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THE EXILES
(By Dorothy Paul)

The following interesting and well written poem, was composed by the above author, who had served as a nurse on the "Leper Island," off the Louisana coast. Because of this fact it has a most peculiar signifiance. It was handed to The Transcript by a lady of the South and will be read with interest by our readers.

Forefoot deep in the white sea dust
and the North Star hard astern,
They hold their bows to the Southern Cross,
On the trail that knows no turn;
Over the line with the trade winds
To the track of the broad moonshine,
To the hot ripe sullen beaches
Of the lands of endless noon.
And they swear by their fires and hearthstones.
By their arrogant youth of heart,
They swear by the land that bore them
They will go—and serve—and depart.

And they follow no beck of magic.
And they follow no gypsey crose,
And they drink of no deep nepenthe
To drouse them to arid loss;
They only follow a clean young flag
Where her outermost borders lie,
To serve her in casual dwellings
Under a hostile sky;
To do their work, or well or ill,
And lay them down to die,
With the four white stars for a crucifix
Above them where they lie.

And on the rim of the empty sea
They paint the towers of home,
Over the crouching mangrove swamps,
Spire and bridge and dome;
Where sullen fire trees smoulder
In smoking tropic rain,
They hold their hungry fingers
To the hearths of home again;
And when an old familiar star
Swings down the alien skies,
They take it for a rendevous,
A meeting place of eyes.

And never a rusty sea tramp
Goes stumbling out at dawn,
But they bless her gaunt sea-bitten bows
For the shores they'll thrust upon;
And never a ship threads through the reefs,
Between the snarling foam,
But they bless her anchors' crusted horns
That have bitten the slit of home—
Not even you who sit at her heart,
Sharing her bread and her fate,
Have loved her more than the exiles
Who keep her outermost gate!

Poultry Notes

NOTES CONCERNING THE RAISING OF POULTRY THAT WILL BE OF INTEREST TO OUR READERS

Stop being the hired girl for your poultry. Use efficiency tests on them. Some birds are most efficiently served in a casserole. Some are most efficient as egg producers. Some will produce exhibition quality; cash in on the winnings of these by letting them step out into society. A few birds won't make any money any way. Try the hatchet cross and the crematory on these. After you get through using efficiency tests on your birds use a few on yourself. Are you working your brain overtime or are you drifting? Let "thought lend birth to deed and purpose to achievement."

Imagine that you are an accountant. Climb upon the high chair of inspection and scrutinize your business closely. Take an inventory and then plan for further increase in the farm flock. For the farm flock and the profits derived from it really depend upon the foundation laid in January. Although the poultry year actually is figured from November first to November the first, the foundation month for the diversified farm poultryman is January. It offers spare hours during which the records of the flock can be thoroughly examined. It affords opportunities to plan the coming year's work.

Every good business man takes an inventory once each year, usually after Christmas. It is then that he learns how profitable the past year has been. Likewise the successful poultryman takes an inventory to aid him in ascertaining the success of the past year's operations.

An inventory is the sum of all goods on hand with their market value (estimated) at the time of taking the inventory.

Now that the rearing season is at a close and all of the surplus birds not intended to be sold for breeding or kept for egg production have been disposed of and the pullets are put in the winter quarters, we look to health, proper housing, feeding and care. Among the items under proper care comes proper length of feeding hours so that the bird may consume sufficient laying mash to keep up her speed of production and give the bulk of her eggs when prices are high. On page 113—3rd edition of Poultry Culture Sanitation and Hygiene—we are given the percentage expectancy from pullets kept under normal daylight, which is as follows: Nov. 20; Dec. 15; Jan. 25; Feb. 32; Mar. 50; Apr. 65; May 62; June 50; July 40; Aug. 30; Sept. 20; Oct 10. November, December and January are when eggs are the highest price and it is during this time that the days are the shortest, together with the cold weather. The short days curtail the amount of feed that a hen can eat each 24 hours, and hence her output. The effects of the cold will depend on the climate as well to some extent the length of possible hours of sunshine. If we provide a warm house, proper feed, exercise and regularity, all we have to do is to lengthen our daylight or feeding hours and the job is done. Our profits are correspondingly preater.

No data is at hand in respect to the number of eggs that are annually produced along commercial lines in America, but is is safe to assert that millions upon millions of eggs are produced and of which no record exists. Hundreds of thousands of the working class population of America are not dependent upon the production of farm eggs with which to add delectable and nourishing additions to their daily rations; but there are still a vast number of working class people who are either content to buy eggs, or, owing to insufficient incomes at times when such eggs are at their highest market value, are compelled to do without them. This is not as it should be. as there is no reason why eggs should not be produced for the home table so long as there is available a small area of land on which to erect a poultry shelter. It is in the power of well nigh every city and suburban dweller to snap his fingers at high priced winter eggs or even eggs in a preserved condition. It is difficult for some families to get eggs for the breakfast table during the autumn and winter months; and yet it is so easy for those families to throw away daily, much in the way of table refuse that should go towards the production of eggs. Were the sum total of the tons of household kitchen and table refuse that are wasted annually, known, it would no doubt, if piled together, form a pile more than equaling in dimensions the largest Egyptian pyramid.

