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POULTRY NOTES
BY
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RIVERSIDE, PA.

PREACHER GETS THE DROP.
"Cut the light," said the chicken crook. "We've gobbled every hen."
"Oh, won't that pious preacher look when he comes to the pen?"
"But these Rocks didn't cost him a red. His members filled the pen, and when they hear that he's been bled they'll fill 'er up again."
The preacher pulled his pistols out— He heard a squawkin' hen. He thought he'd better look about Down round the rooster pen.
And then he sneaked into their rig And hid among the crates And said, "I'll make them dance a jig. The hardened reprobates!"
So when they drove into the town As day began to clear He simply called the robbers down With a bullet past each ear.
"Are you prepared to die?" cries he. "You bet I've got the drop! I'll simply drive my hens back home. You go 'long with the cop." C. M. B.

TURKEY TALK.
Don't feed your turkeys a strong ration when they're fresh from the range, for they're not accustomed to it, and it will make funerals. Select finest specimens for breeders and keep them away from the fattening pens, for fat turkeys throw poor poulters.
Feed your breeders an equal three part ration of wheat, oats and old corn with waste apples and boiled potatoes, and don't forget grit and charcoal.
If your market turkeys have had a cornfield and buckwheat stubbles they may be sufficiently fat or may just need a little finishing touch.
Feather sort the thin ones out and pen them up where they do not exercise so much and feed them mostly old corn, but mix in oats and wheat occasionally or they may get off their feed and get liver trouble.
Sandy your flock, feel their crops at night to see if they get enough and also feel their ribs occasionally so that you may just get them right. A fine finisher is scalded wheat steamed overnight and fed warm in the morning.
Don't forget that a medium sized bird, hens preferred, is the holiday call.

A POSTMORTEM.
If puzzled as to what killed your chicken, play doctor and make a post-mortem.
Follow our plan.
When cold we pluck the bird's underbody from beak to vent, lay it, back down, on a wide board, spread wings and legs and nail them down.
From beak to vent we cut skin, draw it to the sides and with a sharp butcher knife cut off the breastbone and thus expose the organs.
Any bagging or rough handling will disturb the interior and spoil results of research.
We first examine crop to see if there is a stoppage to gizzard. If distended and sour, it denotes hard or soft crop. Cheesy matter in windpipe denotes diphtheritic roup or tuberculosis. The liver should be a rich brown and firm to the touch.
If soft, spotted or extremely large, there is the cause unless there has been a complication.
If heart is soft, fatty or covered with coagulum, there may be the reason.
If bird died suddenly and one side of heart is full of clotted blood, heart failure.
When healthy the lungs are pink and float.
If they sink, are wasted or contain cheesy matter, tuberculosis.
Interior of intestines should be examined for ulcers and inflammation, and the egg organs of a hen should be opened to discover if the subject had a broken egg or was egg bound. If yellow, coral-like growths are found, they are tumors.
To inspect the brain, cut around the skull from one corner of mouth to the other and lift the top. If not clear, it is spotted, the bird died of apoplexy, caused by overeat or fright.

PIGEON DON'TS.
Don't use closed bands or you will have to place them when the birds are very small.
Don't fall to keep a record of the best squab producers, and breed from their young.
Don't feed one variety because the price is low. Narrow ration, narrow squab returns.
Don't believe all the squab picture books tell you about—the little work and big money.
Don't fall to exhibit at the fairs and shows. It may put you on the pin-acle.
Don't get discouraged when you hear the pigeon pessimists. Keep climbing toward your ideal.
Don't expect any more in your buying birds than you are willing to give in sales and always keep the Golden Rule in full.

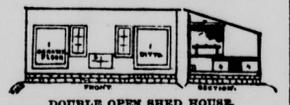
SCRATCHING SHED HOUSE.

