

POULTRY NOTES.

"Bad luck to you hens!" said Farmer Mike.

"When eggs are selling at forty cents—"

What sort of time is this to strike?

What can you say in your own defence?

When eggs were worth but a cent apiece

You shelled them out in spring and fall;

But now in the face of this great increase,

You give me not an egg at all.

I'll cut off your rations—I'll reduce the bill;

If that doesn't answer, I'll kill de-

ceit—

I'll cut off your heads, by my faith, I will!

If we can't have eggs, we can have meat."

"In these times it is the saving of

the waste, the stoppage of leaks, and

the utilizing of the by-products that

makes many a business pay a profit

which would otherwise show a loss."

It is claimed that the average size

of fowls of flocks especially noted for

egg production is considerably larger

than the average size of pure bred fowls

kept for show.

Grit, fresh water (slightly warmed

in winter) and charcoal are the best

condition powders. Be careful, however,

to feed nothing hot and give no hot

water to overheat the fowls and be

followed by colds.

When you find the water frozen in

the water vessels pour boiling water

over the outside and on the bottom

of the pans rather than waste it on the

ice.

You can force winter laying by proper

food selection and care. To attempt

to force it with condiments like

red pepper or egg powders is to cause

inflammation of the digestive tract and

the organs of reproduction. The hens

will make you pay for it in time.

"Only occasionally is a poultry keeper

to be found who prepares his fowls in

the best manner for market, and such

a one is usually a poultry woman,

whose natural skill and enterprise soon

win for her plump, nicely dressed

fowls special customers who are glad

to pay an extra price."

Broken crockery makes good grit, if

there are no long, sharp splinters to in-

jure the fowl, but children should not

be permitted to prepare it; there is too

much danger of injury to their eyes.

A flying piece of a heavy plate struck

one person in the eye, causing a very

painful injury and loss of a week's

time.

Hens, like all other animals, require

salt. Too much, however, is poison-

ous, and care should be exercised if

rock salt is fed to the cattle to keep

the hens out of the feeding yards till

the salt is gone, as they sometimes

mistake the salt crystals for grit, with

disastrous results. One of our experi-

ment stations found that in a pen of

hens of the same age the yield of eggs

was twice as great per hen from the

hens having salt than from the hens

without.

Green Bone as an Egg Food.

The introduction of green bone to the poultry bill of fare has to a great extent solved the problem of winter egg production.

During the summer months the poultry, especially if given a free range, can gather a sufficient number of bugs and insects to satisfy the demand for meat; but during the winter, when freezing weather has destroyed the insect crop, it becomes a serious question how to supply the proper substitute, unless a green bone cutter is brought into commission.

True, there are a number of commercial articles on the market that are valuable as a substitute, but their relative value to green bone is about on a par with canned beef and fresh steak.

We say this not in disparagement of the meat scraps on the market, for we use them, too; but to rely upon them exclusively as a meat ration will not bring about the desired results.

We add commercial meat scraps to the morning mash, daily, using fifteen per cent.; but in addition, twice a week, we give a noonday meal of green cut bone. Of the latter, however, we allow but a pound for every sixteen head of stock, past experiments proving that an average of an ounce is sufficient for each fowl.

Green bone is a complete food, being rich in nitrogen, albumen, carbonates and phosphates of lime, all of which are essential to the manufacture of eggs.

The accepted analysis of green bone is carbonate of lime, six to seven per cent.; phosphate of lime, fifty-eight to sixty-three per cent.; phosphate of magnesia, one to two per cent.; fluoride of calcium, two per cent.; animal matter, twenty-five to thirty per cent.—the remainder of the weight being water.

Green bones are bones fresh from the butcher, with the adhering gristle, meat, etc. Sometimes the butchers will have several large pieces of meat which they cannot sell, and which add great value to the bone.

Some years ago, Inland Poultry, in referring to green bone as a poultry

food, said that its great value lies in its well-proportioned and numerous constituents, which are just what is needed by the hen to produce eggs. In it we have lime for the shell, mineral matter for the yolk and albumen for the white.

There is only one objection to green bone; which is, it is somewhat concentrated. If fed entirely on it, the hens will eat too much. Hence it becomes necessary to feed it in connection with such bulky food as clover or bran.

Green bones containing the natural juices, as well as the adhering substances, are superior to the bones that have lain on the ground for years and lost all these juices or animal matter. Dry bone, when fed to hens, is insoluble, and can act only as grit, as very little, if any, of the mineral matter can be digested. Green bone, on the other hand, is quite soluble, and easily assimilated by the digestive organs of the fowl.

Butter Making.

The making of butter, no matter whether for farm or market, is something which should be done in an absolutely cleanly way. There is no other article which, in the course of construction, will absorb impurities and odors as quickly as butter, and nothing which shows so clearly the care put into its making.

Of the first importance is the care of the utensils used. Rusty pails will taint the milk; paddles, unless thoroughly scalded, will hold atoms of dust in their fibres.

Experienced dairymen discard rusty pails at once, and careful ones never let them get rusty, for they give them such careful attention that holes come before rust does.

Let all your crocks and jars be as sweet-smelling as a rose. Hot soapy water must be used plentifully, and clear hot water follows as a rinsing. Never use a cloth to wash or wipe.

Use brushes for washing, and scalding hot water will dry itself. After the vessels are all quite dry they should be set in a clean pantry, mouth down, with a small stick placed under each one so as to keep them from smelling musty.

When making the butter, work it just enough to take out the butter-milk and not too much, or the grain will be spoiled. Use an ounce of salt to a pound of butter, pack and put away in a cool place, where no dirt or dust will cover it.

A Case of Necessity.

One Sunday two small boys were industriously digging in a vacant lot, when a man who was passing stopped to give them a lecture.

"Don't you know that it is a sin to dig on Sunday, unless it be a case of necessity?"

"Yes, sir," timidly replied one of the boys.

"Then why don't you stop it?"

"Cause this is a case of necessity," replied the little philosopher. "A feller can't fish without bait."



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