

RAISING TURKEYS FOR THANKSGIVING

THIS is the season of the year when the prospects for the turkey crop outweigh almost all other questions in the minds not only of produce men, but in the estimation of the great mass of householders. The supply, and consequently the prices, of turkeys have fluctuated so widely in different years within the past decade or two that there is always an uncertainty in the minds of the ultimate consumers akin to that mystery that invariably envelops the "peach crop" early in the season. This explains in a measure why many far-sighted citizens to whom a few cents per pound difference in price is ever a source of worry now make it a practice to order their Thanksgiving turkey long in advance and it explains, too, why many of the turkey buyers who handle the birds on a large scale begin their rounds of the poultry farms earlier in the season than was once their wont and keep close tab on the growing fowl.

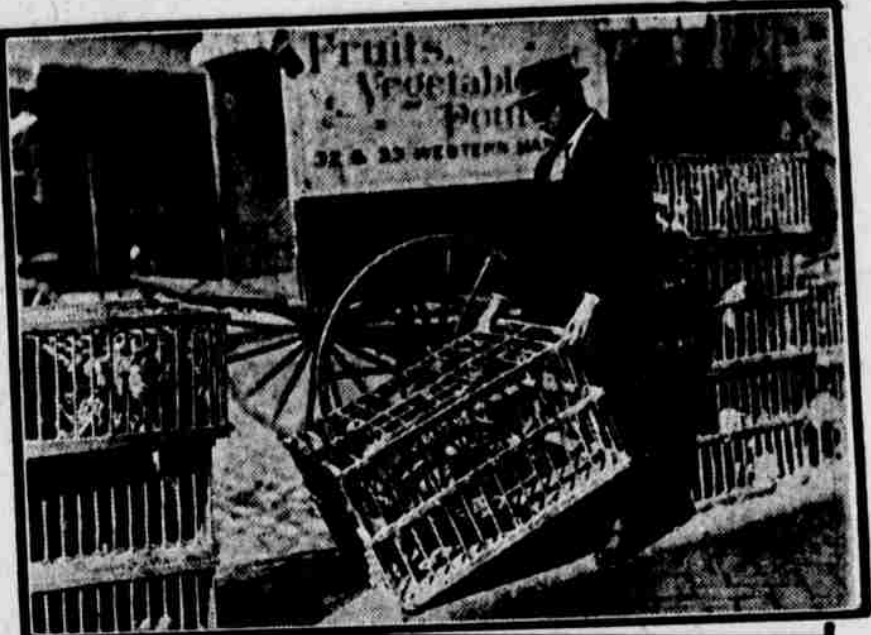
This "scouting" by the purveyors of our principal Thanksgiving delicacy is a wise move for, be it known, weather conditions throughout the spring, summer and autumn have a most important bearing upon the turkey crop at the end of November. For instance, if a wet spring be encountered great numbers of the young turkeys suffer. In some instances they are almost literally "drowned out." The autumn is a yet more crucial time in the turkey-raising industry. A open autumn, even if it be mild, is fairly auspicious, but the ideal condition is found in cool, crisp, bracing weather which inspires the turkeys to roam in search of food and causes them to



PREPARING THE TURKEY FOR MARKET



A THANKSGIVING BIRD



HANDLING CRATED TURKEYS AT THANKSGIVING



READY FOR THE THANKSGIVING RUSH



SCENE ON A TURKEY FARM

fatten in prime condition. Such weather conditions also lighten the cares of the farmer who does not devote his entire attention to turkeys, and who usually has so many other responsibilities that he is mighty glad when the turkeys can shift for themselves—to say nothing of the benefit to his pocketbook. These farmers and poultry raisers, it may be added, are about the only classes in our national community who never need give a thought to a bird for the home table on Thanksgiving. There is always some sort of a turkey for the gathering round the festive board at the homestead. We may digress for a moment, too, to add that in late years there has come a great change in sentiment on the part of many of the farmers as to the Thanksgiving turkeys for their own tables. In days gone by there was often a disposition to regard almost any old gobbler as sufficient for the home folks. All the choice birds were sent to market, because they would bring the best prices, and the farmer and his household not infrequently had to put up with the leavings, as it were. Latterly, however, as greater prosperity has come to so many of the farmers there is a growing disposition to regard the best as none too good for the kings of the soil, and this applies to turkeys as to everything else. Consequently it is usual for the progressive farmer to retain one of his tenderest birds for the kith and kin that break bread with him on Thanksgiving, and not infrequently the chosen bird has been singled out from the others long in advance and is specially fattened in accordance with the tastes of the family.

There has been much discussion on the part of the public in recent years regarding the comparative scarcity of small turkeys—that is six to eight pound birds—in the Thanksgiving market. There is no difficulty in fixing the responsibility for this disappearance of the small turkeys. It is due to the growing tendency among turkey raisers to devote their best efforts to the "bronze" variety of fowl—the largest variety of the bird. The lure of the American love of bigness has made itself felt in the turkey realm, and the 30 to 36 pound birds which have attracted so much attention at fashionable hotels and on banquet boards have come to be regarded as the most desirable specimens of that fowl, which becomes for one day each year our national bird.

