

'A QUEER LITTLE HEN.

There was once a little brown hen,
A dear little, queer little hen,
Her work was to lay
Just one egg every day;
And she did it, this good little hen.

She'd fly up in a tree, and right then,
Seated high on a branch, this queer hen,
Her egg she would lay,
Her one egg every day,
This good little, queer little hen.

'Twas a strange thing to do, I must say,
Lay an egg from a tree every day,
And what good was the egg?—
Just tell that, I beg—
That fell from a tree in that way?

But some people do things just as queer;
I know it, I've seen it, my dear.
They have a good thought,
But it just comes to naught;
From the wrong place they drop it, my dear.

There's a lesson for you and for me
From a hen that laid eggs in a tree.
If we do a right thing,
If a good thought we bring,
Let's not choose a wrong place, you and me
—Gazelle Stevens Sharp.

GREEN BONES AS POULTRY FOOD.

An Excellent Article That Seems to Be
Conclusive of Its Value.

Is green bone a profitable food with which to feed poultry? This is the question I want answered. We think it is, and our reasons are that hens fed on green bones will lay a larger percentage of eggs than they would if not fed the bone. A larger number of the eggs will be fertile; the chickens hatched will be harder than chicks hatched from eggs laid by hens that were not fed green bones, especially if these are winter eggs or your fowls are confined in yards. Why so? Because the composition of bone contains nearly all the elements of an egg, which is proof positive. Here is bone analysis by Berzelius:

Gelatine and blood vessels.....	33.30
Carbonate of lime.....	11.30
Phosphate magnesia.....	1.16
Phosphate of lime.....	51.01
Fluoride calcimus.....	2.00
So. and chl. sodium.....	1.20
Total.....	100.00

Drevestedt says: "An egg is concentrated food weighing one and one-half ounces, composed of lime, soda, sulphur, iron, phosphorus, magnesia, oil and albumen, which are nearly all found in the composition of green bone. So if we feed the hen it we supply her with the proper materials with which to make eggs, for the hen is the mill, the crop is the hopper, the egg the grist. Every particle of the egg, yolk, albumen and shell, come from the assimilated food through the blood cells. If we feed fat and heat-forming foods there cannot follow the largest egg production." Whatever the appetite of a healthy hen craves is lacking in her food.

Fed two to three times a week, or just a very little each day, it certainly healthful, egg-producing, tissue-

forming food, insuring rapid and great growth of chicks, and taking the place, in great measure, of the bug and insect meat fowls obtain in the natural state. It should not, understand, be forced upon them too largely, as confined fowls need coarse food, such as grass or clover as surely as they do grain and flesh, else looseness of bowels, torpid liver, indigestion and other evils must ensue.

Fowls running at large also need meat if they have but dry, grasshopperless, bugless, wormless feeding grounds. How does the chicken eat when given access to all kinds of food, at liberty? a bug or two, a few nips of green stuff, then a few kernels of grain, a sip of water now and then, and off it goes after an insect; now a scratch for one or two worms, and some seeds, a few more beakfuls of grass or weed, and it is off for a bath in the dusting place. The nearer the breeder can duplicate this natural, little-at-a-time varied manner of feeding, with his yarded fowls, so much the nearer will he come to realizing profit on his investment and pleasure for his pains.—Farm News.

Weaning the Chicks.

It is usually very desirable for a hen to wean chickens when about four weeks old. Hens usually carry chickens until seven or eight weeks old, but if a warm roosting place is provided, a chicken is sufficiently strong to leave the hen when four weeks old, and it is to the interest of the poultry raiser to get the hens to laying again as soon as possible. If a hen shows no sign of weaning her chickens when four weeks old, one can wean them very easily by keeping them away from the hen a few days. I have always found it advisable to let the hen wean her chickens herself, which she will invariably do when they are about four weeks old, if she is placed on the same diet as the laying hens, as soon as she hatches, for as a rule hens wean their chickens as soon as they go back to laying, and if one will give plenty of meat and other egg-producing food, hens will resume laying and wean their chickens within four weeks after they hatch, and sometimes earlier.

As soon as the chicks are weaned they should be watched very closely and not allowed to wander off in the early mornings, or sleep in filthy places at night, for they are more subjected to diseases—such as sore head and roup—as they grow older than when young. During the spring months small chickens can roost out in the open air in the south, but in the north where the atmosphere is very chilly it is best to have a small house, with a small stove, and all weaned chickens should be made to roost in it until the weather gets warm, when we think it best to let them roost out in the fresh air.—Farm and Home.

A Lighthouse With no Lantern.

The most extraordinary of all lighthouses to be found on Armish rock, Stornoway Bay—a rock which is separated from the island of Lewis by a channel over 500 feet wide. It is in the Hebrides, Scotland. On this rock a conical beacon is erected, and on its summit a lantern is fixed, from which, night after night, shines a light which is seen by the fishermen far and wide. Yet there is no burning lamp in the lantern and no attendant ever goes to it, for the simple reason that there is no lamp to attend to, no wick to trim and no oil well to replenish.

The way in which this peculiar lighthouse is illuminated is this: "On the island of Lewis, 500 feet or so away, is a lighthouse, and from a window in the tower a stream of light is projected on a mirror in the lantern on the summit of Armish rock. These rays are reflected to an arrangement of prisms, and by their action are converged to a focus outside the lantern, from where they diverge in the necessary direction." The consequence is that, to all intents and purposes a lighthouse exists which has neither lamp nor lighthouse keeper, and yet which gives as serviceable a light-taking into account the requirements of this locality—as if an elaborate and costly lighthouse, with lamps, service room, bedroom, living room, storeroom, oil room, water tanks, and all other accessories, were erected on the summit of the rock.—Tit-Bits.

Measuring the Wind.

A novelty in modern scientific research by means of which the velocity of the wind may be measured by the sound it produces in a wire has been called to the attention of the National Academy of Science by Prof. Barnes. He asserts that the whistling of the wind as it crosses a wire varies with the velocity, and that this can be computed from the pitch of the note observed for a given diameter of wire and given air temperature. A microphone attachment can be made to convey the sound isolated from other noises to the observer at a distance. Thus every gust and variation of the wind can be studied and an idea of the actual direction of the gust can be had by means of the sounds obtained from three wires placed at right angles to each other.—Detroit Free Press.

Copyright in Photographs.

A decision by an English Court has determined the rule as to photograph portraits. The copyright belongs to the sitters when they order the portrait and pay for its being taken. The only claim for copyright by the photographer is when he invites sitters to have their likenesses taken, and when the sitters sit without payment, doing for purposes of publicity or advertisement.