

# CHAFFEE

ROARING HORSE

BY ERNEST HAYCOX

## CHAPTER I

Jim Chaffee Takes a Chance

When Jim Chaffee walked out of his homestead for the last time in three long years of struggle, it was with his senses sharpened to the pleasantness of the place he was losing. The cabin sat on the south bank of a small creek that crossed the desert diagonally from the white and hooded peaks of Roaring Horse range to the dark, dimly deep slash of Roaring Horse canyon. Cottonwoods bunched about the log house, the lodgepole corals, the pole-and-shake barn. The morning's sun, brilliant but without warmth, streamed through the apertures of the trees; the sparkle of frost was to be seen here and there in the shadowed crevices of the creek bank. Standing so, Jim Chaffee could look up along the course of the creek and through the lane of trees to see the distant bench fold and hoist itself some thousands of feet until it met the sheer and glittering spires of the range. A solitary white cloud floated across the serene blue; the broad, yellowing cottonwood leaves belled gently down around him, and there was the definite threat of winter in the sharp air, reminding Jim of the nights he had spent beside a glowing stove, listening to the blizzard howl around the stout eaves, dreaming his dreams. He could never step inside the cabin again; those three years had gone for nothing.

Before closing the door he ranged the room with a last wistful glance, a last reluctant appraisal of those household goods with which he had lived for so long a time. Everything was neat and clean on this eventful morning; the dishes were washed and stacked in the cupboard, the floor swept, the fire drawn. Nothing was out of place, nothing removed excepting one small article, a bright blue-patterned mushroom that he carried under an arm. All this he studied, as well as the pictures tacked to the walls—pictures cut from old magazines—and the odds and ends of furniture that he had so laboriously created. He looked at these things gravely, regretfully, and then closed the door, turned the lock, and dropped the key in his pocket. As the lock clicked his lips pressed together and his face settled; from the moment of discovery Jim Chaffee had liked the location above all others. Within its area he felt contented, somehow controlled by the conviction that he had struck roots into the very soil. Nor had he ever gone away from it without turning restless and wishing soon to be back. Three years of himself was in the place; a part of his heart was there.

His horse stood saddled and waiting. Jim swung up and turned out along the trail. A hundred yards away he stopped to look for the last time. The cabin was half hidden in the creek's depression, a faint wisp of smoke spiraled from the chimney; he had seen this picture a thousand times, yet to-day it affected him strangely. For to-day at noon his notes fell due and he hadn't as much as a solid dollar to pay on them. Real property and chattels belonged after that hour to the bank, and he became what he had been in the beginning, an errant cowpuncher with a horse beneath him and the sky above. Nothing more. Three severe winters and a falling market had wiped him out.

He looked to the peaks and shook his head. They stood

teet working men from oppression; supporting labor in its fight to gain a status where it can bargain equally with capital; upholding welfare legislation designed to combat unemployment, long hours of labor, and insanitary working conditions. "We must bear in mind that the United States is a democracy, and that we have above all things, men," he said once.

Justice Brandeis has fought to protect man's right to individual thought and freedom. He believes that "in frank expression of conflicting opinion lies the greatest promise of wisdom in government."

# THE DESERT MOON MYSTERY

BY KAY CLEAVER STRAHAN

I am sure that her fear for John, on the fourth of July, was real enough. She knew that each minute he was away, longer than the time necessary for the trip, was a minute lost from the perfect alibi she had to mistakenly try to arrange for him by sending him away from the ranch. She had not known that Danny's fingers had closed on the stair's tread. When John came in the back way she was afraid that it would be remembered later—as it was—and that someone would suspect—as Hubert Hand did suspect—that John had carried the body in at that time.

She had counted on her note to Danny, and on the fact that, as Danny, she was downstairs within ten or twelve minutes after the time we had seen Gaby walking down the path and had heard Danny's voice calling after her, to prove her own innocence. They, and the gentleness of Danny's disposition, did this to perfection.

Her original plan had been to prove that Sam was the murderer. With Sam out of the way, and with John in possession of his fortune, she had thought, I suppose, that she would have no trouble in persuading John to leave the Desert Moon. But she was afraid of the idea. Knowing John's devotion to Sam, she could not reckon, with any sureness, how disgrace and sorrow might affect John. It was too big a risk to take, unreservedly. So though she picked the quarrel with Sam, strewed the pipe ashes on the bag, put the key in the fireplace, wrote on the photograph, she left loopholes in the shapes of the many other false clues. It is only my own notion that, if she had not thought the definite accusation of Sam, which she had made during the session on the fifth of July, was necessary to protect John, she would have backed out, by that time, and not have made it.

