

**Live Stock Facts**

**CALF FED TO WEANING TIME**

Quite Simple Matter if Mother Has Sufficient Milk to Nourish Youngster Properly.

The feeding of a beef calf from birth until it is weaned is a very simple matter if its mother gives milk enough to nourish it properly. The principal part of the calf's ration, therefore, may be cheaply and safely provided by giving its mother the proper feeds for the production of milk. Do not feed the cow too heavily on grain soon after she has dropped the calf. While it is important that the calf have plenty of milk at all times, it should never have too much, especially soon after birth. The following suggestions are destined particularly for select animals chosen especially for breeding purposes, says the United States Department of Agriculture.

A calf dropped in the fall or winter probably will do better if kept separated from its mother and allowed to suck night and morning. In summer it should be provided with a lot for exercise and pasture in the daytime, and during the winter with a well-bedded box stall at night. When the calf is from four to six weeks old it is a good plan to bring it to the lot early in the morning, allow it to suck, then take it to the pen or stall to be fed some grain. It should also be suckled at night before grain is fed, then taken out to the grass lot or be fed a little hay in the stall. To be kept contented when away from its mother a calf should run with other calves. A bull calf should be separated from the heifers at the age of three or four months. If the calf is dropped late in winter or spring it may be more convenient to allow it to run with its dam for several months on pasture.

Since milk is nature's food for the calf it would be reasonable to suppose that milk alone is sufficient feed for it. In all cases, however, it should be provided with a little grain in addition to milk. If both the cow and the calf have good pasture and the cow is giving milk enough, the calf will grow to weaning age in good condition with less grain than otherwise would be needed. Frequently, however, the amounts of both pasture and milk are somewhat limited. Then the feeding of more grain is absolutely essential for best results.

When from four to six weeks old a calf may be taught to eat grain. This may be done by feeding it in a creep



Good Breeding and Quality Are Necessary for Best Returns With Beef Calves.

or pen to which the cow does not have access. Wheat bran is an excellent feed for the first few weeks would be coarsely ground corn, oats and wheat bran, equal parts by weight, with a small quantity of oil meal added every few days. Feed the calf at first one-fourth of a pound of grain a day, or just what it will eat up clean, giving one-half of the amount night and morning. After a few weeks a ration of whole oats four parts, shelled corn two parts, and oil meal one part by weight should be substituted for the ground feeds. The calf should be eating from two to three pounds of grain a day when six months old, or approximately one-half to one pound of grain per 100 pounds live weight.

Unless the cow has been giving sufficient milk previous to this age of the calf, it may be advisable to provide a nurse cow for the calf. To make the most satisfactory growth the calf should have a liberal supply of milk for several months longer. This is especially true if it is to make a maximum growth and show to the best advantage when the fair season arrives. By being fed in the way described, it should make a continuous growth from birth. If weaned properly, so that none of the calf fat or bloom is lost, the chances for it to grow out and make a profitable and useful animal are decidedly in its favor.

The calf is old enough to wean when from eight to twelve months old. Weaning should take from 12 to 15 days, and should be done gradually. When old enough to wean allow it to suck once a day for a week, then every other day for four or five days, and increase the interval until no milk at all is allowed.

