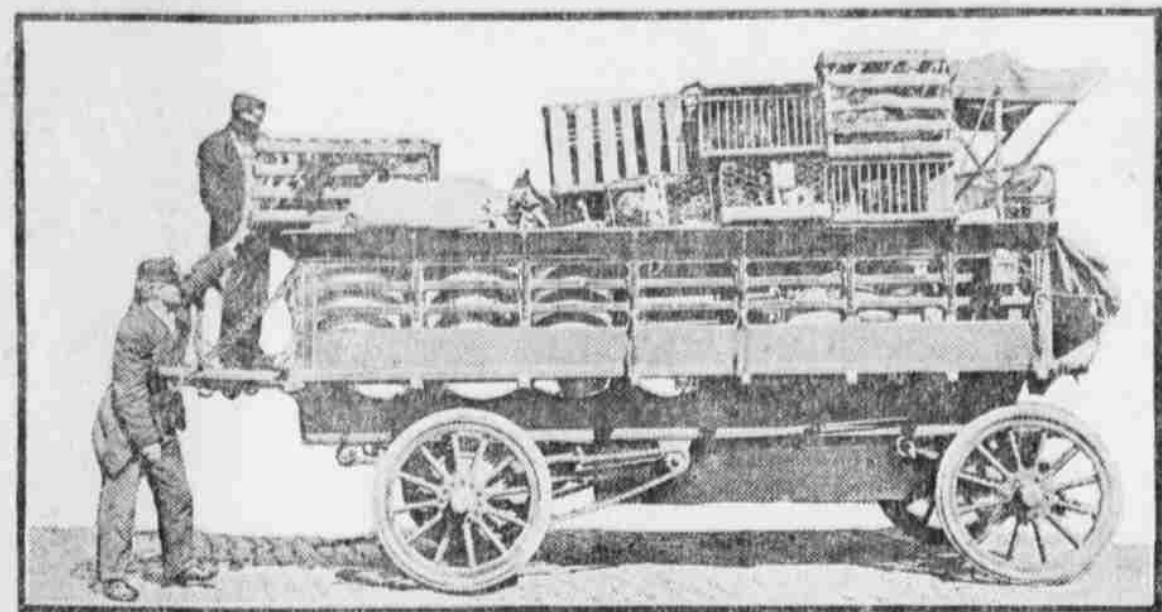
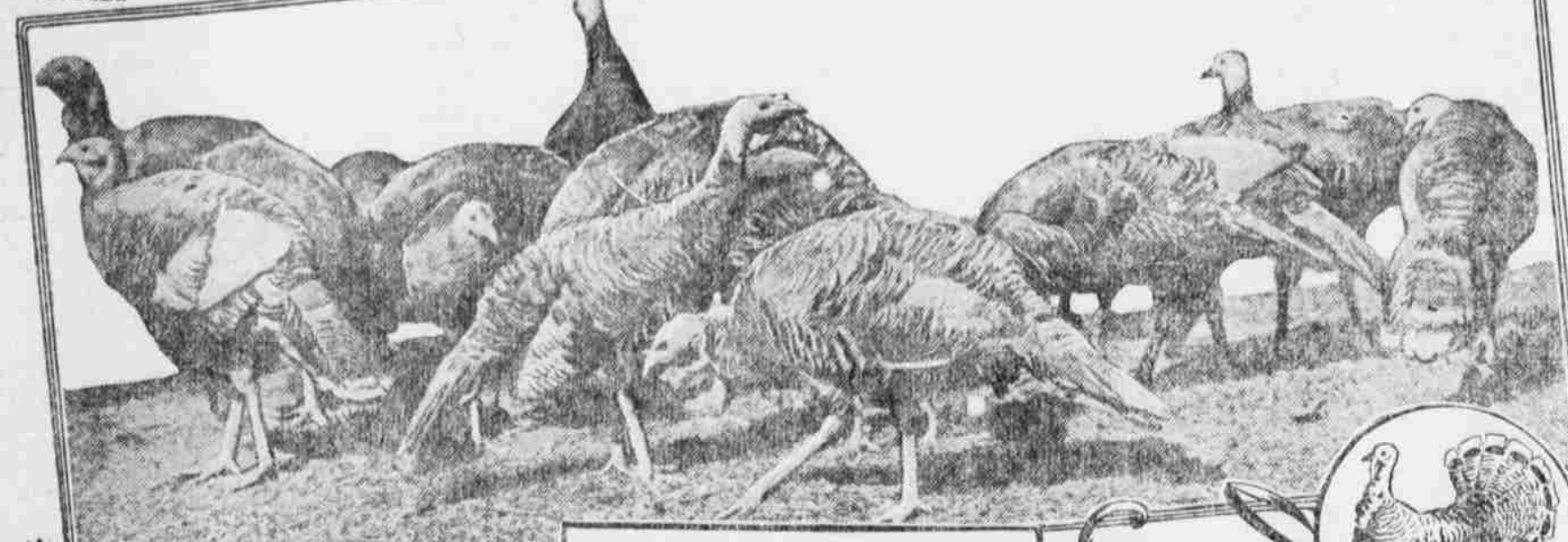


