THE AMERICAN'S POULTRY DEPARTMENT

FEEDING TESTS SHOW WORTH OF VARIED RATION

Profitable Experiments as Made at the Cornell Station.

Seven flocks, of 110 chicks each, were made the subject of a feeding experiment lasting six weeks, by the Cornell Station. The purpose was to ascertain what feed produced the best gain at the least cost. Some very interesting points were brought out. The feeds were as folows;

Cracked Grain, Bran.—Wheat three parts (by weight), corn two, hulled oats one (finely cracked), kept before chicks at al times; bran fed in dish with cracked grain for first few days, afterward in separate dish; beef-scrap unmixed with other foods given from first feeding time. Grain fed in litter as soon as chicks could find it.

Cracked Grain.—Wheat three, corn two, hulled oats one (finely cracked), kept before chicks at all times; beef-scrap unmixed with other foods given from first feeding time. Grain in litter after first three days.

Cracked Grain, Dry Mash.—Wheat three, corn two, hulled oats one (finely cracked), kept before chicks at all times; wheat three, corn two, hulled oats one (finely ground), bran two, fed in dish with cracked grain for first few days, afterward in separate dish; cracked grain in litter; beef-scrap unmixed with other foods given from first feeding-time.

Dry Mash.—Wheat three, corn two, hulled oats one (finely ground), bran two, kept before chicks at all times, beef-scrap unmixed with other foods given from first feeding-time.

Wet Mash, Powdered-Milk Solution.—Wheat three, corn two, hulled oats one (finely ground), bran two, the mixture moistened slightly with powdered-milk solution; solution being one part milk-powder to nine parts water, for first week, afterward the proportion of the powder increased somewhat; moist mash fed in such quantity a day for first week, decreasing the number of feeds as seemed best; beef-scrap unmixed with other foods given from first feeding-time.

Wet Mash, Skimmed Milk.—Wheat three, corn two, hulled oats one (finely ground), bran two, this mash moistened slightly with sweet skimmed milk, fed in such quantity as was readily eaten, five times daily for the first week, decreasing feeds as seemed best; beef-scrap unmixed with other feeds given from first feeding time.

Variety Ration.—First to Third Day. Bread crumbs, eight pounds, hard-boiled eggs, two pounds, moistened slightly with sweet skimmed milk, fed five times a day as much as was readily eaten, wheat three, corn two, hulled oats one (finely cracked), kept before chicks in shallow tray containing a small quantity of bran.

Third to Seventh Day.—Gradually substituted for the bread and eggs was a thoroughly baked Johnny-cake made as follows: Cornmeal four pounds, infertile eggs one and one-half pounds (one dozen), sour milk two pounds, baking-soda five level teaspoons; fed twice daily all the chicks would eat, grain in litter two or three times daily, wheat-bran in separate dish.

One to Three Weeks.—Johnny-cake and grain as above; bran eight pounds; beef-scrap two pounds, given instead of clear bran.

Three to six weeks—Grain as above; one feed of Johnny-cake daily. During the early part of the period the Johnny-cake was fed mixed with equal parts of the cracked grain; gradually the Johnny-cake was discontinued, and in place of the bran-and-beef-scrap mixture was given the following dry mash: Cornmeal 100 pounds, wheat middlings 100 pounds, wheat bran 200 pounds, fed in hoppers.

The folowing facts were found:

The youngsters relished the wet-mash feed better than the dry feed.

The chicks seemed to require both cracked and ground food, and they craved a variety of all feeds.

The chicks fed wet mash were the largest and plumpest, but those on the variety ration were the most active. These latter had no mortality up to six weeks. Next to these the lowest in mortality was the wet-mash flock.

Chicks reared on skimmed-milk mash made a most rapid growth for the first three weeks. The chicks reared on powdered-milk mash made the greatest growth in six weeks.

Chicks having the variety ration made, during the fifth week, the greatest weekly gain of the experiment. Chicks having the wet mash and the variety rations made better growth than those having dry mash or cracked grain.

