

treatment of this trouble depends entirely on the cause. If it is due to improper feeding or brooding, then the cause must be removed. Unabsorbed yolk or feeding the chicks too soon after they are hatched may cause the trouble. A small dose of a good purgative, such as Epsom salts will probably help in bringing the chicks into better condition by removing the fermented material from the intestines. Scalded sweet milk with a little grated nutmeg four times a day is good. Give boiled rice as food or rice water to drink or both. They should have green food every day and, if green food is not available, then raw vegetables should be substituted. It is well to use a good antiseptic in the drinking water—potassium permanganate being perhaps the best. Dissolve this in water and add just enough of this solution to make the drinking water a rather deep wine color. Incubators and brooders should always be very thoroughly disinfected. The above recommendations for treatment apply to white diarrhoea whatever its cause.

How to Make Hens Lay.

To have early laying pullets there must be careful attention to breeding and selection with this object in view. The characteristic may be fixed by persistent selection, as in cows for great milk and butter production. Certain varieties of chicken, like Leghorns, mature early, and lay young, sometimes under four months, but on most farms a larger breed is wanted. Now by selecting hens which lay earlier (which will be of the earliest developing and most active type of the breed) and mating with the most vigorous, active males, the flock will show continual improvement in early laying. We have bred White Wyandottes for ten years and this year we have a lot of pullets laying 20 cent eggs now, in October. The first laid at five months old.

Early hatching is, of course, essential to early fall laying. March and April are the best months for hatching. A good ration must be fed and plenty of it. We feed cracked corn and wheat and cut oatmeal to little chicks; to older ones, corn, wheat and oats kept before them all the time in a hopper. If they are confined they must have some meat food; we find beef scraps, a packing house product, very good.

Separate the males and females. Sell or yard the cockerels. A lot of males in the flock after breeding season are a nuisance; hens will lay better and eggs will keep good without them. Give the chicks good, roomy, airy quarters to roost in, not trees, but good coops that are vermin and storm proof. Get them into winter quarters before winter. This should be a house facing south with the north side and ends wind tight. On the south should be a continuous opening, which should be left open a good part of the time for ventilation. It should be wide (16 feet or over) and low for warmth. Ours, built one year ago, is 16 feet wide, 5 feet high at the sides, 7½ feet in the centre. In the front opening we have fitted sash glass and frames covered with muslin, alternately, so that in bad weather it is half glass and half cloth, is light and airy without draught, and in good weather can be all open.

When the fowls must stay indoors give them plenty of litter on the floor and make them work for their living by scratching out their feed. Give feed little and often. Give corn on the ear at night. They will eat off all they want and get warmed up at it. We usually feed a mash once a day in winter made of cooked vegetables, bran, a little beef scrap and occasionally a little oilmeal. Keep fresh water before them always in summer. In winter we water three times daily. They must have grit, sand and shells.

To sum up: Select early layers for breeders; get size too if you can. Feed for growth; a stunted chicken is never profitable. House comfortably; separate sexes; keep when eggs are needed for hatching. Give fresh air, clean houses, exercise.

Turkey Ailments.

What is the matter with our turkeys and what can we do for them? We have lost seven or eight full grown. They go around dumpish for about a week, their heads get dark, they droop their wings and then die.—A.H., Portage county.

Your turkeys have a bad case of indigestion which has developed or will develop into "black head" if allowed to progress. This is caused by over-feeding and feeding them improper food, too much of fat producing food and too little animal food and green stuff. This indigestion has developed into liver trouble and undoubtedly if you examine the liver you will find it either enlarged or spotted with white blotches the size of a pin head or larger. The best remedy, of course, is to remove the cause and that is to give them proper diet. Feed them light, bulky food with plenty of green stuff. Give them a dose of Epsom salts once a week. The best remedy is to feed them properly, disinfect all the runs and keep plenty of sharp grit before them at all times.

Flavors in Milk

Prof. B. F. Kaupp, of the Colorado Agricultural College, in a statement recently issued, says in regard to the flavors found in milk:

The abnormal or injurious flavors in milk are of two kinds; first, those due to feed eaten by the cow; second, those due to contamination.