TURKEY is the GREAT AMERICAN BIRD



DELIVERING TURKEYS BY AUTOMOBILE TRUCK



THE GREAT AMERICAN BIRD

THE turkey is truly an American bird. It existed on this continent with the Indians before Columbus landed. Only a few years ago among the caves of Arizona the mummified remains of a turkey were found. Practically every cave once occupied by the cliff dwellers of that region contained the bones or feathers of the turkey, but this specimen is intact. Its age is a matter of speculation among the scientists of the National museum, where the specimen is on exhibition.

Another interesting fact in this same connection resulted from a scientific expedition which Dr. C. Hart Merriam made among the mountains of Arizona; he came across a living species of bird identical with the one found mummified and which is now known to the scientific world by his name.

Another recent discovery in connection with the turkey was a Maya hieroglyphic. This piece of parchment shows a grocer's account in which are mentioned, with other things, ten turkey hens and five turkey cocks. This is thought to be the first record of the turkey in this country and antedates the expedition of Cortes to Mexico in 1519.

But the turkey goes back farther among the Indians than even the probable date at which the specimen found in the cave existed. Among the Zunis, for instance, there exist many legends, handed down from time immemorial, which have for their subject the turkey.

The turkey plays a more important part in the life of the Indian than in his legends alone. Not only is it regarded as a choice article of food, but in many tribes it is held sacred. In the parts of the country where the turkey was worshiped—with that curious devotion to animals which characterizes different stages in the development from savagery to civilization—it was never eaten except when other food was unobtainable. And even then separate portions were divided among various tribes so that the religious custom would not be violated.

Turkey feathers rank next in importance to those of the eagle with all tribes, while the Apaches, the Pamunks and Cheyennes chose the turkey's feathers for all ceremonial head-dresses and ornaments. The Pamunk tribe also used turkey feathers for ornamental purposes on their clothing, as well as for their head-gear. To this day, when they don their native costumes, the turkey feather is preferred as ornament.

If Benjamin Franklin's words had been heeded the turkey would have been the national bird of the United States. The eagle is a first cousin to the species known of old in the eastern hemisphere. Furthermore, it has appeared upon the banners of many nations. It was a symbol of the Roman empire. It was known in China for ages, and today it appears upon the banners of Russia, Germany and several other nations.

The turkey, however, is indigenous to America. When the early European adventurers and settlers arrived they beheld great flocks of turkeys, and it soon became known that they were a favorite food among the Indians. After a while turkeys were proudly sent home as trophies of the chase. In this way the turkey became practically a world-favorite as a food.

When Cortes, in 1519, ascended to the plateau of Mexico, he found a social life developed to a high degree of refinement. He was entertained with oriental magnificence. All the delicacies to be found within the empire were set before him; and though game was abundant, the turkey held the place of honor among the fowl. This was the first time that the Spaniards had eaten turkey, and the experience proved a most satisfying one.

They also saw the great tame flocks of the birds. In fact, since prehistoric times the turkey



PICKING A GOOD ONE

has been domesticated and raised for market. Today, in Mexico, many of the quaint customs then in vogue are still kept alive. And so it is that the purchaser of today may select his choice of a fowl in the village street. Or, if he prefers, the vendor will bring it alive to his door for inspection, fresh from the farm.

North of the Rio Grande the turkey was equally well known and treasured. The celebrated expedition of Coronado, between 1527 and 1547, penetrated this unexplored region west of the Mississippi. His explorations were chiefly in what is today Texas, Arizona and New Mexico, the home of the cliff-dwelling Indians of the Southwest. In all the Indian villages, according to those early explorers, turkeys were to be found, both wild and domesticated.

From America the turkey has spread to be a world favorite. But the fact that today the turkey is considered a delicacy in so many lands is due to human agencies, and not to the turkey itself. Slow of movement and deliberate both in beginning flight and in the choice of its alighting, the turkey unaided would never have become known outside its native habitat.