Chicks having dry mash made the least gain in weight per chick, at greatest cost per pound.

The wet mash and the variety ration flocks ate less per pound weight, and at less cost per pound weight than the flock having the dry rations.

Dry feeding cost less for labor per 100 chicks than the wet mash.

The variety ration cost more for labor per 100 chicks for the first three weeks, but cost less than the wet mash for six weeks.

Considering the number of chicks reared, the vigor of the chicks, and the continued palatability of the ration, the variety ration gave the best results for the first six weeks.

In total weight of flock, average weight of chicks, rapid growth and development, cost per pound gain and per pound weight, the wet-mash powdered-milk ration gave the best results.

Poultry Pointers.

Unless you intend to raise poultry for exhibition purposes there is no need of buying fancy birds at high prices to start or improve a flock. What is called utility stock is much better for practical purposes.

Utility stock is just as pure bred, and just as good as the show birds, except that they are lacking in some point of color or marking, which disqualifies them for the show.

In selecting a site for a henhouse remember that a Southern slope is best as it furnishes the most sunshine. There should be a windbreak on the north and west, either other buildings or trees. The ground should be sloping so that water will not stand around the houses or in the yards and the soil should, if possible, be loose with some sand and gravel so that it will dry off quickly after a wetting.

Guard against dampness in the poultry-houses as you would against lice. Nothing will so quickly cause sickness as to pen the fowls in damp quarters.

Green ducks are shipped to the market undrawn and with the heads on. They are picked down one-half of the neck and to the first wing joint.

The muscovy duck has to be from two to four weeks older than the peking before it can be dressed, and is sometimes four months old when killed.

In the East the lowest prices in the duck market are from the first of July to the first of November; from then on to November the price always goes up from two to five cents the pound.

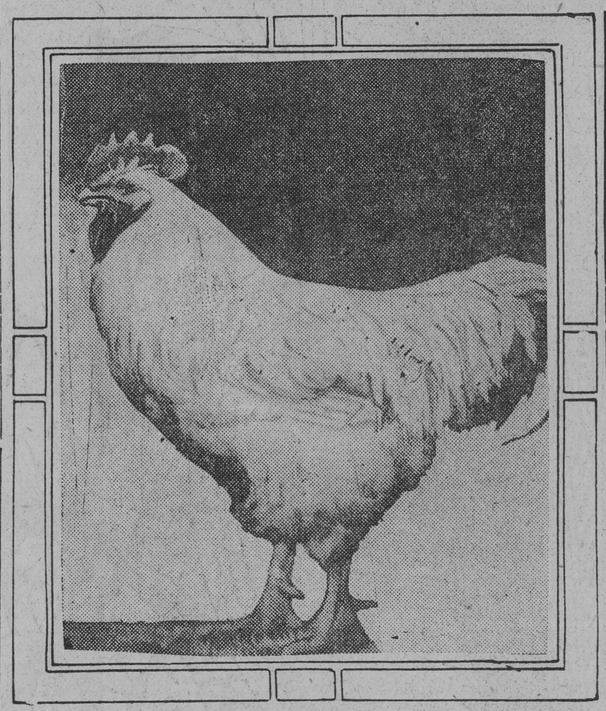
Land of White Houses.

[From the Indianapolis News.]

Bermuda is the original home of the "white house." The simplest bungalow is built of the same material as the most pretentious villa, in almost precisely the same way. White coral blocks cut from the backbone of the island are used for all building purposes.

Many of the well-to-do negroes live in lovely little white coral bungalows and cottages, which for vivid, radiant whiteness would surpass the Executive Mansion at Washington. Paint cannot rival the dazzling luster of Bermuda's lime-washed coral buildings, shimmering as they do in the brilliant, subtropical sunshine like pillars of light.

WHITE ORPINGTONS OF CLASS



Jim, the beautiful cock bird, and his mate, owned and bred by Major Joseph W. Shirley, Jr., Park Heights and Kate avenues. These birds have won many blue ribbons and are said to be among the best birds of this popular breed in the state.

