

This year marks the fiftieth anniversary of the modern hygienic glass milk bottle. The glass jar illustrated in center shows one of the cumbersome efforts made by our grandfathers to keep their milk sealed in a sanitary glass container. The photograph at the left is of the first milk bottle of modern shape, developed in a dairy section of up-state New York. At the right is a modern milk bottle, with a picture in color fused into the glass. The inset shows the nursery rhyme on the reverse side. This is one of the "nursery rhyme" bottles used in Columbus, O.

PICTURES in the NEWS

A Bermuda Nymph—Lolling on a ledge of coral. It's like looking for a pearl in an oyster. But if you search long enough among Bermuda's coral reefs you'll find something like this! The coral fan in the background is for sun-protection.

Glamour by the box—Yes, but don't forget to insist on purity, too. Here's an automatic Lucretia Vanderbilt lipstick, in gold and white case, backed by expert laboratory tests to insure quality of ingredients. The scientist who made it advises: Don't lend your lipstick.

A TOWER OF ICE—A pillar of gleaming ice more than 150 feet high will be one of the unusual sights at the Paris 1937 International Exposition which opens next May. It is rapidly nearing completion on the exposition grounds between the Alexander III and the Alma Bridges.

B. C. Heacock (right) President, Caterpillar Tractor Company, Peoria, Illinois, world's largest producer of Diesel engines shows his 21,000th unit, displayed at the New York Power Show, to C R D Meier, testing engineer for the first Diesels built in this country

Colored Rice Is Latest!

Have you ever seen pink rice? It may be served pink, blue, yellow, green, lavender whichever shade you wish to contrast with the food with which it is served.

This is done by adding a few drops of vegetable or fruit coloring to the water in which the rice is boiled. From six to ten drops added to two quarts of boiling water and three teaspoons of salt colors one cup of rice. Boil until the grains are tender and then steam over hot water until the grains swell.

Here are some delicious as well as pretty combinations: Pink rice ring with creamed chicken, lavender rice ring with salmon, and yellow rice ring with creamed tuna.

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Mother's Cook Book

SEASONABLE DISHES

DURING the cold weather we enjoy the hot foods and richer puddings and meat dishes. The following good things will be suggestive of many others that may be prepared:

Did you ever serve pork or lamb chops rolled in corn flakes or rice flakes instead of crumbs? They are most attractive. Sliced eggplant or cauliflower crumbed with them makes an unusual and attractive way of serving such vegetables.

Spiced Steam Pudding.

Cream one tablespoon of shortening, add one-fourth of a cup of sugar, one cup of molasses two and one-half cups of flour, sifted with a teaspoon of soda and one and one and one-half teaspoons of baking powder; add one cup of sour milk, one teaspoon each of salt and cinnamon and one-fourth of a teaspoon each of cloves, nutmeg and allspice. Add one cup of cut raisins sprinkled with some of the flour. Steam one and one-half hours. Serve with any preferred sauce.

French Fruit Salad.

Peel equal quantities of bananas, pears and apples, cut into dice. Mix with mayonnaise enriched with cream and seasoned with lemon juice instead of vinegar. Serve on lettuce and garnish with cubes of tart jelly.

Escalloped Cheese and Olives.

Brown one small onion, chopped, in one tablespoon of butter. Add one and one-half cups of tomato strained, one-half teaspoon each of salt, sugar and one-eighth teaspoon of paprika with three tablespoons of taploca; cook 15 minutes until the taploca is clear, stirring frequently. Place a layer of the mixture in a greased baking dish, cover with one-half cup of cheese and 18 ripe or stuffed olives coarsely chopped; finish with a cover of buttered crumbs and bake 20 minutes.

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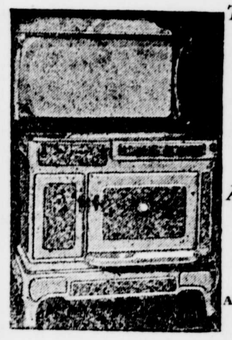
Notice To Delinquent Taxpayers

This is to give final notice that the Sheriff's office will on Monday, November 16, 1936 begin a levy on all unpaid taxes for the year 1934 and same will be advertised immediately.

All delinquents are therefore called upon to make immediate settlement, otherwise their property will be advertised according to law.

EUGENE RACINE, Sheriff.



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