Cortes, in one of his famous letters written about 1518, mentions the turkey. He carried specimens of the bird to Spain in 1520, where they came into immediate popularity, and the breeding of turkeys soon became established. It was then that the turkey became known as "pavos," on account of his relationship to the peacock, which was then called "pavo real"—the fowl of kings.

It was a long time before the turkey reached France, as far as can be learned from history, for the first turkey eaten there was at the wedding of Charles IX and Elizabeth of Austria, June 27, 1570, or 50 years after Spain had first tasted the bird. The turkey supplied for the wedding came from "somewhere in the American wilderness."

Its introduction into England seems to have been in 1524. But, whenever it was, it soon came into popular favor and was given such local names as Black Norfolk and Large Cambridge.

It is an interesting fact that these descendants of the parent stock were carried back again across the Atlantic ocean to New England, where, they began the breed that has spread from one end of the country to the other.

As in this country, the turkey has come to be looked upon elsewhere as a holiday feast attraction. In the early colonial days turkeys were still abundant in Massachusetts, the rest of New England, Maryland, Virginia, the Carolinas and Florida; while in the last named states the turkey is still found as a native wild fowl, although in greatly decreased numbers.

But a short distance from Richmond is a small island inhabited by a tribe of Indians, the Panun-

SMILE BRINGS CUSTOM

PLEASANT FACE ALWAYS AN ASSET IN BUSINESS.

Experiments Also Have Shown That Joy Stimulates All the Bodily Functions, Especially the Circulation of Blood to Brain.

There is a Chinese proverb which should be memorized and taken to heart by every young man starting on a business career, says H. Addington Bruce. It is short and easily remembered. Here it is: "A man without a smiling face must not open a shop."

Applied specifically to the business of shopkeeping the little proverb may be applied with equal force to almost every vocation in which a man can engage.

In one particularly interesting set of experiments a man was required to press a spring until fatigue paralyzed his fingers. This was repeated at intervals in order to determine definitely the average number of pressures he could make at a single sitting.

Then he was required to press the spring while thinking of something extremely sad. At once his average pressure power was noticeably lowered.

Whereas when he allowed his mind to dwell on exceptionally pleasing thoughts he was able to press the spring far oftener than when his mind was occupied with nothing in particular.

Other experiments have proved that joy stimulates all the bodily functions and stimulates especially the circulation of blood in the brain, with resultant improvement in the ability to think rapidly and clearly.

Accordingly joy must be regarded as a body builder and mind developer of the first order. If only for this reason the man about to engage in business should cultivate the habit of happiness.

But joy does more than this. If it is a tonic 'tut helps a man to carry on his business more efficiently, it is also a magnet that draws to him more business wherewith to demonstrate his efficiency.

Everybody is attracted by a smiling face, and especially by the smiling face that speaks eloquently of inward joy and self-confidence. Everybody is repelled by the gloomy countenance that testifies to self-distrust, and hints at present or expected failure.

In the one case people unconsciously say to themselves: "Here is a forceful, capable, genial fellow. It will be pleasurable and safe to do business with him. He can evidently make good his promises."

In the other case their unconscious comment is: "There is something wrong with this man. Best keep away!"

Gloom, to put it tamely, is a marvellous business killer. Joy is an equally marvellous business winner.—Exchange.

Notre Dame de Lorette.
Out beyond the wood, on the hillside, in the communication trenches and other trenches, we were enabled to comprehend the true significance of that phrase uttered so carelessly by newspaper readers—Notre Dame de Lorette.

The whole of the ground was in heaps. There was no spot, literally, on which a shell had not burst. Vegetation was quite at an end. The shells seemed to have sterilized the earth. There was not a tree, not a bush, not a blade of any sort, not a root. Even the rankest weeds refused to sprout in the perfect desolation. And this was the incomparable soil of France. The trenches meandered for miles through the pitted brown slopes, and nothing could be seen from them but vast incumbrances of barbed wire—knotted metal heaped on the unyielding earth.

"Hello!" I said. "Was there a cottage here?"
No! What I had discovered was the illustrious chapel of Notre Dame de Lorette.

Country's Salt Consumption.
Most persons, if asked which we use the more of, salt or sugar, would probably say sugar, but the statisticians at Washington figure that the per capita consumption of salt in the United States last year was almost exactly 190 pounds, and of sugar 89.14. The statement is, however, somewhat misleading. No person could eat two pounds of salt a week and expect to live. Much that is set down to the per capita consumption is really used in curing meat and fish that later on are exported, and in making pickles and freezing ice cream. We consume more ice cream than all the rest of the world put together.—Youth's Companion.

