

Breeds of Poultry.

(By A. Member of the Nfld. Poultry Association.)

When a person in the Dominion of Newfoundland wishes to purchase a few fowl to produce meat and eggs for his family use—or for market, he often is puzzled by the thought—as to which breed he shall keep? Visiting the Annual Nfld. Show he has quite a range to choose from. There are so many types of fowl—some at maturity weighing 2½ to 3 pounds and others tipping the scales at 8 pounds. Enquiring from the Silver Cup and other prize winners at the shows—every exhibitor praises the breed of fowl that he is exhibiting—and as a rule every exhibitor has his own particular breed which he prefers for one reason or another.

This article is written with an idea to convey to the public a few of the differences in the breeds of poultry in Newfoundland—and as a guide to any person about to start a small flock of pure bred fowl.

Definitions.

The great difference in poultry may be said to be the dividing line drawn between the Mediterranean, American, and Asiatic breeds of fowl. The Mediterranean class comprises the Leghorns, Minorcas, Anconas and Black Spanish. These birds are all specially bred for egg producing and are non-sitters—that is, they as a rule do not get broody, and hatch out their chickens as do birds of the other classes. The White Leghorn is the most popular breed of the class, and is known the world over as one of the greatest layers of large white shelled eggs. Nearly all the large egg farms of New York are populated with White Leghorns. They are very active birds, foraging a lot of their own feed from the weed seeds, worms and slugs, which abound on the range—are very healthy, and their eggs are always wonderfully fertile—the birds are full of vigour, are beautifully feathered and nicely set up—so that the owners can take lots of pride when visitors come to view their flocks. The weight of these hens at maturity average about three pounds and the cocks weigh four pounds. The young pullets usually lay in five and a half months from the time they are hatched, and will lay all the winter in cold houses, provided they are kept clean, well watered, and fed.

Classification.

Next to the Mediterranean class comes the American. This class con-

tains such birds as the Plymouth Rocks—White and Barr'd, Wyandottes in all varieties, Rhode Island Reds, Orpingtons, and others. I have mentioned only the names of these familiar to us in Newfoundland. The hens of this class average at maturity about seven pounds and the cocks weigh about eight. These birds lay a brown shelled egg and the young pullets usually lay their first egg at seven to eight months of age. These breeds are setters—that is they will get broody and hatch out their chickens in the usual twenty-one days. The next class is the Asiatic. These birds are the largest and heaviest fowl known. The breeds comprise the Brahma, Langshans and Cochins chiefly, and are bred principally for table use. The eggs of these birds are not nearly as fertile as the former two classes. The birds are large, do not exercise as a rule, and on account of the short season in Newfoundland, are entirely unsuited to our climatic conditions. Therefore the Newfoundlanders should choose his birds from the Mediterranean class if he wants to produce eggs, and from the American class if he needs both meat and eggs. As a rule the small active classes lay better—consume less feed on account of their smaller bodies to nurture—and are great hustlers over the fields. In the American classes, like the Rhode Island Reds, the Barr'd Rocks, Wyandottes and Orpingtons, this breed was originated, however, in Orpington, Kent, England, but I have included it in the American class on account of its type.) you have the ideal family fowl—meat and eggs.

Distinctions.

The above classes often have different variety of combs. Some have the single comb—upright on the head—whilst you can also buy the Rose combs in the same breed. Many prefer the latter as the comb does not freeze in winter in the same manner as the single comb does. When the comb freezes laying usually stops until the bird recovers. The purchaser can choose the colour of the feathers—as you can buy Plymouth Rocks with the barr'd white and black feathers, as well as the White Plymouth Rock—both the same breed, and alike in every other particular. The Wyandottes are bred in White, Buff and Columbian. The "Rhode Island Red" breed are, as the name signifies—Red feathered—but the same breed can be bought with white feathers,

St. John's Woman Was a Victim of the Big Explosion

Mrs. Chapman Says Nothing Restored Her Shattered Health Until She Got Tanlac.

