

**POULTRY EXPERTS OFFER SUGGESTIONS**



Artificial Incubation—Chicks Just Hatched.

(From the United States Department of Agriculture.)

Brooding with hens is the simplest and easiest way to raise a few chickens and is the method which is used almost exclusively on the average farm. Artificial brooders are necessary where winter or very early chickens are raised, where only Leghorns or other nonsitting breeds of poultry are kept, or where large numbers of chickens are raised commercially. Sitting hens should be confined to slightly darkened nests at hatching time and not disturbed unless they step on or pick their chickens when hatching. The eggshells and any eggs which have not hatched should be removed as soon as the hatching is over. Hens should be fed as soon as possible after the eggs are hatched, as feeding tends to keep them quiet; otherwise many hens will leave the nest. In most cases it is best that the hen remain on the nest and brood the chicks for at least 24 hours after the hatching is over. All the chickens should be toe-punched or otherwise marked before they are transferred to the brooder or brood coop, so that their age and breeding can be readily determined after they are matured.

**Use Insect Powder.**

Hens will brood successfully 10 to 15 chicks early in the breeding season, and 18 to 25 in warm weather, depending upon the size of the hen.



Brood Coop.

Powder the hen with a good insect powder before moving her and the chicks to the brood coop. The hen should be dusted every two weeks or as often as necessary until the chicks are weaned. If lice become thick on the chickens, or if they are troubled with "head lice," a very little grease, such as lard or vaseline, may be applied with the fingers on the head, neck, under the wings, and around the vent.

Brood coops should be made so that they can be closed at night, to keep out cats, rats, and other animals, and enough ventilation should be allowed so that the hen and chicks will have plenty of fresh air. The hen should be confined in the coop until the chicks are weaned, while the chickens are allowed free range after they are a few days old.

**Keep Brood Coops Clean.**

The brood coop should be cleaned at least once a week and kept free from mites. If mites are found in the coop, it should be thoroughly cleaned and sprayed with kerosene oil or crude petroleum. From 1 to 2 inches of sand or dry dirt or a thin layer of straw or fine hay should be spread on the floor of the coop. Brood coops should be moved weekly to fresh ground, preferably where there is new grass. Shade is very essential in rearing chickens, especially during warm weather; therefore, the coops should be placed in the shade whenever possible.

Chicks are usually left in the incubator from 24 to 36 hours after hatching, without feeding, before they are removed to the brooder, which should have been in operation for a day or two at the proper temperature for receiving the chickens. A beginner should try his brooding system carefully before he uses it. After placing the chickens in the brooder they can be given feed and water. Subsequent

loss in chickens is frequently due to chilling received while taking them from the incubator to the brooder. They should be moved in a covered basket or receptacle in cool or cold weather.

**Brooders and Hovers.**

The capacity of brooders and hovers is often overestimated, and one-half to two-thirds of the number of chickens commonly advised will do much better than a larger number. The danger from fire, due frequently to carelessness and lack of attention, is considerable in cheap brooders and hovers, while there is some risk in the best grades, although proper care will reduce this to a minimum. Individual hovers in colony houses or several in one large house are giving quite general satisfaction on small poultry farms, while the pipe system of brooding is commonly used in large commercial poultry plants and where extensive winter brooding is done. Gasoline brooders, brooder stoves burning engine-distillate oil, and a separate individual hover heated by a coal fire are coming into more general use, each with a capacity varying from 200 to 1,500 chickens. These large individual brooders are used in colony houses, and when the chickens are weaned the colony house is used as a growing coop, which requires a smaller investment than the long, piped brooder house and allows one to rear the chicks on range to good advantage.

**Best Temperature.**

The best temperature at which to keep a brooder or hover depends upon the position of the thermometer, the style of the hover, the age of the chickens, and the weather conditions. Aim to keep the chickens comfortable. As the operator learns by the actions of the chickens the amount of heat they require, he can discard the thermometer if he desires. When too cold they will crowd together and try to get nearer the heat. It is impossible to state for each case at what temperature the brooders should be kept to raise young chickens; however, it will run from 90 degrees up to 100 degrees in some cases, as some broods of chickens seem to require more heat than others, an average being 93 degrees to 95 degrees for the first week or ten days, when the temperature is gradually reduced to 85 degrees for the following ten days, and then lowered to 70 degrees or 75 degrees for as long as the chickens need heat.