A NEW POULTRY CLUB LAUNCHED AT WASHINGTON

To Have National Scope and Give Illustrated Talks Monthly.

Breeders, fanciers and lovers of all kinds of poultry and pigeons will be interested to learn of the formation of the Greater Washington Poultry and Pigeon Club. This club is an entirely new venture, with a desire of making Washington an annual mecca for breeders and fanciers from all parts of the country.

While Washington has enjoyed a poultry show annually for many years, events on a much larger scale are contemplated. Need is felt of a show to exceed the maximum of 600 exhibits heretofore attained. To this end the Greater Washington Poultry and Pigeon Club was organized on February 14, at which time they adopted as their motto, "We lead; others follow." The password for admission to the regular monthly meetings is harmony. The club hymn is On to Washington, and all are invited to join in the singing. Tune, Washington Is Doing It Now.

The Greater Washington Poultry and Pigeon Club will hold an annual show and will make a special effort to have the show equal any in the country. Monthly business meetings will be held and at each of these illustrated lectures will be given by experts. The first lecture was given on February 25, at the Young Men's Christian Association Building. On Tuesday next the second meeting and lecture will be given.

NEW HOMING CLUB AT WOODBERRY ORGANIZED

Pigeon flyers in the vicinity of Woodberry and Waverly have organized the Woodberry Homing Club and have affiliated themselves with the International Federation of Homing Clubs.

The first monthly housewarming of the new organization was held on last Tuesday evening in the new quarters of the club, 212 Benson street, Woodberry. At this meeting officers were elected, as follows: Oscar Harris, president; Jesse Burrier, secretary, and George Dipfer, treasurer. Those who attended the meeting, besides the officers, were: Messrs. W. B. Wilmer, Harry Myers, Emory Norris, Harry Brown, L. E. Coggins, Fred Rommel, Oliver Ford, Albert Werheim, George L. Seitz, Elmer Cover, Clarence Loats and Milton Cavanaugh.

Mr. C. W. Cadlis, treasurer of the American Racing Pigeon Union, attended the meeting and delivered an address in which he set forth the advantages of membership in the union. Upon motion the club decided to make application for membership in that body. Among the cup winners present were Oscar Harris and Jesse Burrier.

INDIAN RUNNER DUCK LEADS IN EGG PRODUCTION

Is the Most Profitable of All Varieties of Poultry.

The Indian runner duck continues to hold its place as a leader. Without exception this is the most profitable of all varieties of poultry, and besides furnishing a pleasant pastime, it will supply the table with fresh eggs at a comparatively low cost of production. Then, too, the raising of this interesting member of the fowl family is easy, and persons of limited or no experience can raise runners almost as successfully as can an expert breeder, as they adapt themselves nicely to any kind of quarters.

The duck is entirely unlike the hens, in that it is exempt from diseases, lice, mites and many ills which prove so disastrous to the latter. The eggs of the duck are much richer than are those of hens and about one-third larger, while it will lay more eggs than the average hen at a greatly reduced cost of production.

Low, cheaply constructed houses are all that is required for the housing of the duck. In building these it is necessary, however, to see that the roof will turn water. The floors should be composed of sand and in winter covered with leaves. Always have the south end of the house open to admit fresh air.

The food question is easily solved for ducks. A good method of feeding will be found in the following: Feed a mash both morning and night, consisting of one and one-half pints of bran, one pint of middlings, one-half pint of corn meal, one-fourth pint of beef scrap sprinkled with a little salt and pepper. This is sufficient to feed one dozen ducks. At noon give a liberal supply of green food in some form, consisting of rye, oats, clover, beets, potatoes, cabbage, sprouted oats or alfalfa. Provide oyster shells, sand, water and some ashes, together with ample shade, and you need not worry about the ducks shelling out the eggs.

It is also well to divide the yards, using poultry wire of about two feet in width, into two portions. Plow up one side at a time and sow oats and plant sunflowers or castor beans to furnish shade. When this has a sufficient start, turn in the ducks and prepare the other half in the same manner.

