Friday, July



same as any other trait of form and feather—is true to a certain extent only. It is also believed that when a hen possesses this trait that if she is properly fed she will produce eggs, and that the food is converted into eggs in the body of the hen. This last, I believe, is a false theory. The food only enables the hen to develop the eggs with which nature has endowed her. If the egg germs are there proper feeding will enable her to develop them and produce eggs, but if the germs are not there, no amount of food or condiments will induce her to lay. She simply cannot lay. She will use as much of this food as she can assimilate to build up her body, grow a fine plumage, fill her storehouse with fat and after that all not required to keep up the heat of the body and repair waste will be passed off undigested.

gested.

When we pick up a fertile egg we little dream that in that egg is not only the germ of life, but the organisms that are to form more eggs and more life. If it contain a female germ, or if during the process of incubation a female is developed, the number of eggs that it is possible for this pullet to produce has already been determined, and if the egg produces a male his prepotency has been deterthis pullet to produce has already been determined, and if the egg produces a male his prepotency has been determined. The egg may fail to hatch; if it hatches a pullet that pullet may not receive care and feed such as to enable her to develop into a good layer, even though at the beginning she had a possibility of 200 or 300 eggs. Nature is very bountiful in her provisions and allows for considerable apparent waste, though in reality there is no waste in the economy of nature. What is not used for one purpose is utilized for another. There is nothing produced from the earth that is not food for some form of animal or plant life. There is a constant warring in nature, the stronger animals and plants devouring the weaker. Animal life feeds on vegetable life, and vegetable life in turn feeds on decaying animal life, and in the form of parasites wars against animal life.

and in the form of parasites wars against animal life.

We open the body of a well matured pullet at about the time she should commence to lay, and if she is to be a good layer we find a large ovary, and suspended from and clinging to it a large bunch of egg cells. Sometimes there are as many as six or seven hundred, from the size of the head of a pin up to full size, yolks. We do not, however, expect that the pullet will lay this number of eggs in a season. She has another use for them. She uses them to feed her body when there is a deficiency of food. If we take the ovary out and examine it under a powerful glass, we find that it is made up of ovums or protoplasms held together by tissue and ready to develop more egg cells as soon as the present bunch is exhausted.

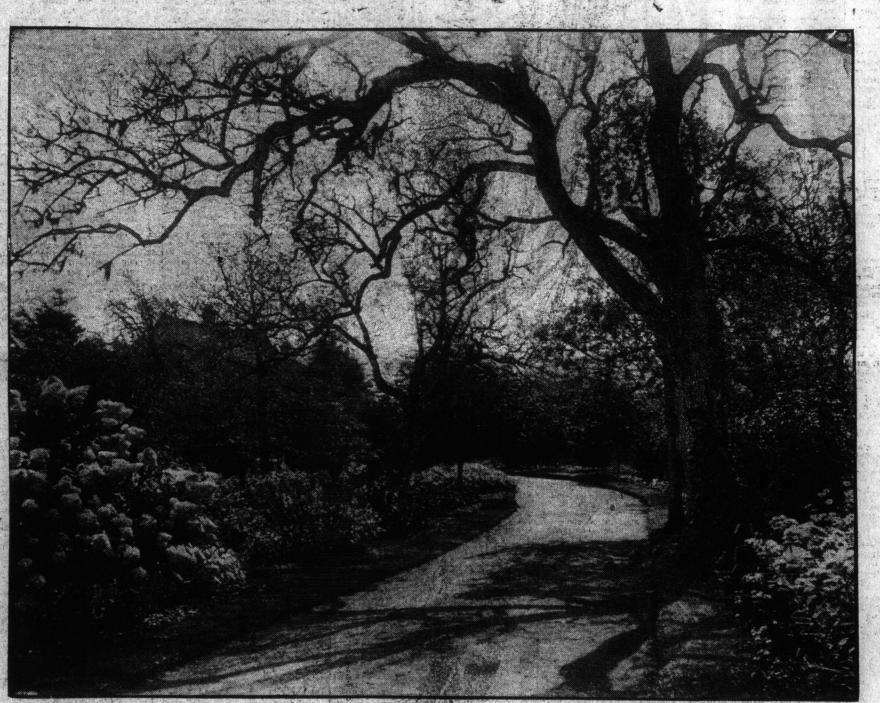
hausted.

A pullet that will make a poor layer has but a few of these egg cells developed, or perhaps not any, and an examination of her ovary shows that it is small and is not made up of ovums, but merely of tissue. In the case of the moderate layer there is a moderate sized bunch of egg cells, and the ovary is also moderate in size and contains numerous ovums, but not so many as in the case of the good layer. The number of egg cells and ovums varies greatly with different hens, as does also the size of the ovary, even if the egg cells have not developed.

Not half of these ovums or egg cells

THE POULTRYMAN

Much has been written on the sub
pact of breeding for one proteins of country and an experiment of the state of the s



The Curved Driveway-A Combination of Nature and the Gentle Art of Gardening.

many as the the case of the seed by different them. In the proof of the seed o

safer becomes the lives of those who find occasion to have anything to do with it. Tie the horse short, so as not to give any slack rope to allow its backing up. Fill a bag with hay, straw or sawdust and suspend it from the ceiling by a rope directly behind the horse's hocks. Now make it believe that you intend to enter the leve that you intend to enter the stall. Up comes the heels, striking the bag; it rebounds and strikes the horse. Again, pretend you intend to enter. The same thing is repeated. The horse becomes afraid and quivers

The horse becomes arrand quivers as it attempts to crowd into the forward corner of the stall.