**Feeding Young Chicks.**

Young chickens should be fed from three to five times daily, depending upon one's experience in feeding. The young chicks may be fed any time after they are 36 to 48 hours old, whether they are with a hen or in a brooder. The first feed may contain either hard-boiled eggs, johnnycake, stale bread, pinhead oatmeal or rolled oats, which feeds or combinations may be used with good results. Feed the bread crumbs, rolled oats or johnnycake mixtures, moistened with water, five times daily for the first week, then gradually substitute for one or two feeds of the mixture finely cracked grains of equal parts by weight of cracked wheat, finely cracked corn and pinhead oatmeal or hulled oats, to which about five per cent of cracked peas or broken rice and two per cent of charcoal, millet or rape seed may be added.

After the chicks are ten days old a good growing mash, composed of two parts by weight of bran, two parts middlings, one part cornmeal, one part low-grade wheat flour or red-dog flour, and ten per cent sifted beef scrap, may be placed in a hopper and left before them at all times. As soon as the chickens will eat the whole wheat, cracked corn, and other grains, the small-size chick feed can be eliminated.

Fine charcoal, grit, oyster shell and clean water should be kept before the chickens at all times, and cracked or ground bone may be fed where the chickens are kept in small bare yards, but the latter food is not necessary for chickens that have a good

**RHUBARB SEASON IS HERE**

Two Excellent Methods of Preparing This Most Healthful of All the Summer Vegetables.

If rhubarb is rightly cooked it is as clean and bright and purifying as spring sunshine. And since it is about 95 per cent water, the cooking is hardly more than the heating of water—yet how poor, stringy, and unpalatable it sometimes is as some people cook it.

If we want our rhubarb shredded to the last thread we have but to wash, peel and cut it into small bits and add to it about half a cupful of boiling water to two cupfuls. In five minutes, over just enough fire to boil it, or a few minutes more, it is completely dissolved into shreds. If we want it to have undiluted virtue we may steam it in a double boiler for half an hour or until its great amount of water is heated out. If we want it sirupy we can cook it for five minutes or until tender in a sirup.

Stewed Rhubarb.—Wash, peel and cut up rhubarb and put it in an enamel ware double boiler and cook until tender. Put in sugar to taste, and let it melt down through it before removing from fire. Every piece will retain its shape if the whole is not stirred, but if it is to be eaten as a hot soup at luncheon, without crackers or bread, to be followed by an egg dish, whisk or beat it into shreds with a silver fork. It is a good tonic, all nature distilled and flavored water, uncontaminated except by the sugar.

Rhubarb in Sirup.—Add one cupful of cold water to one cupful of sugar and stir over fire until sugar dissolves. Let cook five minutes. Add four cupfuls rhubarb and simmer. Each piece will retain shape, but will lose color. For a change, flavor with a teaspoonful of vanilla if you like it that way. Serve at end of meal, "en compote," without cake or bread.

**PRACTICAL IDEAS IN HOUSE**

Useless Articles Are Largely Being Done Away With in Most Up-to-Date Abodes.

"And I want the kitchen and the bathroom dirtproof," added the client. "If that is possible." "Indeed it is possible," the architect assured her, as positively as though it were an extra closet off the hall he were promising. Instead of the successful solution of the knottiest problem that ever brought gray hairs to an architect's head, Overdone ornament and useless filigree in the home had long ceased to appeal to his client; she wanted a practical house, one devoid of the sham and imitation of modern decoration, and when at last she heard of an architect so practical that even the word "artistic" was taboo in his presence, she decided that her plans would be safe in his hands.

Now, in the finished house, William Morris' principle: "To be beautiful a thing must be useful," is logically followed from the lowering of the floor levels to the application of the water-proofing. There is no preconceived "atmosphere" or style to be catered to or overcome in any of the rooms; each one forms the most sympathetic background for the expression of a pleasing personality.—Percis Bingham in the Countryside Magazine.