To keep the ground about the drinking and bathing vessels from becoming muddy and foul, it is well to place them on gravel.

The two most popular of all varieties, the pure white runner and the light fawn runner, have a great future before them, as they are the grandest of all utility fowls.

It is possible to purchase the best, guaranteed all white egg producers, at a very small figure, thereby saving dollars without the sacrifice of quality, as it is not always the lowest price that buys the best article, nor is the article always cheapest for which is paid the fewest dollars and cents. Remember, however, that there are strains of light fawns which lay pure white eggs as unfailingly as the best English penciled stock, and have the added advantage of the show-room. The white runner is a very heavy layer and also lays white eggs.

Poor the Most Generous.

[From the National Magazine.]

John D. Rockefeller insists that the most generous people in the world are usually the very poor. The mother of 10 will adopt the waif, while the childless choose the dogs. His tribute to the Jews and to the Catholic Church for the work of their charitable institutions, shows his broad appreciation of good work and good deeds. He is an ardent champion of religion and another side of his character is reflected in his own church work. He has been trustee of a Baptist church ever since he was 18 years of age. At that time he insisted on raising the mortgage of two thousand dollars on the little mission church of which he was a member in early life and with a long, far-reaching arm buttonholed the people at the door, interesting them in right methods of raising a debt.

In his church work are found reiterated in words and acts these simple axioms to young men: "Study your own affairs frankly and face the truth; if methods are extravagant realize the facts and act accordingly. One cannot successfully go against natural tendencies and laws." His thorough study of American business and analysis of character would stamp him as a philosopher, if his genius had not been directed into business channels.

Missouri's Corn Crop.

[From Leslie's Weekly.]

We produce one-eighth of the corn grown in the United States and one-tenth in the world. Missouri produces three-fifths as much corn as all Europe, and one-half as much as the entire world outside of the United States. While the per capita production of corn in the United States fell from 35.1 bushels in 1899 to 27.7 bushels in 1909, Missouri increased her corn yield per capita from 59 bushels in 1900 to 72.5 bushels in 1910. While the per capita yield of the United States, as a whole, in this decade had a loss of 7.4 bushels per capita, Missouri had a gain of 13.5 bushels per capita. Farm products, including live stock, sold during the year 1912 or remaining upon the farms at the close of the year were valued at more than $750,000,000, which stupendous sum came from less than 300,000 farms.

The land area is 68,727 square miles, and there is ample room now for more than another 100,000 farms.

WATCH DETAILS IF YOU WOULD HAVE SUCCESS

Some Suggestions That May Serve to Help the Beginner.

The first and most important factor in the raising of poultry that should be learned by the beginner is fidelity to duty. He who would make a success will do well to attend to every detail. Among the essential points to be considered is guarding against the insect enemies of poultry such as lice, mites and diseases that arise from dirty and filthy quarters and odors from the house.

It is important that culling be done closely. Do not overfeed your fowls and thus waste both feed and money. It is far worse to overfeed than to underfeed, but a successful poultryman does neither. He feeds just right.

Be careful to give the fowls nothing but sweet, wholesome feed, otherwise the stock will become diseased. Chickens do not relish musty, sour or tainted foods any more than you. This applies to mashes as well as grain foods.

Start your career by getting good stock and try your best to improve it each year. Good stock will, with care and attention, bring success, while poor stock will prove a handicap.

Keep the young stock from the time of hatching as this means much to the birds intended for future breeders, and to the pocketbook when marketed.

As soon as the breeding season is over break up the pens and remove the male birds and thus increase the egg production.

Separate the cockerels from the pullets as early as possible and force the pullets as rapidly as you can.

Weed out the non-layers or drones and send them to market, as they tend to decrease your profits. They are as useless as the surplus cockrels which should also be marketed as soon as possible.

Do not make the mistake of trying to house 100 birds where [illegible] have quarters for but 50. The less [illegible]ber properly housed will pay far bet[illegible]han will twice the number crowded.