We have a number of north pole poultry fresh air cranks whose cold air castle theories are hot air. Chickens originated in torrid Asia, not in Iceland.
Fresh air isn't a cold wave. It's too cold for big egg crops where water freezes solid.
Here is a popular fresh air scratching shed house:
Size, 20 by 12, divided into scratch shed, 12 by 12, and roost room, 8 by 12. Capacity, thirty Plymouth Rocks or thirty-five Leghorns. Screened front



SCRATCHING SHED HOUSE.

and roost room window, over which curtains drop in extreme weather. When frost arrives, close window. At freezing, drop front curtain. Zero and below, close up tight. Always keep a thermometer in your poultry house and regulate accordingly.
Watch your fowls in cold weather. If they huddle in a bunch and refuse to go into the scratch shed you should take the hint and drop the big curtain.
This style house may be continued any length, but for heat and protection the roost rooms should be built side by side.
It may be you wish to keep two breeds on a small space and are looking for a handy, compact two pen open shed house.
Here, then, is our "multum in parvo," and a good, practical house it is:



DOUBLE OPEN SHED HOUSE.

1. Hinged muslin frame. 2. Light for dust baths. 3. Door into dust bath. 4. Nests. 5. Roost drop curtain.
Size, 25 by 12; sheds, 10 by 12; roost rooms, 5 by 12.
The open fronts are screened and protected by hinged muslin frames in severe weather.
The windows give light for scratching, and the lower sash illuminates the dust bath.
A solid shaped partition divides the roosting rooms, and curtains drop over roost windows.
Here is a practical, inexpensive, convenient house for the back lot—for the professional man who lives in the suburbs and keeps poultry for pleasure, fancy roasts and fresh eggs for family use.

FEATHERS AND EGGSHELLS.
Oh, for a lodge in some vast wilderness Where some old fossil cannot say, "Does the chicken business pay?"
Tell us, please, that we may sink in For the timber tall, where he can't call, "Is there any money in it?"
The movement to remove all weight clauses from the standard is a fancier fake and proves the argument that breeding for fancy feathers only means loss of flesh. If feather growers cannot make the weight then there is no merit in growing them. But the fancy utility breeders are in the majority.

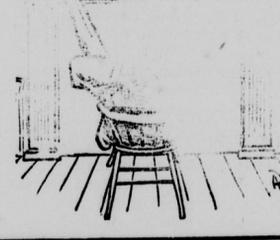
One of the poultry journals made a canvass of the "foremost breeders" on the question, "How many eggs in a setting shipped by express should hatch?" The decision was 60 per cent, and all agreed that it was not their duty to replace eggs. Now, if a man can only get seven chicks from thirteen eggs that cost from \$5 to \$60—if he gets that many—how much is there in it for him to buy from these fellows that can't breed good eggs when he makes allowance for the loss he'll have? Give it up? So do we.
The single comb White Leghorn fanciers are making a big cry against inserting a weight clause for their breed. It's just what ought to be done. There are too many long tailed butterflies at the shows. We breed Wyandottes and Leghorns. We are just as ready to have our Leghorns weighed as the Dotters and think this standard is about right:

Cocks ... 6 1/2 pounds Hens ... 5 1/2 pounds
Cockerels 5 1/2 pounds Pullets ... 4 1/2 pounds
Stealing chickens has been made a penitentiary offense in Missouri. In a lot of states if a man steals a dozen imitation silver spoons he's a professional crook, but if he robs a hen-roost he's only a kleptomaniac.
"Best in the world" is an advertising item being adopted by scores of poultrymen to describe their stock. When the airships get to be in common use everybody will be advertising the best chickens on earth and in heaven.
To make a first class layer a hen must be bred from a good layer. Regular winter eggs are not laid by scrubs any more than by scrub brushes.
Many squab breeders are now paying the price of being caught by a craze. What a pity! Won't the devil be kept in a sweat all eternity skinning the skinner. If it was in some other place we wouldn't mind seeing the show.
The farmer fattens his cattle and pigs for sale. He wouldn't think of selling a skinny shote. But he generally just grabs the chickens off the roost at night, fills the crate and goes to market at dawn and often sells them at 25 per cent below the price of the finished product. Now, what's good for the hog is good for the rooster, and what goes into the vault of the Chi-hog-o packer should go into the farmer's money sock.
When a craze comes your way don't lose all your buttons and cash. If you jump at a bubble You get nit for your trouble.

