

How Turkey Redeems Himself as Food



None Should Blame Thanksgiving Bird for Mental Incapacity for All of His Efforts Go Toward the Development of Flavor

the turkey and details the method of hunting them in the New Netherlands: "There are also very large turkeys running wild. They have very long legs and run so extraordinarily fast that generally we take savages when we go to hunt them, for when one has deprived them of the power of flying they yet run so fast that we cannot catch them unless their legs are hurt also."

Turkeys have been called the greatest game bird of this country, and the methods of taking them have been many. John Hunter, who was captured by the Indians and spent some time in captivity, in his memoirs, written in 1824, tells how the Indians made a decoy bird from the skin of a turkey, followed the turkey tracks until they came upon a flock and then partially displaying their decoy and imitating the gobbling noise made by the cock, drew off first one and then another of the flock, who being socially inclined, came along to investigate the newcomers.

Among the Indians the children were expected to kill turkeys with their blow guns. These were hollow reeds, in which arrows were placed and blown out with such force that, being directed at the eye of the creature, they often brought him down. Children as young as eight years were successful at this sort of shooting. Adrian Van der Donck says that turkeys were sometimes caught by dogs in the snow during the seventeenth century, but generally they were shot at night from trees. They slept in the trees in large flocks and often selected the same spot many nights in succession. At other times the Indians would lay roots of which the turkeys were fond in small streams and take the birds as they were in the act of getting these roots.

In Virginia the trap or pen was much used. This trap was built in the forest and leading to it was a long trail of corn. The trap was a simple affair built of logs laid one upon another and having rough rails laid across the top. There was a trench dug under the lowest logs which fenced in the pen. In this trench corn was scattered and the turkey following the trail of this delicacy for some distance off would finally come to the trench, which seemed to be quite providentially strewn with an unusually rich supply. He followed the great bright path of rich food to his destruction. The turkey's lack of intelligence, when it comes to penning him up, is one of the reasons why a great many Americans have not been in accord with Benjamin Franklin's idea that the turkey and not the eagle should be the bird of our country.

A writer, describing the shooting of turkeys in the latter half of the nineteenth century in Michigan, speaks of the use of the hollow bone of the turkey's wing, which in the mouth of an expert can be made to reproduce perfectly the piping sound of the turkey hen. Sometimes also turkeys were hunted on horseback. In Virginia, according to an old writer, this was not uncommon. He says:

"Though we galloped our horses we could not overtake them [the turkeys], although they run nearly two hundred and twenty yards before they took flight." The constant practice of our forefathers in shooting game developed a great many fine turkey shots, and it is recorded that in the latter half of the seventeenth century "a man was thought a bad shot if he missed the very head of a wild turkey on top of the highest tree with a single ball."

To "pot hunting" and to the practice of luring the turkeys by imitating the call of the hen in the spring, Sylvester D. Judd of the biological survey of the United States department of agriculture largely attributes the extermination of the wild turkey in many parts of the United States where formerly it was especially abundant. Trapping the turkeys in pens also helped along the extermination.

Although the turkey is, generally speaking, not a particularly hardy bird, being subject to various forms of indigestion, etc., he is varied in his diet and usually has a good appetite. Some of the things which the wild turkey likes best and which the domesticated bird will by no means scorn are grasshoppers, crickets, locusts, tadpoles, small lizards, garden seeds and snails. One turkey which was examined by a scientist was found to have partaken of a meal including the following viands:

One harvest spider, one centipede, one thousand-legs, one ichneumon fly, two yellowjackets, one grasshopper, three katydids, wild cherries, grapes, berries of dogwood and the sorghum, two chestnuts, twenty-five whole acorns, a few alder catkins and five hundred seeds of tick trefoil. The domestic turkey's habit of hunting grasshoppers and worming tobacco shows that his delight in the primitive pleasures of the table has not altered in his more carefully provided for existence.

The chicks both of the wild and the domestic turkey are delicate and especially must they be protected during the damp weather. Audubon says that the mother bird among the wild turkeys thoroughly understands the delicacy of her offspring and that when it is wet she feeds the chicks buds from the spice bush with medicinal intent exactly as the mother of a brood of youngsters prescribes doses of quinine when influenza has taken the family in its clutches. As soon as the young birds can fly well enough to take their place on the roost with their mothers the most delicate period of childhood, what might be called the teething stage, is thought to be over.

But, according to a successful turkey farmer, the poulters are three months old before they can be taught anything. They are then taught that they should roost high so as to keep out of the way of night prowlers. Turkeys retain so much of their wild nature that they do not like roosting inside a house, and, indeed, they do not care even for artificial perches. When possible they greatly prefer tall trees as a roosting place to any roost that has been especially constructed for them. This characteristic renders them especially easy victims for night raiders. In addition to the human desperadoes of this description there are the coyotes and hawks always to be guarded against in some parts of the country.