**Helps in Making Bread.**

To produce a tender crust, rub the warm loaf with a little butter. To produce a crisp crust, beat up a little egg white and brush over the loaf when almost done. To produce a very soft crust make a paste of a teaspoonful of cornstarch dissolved in a little cold water and cooked in a half cupful of boiling water for a few minutes. Apply this with a pastry brush a few minutes before the bread is done. If the bread is to be sprinkled with sugar, or sugar, nuts and cinnamon, dredge these over the paste before returning it to the oven so that they will literally cook on. When bread is done, it should never be turned onto a cloth and covered while cooling, as this affects the flavor and makes the loaf soggy. A wire cake rack which allows a free circulation of air should be used instead.—Good Housekeeping.

**Little Pigs in Blankets.**

Season the quantity of oysters required with salt and pepper. Cut slices of breakfast bacon very thin, wrap each oyster in a slice of bacon and fasten with a toothpick. Have a pan heated and put the little pigs in, put into a hot oven and bake about two minutes. Have ready slices of bread toasted and cut in fourths; place an oyster on each piece of toast. Serve immediately with potato chips or French fried potatoes. Be sure and have pan hot when the little pigs are put in.

**Pastel Colors for Blouses.**

One of the attractive features of the newest washable blouses is that they are in dainty, almost pastel colors. Of lawn, batiste or handkerchief linen, they have frills, "collets," sailor or high collars, outlined with narrow Valenciennes or flet lace. The sleeves are set in and a slight bishop puff at the lower part is gathered into a cuff.