Without question the most important factor with which the average poultryman is concerned is the hatching egg. Wrapped up and securely sealed in the egg shell, lies one of our most wholesome and delicious human foods. It is in the capacity as a human food that we most often think of, and look at, eggs.

But at the same time, we must appreciate that wrapped up and sealed in the egg shell, and provided with nutriment with which to grow and develop, ies the embryo, which when incubated will develop into the fluffy chick. The vigor and vitality of the embryo; he strength and hardiness of the resulting chick, will depend in large part upon what the mother hen puts into the eggs. In other words, the problem of incubation and of brooding is primarily one of the care of the breeders.

It should be born in mind by every poultry operator that the object in producing hatching eggs is not a maximum number of eggs but on the other hand the object is to produce eggs of good size with strong germs which hatch large, fluffy, healthy chickens.

MARYLAND'S DISPLAY.

PLASTER CAST 25 FEET LONG, NOW UNDER CONSTRUCTION, WILL BE SHOWN AT SESQUI-CENTENNIAL EVENT IN PHILADELPHIA

A four-ton model of Maryland in plaster of paris to be exhibited at the Sesqui-Centennial International Exposition in Philadelphia is now under construction. It is being cast by Ralph F. Nolley.

Mr. Nolley was appointed for the work following a conference of Governor Ritchie with Waldo Newcomer and A. S. Goldsborough, members of the national advisory committee on the eqposition advisory committee on the exposition appointed by President Coolidge.

The model will show in minature all the cities, towns, mountains, rivers roads, railroads and bridges in Maryland. Through an overhead lighting device will be depiced for each section of the State its farm and industrial products, leading industrial activities, points of interest, natural resources, resorts and historical features.

Natural colors will be used throughout the work of designata bare or wooded mountains, fields, waters and shores.

The model is being prepared on a lateral scale of one mile to an inch on the besis of maps furnished through the Maryland Geological Survey and the United States Geological Survey. Edward B. Matthews, State Geologist, is cooperating in the work.

The cast, when completed, will be in thirty-two sections, each averaging three feet by three feet. It will be transported to Philadelphia by motor truck and placed on exhibition June 1.

Mr. Nolley expects the work to be completed by May 1. It will be placed on exhibition in Baltimore prior to its shipment to the exposition. The cast was begun about a month ago and the first section representing Garrett and Allegany counties is nearly completed.

At the exposition the model will be displayed in such a way that spectators may walk about it. Due to the geographical form of the State the whole of the model can be inspected from any point. It will be about 25 feet long and 16 feet wide.

The sea-level base of the cast will be set about a foot and a half above the floor. The mountains in Garrett county, which are 3,340 feet high, will be represented in the model at a height of slightly more than [illegible] above the floor.

About even wi[illegible] age spectator will be the hood concealing several hundred lights which will throw illuminated lettering upon the cast illustrating the various features of the State.

The illustrations will be changing constantly. There will be different "scenes" to depict the agricultural, naturual and industrial values of the State, as well as the locations of important historical events.

The lighting effect will present Maryland by night as well as during the day. Each city and town will be represented by a small electric light. About it will be clustered buildings of the various towns, factories and churches being shown in their usual forms.

The portrayal of Washington will include a miniature of the Capitol building and the Washington Monument. The State House and Naval Academy buildings at Annapolis will be represented in the same way, as will also the larger buildings of Baltimore.

THE REVIVAL AT HILLSBORO.

One of the greatest revivals every experienced at Hillsboro is now being conducted at the Methodist Episcopal Church, of that town, by Rev John Moses Baker, and Prof. J. Albert Loose, gospel singer. Mr. Baker is a noted Baltimore evangelist, having been preaching the Word of God or the past 40 years. Nearly one hundred have been converted during his short stay of three weeks.

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Orange Pekoe TEA ¼ lb. pkg. 17c	Perfection Blend TEA ½ lb. pkg. 27c	CREAM of WHEAT Large Pkg. 24c	Test The Flavor Rich CREAMY CHEESE Packed in June 33c lb.

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TRY OUR HIGH QUALITY MEATS

SATURDAY SPECIAL, Rolled Boneless POT ROAST, 19c lb

Fresh GROUND BEEF 19c lb	Plate or Brisket BOILING BEEF 14c lb.	Meaty Rib Veal CHOPS 31c lb.	Sweet Florida ORANGES 36c doz.	Fresh Neck Pork for ROASTING 28c lb.

Meaty STEWING VEAL 21c lb. | Bulk SAUERKRAUT 2 lb, to quart, 12c

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