Sponge Thrown at Him, Sues.
Leon Janow, who admits he is "weak and dimwitted," had a bill to collect from Solon L. Frank, 225 West Twenty-third street, New York. He got word that Frank was in the club-rooms of the Fulton club at Durland's Riding academy, and went there to collect.

"When I made the demand," Janow alleges in a complaint he filed in the supreme court against Frank, "the defendant roared at me, rushed at me, kicked me in the thigh and threw a sponge at me several times." After the sponge had been thrown at him, Janow avers, he had to go and see a doctor.

Degeneration.
Smuggs—"Say, Jiggs. Who are those three gentlemen standing at the conservatory entrance?" Jiggs—"Why, they represent three generations. The ruddy old man with the fine head of hair, Smuggs—the thin-haired one next to him is his son, and the dissipated fellow with the bald head is the grandson."—National Monthly.

To Clean Ceiling.
When the ceiling above the gas jets has become darkened from heat or smoke, apply a layer of starch and water with a piece of flannel. Let it dry and then brush off lightly with a brush. No mark will remain.

GATHERED-UP FACTS
Under British rule alone there are more than 25,000,000 dwellers in the tropics.

Experiments have shown that paper pulp can be economically made from the stalks of the millet that grows prolifically in Manchuria.

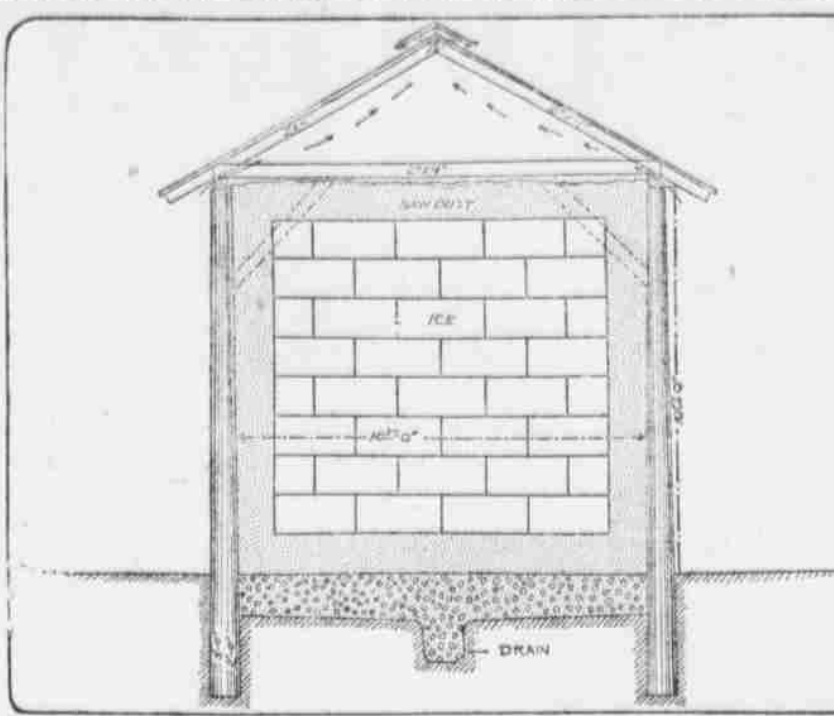
Investigation in Germany has shown that the partridge eats the seeds of many noxious weeds and insects destructive to plant life, therefore deserves protection.

Vice-Consul Caspar L. Dreier of Singapore notes that cocconut planting is rapidly coming into prominence as a staple rather than a subsidiary industry throughout British North Borneo.

Extra Care in Fall.
As eggs are highest in price from October to January, it is important that the fowls be given extra attention in fall and winter so they will produce the most eggs during this period. On stormy days the fowls should be kept in the house. They should be fed three times a day, in the morning, at noon and late in the afternoon.

Cool Place for Onions.
Store onions in a cool, well-aired place.

DESIGNS FOR UNINSULATED ICEHOUSES



Pole Icehouse—Uninsulated—Fig. 1.

(Prepared by the United States Department of Agriculture.)

Several typical designs of farm icehouses which dairymen may find economical have been prepared by the dairy division of the United States department of agriculture. Men of experience often have different opinions regarding the exact details in the construction of such buildings, but it is believed that if the instructions and designs given are followed satisfactory results will be obtained.

Pole Icehouse—Uninsulated.
Floors—To consist of 12 inches of coarse gravel tamped into place as shown in drawing.

Walls—Set up posts about three feet centers, as indicated on drawing, extending three feet in the ground, and capped by a plate made up of two pieces of 2x4. Sheathe the inside with one-inch boards. The posts and boards below the ground line should be treated with some preservative compound.

Roof—The same type of roof may be employed as with the framed houses.