Retain only the healthy, vigorous cockerels for the breeding pen for next year's mating. These should, of course, be mated to two-year-old hens, while pullets may be mated to cock birds.

London Street Traffic.

The most frequented street in London would appear to be Piccadilly, where 31,335 vehicles pass the Ritz Hotel in 12 hours. The equivalent traffic volume is 78.4. Other high figures are 75.6 units, in Kennington Park road, and 72.1, in Commercial road, E. The bridge taking the heaviest traffic is London Bridge, over which 17,253 vehicles pass in the 12 hours. This is followed closely by Westminster Bridge, with 17,204; Blackfriars, with 16,307, and the Tower Bridge, with 13,010. Reducing these figures to units of congestion, Blackfriars Bridge, says Engineering, is the most crowded, its traffic volume being 102.8. The Tower Bridge comes next, with 95.8 units, the corresponding figure for London Bridge being 85.6 and for Westminster 84.3 units. By dividing these units of traffic volume by the width of the roadway taken in tens of feet, the relative traffic density is obtained. The highest figure noted is an average of 27.3 on the Tower Bridge, rising to 53.7 during the heaviest hour of the day. Brentford High street has, on the same basis of comparison, an average traffic density of 24.9, Old street one of 23.3 and Canning Town Bridge one of 21.—Dundee Advertiser.

J. W. McFaul

POULTRY EDITOR.

At Old Point

CONTINUED FROM FIFTEENTH PAGE.

left Wednesday for Washington, had as their guests at a farewell dinner Tuesday Miss Sullivan and Mrs. Biddle, of New York; Mrs. W. L. Howard, of Philadelphia; General Carleton, United States Army, and Dr. Biddle, United States Navy.

For Mrs. Turner-Cook, who has recently arrived with her father, Major Turner, to spend Easter, Mrs. Lee Holcombe entertained at dinner Sunday evening.

Edgar G. Miller, Jr., of Baltimore, was among the many who spent a week end here.

R. W. Latimer, of Baltimore, joined Mrs. Latimer here for a few days the early part of the week and is expected for Easter.

Mr. and Mrs. William W. Shirley and child have returned to Baltimore after a week's stay at the Chamberlin.

Registered here this week from Baltimore are Mr. and Mrs. Calvin W. Hendrick, Mrs. Blanchard Randall, W. J. Tuttle and son, W. P. Howard, Mr. and Mrs. J. K. Voshell and Miss Evelyn Voshell.

Social Events In Washington

The week has been one of anticipation rather than of any actual happenings in the way of gaiety, for Holy Week has been rather more strictly kept at the capital this year than in the last few years that have gone by.

Possibly the fact that the time has been one of an unsettled state generally may have had much to do with it more than the observances of the church. That's as may be, but the fact remains that Washington has been going through a period of readjustment socially as well as politically. Those whose affairs need no adjusting have taken advantage of the transition state of affairs and taken themselves off to New York, Philadelphia and the resorts of the South in quest of something more exciting than Washington could offer for the nonce. Those who are in the midst of readjustment of themselves and their affairs have been so busy that society and its gaieties has concerned them but little.

With the dawn of the Easter season, which will be ushered in tomorrow with Easter Day, the complexion of things generally will be changed and all sorts of interesting and amusing functions are planned for the cosmopolitan group of people that make up the capital's smart set.

Dressing the White House.

Mrs. Wilson and her daughters have taken advantage of the quiet lenten period to arrange their personal belongings in the White House. Miss Margaret Wilson, the artist of the family, is planning to decorate her own rooms herself, superintending the colorings of the walls and with her own hands to paint the frieze and paneling of the apartment. Mrs. Wilson and her daughters have been making the rounds of the rug shops, purchasing Oriental rugs for their apartments and have been busy generally adding and subtracting to the things they found in the old home of the presidents. The crib brought down from the White House attic, which the Cleveland babies used to sleep in and which was dug out from the dark corner, where it was stowed away for little Miss Josephine Cathran, the President's grand-niece, already dubbed "the White House Baby," has been taken back to the attic to await her reappearance later. Mrs. Cathran and the baby, with the former's mother, Mrs. Annie Howe, the President's sister, have gone back to their temporary home in Philadelphia, where they have an apartment. Their home is in Raleigh, N. C., and before they go back there they will make another visit at the White House.