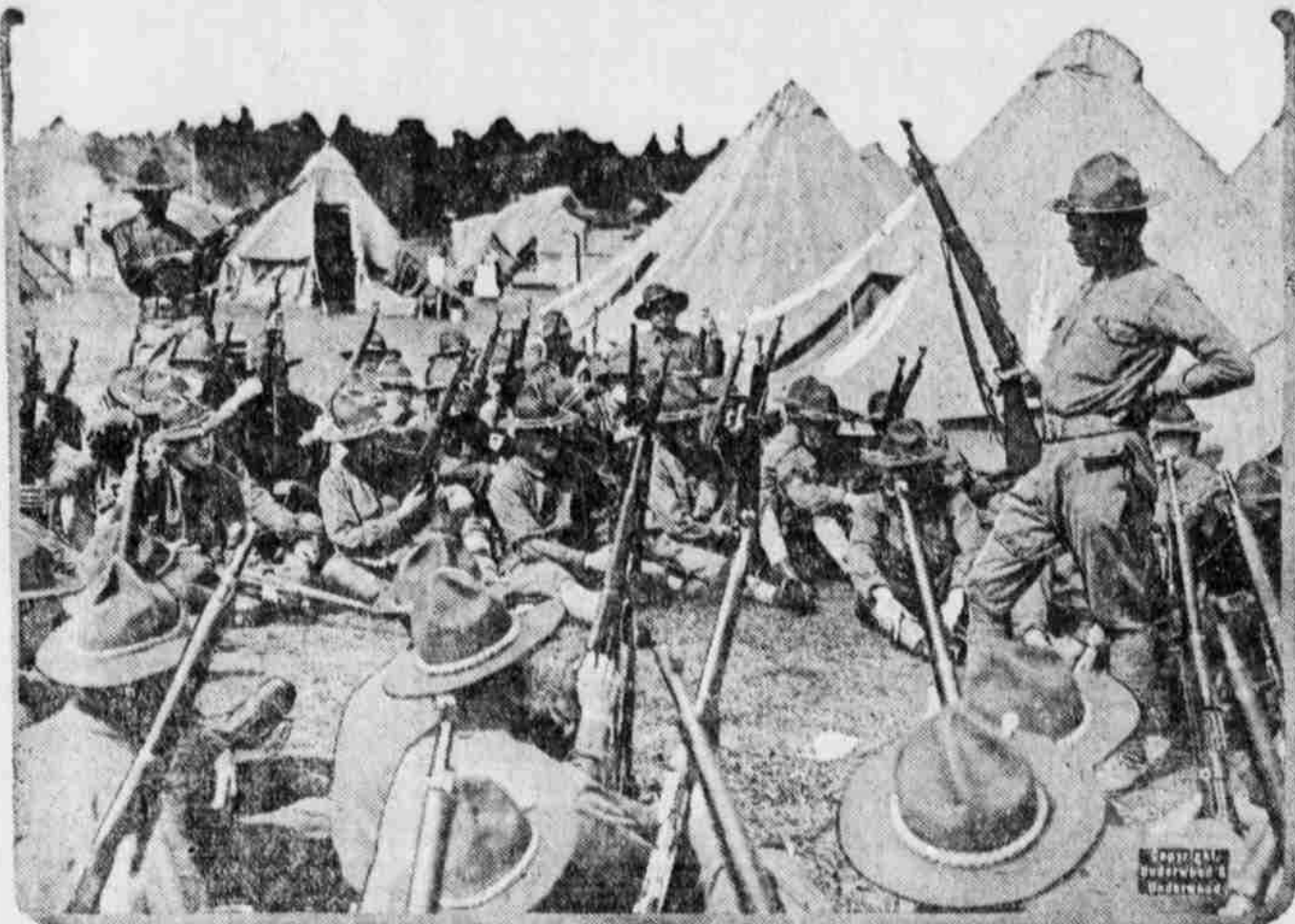
**Brush to Butter Pans.**

A small paint brush (thoroughly scalded before using) will be found very handy in buttering cake or pie tins, as it will easily reach the corners. The brush may be kept in the shortening or lard pail and thus be always ready for use.

**Making Chocolate.**

Some claim that a pinch of salt added to cocoa or chocolate lends a piquancy to the flavor.

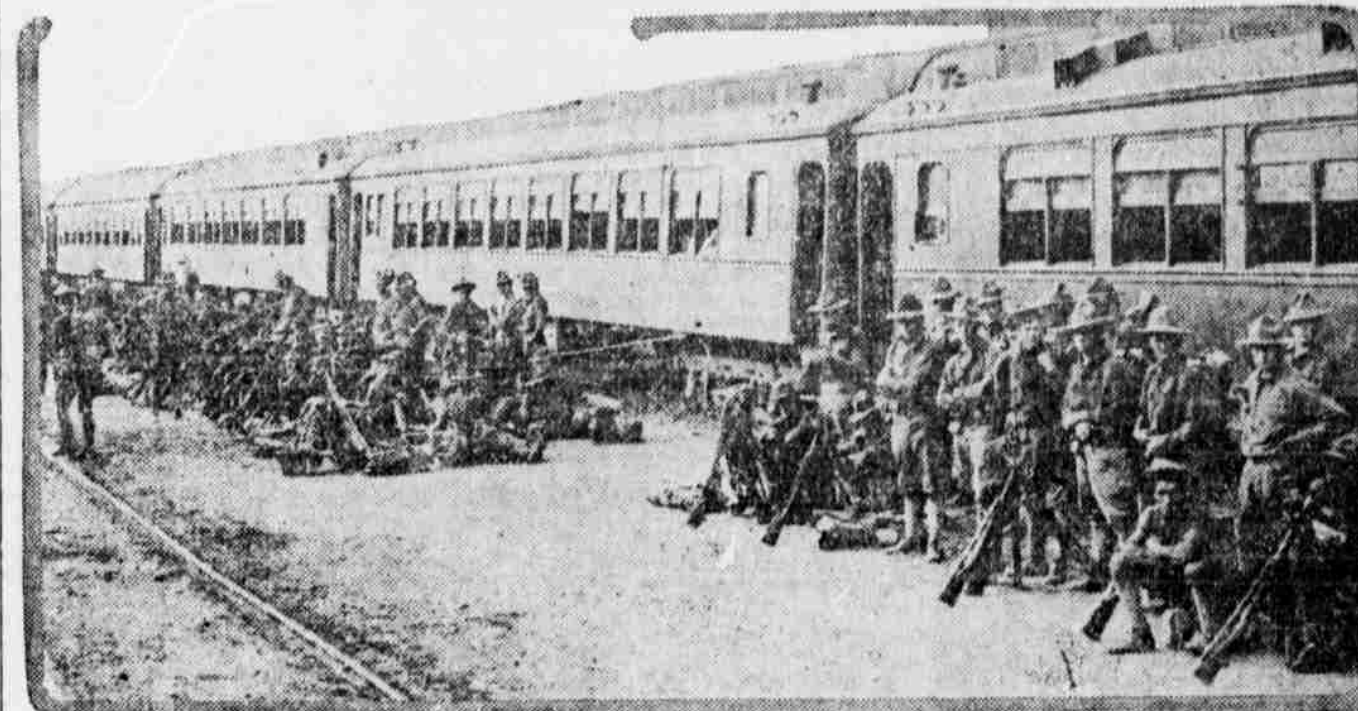
**GETTING LESSONS IN CARE AND USE OF RIFLES**



