



WHITE WYANDOTTES, THE BEAUTY BREED

By E. S. McDonald.

So much has been written about the White Wyandottes that it seems an almost useless task to endeavor to tell anything new. But if we consider for a moment that old saying: "When you get a good thing push it along," a few remarks will perhaps not be out of place.

How often are we asked by persons about to start in the poultry business, "What breed would you select if you were I?" This is a question all beginners should settle for themselves. We have 11 standard varieties in the American class, all of which are worthy of attention.

The Wyandottes are becoming more popular every year, and I wish to say that one will make no mistake in selecting the White Wyandotte. In my humble opinion, they come nearer to having an ideal shape than any other breed; they are not only a handsome fowl, but they are business birds from the word "go." As bred today they are not perfect, but no other fowl, in my judgment, comes as near being an all-purpose fowl.

In laying qualities they equal the Leghorns and Minorcas, and they excel them greatly for market or table purposes, while as broilers they are ready for use at any age, and at any size required. They are at all times free from dark pin feathers, which is the main drawback to black and parti-colored varieties. For roasters, weighing from four to five pounds nothing excels the White Wyandottes, and I do not think any other breed equals them.

The value of a hen as a producer of market eggs depends upon the frequency of her laying and the quality of her product. There is no excuse for keeping unprofitable hens, and it is impossible to make any improvement in the flock unless you know the individual merits of the hens composing the flock. The trap nest offers the only means whereby a heavy laying strain of fowls may be produced.

I will not go into detail in regard to care and feeding, but I should like to mention a few points: Crushed oyster shell, sharp hard grit, charcoal,

Jersey Poultry Netting is "galvanized after." Insist on it, take no other—ask your dealer for it.

Water cannot rust galvanized wire. When the wire is woven into a fence, sometimes the galvanizing cracks. By galvanizing the wire a second time after it is woven, all the cracks are filled and there is no chance for rusting.

Join Success with Poultry

Why fail with Poultry when Beginners, Experts and Agricultural Students use and recommend **Cyphers Incubators and Brooders?** Insure yourself with our Money-Back Guarantee—Write nearest office for and decide by our free illustrated book, **How to Make Money With Poultry and Incubators**—

CYPHERS INCUBATOR CO.
Buffalo, New York, Boston, Chicago, Kansas City, Oakland, Cal., and London, Eng.

212-Page FREE Book

INSURE YOUR HEALTH AND COMFORT
on stormy days by wearing a

TOWER'S FISH BRAND SLICKER

Clean - Light Durable

Guaranteed Waterproof

\$3.00 Everywhere

A. J. TOWER CO. BOSTON, U.S.A.
TOWER'S FISH BRAND SLICKER, TORONTO, CAN.

plenty of clean, fresh water; a dust bath (or some means of keeping vermin away); clean, roomy quarters, good feed and common sense in feeding are necessary to successfully produce good, healthy, vigorous stock. Another very important item is plenty of pure, fresh air. I use the open front house summer and winter, only close it with burlap curtains in cold, stormy weather.

I have endeavored to present a few plain facts in regard to the good qualities of the White Wyandottes, at the same time giving all other breeds their just dues, for I dislike to read an article lauding one variety to the skies and running down all others, even if that article be on White Wyandottes.

SELL ONLY FRESH EGGS.

He who puts the finest product on the market reaps the richest harvest. Eggs are refined wheat, corn, grass, and they contain much that on the farm would go to waste. In winter, a basket of fifty dozen will bring more money than a load of hay it took a large patch of land to grow, a team to cut, a horse and man to rake, two men to stack, and a team, wagon and man to market. Sell fresh eggs or none at all. Get just as far as possible from the general lot dumped on the corner grocery. Seek for regular customers, and get retail prices.—Ex.

One bad egg sent to market by a lack of careful inspection may ruin the "guaranteed fresh egg" poultryman's reputation for honest dealing. If there is the slightest possible doubt of an egg being stale, discard it. Hens have no control over the flavor of their eggs, so it is up to their caretaker to supply them with wholesome, untainted food to insure the richness and flavor coveted by those who desire "pure food products" for dietary purposes. Egg customers appreciate such attention and repay it by steady patronage.

The shell of an egg is porous, and any offensive matter on it quickly finds its way, by odor at least, to the albumen within to an injurious degree. Never allow eggs from soiled nests to be placed in market offerings, even though they have been washed. Washing removes the peach-like bloom from eggs, and will at best find their way into open city markets as seconds.