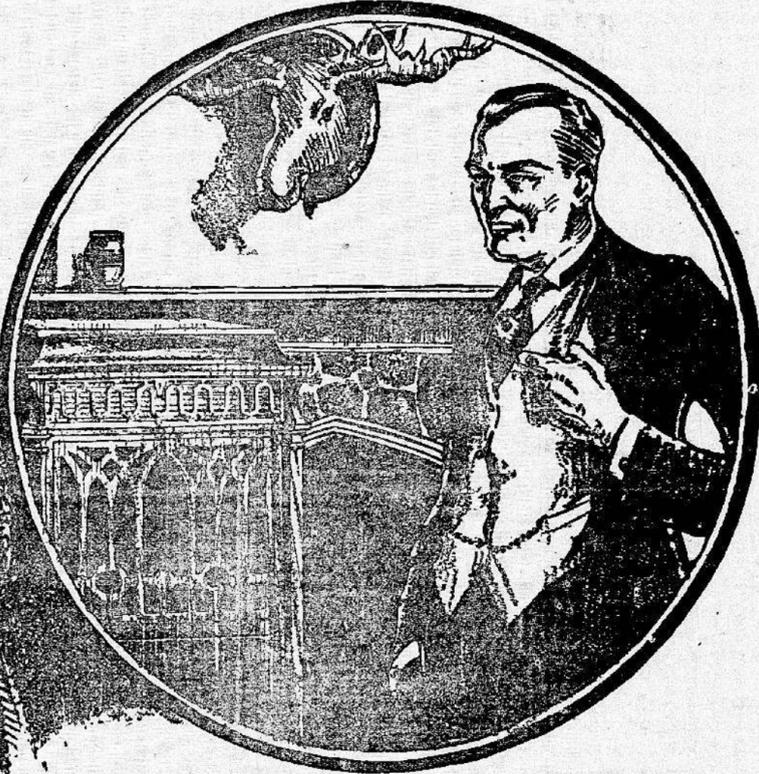
**NOTICE**

No trapping or hunting allowed on my land; nor will I permit the picking up of wood and pine-knots. All trespassers on my land will be prosecuted to the full extent of the law, and will be held responsible for stock killed or hurt. n1-2mo JAS. DEMOURELLE.

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**POULTRY**

**GEESSE QUITE EASILY RAISED**

Kept Generally in Small Flocks on Farms and Purchased by Experienced Fatteners.

(Prepared by the United States Department of Agriculture.)

There is a demand usually for young geese from June to January, although most of them are sold around Thanksgiving and Christmas. Ten-week-old goslings of the largest breeds of purebred geese weigh up to ten pounds when forced for rapid growth, and sometimes are profitably marketed at that age as green geese. Large cities containing a foreign population offer the best markets for geese.

Geese usually are killed and picked the same as other kinds of poultry, but are much more difficult to pick than chickens. Generally the veins in the back of the mouth are severed with a long-bladed knife, followed with a blow on the back of the head with a short club. The wings are picked to

Why does everybody go to the Covington Restaurant for coffee?

the first joint, and the feathers are removed from the neck half way to the head, pulling with the feathers and not back toward the head. The soft pin feathers and fine down may be removed partly by rubbing the body with moistened hands or by shaving the skin.

The dry picking of geese is rather difficult. The most common practice is to scald or steam the goose feathers before picking. This can be done over a wash boiler three-fourths full of boiling water, stretching the dead goose on a burlap sack stretched tightly over the boiler, and steaming first the breast, then the back, and then each side. The whole process of steaming will not take more than two or three minutes, and the geese must be kept moving to prevent scalding the flesh. The geese is steamed until the feathers can be pulled out easily, and a head usually is laid under the breast to keep the breast from scalding. After picking, the bird is singed over an alcohol flame, the alcohol usually being burned in shallow tin plates.

Another method for removing the down is to sprinkle powdered rosin over the body of the goose and dip it into hot water, which melts the rosin so that it and the down can be rubbed off easily, leaving the body clean. Geese may also be steamed by scalding slightly and wrapping the body tightly for five minutes or longer in burlap or cloth to allow the steam to work thor-

oughly through the feathers. Some markets prefer dry-picked geese, while in other markets no difference is made in scalded or dry-picked.

Geese are raised successfully in all parts of the United States, but are most abundant in the South and the Middle West. Slightly more than one-tenth of the farms in the United States reported geese in the census of 1910. Practically all there are in this country are in small flocks, and few, if any, farms are devoted entirely to their raising. Fattening, however, is conducted as a special business on a large scale in the producing sections, in which case the geese are collected from the general farms, usually over a large area, and fattened for a few weeks before they are killed.

On farms where there is plenty of grass or pasture land geese can be raised successfully in small flocks. A natural supply of water is, of course, essential. The birds are very hardy, both young and old, and rarely are affected by any disease or insect pest. Grass forms the bulk of the feed, and it is doubtful whether it pays to raise them unless it is available. They are the closest known grazers. Both mature geese and partly grown goslings will get their entire living from a good pasture so long as the grass remains green. A body of water where they can swim is considered essential during the breeding season, and is a good feature the rest of the year.