While the First Lady in the Land and her family have quietly established themselves and their belongings in their new home, the wives of the President's official family, the Cabinet officers, have been traveling over the country at large in an endeavor to adjust their affairs.

Busy Arranging New Homes.

After the preliminary search for houses and the leasing of such, they have been hastening back to their old homes to dismantle them and superintend the packing of furniture and household effects preparatory to bringing them here or storing them against the time when they will go back to private life. The Secretary of State and Mrs. Bryan are gathering up the loose ends in Lincoln, Neb., and will soon be back in Washington with their lares and penates to establish them in the old home of Mrs. John A. Logan, in Calumet Place.

The Secretary of the Navy and Mrs. Daniels have put their time to good advantage in the last few weeks since the inauguration and have found and leased a delightful place in the suburbs. They are at Single Oak, the Johnstone place, next door to Senator Newlands, Mrs. Johnstone having been a Miss Newlands. Mrs. Daniels made a hurried trip to her home in Raleigh and is back again to spend Easter at the new home.

Mrs. Burleson, wife of the Postmaster General, settled the matter for this season by taking an apartment at the Powhatan Hotel, and the Vice President and Mrs. Marshall settled the matter for all time, or at least for all the administrative time, by leasing an apartment for four years at the Shoreham.

While the new administration folks are readjusting their habits to suit the station in life to which it has pleased the political powers that be to call them, society generally is going on its own particular way, eating, drinking and being merry, or planning to be merry, as soon as the spring season is fairly launched, as it will be tomorrow.

No Al Fresco Breakfast.

Society was looking forward to having Mr. and Mrs. Joseph Leiter entertain at a large al fresco breakfast at their place in Virginia, on the Potomac, for it is an open secret that young Mrs. Leiter aspires for the place which Mrs. John R. McLean held so many years, or at least so Dame Rumor says, hence, the reason is given, the Sunday luncheons every week at her country place. Now the Leiters are thrown into mourning by the death of Mrs. Leiter, Sr., so there will be no one to give the big Easter Sunday breakfast, which Mr. and Mrs. John R. McLean have given every Easter for so many years back.

Even if Easter Sunday is not to be ushered in with this long-honored custom, Easter Monday will be gay enough to make up for the loss, perhaps. With a ball at the German Embassy and another at the Navy Yard, it is safe to say that everybody in society will be "tripping it on the light fantastic toe" that evening, and two days, or rather, nights, later society will meet again at the home of Mrs. Edson Bradley, who is to give her spacious new ballroom for the benefit of the Diet Kitchen, the entertainment to take the form of a flower ball. All sorts of fancy flower dances will be performed.

Those who have taken boxes are Mrs. George Vanderbilt, Mrs. MacVeagh, Mrs. Murray Crane, Mrs. Wetmore, Mrs. Henry F. Dimock, Mrs. Slater and Mrs. Robert Patterson. After the supper there will be general dancing, all for the cause of sweet charity, in this case for the sake of the sick who are too poor to buy the delicacies they need and for the little babies of the poor, who are to be given milk.

The Easter Brides.

Not only will there be Easter balls, but there will also be Easter brides, or brides of the Easter or spring season. Invitations are out for the marriage of Miss Dorothy Williams, daughter of Mr. Gardner Williams, the African mining millionaire, and Mr. Munroe Eyre Pinckard, of San Francisco. The wedding is to be on April 15 at St. John's Church, with the rector, Rev. Roland Cotton Smith, officiating. A reception will follow at the home of the bride for the out-of-town guests, the relatives and close personal friends.