Doors—A door may be provided by cutting out the boards between two posts in the end of the house and closing the same by placing short boards across the opening on the inside and packing sawdust against them to hold them in place.

Drainage—Drainage to be provided for by sloping the floor toward the center of the house so that the water will tend to run to the center. A ditch is dug as indicated and filled with gravel and small stones. This ditch is led outside to a suitable point, where there is a sufficient fall to carry away the water. If advisable, a three-inch porous drain tile may be provided as shown for the uninsulated frame house. This drain should be properly trapped, however, to prevent the entrance of warm air.

Framed Icehouse—Uninsulated.
Floor—To consist of 12 inches of coarse gravel tamped into place as shown in drawing.

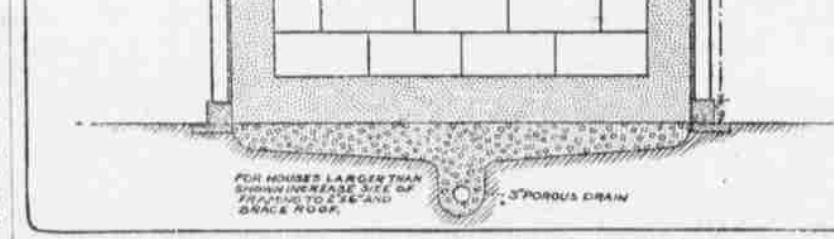
Walls—On a 2x10-inch mud sill place 6x6-inch sills. Set up 2x4-inch studs spaced about 2 feet centers, and on the inside of these nail 1-inch boards. The studs to be capped by a 2x4-inch plate as indicated. The mud sills and studs should be treated with creosote.

Ceiling—No ceiling is provided.

Roof—The same type of roof may be employed as in the insulated framed house.

Doors—A door may be provided as suggested for the pole icehouse.

Drainage—To be provided for by sloping the floor toward the center of the house so that the water will tend to run to the center. A ditch is dug as indicated and a 3-inch porous drain tile laid, being packed around with small stones and gravel. The tile should be led outside and efficiently trapped to prevent the entrance of warm air.



Framed Icehouse—Uninsulated—Fig. 2.

FILL DITCHES AND GULLIES METHODS FOR FEEDING MEAL

Stones Are About Best Material for Filling Depressions—Water is Permitted to Drain Through.

Practical Experience Has Shown That It is Most Economical to Mix Meal With Ensilage.

(By R. L. THROCKMORTON, Kansas Experiment Station.)
The little ditches and gullies that form on rolling farms grow rapidly if neglected, and deep channels with steep sides result. By stopping the flow of the water in these small streamlets with such material as straw, brush and stones, they can be made gradually to fill themselves. Such obstructions cause the soil to be deposited on a slope from growing, they rapidly enlarge in three directions, becoming deeper, wider and longer.

The best way to stop up small ditches and make them fill up is to make a dam of stones. Stones are about the best material for this purpose, because they collect the sediment and at the same time let the water drain through, and a water hole is not formed.

When a ditch is very shallow, only a few inches deep, a board held in place with stakes is often sufficient to stop further erosion. Straw is also very good for these shallow ditches. It is very effective in catching the soil, but is sometimes washed out by a hard rain. Cornstalks are even better, but are hardly dense enough when used alone. Straw and brush together are better than either alone. If cement dams are built, some way must be provided for the water to get through, or else a pond will be formed. Cement dams are really not worth the extra cost.

Feed for Weaning the Pigs
Plenty of Skim Milk, Fresh Pasture and Grain Ration Are Necessary for the Best Results.

After the pigs have been weaned, plenty of skim milk, fresh pasture and a grain ration in addition are necessary for best results. In no case will it be found advisable to expect pigs to make profitable growth on pasture alone.

At the age of weaning the pig should be making very rapid and his most profitable growth. It takes 50 per cent more feed to put a pound of gain on a 150-pound pig than to put a pound on one weighing 40 pounds, and 83 per cent more feed for a 350-pound pig.

POSTSCRIPTS

Japan will build at Tokyo an astronomical observatory the equal in size and completeness of anything in the United States or Europe.

An attachment has been invented to be snapped over skate runners to permit a person to walk over the ground without removing his skates.

Electric locomotives have been built for a German railroad having heavy grades that draw loads of 230 tons at a speed of 42 miles an hour.

SCARLET FEVER AND MILK

Scarlet fever is practically unknown in the tropics and doctors say this is because so little fresh milk is drunk there. The streptococcus, which occurs in large quantities in most raw milk is always present in scarlet fever and experts see in that a cause and effect.