**LIST OF PRIZES.**

(Continued from page 1)  
2d, Mrs. E. H. Linton. Foliage Plant, 1st and 2d, Benedictine Sisters. Plant with most perfect and beautiful blossom, 1st, St. Scholastica's Academy; 2d, Benedictine Sisters. Bouquet of Roses, 1st, Mrs. R. N. Coles; 2d, Mrs. W. J. Warren. Bouquet of Mixed Flowers, 1st Mrs. L. F. Young; 2d, Mrs. Giordana. Bouquet of Wild Flowers, 1st, Mrs. T. J. O'Keefe, Blond; 2d, Mrs. J. J. Foley.

**School Athletics**  
Pole Vault—Tie between Covington and St. Paul's College.  
100 Yard Dash—1st, St. Paul; 2d, Covington.  
Running High Jump—1st, Covington; 2d, St. Paul.

Everybody goes to the Covington Restaurant for coffee.—Adv.

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Running Broad Jump—1st, St. Paul; 2d, Covington.  
Relay Race—1st, Covington; 2d, Slidell.  
Basketball—1st, Slidell; 2d, St. Paul.  
Owing to the remainder of the awards not having been classified, it is impossible for the secretary to get them arranged for this week. They will appear in the next issue of this paper.

**Canned Vegetables**

Beans—1st Mrs. E. Badaux, Madisonville; 2d Mrs. Hypoite Koepf, Madisonville; 3d Miss Edna Smith, Pearl River.  
Lima Beans—1st Mrs. Ed. Badaux, Madisonville; 2d Mrs. J. J. Foley, Covington.

Okra—1st Mrs. Stanford Behrens, Madisonville; 2d Mrs. T. J. O'Keefe, Blond; 3d Mrs. M. Koepf, Madisonville.  
Tomatoes—1st Henrietta Koepf; 2d Mrs. Mamie Myers, both Madisonville; 3d Miss Doris Langenbrenning, Mandeville.

Peas—1st Mrs. Ralph Chatellier, Madisonville; 2d Miss Doris Langenbrenning, Mandeville; 3d Miss Hannah Langenbrenning, Mandeville.  
Corn—1st Mrs. Stanford Behrens; 2d Mrs. Jos. Peters; 3d Mrs. Ralph Chatellier, all Madisonville.

Corn and Tomatoes—1st Mrs. Ralph Chatellier, Madisonville; 2d Miss Hannah Langenbrenning, Mandeville.  
Okra and Tomatoes—1st Mrs. Jos. Peters, Madisonville.

Best Display—Mrs. Ralph Chatellier, Madisonville.  
**Canned Fruits and Vegetables (Negro Work)**

Best Display—Mrs. Joe Taylor, Covington.  
Best Display Club Work Exhibit of Canned Products—Madisonville Club

**Dairy Products**  
Butter—1st Mrs. E. G. Pitts, Talisheek; 2d Miss M. E. Mundy, Covington; 3d Mrs. Herman Dutsch, Waldheim.  
Cream Cheese—1st Mrs. E. G. Pitts, Talisheek; 2d Miss M. E. Mundy, Covington.  
Cottage Cheese—1st Mrs. E. G. Pitts, Talisheek.  
Best Display—Mrs. E. G. Pitts, Talisheek.

**Textile Department**  
Centerpiece—1st Mrs. J. W. Green, 2d Mrs. T. E. Brewster, 3d Mrs. F. J. Martindale, all of Covington.

Pillow Case—1st Hettie Brewster, 2d Mrs. S. L. Dittmer, Covington; 3d Mrs. C. S. Farmer, Pearl River.  
Scarf—1st Mrs. F. J. Martindale, 2d Mrs. K. Pfeiffer, 3d Miss Hettie Brewster, all of Covington.