It must be admitted, however, that the bronze variety of turkey not only holds the post of honor because of its size and its rich plumage but also, in the estimation of many epicures, because of its flavor as well. There is no doubt that the size of the bronze variety—its standard weight ranges from 18 to 36 pounds—is to be attributed to the fact that the birds of this family originated from a cross between the wild and the tame turkey. For that matter, the wild turkey of North America was the ancestor of all our present-day domestic turkeys, but the "crosses" which have been made in the case of the bronze variety have been particularly fortunate in inducing mammoth size. However, one of the officials of the department of agriculture recently declared that the bronze turkey had been developed too much in the direction of size, and if he can convert the turkey raisers to his way of thinking we may see some years hence an era of smaller bronze turkeys of even finer flavor than those regarding which such enthusiasm has been manifested by lovers of the good things of life.

Of course the vaunted bronze variety is not the whole thing in turkeydom, for there are six other standard varieties, the branches of the family in addition to the bronze, being, the Narragansett, the buff, the slate, the white, and the black. Many people who think that we have been enjoying pretty appetizing turkey from time out of mind may be surprised to learn that the prestige of the turkey as an article of food was seriously threatened a few years ago through carelessness and lack of foresight in breeding methods. Not much was said about it, except in the poultry papers and at the conventions of poultry raisers, but the menace was sufficient to arouse the more progressive turkey raisers, with the result that they mended their ways, put a ban on inbreeding and went in for the purebred or standard-bred turkey, with the welcome outcome that rich, new, vigorous blood made its influence felt in infusing strength and vigor in turkey flocks all over the country.

In the case of growers who have had the benefit of enough experience to qualify them for the work, turkey raising is, under favorable conditions, a highly profitable occupation. No other kind of live stock will return so large a profit to the successful producer as will poultry, and tur-

keys do not bring two or even three times the eight cents that Uncle Sam's expert has set down as a figure that will yield a profit. Of course, the farmer who can sell his turkeys direct to housewives can get from 25 cents per pound up—according to the state of the market and the quality of the fowl—but even the growers who market through commission merchants, as most of them do, ought to net from 16 to 20 cents per pound, providing the sales agent is not allowed to pocket more than his share of the sales price. Of course, for the grower to net 20 or 24 cents a pound, it is necessary to have the choice, specially fattened turkeys that bring top-notch prices in the markets catering to the wealthy class in the large cities.

Recent years have witnessed a change in the methods of shipping turkeys to market. Many fowl are yet hauled to town, as in days of old, in the farmer's wagon, but the largest share of the turkeys for city markets are now shipped by express. Just at Thanksgiving time when turkeys are coming to market in car-load lots many of the birds make the journey by fast freight, but under such conditions a man must be sent along with each car load to feed the birds, so that in the end it is likely to be just as cheap to send the birds by express, the transit thus being accomplished in a few hours and no feeding en route being necessary. To carry out the present-day policy of haste in transferring the turkeys from the farms to the dinner tables of the folk in towns and cities, we find special automobile trucks waiting at the railroad stations to receive the crated birds as they are unloaded from the cars, and these motors rush the turkeys without loss of time to the commission houses, hotels or other destinations. A few years ago a car load of live turkeys was a shipment of such unusual size as to cause comment. Nowadays such consignments are handled by the hundreds at Thanksgiving time, and a car load of live turkeys was, on one occasion, sent from New York to San Francisco, the rental of the special car for this journey amounting to \$70. In Chicago there are dealers who receive a dozen car loads of turkeys a day at Thanksgiving time, and as many as 25,000 birds have been received in that city in one day at the height of the rush to stock larders for Thanksgiving.

Canada at the Chicago Land Show

WILL MAKE A MAGNIFICENT EXHIBIT OF GRAINS AND GRASSES, VEGETABLES AND FRUIT.

A carload of grain in straw, grasses and other of the products of Western Canada arrived at Chicago the other day, and is now installed in the Coliseum, where the United States land and irrigation exposition is under way. Those who are interested in the "Back to the land movement" will find in the Canadian exhibit one of the best displays of the agricultural products of Western Canada that has ever been made. There are representative men there, who will be pleased to give the fullest information regarding the country.

The exhibit shows what can be done on the free grant lands of that country and most of the grain was produced on the farms of former residents of the United States who have taken advantage of the homestead lands of Manitoba, Saskatchewan and Alberta.

The vegetable exhibit will attract a great deal of attention, and some marvelous potatoes, carrots, turnips, cabbage and cauliflower are shown.