"I am so deeply grateful for the wonderful way in which Tanlac has restored my health, that I feel it my duty to tell everybody about my experience with the medicine," said Mrs. Nora Chapman, of 25 Pleasant Street, St. John's, Nfld., recently.

"We were living in Halifax at the time of the terrible explosion; my poor husband was killed, and I was severely wounded in the hand, but was fortunate enough to escape with my life. That awful experience shattered my nerves, and my health was never the same afterwards. My digestion became so upset that I could scarcely eat anything but what I would suffer most severe pains in my stomach afterwards. More often than not I hardly slept all night, and nearly every day had nervous headaches that almost drove me wild. I got very depressed and discouraged, for in spite of special treatment I didn't seem to get any better.

"After I was well enough to travel I came back here to St. John's where I was born, thinking that the change would do me good, but it wasn't until I started taking Tanlac that I began to pull round. It has simply done me a world of good. It first of all gave me an appetite so that I could eat better than I had done for a long time before. I can now eat anything I wish without ever suffering any indigestion or pain afterwards. That tired, depressed feeling has left me, and my nerves are quite steady and strong again now. I am no longer bothered with headaches, and feel stronger and better in every way. Tanlac is indeed a great blessing to suffering people, and I hope this statement may lead others who suffer as I did to try it."

Tanlac is sold in St. John's by M. Connors; by Reg. Sullivan, Pouch Cove; Sound Island Store, Sound Island; Dennis Flynn, Avondale; J. J. O'Brien, Cape Broyle—adv.

these being known as Rhode Island Whites. The Orpingtons can be had in Black Buff and white feathers.

The Work of the N. P. A.

The Nfld. Poultry Association has been doing its work now in a quiet way for nearly five years. It has exhibited the fowls owned by the members to the general public annually. This year (1920), alone to date nearly 3,000 eggs have been sold for distribution through the members and Secretary, John Calver, St. John's, at twenty cents per egg. A large number of these have gone to the outports, and when the birds mature in the fall great surprises are in store for their owners, as the pullets will be laying all winter, providing their owners with a nice fresh egg for his family's breakfast, and the surplus cockerels will be in the place of honour on the table at his Christmas Day's dinner! The Nfld. Poultry Association are anxious to see more pure bred poultry in the country. Their advertisement is in our columns, and there is no reason why more people do not take advantage of their offer. In order to provide good stock for their breeding yards nothing but the highest class of birds and eggs are imported, for which big prices are paid—its nothing to pay American breeders a dollar an egg as they have done, or ten dollars a hen and twenty-five dollars for a cock. This is the type of birds that are used to produce hatching eggs by the members of the Association to distribute in Newfoundland. Dr. Campbell, Minister of Agriculture, takes an active part in the Association's work and the Government assists in a small grant to help pay the heavy expenses of the Annual fall show, when the different breeds are shown, and explained to the public. The public can therefore choose for themselves with ease the breed they fancy. It has been a pleasure to write the above information on the types of poultry for the benefit of those interested, and it is hoped that much good will result. The Association all agree that every person keeping poultry should only keep one breed. Results are better. Higher prices for eggs and breeding stock can be had. Birds are uniform in colour and they lend beauty to the home surround-

ings. The size of the fowl does not decrease, and more interest is taken in the birds by everybody than when the yard is filled with a lot of cross breeds, all sizes, shapes and colours, neither one thing or another, but mostly comprised of a lot of loafers, who don't pay for their keep.

Branch Meeting

of W. M. S.