Flounce—1st and 2d, Miss Hettie Brewster; 3d Mrs. F. J. Martindale, all of Covington.  
Luncheon Set—1st Miss Hettie Brewster, Covington; 2d Mrs. W. J. Morgan, Abita; 3d Mrs. H. H. Smith, Covington.

Center Piece—1st Mrs. E. H. Linton, Covington; 2d Mrs. W. H. Spiers, Pearl River; 3d Mrs. P. Shaul, Covington.

Handkerchief—1st and 2d, Mrs. E. Pfeiffer, Covington.  
Collar—1st Mrs. E. V. Morton, Covington; 2d Sisters of Perpetual Adoration, Ramsay; 3d Sisters of Perpetual Adoration, Ramsay.

Yoke—1st Sisters of Perpetual Adoration, Ramsay; 2d Mrs. W. J. Morgan, Abita Springs.  
Collar—1st St. Scholastica Academy; 2d Miss Ruth Merritt; 3d Miss Clara Herbez, all of Covington.

Center Piece—1st, Miss Evelyn Sibley, Waldheim; 2d Miss Elizabeth Hutchinson, Madisonville; 3d, Mrs. W. J. Morgan, Abita Springs.  
Towel—3d Miss C. Young, Madisonville.

Doily—3d Mrs. G. Anderson, Pearl River.  
Yoke—1st Mrs. W. J. Morgan, Abita; 2d Mrs. Jackson Willis, Pearl River; 3d Mrs. W. J. Davis, Mandeville.

Edging—2d Mrs. Mamie Myers; 3d Miss C. Young, Madisonville.  
Scarf—1st Mrs. T. E. Brewster, Covington; 2d Irma May, Covington; 3d Miss C. Young, Madisonville.

Cap—1st St. Scholastica's Academy; 2d Mrs. F. J. Martindale, Covington.  
Patchwork Quilt—1st Mrs. L. Smith, Pearl River; 2d Mrs. J. D. Smith, Mandeville.

Embroidered Dress—1st Mrs. G. Anderson, Pearl River; 2d Mrs. J. V. Koell, Pearl River; 3d St. Scholastica's Academy, Covington.  
Crocheted Cap—1st Mrs. Will J. Morgan, Abita; 2d Mrs. Pittman, Pearl River; 3d Mrs. Geo. Hebert, Covington.

Night Gown—2d Mrs. Adam Selter, Covington; 3d Mrs. R. W. Lambright, Madisonville.

Handkerchief—1st Mrs. J. B. Hosmer; 2d Mrs. H. H. Smith; 3d Miss Hettie Brewster, Covington.  
Child's Work—2d Miss Vesta M. Young, Madisonville.

Owing to there being no competition ribbons only were awarded to the following: Mrs. E. Pfeiffer, Covington; Mrs. Anna Page, Covington; Miss Mamie Myers, Madisonville; Miss Annie Smith, Covington; Mrs. W. J. Morgan, Abita; Mrs. F. J. Martindale, Covington; Mrs. M. Whitfield, Mandeville; Mrs. John Hesser Smith, Ramsay; Mrs. Lorraine Cousin, Lacombe; Mrs. E. V. Morton, Covington; Miss Theresa Pellegrin, Covington; Miss Alice Phillips, Mandeville; Miss Vesta Marie Young, Madisonville; Mrs. Adam Selter, Covington; Mrs. Jackson Willis, Pearl River; Mrs. T. E. Dittmer, Covington; Mrs. T. L. Brewster, Covington; Miss Clara Herbez, Covington; Miss Alice Myers, Madisonville; Mrs. Mamie Myers, Madisonville; Miss Henrietta Koepf, Madisonville; St. Scholastica's Academy.

**NOTICE**  
Succession of Fred Holdt.  
No. 198.  
Twenty-Sixth Judicial District Court, Parish of St. Tammany, Louisiana.

Notice is hereby given to all whom it may concern that Annie Rummer has applied for letters of administration on the estate of Fred Holdt, deceased, and that unless opposition is made thereto within ten days from the publication of this notice said application will be granted.

By order of the Court.  
W. E. BLOSSMAN,  
Clerk of Court.

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