Miss Louise Hellen will be maid of honor and the bridesmaids will be the Misses Katherine Jennings, Feroline Perkins, Faith Simpkins, Amy Lita Talbot and the Misses Julia and Alys Meyer, daughters of the former secretary of the Navy. Mrs. George Pinckard will be his brother's best man, and the ushers will be Mr. Harold Vanderbilt, of New York; Mr. Quincy Shaw and Harold Tweed, of Boston; Mr. William Crocker and Mr. Edward Eyre, Jr., of San Francisco, and Mr. Basil Miles, of Washington.

Another wedding in April in which Washington society is interested is that of Miss Ethel Roosevelt, daughter of the former president, and Dr. Richard Derby, which will take place on April 4 at Oyster Bay in the little Episcopal church there. It is rather a coincidence that Mrs. Nicholas Longworth, half-sser of Miss Ethel Roosevelt, should be related to the Lees of Marblehead and Boston, through her mother, who was Miss Lee, and that Miss Ethel should be marrying a Derby, also a relative or connection, at least, of the Marblehead Lees, the Lees and the Salem Derbys both appearing on the same family tree.

Washington is also interested in the approaching marriage of Mr. Robert L. Bacon, son of the former ambassador to France and one-time cabinet officer in Colonel Roosevelt's administration. He is to marry Miss Virgina Murray, daughter of Mr. and Mrs. Alexander Murray, of New York, and the wedding will be performed there at St. George's Chapel, in Stuyvesant Square, on April 14, with a reception to follow.

Mrs. Ogden Mills and Miss Martha Bacon will attend the bride at the wedding of Mr. Bacon and Miss Murray, and Mrs. Franklin Lord will be matron of honor, while Mr. Gasper G. Bacon will act as best man for his brother.

Regret Departure of Grants.

Much regret is being felt in Washington over the approaching departure of Captain Ulysses S. Grant third, U. S. A., and Mrs. Grant, for his new post at Fort Leavenworth, Kan. Captain Grant married Miss Edith Root, daughter of Senator Root, who at the time of the marriage was Secretary of State. Every one who knew the young couple were delighted with the match, for both were extremely popular. Captain Grant is the son of the late Gen. Frederick Dent Grant, and grandson of President Grant, for whom he was named. They will go out to their new post in the West in about a month's time.

In the meantime, Capt. Douglas MacArthur, U. S. A., of the Engineer School, at the Washington Barracks, is to succeed Captain Grant as superintendent of the State, War and Navy Building. He and Mrs. MacArthur are living at 1841 Sixteenth street, and have a large circle of friends, who are in their turn showering upon them their congratulations.

One of the events of Easter Week will be the visit of the Paint and Powder Club, which will come from Baltimore for its annual visit to Washington. The performance of Florodora, for the benefit of the Christ Child Society, has the smartest and most representative women of the capital as its patronesses and the young girl debutantes of this and last season, are to sell programs, flowers and other souvenirs, and much interest is being manifested in the arrangements for the success of the entertainment. The club will be at the Belasco Theater Next Friday.

Modern Egyptian Women.

[The Christian Herald.]

In Egypt some old customs are prevalent regarding women which could scarcely be more destructive of those qualities that lead to progress or more certain to bring a race to a standstill. As a rule there is no family life among the masses, and superstitions of the grossest kind are entertained. The wives are not permitted to eat at the same table with their husbands and occupy a pitiful position as chattels bought and paid for, being in constant dread of the disgrace of divorce, which may be arbitrarily imposed. Among the more intelligent women the movement for political equality has been eagerly received and it is expected that the new suffrage association of Egypt will become a strong and influential group.

Why Bread Becomes Stale.

[From the Bakers' Weekly.]

It is generally supposed that the staleness of bread arises from its becoming actually drier by the gradual loss of water, but this is not the case. Stale bread contains almost exactly the same proportion of water as new bread after it has become completely cold.

The change is merely in the internal arrangement of the molecules of the bread. A proof of this is that if we put a stale loaf into a closely covered tin, expose it for half an hour or an hour to a heat not exceeding that of boiling water, and then allow it to cool, it will be restored in appearance and properties to the state of the new bread.