It is with pleasure that I report the Annual Branch Meeting of the W.M.S., held in the Sunday School of the Cochrane Street Centennial Church. The meeting opened at 3 p.m. yesterday with quite a large gathering, everyone showing in their faces the great enthusiasm they felt. There were 32 delegates in attendance, and 10 Branch officers. The Western delegates had not arrived. The Address of Welcome was given by Mrs. Arthur Mews, and replied to by Mrs. Dr. Saint. Greetings were given by Mrs. Baird of the Presbyterian Church, Mrs. Lewis of St. Thomas's Church, Mrs. Dr. Hugh Pedley of the Congregational Church and greetings also from Mrs. Dr. Rogers of the Nova Scotia Branch, this being delivered by Mrs. E. Lindsay. Two solos were beautifully rendered by Misses Hutchings and Herder. Very encouraging reports were given by Miss G. Parsons and Miss L. Taylor, showing what excellent work has been done by our young people. The amount raised for the year was \$355.98, an increase of \$219.48. Membership, 1920, 3436, increase 430. Mrs. E. Lindsay, the Branch Recording Secretary, gave a most acceptable report of the work done in the various Auxiliaries. Membership, 1937, increase 122. Amount raised \$5620.28, increase \$642.1. The Treasurer's report by Mrs. J. Peters showed a marked increase all along the line. The interval between afternoon and night service was fully enjoyed by all, when the City Auxiliaries entertained the delegates and visitors to a sumptuous repast. The organ recital rendered by Arthur Mews, Esq., C. M.G., was also thoroughly enjoyed. The meeting at night was of a semi-public nature, presided over by Rev. Dr. Bond, who made a model chairman. Dr. Bond is always at home when Missionary work is the theme. The chairman's address was interesting, instructive, encouraging and pleasant. Arthur Mews, Esq., C.M.G., presided at the organ, with Mrs. W. H. Butt at the piano. The first item on the programme was a solo, beautifully and artistically rendered by Miss Elinor Mews. Next in order was a reading by Miss Flora Curtis. It is needless to say that this was done in a faultless manner. The title of her reading was "The sign of the Cross." The chief interest of the evening was the powerful address of Rev. Dr. Jones of St. Thomas's Church, who took as his subject, "Christian Imperialism." Full justice cannot be done the Rev. Dr. for such an address in a short article like this. Suffice it to say, that it was of the very highest order, bristling with facts that would be patent to all. It was indeed a rare treat, and I do not think that I make any mistake when I say that the whole audience would be delighted with much more, along the same lines. The Dr. has won a warm place in the hearts of the ladies of this organization. The inevitable collection, with the Benediction by Rev. Dr. Saint, brought this very highly interesting service to a close.

Fads and Fashions.

Left-over chicken gravy added to potato soup makes it delicious.

Flowers grown indoors require moist air and frequent spraying.

Warm weather calls for fresh fruits in place of made desserts.

Cakes containing no shortening may be baked in ungreased pans.

Cooked frosting should be spread on cake while the latter is warm.

Use a porcelain funnel, as the action of acids on tin is poisonous.

Thickened sponge cake batter with rolled oats and drop on baking tins.

Do You Want to Wear The World's Best Hat?

Do you want to wear the latest recognized style, not of one city but of the whole world?

Do you want to wear one of the world's two best Hats made by manufacturers whose products cover the heads of All the World and His Son?

Do you want to wear a Hat that will not fade its color; that will not lose its shape; that will wear as long as you would expect a Hat of Superior Quality to wear?

Three statements that would apply, any or all of them, to the World's Best Hat. Perhaps someone has told the same things to you when he sold you your last hat. If he sold you the World's Best Hat he naturally would be enthusiastic about it. But it's hard to tell who sells the World's Best Hat when everyone claims to have it.



We have the World's Best Hat and we have an original way to prove it.

"If the hat fades its colour, if it loses any of the finely-blocked lines of its shape that the makers know so well how to put into it; if it does not give you greater value than any other hat made at ANY price—KEARNEY FIRST is willing to 'make good' your loss"—just to prove that we have the World's Best Hat.

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WELL, YOU ALL KNOW HOW IT IS.

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