The first kind is scientifically spoken of as feed flavors and is due to the cow eating large quantities of turnips, onions, ensilage, beets, ragweed, etc.

This ill flavor is due to volatile oils contained in the strongly flavored feeds. Such flavors leave the animal through the different secretions and excretions of the body.

When feeding is done immediately after milking, these feed flavors largely pass off through other channels, or secretions, than the milk and are not noticeable. It is also maintained that if some rough forage be fed along with such feeds that produce ill tastes in milk, it assists in obviating such flavor.

It is within the power of the dairyman to obviate the second flavor of contamination. This class of ill flavor is largely due to contaminating bacteria. Of these there are many, each giving its peculiar flavor. Another contaminating flavor is due to the absorption of certain strong odors.

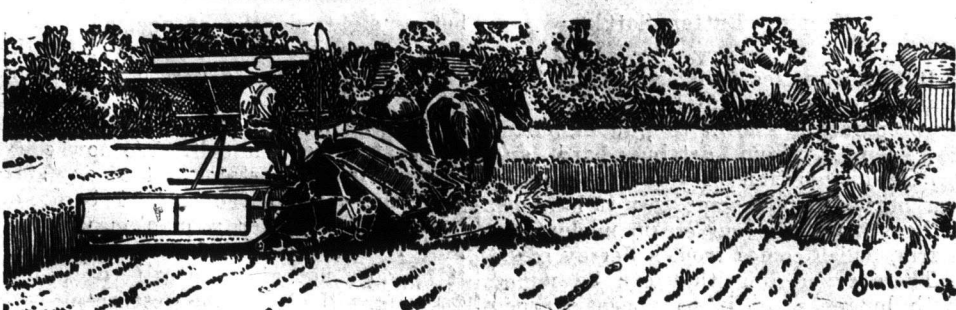
The cause of the contamination of milk is largely due to lack of perfect cleanliness with the milking utensils, surroundings, method of delivery and personal cleanliness.

Handling Poor and Sweet Cream.

When patrons' milk is sweet and well cared for, it is possible to make butter of very high quality. Butter makers and creamery men today are enjoying the benefits of active co-operation because of the improvement of milk delivered at the station. All of the milk is of higher and better quality, and I have not seen fit to discriminate in the price or rate. The next best thing is to pay according to quality, thereby giving the insanitary farmer a dose of his own medicine.

The creamery and butter maker should be a splendid example of cleanliness because patrons meet there every morning. It is natural for men to be influenced by their surroundings. The butter scoring contests of Minnesota have been very helpful to me. They emphasize the skillful parts of butter making and little details necessary but often overlooked by the general creameryman. There is now a range of 7 to 10 cents in the price between the finest and poorest butter.

Keep Spoiled Cream from Sweet. When poor cream is delivered it is more satisfactory to handle it separately; that is, keep it to itself, churn it into butter and sell the product as of inferior quality. The difference in price will be sufficient to show the necessity of taking good care of the raw material. Sour cream or spoiled cream is often caused by not delivering often enough to the creamery.



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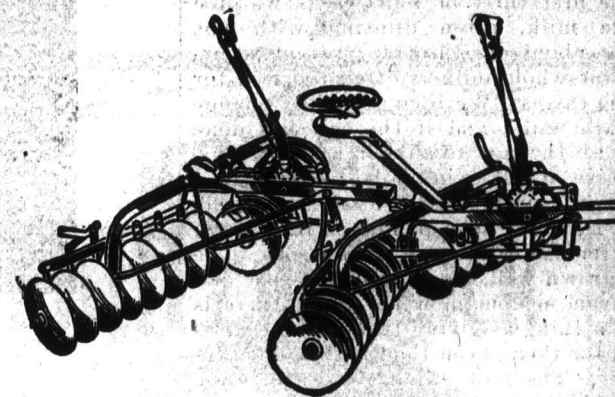
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