When only one horse is kept in a stable it seldom kicks the side of its stall. Turning the stall kicker inits stall. Turning the stall kicker into a box stall has frequently broken up the habit, but when that convenience is not at hand, other measures are resorted to. A club two or three inches in diameter and eighteen inches long, so as not to make a bruise, will do the job. Fasten the club to the leg at the hock joint by one of its ends, thus making a loose, swinging club. As the horse kicks the side of the stall the club strikes the leg sharply. The horse soon learns that when it keeps its feet quiet the club inflicts no pain.

Halter pulling is very common among horses that are improperly handled. Fortunately, the remedy is simple and effective, breaking up the habit in a very short time. Fasten a

simple and effective, breaking up the habit in a very short time. Fasten a long rope to the halter, slipping the loose end through the tie ring. Pass the unengaged end of the rope between the forelegs and then over the back, s bringing it loyer on the other side and fastening it to the rope, between the forelegs in a slip knot. When the horse pulls on the halter the large noose tightens up on its bedy and it soon gives up the pulling. Another good way to fasten the rope is to the it to one of the hind legs. If the horse pulls it simply pulls itself off its feet.

THE SPEED OF SEPARATORS

The farmers that buy and operate centrifugal separators should be careful to follow the directions as to speed at which the machines are to speed at which the machines are to be run. This speed has been figured out in the case of each machine and all kinds of tests to determine at what speed the best results can be obtained. It is for their interest to have their machines do the best have their machines do the best to have their machines do the best to secure work. Yet many people are careless in this regard. Every think has a certain speed at which it will do its best work. The number of turns the crank should make per minute is usually indicated on the If the speed is reduced be low that indicated, the skimming will be less complete, and more fat is lost in the skim milk. It is not ad-visable to turn the machine at a higher speed than that required, as there is danger of damaging the separator or of the bowl jumping the casings. Nor does excessive speed increase the efficiency of the separator. When the proper speed has been obtained, it should be maintained. ed uniformly throughout the separation. Uneven running causes incom-

At the Indiana experiment station

with the action of the court of the children of the children to the children to the

USEFUL RE

Birthday Ingredients: One pour aif a pound each agar, sultanas, and ind of mixed of a pound of mixed teaspoonful of baking ggs, and a little milk, the baking powder and a grain of salt has bee a fine sleve several tir mix it well together, the other ingredients, fully pick the fruit ar the flour. Cut up the and add also to the flutter and sugar toget basin and beat them the hand. When perfelight break in the egs beating well in betwee all are in add the flour ten to the usual constant, pour into a round tin, and bake frand a half hours in a of baking

loing for Birth Ingredients: Half a sugar, two and a half (about) of water, half any deired flavoring. oring be desired three of water will be requisiff the sugar into an pan. Add the water, stirring the while: Pl heat and melt, still must be taken that it too hot, or it will become must be taken that it too hot, or it will be ciring must not be too soft enough to pour Should it appear too t more sugar. For icin that the cake be quite plan to obtain the nee is to thin a little off it will stand firmly, tur and then ice the botto icing round the sides of a knife.

Water These ices are made These ices are made of ripe fruit, mixed frozen. Clarified sugaboiling, say, three pou a quart of water, to well-whisked white of added for ten mini carefully the while, care must be taken the is not sweetened exceed mixture will granulate not freeze. After has syrup and juice in the syrup and juice in the freezer must be rapid about ten minutes. The control of the freezer must be adhered to the freezer mould. Work the matil it is stiff and smoot turn the ice out of the it into cold water, and minute. Then lift of with the fingers push to the dish prepared fo

Mushrooms and Get very large mus move the stems, peel each one on a round o thick cream and seas and paprika. Turn the mushroom up and fill thick cream, paprika tightly and bake in a minutes, remove, but I covered four minutes rooms may absorb the the same dish withou mushrooms may also dual dishes.

Asparagus and C Cook tender some fit chill it on ice. Boil to scrape them and cut in cut out the centres, le one ring over each the paragus and lay the tuce; cover with Fren

Salad, peel and chil even size; cut off t scoop out the pulp; d Mash tw the inside. season with salt and teaspoonful of chopped to small balls and fi stand them on lettuce serving add a little F

Fruit C Make a quart of tea spoonfuls of Ceylon tee fresh boiling water. St and then pour over for ulated sugar. Stir ar syrup that will almo away to cool; then a juice of six lemons, small placeppile and a small pineapple and a berries. Flavor with and when ready to se of seltzer or any good and serve with cube

Frozen This is not a drink, ed in place of iced tea guests. Make a platice, and when frozen mint julep made as mint fulep made as several sprigs of mint tender leaves, and rub ful of sugar; add two spoonfuls hot water a then add one cup of cup sherry; let it stathen strain; add to the pack in freezer and I hours to ripen before

English Brow Pour one pint of be one pound of granula oril to a syrup with pruised cloves, small bruised cloves, small mamon, a little ging Then strain and add randy and one quart ith cracked ice, in

RECIPES FOR

Chutr Ingredients: A qui salt, a quarter of and finely minced rais and finely minced rais a pound of coarse br cunces each of spar garlic, both finely cho of well-bruised mus an ounce of cayenne quarters of a pound of a pint of strong brow Peel, core, and boil vinegar to which the