Collier's Weekly presents a picture of a Barred Plymouth Rock hen over the caption "An Able Citizen." She laid 251 eggs in her first active business year." It also says: "For her ability, instinct and absence of intellect our heart has long throbbed warmly for the hen. We know no stupider inhabitant of the globe, and none more devoted to her task. Not to finite wisdom does she bend, but to the stern commands which echo back to the laws by which from chaos have been evolved the wonders of all life. She appeals to our heart, to our head, to our interest in those vast destinies in which the centuries are but as little moments fleeting in the dark."

Walla Walla, Wash., has a 2-year-old turkey which weighs 48 pounds.

The Seattle Poultry Association has elected the following officers: President, M. C. Ware; vice-president, W. B. Kimball; secretary, G. S. Deming; treasurer, John L. Crab. The society also appointed a committee to prepare articles of incorporation for its adoption.

Dimes Or Dollars

A hen does well or poorly according as her food supplies necessary nutriment in right proportions. Doubtless you give a nutritious ration, but does the *larger part of it digest?* If not, your profits will be in dimes rather than dollars.

It is easy to see why this is so. The domestic hen is a captive; she is denied the privilege of selecting food at times and in ways that Nature meant she should. Man attempts to coax and cajole her into laying many eggs under these unnatural conditions, and it is evident there can be little success until natural conditions are restored as far as possible.

If you make the hen derive from her food the same elements she would get when at liberty, your end is gained. This can be largely brought about by giving once a day a small portion of

DR. HESS Poultry PAN-A-GE-A

It is the prescription of Dr. Hess (M.D., D.V.S.) and according to the testimony of expert medical men, contains the elements necessary to make the hen *digest perfectly* by far the greater portion of her food, and to *derive from it* increased power to produce bone, flesh, feathers and eggs. Poultry Pan-a-ge-a contains also iron for the blood and nitrates to expel poisonous matter. It makes young chicks grow fast and fits fowls for market in the shortest time. It is also a germicide and prevents roup and other poultry diseases. Endorsed by poultrymen in United States and Canada. Costs a penny a day for 30 hens.

Sold on a written guarantee.

1 1/2 lbs. 35c; 5 lbs. 85c; 12 lbs. \$1.75
25 lb. pail \$3.50

Send 2 cents for Dr. Hess 48-page Poultry Book, free.

DR. HESS & CLARK, ASHLAND, OHIO,
Instant Louse Killer Kills Lice.

THE PETALUMA INCUBATOR COMPANY
Petaluma, Cal. Pacific Coast Distributors

You Will Start Raising Chickens When You Get My Price

Let me quote you my 1908 low price for a "CHATHAM," which will start you making extra chicken profits when you read my valuable Free Book. The "CHATHAM" gives results, thousands on the coast know it. Send for my big book—send now—it is free.

GEO. W. FOOT

Box 2040

PORTLAND, OR.

AMERICAN FOWLS OF FOREIGN ORIGIN.

None of our domestic pigeons have been produced from the native American stock, of which there are many species, especially in Central and South America, but all the various forms have been derived from the rock pigeon of Europe, which is still found in rocky places in England and the continent, where it lays its eggs on rocky ledges.

The Spaniards, who conquered Mexico, took the turkey they found there back to Europe and domesticated it. These were then returned to the Eastern States and became our common barnyard turkeys. They differ in several characteristics from the wild turkey of the United States, and can be readily distinguished by the fact that the tip of the tail feathers in the wild birds is always brown, while in the domestic it is always white.

It is supposed that our domesticated chicken is descended from the

wild chicken, *Gallus bankiva*. The species originated or was first seen in India and the Philippines. This wild bird resembles the black-breasted Red Game and the Brown Leghorn. The hen lays from 11 to 15 eggs, and then wants to set, but if you continue to remove the eggs from her nest she will keep laying for several months. The cock bird moults twice a year. In the spring he sheds his feathers and then takes on the plumage color of the hen, and about September he moults again and dons his former

Write for the Security Savings and Safe Deposit Co.'s information book. It's chock full of things you may want to know any minute of the day. Address 113 Seneca St., Seattle, Wn.

Water cannot rust galvanized wire. When the wire is woven into a fence, sometimes the galvanizing cracks. By galvanizing the wire a second time after it is woven, all the cracks are filled and there is no chance for rusting.

Jersey Poultry Netting is "galvanized after." Insist on it, take no other—ask your dealer for it.