

**THE FRONTIER**

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**ROYAL THEATRE**  
O'Neill, Nebraska

HOME OF GOOD PICTURES

FRIDAY & SAT., MARCH 7-8  
On the Screen At Last

**"TWIN BEDS"**

With Jack Mulhall and Patsy Ruth Miller. A First National Vitaphone picture. One of the greatest of all bedroom farces. The whole family will roar. Hear the new dance tunes, "If You Were Mine" and "The Chicken Walk." 2-reel talking comedy. Admission 10 and 40c. Matinee Saturday at 2:30, adm. 10c and 25c.

SUNDAY & MON., MARCH 9-10

Greta Garbo, in her first all-talking picture.

**"ANNA CHRISTIE"**

With Charles Bickford, George F. Marion and Marie Dressler. From Eugene O'Neill's magnificent play, a role of unforgettable power and appeal for the lovely star. Singing act and Paramount News.

Matinee every Sunday, 2:30 p. m., admission 10c and 35c; 2 shows at night, 7:30 and 9:30, admission 10c & 50c.

TUE. WED. THU., MARCH 11-12-13

**THE TWO BLACK CROWS**

Moran & Mack, in

**"WHY BRING THAT UP"**

With Evelyn Brent and Harry Green. A wavely production of fun, frivolity, romance and hilarity. New dances, new melodies and girls galore. Get the inside story of their own rise to stage and radio fame in this stirring film. 2-reel talking comedy. Admission 10 and 40c.

**SOUTH OF O'NEILL**

Frank Hall and his sister Evelyn were over to Jim Peter's, Sunday.

John Peter, Jr., north of Chambers, has been sick with the flu, but is somewhat better.

Joe Peter, south of town, went to Stanton after a load of seed oats; he came back Saturday night.

Wm. Jutte's home is going up pretty fast and looks like the outside work will be finished soon.

Mr. and Mrs. Chas. Brown, north of Chambers, are somewhat better now, and we are glad to hear it.

Joe Erychleb drove up from Stanton last Monday to visit relatives and friends. He left Friday noon of last week.

Harry Applebee, south of O'Neill, gave a farewell dance last Saturday at his place; those who came had a good time.

Harry and John Peter hauled a couple loads of corn for Jim Peter, from the Jim Fleming farm north of O'Neill, last Thursday.

Anne, the little daughter of Mr. and Mrs. Frank Peter, is sick with the flu and is not going to be able to go to school for a while.

Miss Enid Anderson, teacher in District No. 181, did not teach the latter part of last week because of illness; she was back again Monday. Quite a lot of baled hay has been hauled to O'Neill, also to Inman, on account of the cold weather, as the meadows were getting pretty soft a while ago.

Beginning about eight miles south, on Highway No. 13 and from there on south, the grade is about all blown off into the hills as the result of the winds of last week.

B. B. Bay, who works for the state on Highway No. 13, had the misfortune of losing a horse from old age last Sunday; he had to get another one so as to be on the job of dragging the roads again.

A party of young folks from the State Fork valley attended the dance at the I. O. O. F. hall in Inman recently; all reported having a nice time in spite of the zero weather. The Nebraska Ramblers furnished the music.

**FACTORS INFLUENCING THE INTERIOR QUALITY OF MARKET EGGS**

**Malformed and Defective Eggs**

In nearly all flocks there are a certain number of hens producing defective eggs. All eggs should be examined carefully during the incubation season and all abnormal eggs should be eliminated from incubation. In this way the eggs from hens having this characteristic will be discarded and the flock gradually cleared of any inherited tendency to produce abnormal eggs.

**Blood Clots and Bloody Eggs**

Blood clots are a common occurrence in fresh eggs. They are caused by the rupture of a blood vessel in the ovary of the hen when the yolk is fully developed and just as it is released from the ovary to pass down through the oviduct where the egg white is deposited. When the egg is candled the clot appears as a bright red spot or streak and under ordinary conditions can be detected readily.

Blood clots are hard to control in a flock. Care should be exercised in feeding when a large number of eggs are found containing these clots. The first organs to reach maturity in the hen are, as a general rule, the reproductive organs and if the hens are forced heavily at the start of their laying period one may expect

to find more evidence of this condition.

Condimental feeding may influence this condition directly. If this condition exists give the birds a dose of Epsom Salts—four table-spoonsful to the gallon of water. Then gradually increase the scratch feed until the birds obtain about two ounces per bird a day. Bloody eggs are not as common as eggs containing blood clots. The candled egg has a red tint throughout. This condition may be caused by a diseased or injured condition of the oviduct, causing blood to be mixed with the egg white when the egg is being formed. This condition seldom becomes generalized in a flock, being confined to certain individuals. There is no known method of overcoming this condition. Bloody eggs are not used for food.