It is true that the homestead area is being rapidly taken up and the bulk of that now to be had lies north of the Saskatchewan river in a portion of the country known as the park country. Here there is a large quantity of open prairie interspersed by beautiful groves of poplar and willow. Water is in abundance, hay is plentiful and consequently fodder for animals is right at hand. Those who have taken advantage of farming in these districts and watched the efforts of those in the prairie proper feel that they have the advantage of their brother, who is not able to secure fuel and the other conveniences of the park district on his own farm.

The crop conditions throughout Western Canada the past year have been generally good, and some wonderful crop yields of wheat, oats and barley are recorded. The Canadian Government, under whose auspices the exhibit spoken of is being made, is preparing reports on crops in the different Western Canada districts, and while these will not be ready for distribution at the land show commencing on the 18th of November and closing on Dec. 8th, application made to the Canadian Government agent nearest you will bring them to you as soon as they are published.

When one is sad or out of sorts for any cause whatever, there is no remedy so infallible as trying to make somebody else happy.—J. W. Carney.

There are still plenty of green pastures for all the Lord's sheep.

IT WEARS YOU OUT.

Kidney Troubles Lower the Vitality of the Whole Body.

Don't wait for serious kidney illness; begin using Doan's Kidney Pills when you first feel backache or notice urinary disorders. David P. Corey, 236 W. Washington St., Ionia, Mich., says:



"I had kidney trouble so badly, that for six months I could only get around with a cane or crutches. The backache grew gradually worse until I was compelled to take to my bed. While still in bed, I began using Doan's Kidney Pills and gradually improved until well."

"When Your Back Is Lame, Remember the Name—DOAN'S." 50c. all stores. Foster-Milburn Co., Buffalo, N. Y.

The Gist of It. Two and two make four. This is a platitude.

Two and two make three. This is demagogism.

Two and two make one hundred and fifty. This is high finance.—Lippincott's Magazine.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take as candy.

The man who tries to taper off in sin will soon be in over his head again.

Tell the dealer you want a Lewis' Single Binder straight 5c cigar.

Wisdom, like flowers, requires culture.—Ballou.

IS YOUR STOMACH IN BAD CONDITION?

Then by all means get a bottle of

Hostetter's Stomach Bitters

this very day. It makes weak stomachs strong, keeps the liver and bowels active.

GET HOSTETTER'S At All Druggists

W. N. U., LINCOLN, NO. 47-1911.

PERFECTION SMOKELESS OIL HEATER

Smokeless Odorless Clean Convenient

The Perfection Smokeless Oil Heater warms up a room in next to no time. Always ready for use. Can be carried easily to any room where extra warmth is needed.

A special automatic device makes it impossible to turn the wick too high or too low. Safe in the hands of a child.

The Perfection burns nine hours on one filling—glowing heat from the minute it is lighted. Handsomely finished; drums of blue enamel or plain steel, with nickel trimmings.

Ask your dealer or write for descriptive circular to any agency of

Standard Oil Company

(Incorporated)

End Your Ironing Troubles by Using

Defiance Starch

¶ The most serviceable starch on the market today. Works equally well hot or cold and produces a finish unequalled by any other starch.

One trial will prove its merits and make you a confirmed user.

¶ See that you get "DEFIANCE" next time. Big 16-ounce package for 10 cents at all grocers.

Manufactured by

Defiance Starch Co.

OMAHA, NEBRASKA

The Famous Rayo Lamps and Lanterns

Rayo lamps and lanterns give most light for the oil used. The light is strong and steady. A Rayo never flickers. Materials and workmanship are the best. Rayo lamps and lanterns last.

Ask your dealer to show you his line of Rayo lamps and lanterns, or write for illustrated booklet direct to any agency of

Standard Oil Company

(Incorporated)

Coat of Mail in Garment

While rummaging in some boxes to which he had fallen heir from a former tenant of the house he lives in at Lander, Wyo., Pat Curry came across what appeared to be an ordinary blue serge coat. He tried to haul it from the box and it required both hands to get it out.

Curry at first thought he had found a treasure coat and that it contained gold coin. When he lifted it out of the box it gave forth a metallic rattle. He slit one of the pockets and discovered that between the serge and the heavy silk lining was concealed a complete suit of steel armor. The steel plates are two inches square, a sixteenth of an inch in thickness, perfor-

ated at one end and sewed, lapping each other, on to a cloth framework that exactly fits the interior of the garment.

No one can be found in Lander who can give any clue to the identity of the owner of the strange suit or armor. It is thought by many that it is a relic of the days of the Overland mail and was worn by some one who feared attack from Indians and that it came to Lander in the early days. Others believe it belonged to some

one who had a mountain feud on his hands and feared an ambush by the enemy.

The Soldier's Wit.

A veteran of the Civil war, having received from the government a new cork leg in place of the one lost in battle, perpetrated this witticism in his return letter of thanks:

"'Tis sweet to be remembered for what I have done."—Lippincott's.