In addition to illnesses which come from digestive disorders, colds, the terrible scourge of blackheads, etc., and the depredations of the night raider, the turkey farmer always has to consider also the feuds among the members of his flock, which frequently rage high. Nevertheless, the careful turkey rancher has found it possible to conserve his birds and make a large profit from them. A woman turkey rancher, who has had good experience in the business, lost in one season only twelve birds out of a flock of 1,500.

At first the young turkeys are fed on bread and milk, hard-boiled yolk of egg and perhaps some chopped alfalfa. Later they are fed cracked grain, but as soon as they are able to take to the range it is no longer necessary to feed them. The range supplies all that they need, both green and dry, and happy is the householder who is able to purchase for his table turkeys whose habitat has been an oak forest. Nothing is more delicious than a turkey which has fed freely on acorns.

Although there are many great turkey ranches and whole communities which live principally upon the raising of turkeys for market, such as Cuera, Tex., whose annual turkey trade preceding Thanksgiving includes thousands of turkeys bound for the New York markets, as a rule turkeys are raised in small groups on farms which are interested in other commodities. They are often the sole dependence of the farmer's wife for pocket money throughout the year, and many a farmer's daughter also has been able to make a shining appearance in her world of fashion principally through the successful marketing of the turkey brood.

On the 5,000,000 farms of the United States there were, according to careful statistics taken some years ago, only 6,500,000 turkeys. Texas led among the states, producing 650,000. The other states which were large producers were Missouri, Illinois, Iowa, Ohio and Indiana. The state of Rhode Island, noted as it is for its turkeys, produced only 5,000. But the quality of the Rhode Island turkeys always has been excellent and they usually bring prices vastly in excess of those from other parts of the country.

And that ought to be enough about turkeys to get up a pretty good appetite for Thursday's dinner!

NOT ROUND OF JOY

Some Few Drawbacks Connected With Simple Life.

Man Who Goes Back to Nature Finds That He Has in No Way Escaped the Curse of Adam, Laid on Us All.

Back to nature? Well, what about it? For twelve hours out of the twenty-four I am now immolated in a forest near Vashon Heights, bordering the clammy beach, trying to feed the hungry maw of the camp stove, the while mopping my streaming brow and getting back my wind. The other twelve hours of the day I am dashing across twelve miles of water in a saucy craft, getting to work, working, and dashing back again at eventide to prepare the firewood for the evening repast. We would get along fine in this world were it not for the fact that we are obliged to eat.

My poets have lately referred much to nature's wondrous beauty that we of the city lose, and I am now engaged in investigating the matter, but I find the little intimate matters connected with living close to nature take so much of one's time that one has few moments for nature, except, perhaps, if one be profane, to swear at the entangling brush, the beach barnacles, and the thickness of the log one is trying to saw through.

Some day when I get, perhaps, two days' firewood ahead, and the pancake flour, butter and bacon, crackers, tea, coffee, bread, etc., all in, if the boat is not whistling for the dock, I intend to lift my weary head from my sodden task, brush the perspiration from my eyes, and absorb some of this beauty of nature that I hear so much about.

Last night I tore away a few moments from wood sawing to get into the waters of the Sound. It was apparent at once that the Sound water is experiencing a very late spring, and that its winter freshness has not yet worn off. However, after one is in—after the first shock—one gets reconciled to the change, and the tonic effect is highly exhilarating. After the dip I sat on the veranda of my shack and felt so well that I saw my way clear to buy my winter's coal and pay the last half of my taxes. My goodness, it would be worth while for everyone to take to beach bathing if only for the optimism it induces! I can even stand it to have Willie sit around and tell me how to do things. Willie is only fifteen but he has an enormous knowledge on every subject. He is here in the wilderness for the first time in his life, yet he instructs me how to saw a log and prepare the firewood and on other reasonable topics, and the only way I can get even with him is to send him two miles after milk, thereby giving him opportunity to get still closer to nature.

One would greatly enjoy communing with nature, no doubt, if one had time to commune in this busy, stressful business life. And there are hints of it. Yesterday the sun came up on a world as fresh and bright as though it had been made overnight; the soft sea breeze came in through the window, a strange forest bird chirruped outside; the lapping of the water on the beach wooed to further slumber, and I was about to take another eyelid and another earful when the camp cook howled hoarsely for fuel, summoning me hastily back to this material world. If I can arrange to get along without eating, I think I am going to like this back-to-nature life of the camp.—Seattle Post Intelligencer.

New Thing in Diplomacy.

Just recently, one of the allied powers, in the process of setting its house in order, or, rather, going carefully over the ground to see what needed most to be set in order, tackled its diplomatic service. It found many things that were out of date, and many other things that never had been in date, and it determined to make many reforms.