**Meat Spots**

Substances resembling flesh or pieces of membrane are sometimes observed floating in the egg white, either entirely free or attached to the chalazae which is the membrane surrounding the yolk. These particles

vary in size and color from grayish white to red or flesh color. This condition is exceedingly hard to overcome in the flock. It may be due to an abnormal growth of tissue that frequently develops in the oviduct.

**Thin-Shelled Eggs**

It is common to find hens in a flock laying eggs with a very thin and porous shell. This is sometimes caused by a scarcity of minerals in the ration. Such eggs permit very rapid evaporation and undoubtedly allow an easy entrance for invading bacteria. If the defect is aggravated along this line the eggs should not be shipped with normal eggs because they are likely to become checked or broken. They should be used at home or sold locally.

**Soft-Shelled Eggs**

Soft-shelled eggs are found more frequently during the season of heavy production and, as in the case of thin-shelled eggs, may also be due to a lack of the proper minerals. This condition may also be caused by a nervous condition of the fowl. Considerable excitement among the birds

may cause this condition to prevail.

**Blind Checks**

Blind checks often originate inside the hen and are caused by some abnormal condition affecting the hen. These checks in the shell are invisible and can be detected only by the use of the candle. Since the shell is weakened by this condition this class of eggs should not be shipped with normal eggs.

**Dark Yolks**

Exceedingly dark yolks are often caused by the excessive consumption of certain green feeds such as rape. The yolk of such an egg will appear very dark when placed before the candle and will have a greenish rather than a red tint. A slight variation in the color of the yolk does not indicate any difference in the food value of the egg.

**Body-Heated Eggs**

Fresh laid eggs are sometimes found to be somewhat heated. However, no evaporation has occurred. They may have the appearance of incubated fertile eggs. This heating has been caused by the hen holding the

egg inside her body after it is completed and ready to be laid. The body of the hen is maintained at incubation temperature and the deterioration of an egg so held is very rapid. Disease or freight occasioned by rough handling or shipping is usually the cause of such a condition in the hen. If in an edible condition body-heated eggs should be consumed without delay.

**Watery Eggs**

At certain times of the year, especially during the latter part of the laying season, hens may produce eggs with an apparent watery consistency. These eggs lack quality, as a general rule, and should be consumed at home or on the local market. They do not make a good product if stored. This is a condition that is also influenced by feeding.

**Double-Yolk Eggs**

Eggs with two yolks are very common and can be easily recognized by the two distinct shadows seen while candling. Such eggs are generally larger than the normal size and should be used at home.

# ANALYZE THE ALLOWANCE ON YOUR USED CAR.

*If a dealer pays you more than the true worth of the car he must make up the difference by extra charges on the new car or re-sell it to some one else at too high a price*

**P**ERMANENT value is always better than a temporary bargain in the purchase of an automobile. It pays to look ahead and consider reliability and ultimate up-keep costs, as well as comfort, safety, speed, and beauty of line and color.

Since most automobiles are bought for replacement, the value set on your used car is a factor in almost every purchase. Frequently it is given an importance beyond its true worth.

Used cars have a definite market value and you are justly entitled to an allowance based on that value. It is not fair that you receive less. It is not to your best interests to receive more.

**I**F a dealer pays you more than the true worth of the car he must either re-sell it to some one else at too-high a price or make up the difference on the new car. This he cannot do unless he is allowed an excessive profit on the car or on financing, extra equipment and other charges. In either case, you pay the bill, for no way has yet been found to give something for nothing. The money must come from somewhere.

You may not get the largest used-car allowance from the Ford dealer, but that very fact should give you confidence that you are receiving full value in the new car. Ford charges are not marked up or increased to cover a high trade-in allowance on your old car.

Because there is no waste, extravagance or undue profit in manufacturing, distribution or selling, every dollar you pay for a Ford brings a full dollar in return. In lower first cost, in reliability and long life, in the low cost of operation, service and replacement parts, the Ford will save you much more than the seeming difference in trade allowance.

**F**URTHERMORE, at least \$75 extra value is given to you in the new Ford in the Triplex shatter-proof glass windshield, the Rustless Steel, the five steel-spoke wheels, and the four Houdaille hydraulic double-acting shock absorbers. The unusually large number of ball and roller bearings, and the extensive use of fine steel forgings instead of castings or stampings, are other features that show the extra quality built into the Ford car.

Roadster, \$435	Phaeton, \$440	Tudor Sedan, \$500	Coupe, \$500	Sport Coupe, \$530
Two-window Fordor Sedan, \$600	Three-window Fordor Sedan, \$625	Cabriolet, \$645	Town Sedan, \$670	

All prices f. o. b. Detroit.

**FORD MOTOR COMPANY**



Let us help you win fame . . . and a share of \$20,000 in cash prizes—

Enter This Contest for

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**LOVELIEST MOTHER**  
and most  
**ATTRACTIVE CHILD**

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