CITY FIRE ALARM BOXES.
Below is given the location of the real and imaginary boxes, the latter being marked with an asterisk (*):
*Box No. 4—Young and Thomas, North Aberdeen.
*Box No. 5—B and Cleveland streets, Highland Home.
*Box No. 7—Terrace avenue and D street, High School.
*Box No. 8—Burrows' Dock.
*Box No. 9—Hume and K streets, Northern Pacific Railroad Depot.
*Box No. 12—Boone and King streets, South Aberdeen.
Box No. 15—Wilson Bros' Mill.
Box No. 17—S. E. Slade Mill.
Box No. 21—Market and F streets.
Box No. 23—American Mill.
Box No. 25—Heron and F streets.
Box No. 27—Fourth and G streets.
*Box No. 31—Franklin School, Market, between Jefferson and M streets.
Box No. 32—Hume and H streets.
Box No. 35—Anderson & Middleton Mill.
Box No. 37—Heron and Broadway.
Box No. 38—Third and Broadway.
Box No. 42—Hart-Wood Lumber Co.'s Mill.
Box No. 45—Western Cooperae.
Box No. 47—Hume and Washington streets.

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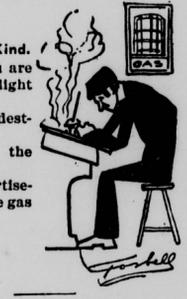


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"I hear you are dabbling in light literature."
"Yes, modestly."
"What is the nature?"
"Just advertisements for the gas company."



NOTICE OF SETTLEMENT.
In the Superior Court of the State of Washington, for Chehalis County. In the Matter of the Estate of Mary Smading, Deceased.
Notice of Settlement of Final Account and Petition for Distribution.
NOTICE is hereby given that Lore E. Smading as Executor of the estate of Mary Smading, deceased, has rendered and presented for settlement to, and filed in the Superior Court of Chehalis County, State of Washington, his Final Account and Petition for Distribution as such Executor, and that Monday, the 28th day of December, 1908, at 10 o'clock A. M., at the court room of our said Superior Court, in the City of Montesano, in said Chehalis County, has been appointed by our said Superior Court for the settlement of the said Account and hearing of said Petition for Distribution, at which time and place any person interested in said estate may appear and file his exceptions in writing to the said Final Account and Petition for Distribution, and contest the same.
WITNESS, the Hon. Mason Irwin, Judge of the said Superior Court, and the seal of said Court affixed this 27th day of November, 1908.
W. C. BIRDWELL,
County Clerk and Clerk of the said Superior Court.
(SEAL)
J. C. CROSS,
Attorney for Executor, Aberdeen, Wash.
(First publication Nov. 30, 1908.)
(Last publication Dec. 21, 1908.)

DID YOU EVER WONDER WHY—

Your dearest enemy is blessed by a flash of illumination that enables her to call on the day that you are up to your eyes in work and both you and your house present the most unattractive appearance possible?
When you have your house spick and span and lots of good things for dinner you never, never, never are blessed with unexpected company?
Your hair will never curl or even stay in place when you are to do a stunt at the club or sing a solo in church or otherwise be the center of observation?
Your shoe comes untied and some gallant gentleman of your acquaintance dumps down on his immaculate knees to tie the shabby thing topped by faded hostery?
Your children present a half starved appearance when you have formal company to dinner and the same children eat with both hands and their mouth on such occasions as if never before did they see so much food?
You husband will stop in the midst of serving at table and carefully scrutinize some article of table furniture and ask "Where did we get that?" if there is company present?

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