Perhaps the most significant was the one which provided that in future a working knowledge of stenography should be an essential part of the diplomatic equipment. More and more, surely it is being proved true that the ambassador of the old order passed with the advent of the telegraph and telephone.

Some one once said, indeed, that ambassadors nowadays had become clerks; an exaggeration, of course, but the latest "requirement" lends color to the view.—Christian Science Monthly.

Farm Gardens.

The farm garden idea did not start with our entry into the war, but had its inception in 1914, when the Women's Farm Gardens association was formed. At first the association bused itself to obtain positions for women in farm and garden work. After we got into the war and the dangers of a food shortage threatened, the association began work along the lines of the department of agriculture in England, which encouraged the tilling of small pieces of land, going so far as to give out allotments to those who will till them. The boy scouts and other bodies have done much this year along the line of war gardening.

United States Life Insurance. The people of the United States carry more than \$30,000,000,000 of life insurance, the largest record of any country in the world. Of this \$30,000,000,000 is government insurance for soldiers and sailors.—Leslie's

THAT CHANGE IN WOMAN'S LIFE

Mrs. Godden Tells How It May be Passed in Safety and Comfort.

Fremont, O.—"I was passing through the critical period of life, being forty-six years of age and had all the symptoms incident to that change—heat flashes, nervousness, and was in a general run down condition, so it was hard for me to do my work. Lydia E. Pinkham's Vegetable Compound was recommended to me as the best remedy for my troubles, which it surely proved to be. I feel better and stronger in every way since taking it, and the annoying symptoms have disappeared."—Mrs. M. GODDEN, 925 Napoleon St., Fremont, Ohio.



Such annoying symptoms as heat flashes, nervousness, backache, headache, irritability and "the blues," may be speedily overcome and the system restored to normal conditions by this famous root and herb remedy Lydia E. Pinkham's Vegetable Compound. If any complications present themselves write the Pinkham Medicine Co., Lynn, Mass., for suggestions how to overcome them. The result of forty years experience is at your service and your letter held in strict confidence.

An actress doesn't always fare well on her farewell tour.

You May Try Cuticura Free. Send today for free samples of Cuticura Soap and Ointment and learn how quickly they relieve itching, skin and scalp troubles. For free samples, address, "Cuticura, Dept. X, Boston." At druggists and by mail. Soap 25c, Ointment 25c and 50c.—Adv.

New York finds night travel on street and subway cars diminishing.

Col's Carbolic Quick Relieves and heals burning, itching and torturing skin diseases. It instantly stops the pain of burns. Heals without scars. 25c and 50c. Ask your druggist, or send 25c to The J. W. Cole Co., Rockford, Ill., for a pig-adv.

It is more blessed to give a knockout blow than it is to receive one.

HOW TO FIGHT SPANISH INFLUENZA

By DR. L. W. BOWERS.

Avoid crowds, coughs and colds, but fear neither germs nor Germans! Keep the system in good order, take plenty of exercise in the fresh air and practice cleanliness. Remember a clean mouth, a clean skin, and clean bowels are a protecting armour against disease. To keep the liver and bowels regular and to carry away the poisons within, it is best to take a vegetable pill every other day, made up of May-apple, aloe, jalap, and sugar-coated, to be had at most drug stores, known as Dr. Pierce's Pleasant Pellets. If there is a sudden onset of what appears like a hard cold, one should go to bed, wrap warm, take a hot mustard foot-bath and drink copiously of hot lemonade. If pain develops in head or back, ask the druggist for Auric (anti-uric) tablets. These will flush the bladder and kidneys and carry off poisonous germs. To control the pains and aches take one Auric tablet every two hours, with frequent drinks of lemonade. The pneumonia appears in a most treacherous way, when the influenza victim is apparently recovering and anxious to leave his bed. In recovering from a bad attack of influenza or pneumonia the system should be built up with a good herbal tonic, such as Dr. Pierce's Golden Medical Discovery, made without alcohol from the roots and barks of American forest trees, or his Ironie (Iron tonic) tablets, which can be obtained at most drug stores, or send 10c. to Dr. Pierce's Invalids' Hotel, Buffalo, N. Y., for trial package.

Persistent Coughs are dangerous. Get prompt relief from Piso's. Stops irritation; soothing, effective and safe for young and old. No opiates in

PISO'S

ENOR DON TURKEY played a brilliant part in history even before the Spaniards discovered him, along with Mexico, in 1518.