Two Active Women Centenarians.

[From the Christian Herald.]

Recently two notable birthday celebrations were held, one of a woman 103, and the other of a woman 104 years old. Mrs. Margaret Van Rensselaer was born in the year that the importation of slaves was abolished in this country, and is consequently 104 years old. She is a resident of Saratoga, N. Y. She entertained a score of relatives who had come to her humble home to help her celebrate her birthday. She declined the invitations to go to live with her relatives, saying she felt more at home in her own cottage, taking care of the flowers and chickens. Her longevity is hereditary. Her mother lived to be 94, and her father was 110 years old when he died. She attributes much of her long life to the careful habits she has observed, illustrated in the fact that for nearly a century she has gone to bed when the chickens have gone to roost, and has gotten up when awakened by the crow of the first rooster. Mrs. Lyman Rogers, of Gay Hill, Ct., celebrated her one hundred and third birthday, many of her friends calling at her home and leaving with her tokens of their love. She is healthy, active and very highly respected in the community.

VERY ATTRACTIVE CHILDREN

F. Levern Fales, Jr., and Milo C. Fales are the sons of Mr. and Mrs. F. L. Fales, of 2115 Ridgewood avenue.

Husky Chicks Pay
the big profits. Weaklings are worthless. Try our way and you will grow the best lot of chicks you ever owned. Feed
Pratts Baby Chick Food
for the first three weeks. After that add
Pratts Poultry Regulator
to the regular ration and watch them grow.
"Your money back if it fails."
Chick Food in boxes and bags, 25c up. Sample free.
Regulator, 25c, 50c, $1.00. 25-lb. pail, $2.50
160-page poultry book FREE.
Get Pratts Profit-sharing Booklet.
Sold by all Poultry Supply, Feed and Seed Houses in Baltimore and vicinity.

GUARANTEED.
The Hen that Lays is the Hen that Pays
DR. HESS
Poultry Pan-a-ce-a
Prescription of Dr. Hess (M.D., D.V.S.)
Remember, Dr. Hess combines science with poultry culture. He says: "Mating time is the time of all times that poultry need a tonic and internal antiseptic to put them in the pink of condition, free from disease—then you get healthy, fertile eggs for hatching, vigorous chicks that stand a far better chance of reaching maturity." Dr. Hess Poultry Pan-a-ce-a is not a stimulant, but a tonic and internal antiseptic. Note formula on every package. Feed it now.
INSTANT LOUSE KILLER KILLS LICE.
Sold in Baltimore by
WISEMAN-DOWNS CO., INC., 34 E. Pratt St. (near Light).
GRIFFITH & TURNER CO., 205-207 N. Paca St.
THE MEYER-STISSER CO., 32 Light St.
Ask them for Dr. Hess Poultry Book and free sample of Pan-a-ce-a, enough for 12 hens 2 weeks.
Use Dr. Hess Roup Remedy
DR. HESS & CLARK, Ashland, Ohio

CYPHER'S INCUBATORS AND SUPPLIES. Everything for the Poultryman. WISEMAN-DOWNS CO., INC., 34 East Pratt street. All kinds of Eggs for Hatching. mh23-d&S1m

Fancy Poultry and Eggs for Hatching. Pets all kinds wanted. Ostendorf, 513 W. Baltimore. mh15-d&S1m

350 THOROUGHBRED S. C. WHITE LEGHORNS, $1.50 each; eggs, $1.50 for 15. mh23-S1f JOHN S. STATON, Easton, Md.

PARTRIDGE PLYMOUTH ROCK, special mating; prize winner; $2.50 for 15 eggs; guaranteed fertility; 2 fine cockerels of same strain; cheap. P. FEINOUR 3901 Roland Ave. Phone, Mt. Vernon 4320-M. S1t

[illegible] Black Minorcas, Buff Orpington and Silver Laced Wyandottes for sale cheap. Eggs for hatching. EDWARD KRESS, 2506 E. North Ave. mh16-S4t

©Maryland State Archives, msa_sc4150_1_215-0556