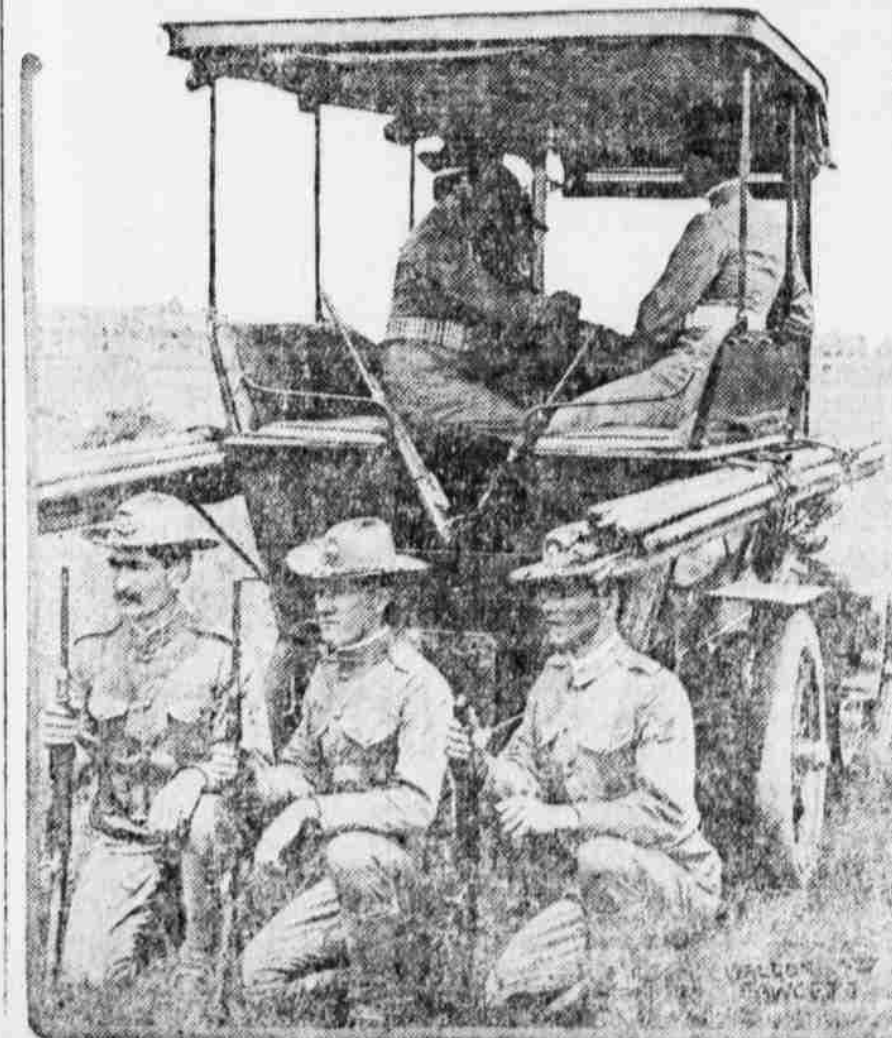
**BUSINESS MEN IN CAVALRY TRAINING CAMP**



**TROOPS READY TO EMBARK ON A TRAIN**



**NATIONAL GUARD AUTO WIRELESS STATION**



**TEXAS RANGER**