Long before that he had been worshipped by Aztecs. Later, when his religious vogue was past, he was given honorable mention as a bird of honor at the marriage banquet of a king. So superior a viand was he considered when first introduced to Europe that in a "constitution" set forth by Cranmer in 1541 turkey is named as one of the greater fowls, of which an ecclesiastic was to "have but one in a dish." But he speedily multiplied to such an extent that no later than 1555 two turkeys and four turkey chicks were served at a feast of the sergeants at arms in London.

Turkeys at that period were mentioned in connection with cranes and swans as important and rich items of a banquet. A little later, in 1573, turkeys were used on the tables of English husbands for the Christmas feast. In the meantime they were more than plentiful in their home land, where turkeys continued to sell for about six cents apiece as late as the nineteenth century. For six cents in those good old days a turkey weighing about twelve pounds could be bought by a good shopper. If the family needed a turkey weighing twenty-five or thirty pounds it was necessary to pay as much as a quarter. But it must be remembered that six cents in those days counted a good deal more than it does in this.

The turkey that the Aztecs worshipped was probably either the Mexican wild turkey, which is known by the white touches on its tall covers and quills, or, more appropriately, the ocellated turkey of Honduras and other parts of South America, whose brilliant plumage, spotted almost as gloriously with vivid colors as a peacock, somehow allies it particularly with that vivid early people. The turkey which strolled out of the forests of New England and furnished so marvellous a banquet for our Puritan forefathers was a handsome bird than that of Mexico, in the opinion of some lovers of beauty, but not so brilliant a one as the Honduras turkey.

The American wild turkey, which really belongs to Thanksgiving, was the North American wild turkey found throughout the eastern United States and Canada. Scientifically it is known as the Meleagris Americana. Its plumage is black, shaded with bronze. In the rays of the sun the bird gleams in a beautiful harmony of black, copper, gold and bronze. And the turkey likes the rays of the sun. He hates damp weather, not alone because it is bad for his health, but because it obscures his beauty.

It is generally believed at present that all the turkeys of the world have descended from the three forms known as the North American bird, which has just been described; the Mexican bird and the ocellated bird.

The turkey which was first introduced into Europe may have been carried there by the Spaniards from Mexico or the Jesuits may have taken it back across the waters from one of their scattered stations in the great woods of Canada. In any event, one of its representatives figured at the marriage banquet of Charles IX and was regarded as of sufficient importance to be mentioned in the reports of that festivity.

The Mexican turkey is the wild bird of Mexico, which also came over the line into the southern part of the United States. Meleagris Gallopava is the name that is generally employed to describe this turkey. It is somewhat shorter in the shank than the northern species. Its body color is a metallic black, shaded with bronze. This is thought to be the species that the early navigators first bore back to Spain and England. The white tips of its plumage also have suggested that it is to this bird rather than to the wild turkey of North America that most of the domestic fowls owe their origin.

The ocellated turkey, Meleagris Ocellata, which is smaller than the others, has a bare head and neck. Its body plumage is bronze and green, banded with gold and varied with spots or eyes of brilliant colors—blue, red and brilliant black.

Why the turkey is called the turkey when its origin is admittedly purely occidental is a subject that has puzzled many persons. There are several reasons given by those who have delved deeply into this problem, and one is privileged to take his choice. In the first place, it is stated that the turkey was originally supposed to have come from Asia. Thus at a time when a great stretch of territory on the Asiatic continent was called "Turkey" the bird derived its name from its supposed origin. Another speculative chronicler records that the Indians called the bird "turkie" and that from this its common name was created. Then, again, it is somewhat generally believed that the bird named itself by its peculiar utterances, which are translated as "turk-turk-turkie." Again, still more subtle philosophers have traced the naming of the bird to its kinship in the matter of polygamous habits with the Turks over the water. Certainly no turbanned subject of the sultan, even in the days when harems were considered an article of the true religion, was ever more tenacious of his privileges in this regard than the turkey cock of barnyard or forest. Turkeys were also at one time supposed to have come from Africa and they were confused with guineas. The errors in their scientific naming are due to this confusion.

When, in 1621, after making their first harvest, the pilgrims decreed that there should be a three days' festival, which was really the first Thanksgiving, wild turkeys already had become known as a delicious food, and they furnished the mainstay of the feast. The old pioneers weren't so badly off, in some ways as we have been led to imagine, for although they were deprived of the joys of tinned meats and vegetables and cold storage and similar blessings, turkeys were so plentiful that it is recorded it was customary to refer to them as bread. Another chronicler sets forth the fact that the breast of the wild turkey when cooked in butter was esteemed by even the epicures among the explorers. But in spite of their abundance turkeys were regarded with favor even by the red men, if one is to judge by the following prayer which they uttered:

"O Great Being, I thank thee that I have obtained the use of my legs again so that I am able to walk about and kill turkeys."

It was not alone in early New England that the bird was regarded with such favor as an edible. Isaac De Rasleries in 1627 writes a description of