It is again only my notion that the request, which she put in her note to Danny, to have Danny take her body to San Francisco for cremation, was made because she thought that it would be desirable for her to be able to leave the ranch at once—perhaps for several weeks. Mrs. Ricker's expressed suspicion probably made her realize the wisdom of returning as rapidly as possible to the Desert Moon. Gabrielle Canneziano was a born criminal. Almost all of her life had been spent among criminals. She knew their ways, and she knew the ways of honest people toward them. Consequently, she was too clever to drop her disguise, even for a minute, in San Francisco. When, on the afternoon of the fourth of July, she had come downstairs as Danny, she had come resolved from that time forth to be Danny, in thought and in deed, up to the level best of her ability. That she never doubted her ability to turn from black to white within the space of an hour, is a splendid example of Miss MacDonald's contention concerning the egotism of criminals.

Miss MacDonald says that her first real clue was the one I gave to her when I said that no one, except Gaby herself, who would do such a wicked thing, had ever been on the ranch. If she had been on the ranch, she might have committed the murder. She had all three of the primary motives for the murder: love, revenge, and greed. The unique feature in this case—Miss MacDonald says that each case has its unique feature—was that the murdered girl had been a duplicate twin.

The hazy, incomplete notion, tingeringly expressed and interpreted the best ideals of America over a long period of years. These ideals were his ruling principle of life before he mounted the bench, when his time was spent fighting unwholesome social conditions. As a member of the supreme court, his allegiances have never changed.

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Not until there is a possibility of losing him do we realize what Justice Brandeis means in the public life of America. It has been suggested that Justice Brandeis might retire from the United States supreme court to head the world Zionist movement. Within the last few days, also, there has been published a compilation of the social and economic views of this wise and far-seeing person which emphasizes the great part he has played in the thought and development of the nation. Perhaps no man has more un-

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Miss MacDonald says, had just come into her mind; she had not begun to accept it, she was only allowing it, dimly, to take form, when I returned to the room that day with my hand full of letters written by Danny. Handwriting, as surely as fingerprints, Miss MacDonald says, proves identity.

She asked me, straight, whether I had seen Danny writing the checks and addressing the envelopes. I answered, straight and positively, that I had. (And not twenty minutes before that Miss MacDonald had warned me that people often thought that they saw things they did not see.)

I had not. I had seen the person whom I supposed was Danny writing checks and addressing envelopes. I had turned my back on her, and had walked to the door, when she called me and gave me the envelopes containing the checks.

Danny herself had written those checks and had addressed those envelopes on the third of July. Owing to all the furore that had been going on in the house that day, she had left her desk before she had torn the checks from her check-book, and had never gone back to it to finish her task. It is possible that Gabrielle had deliberately arranged that, also; but I think not. At any rate, she had had the checks in her possession, and had waited for a date that had a three, or an eight in it, to produce them. Circumstances and I played well into her hands that day; she had only to insert a one in front of the three to make me her fool.

Miss MacDonald, as you have seen, blames herself and not me for the mistake. She says that she should have known better than to believe me; or, to quote her exactly, she should have "doubted your accuracy of observation." But, not until the morning that we found Daniel Canneziano murdered did it occur to her to doubt it.

She says that it was not clairvoyance, not intuition, not even common sense, that it was nothing but a memory that took her, that morning, straight back to the idea that Gabrielle Canneziano could be the guilty person. Oddly, the conviction had come to her before we found Canneziano's body.

Sitting across the table from Gabrielle, posing as Danny, that morning at breakfast, she had thought, idly, of the breakfast that she and Danny had had together in the dining-car. She had taken her chair, that morning, just as Danny had handed the order slip for her breakfast to the waiter. Too vaguely to be certain that it was really a memory, she seemed to see that slip of paper covered with writing, just then, with the aroma of coffee in her nostrils, and with her iced grapefruit and rolls in front of her, she remembered that it was the same breakfast both she and Danny had had that morning. Would such a small order cover an order slip with handwriting? Not, it was certain, with the neat handwriting that had made out those checks and addressed those envelopes. Right then she resolved to lose no more time; to get, as soon as possible, a sample of the handwriting of the girl across the table from her.

Canneziano's murder, discovered in the next half hour, strengthened her vague suspicions into as much of a certainty as she ever allowed herself before she had positive evidence.

(TO BE CONTINUED)

## TREATING TRIN LAMBS

Many thin lambs arriving at our markets, indicate that quite a percentage of them are infested with internal parasites. By treating them for stomach worms, these lambs can be marketed in much better condition, making it possible to save \$2 or \$3 per hundred weight. Lambs infested with the common stomach worm are thin and lack thriftiness; further symptoms of stomach worms are pale, papery-like skins, constant scouring with thinness, and, in advanced cases, swelling under the lower jaw, commonly referred to as bottle neck. Lambs and older sheep so infested may be treated with copper sulphate (bluestone); if they give indication of being badly infested the treatment should be repeated every 30 days during the pasture season. The solution is made by dissolving one-fourth of a pound of clear blue crystals of copper sulphate in one gallon of warm water and then adding enough cold water to make three gallons. Enamel or earthenware containers should be used, as copper sulphate corrodes tin or galvanized utensils. Sheep to be treated should be penned up for 15 or 20 hours, allowing them water only. It is best to confine sheep the afternoon before treating, so dosing may be started in the morning. Doses advised are one ounce for lambs three months of age; two ounces for older lambs, or three to three and one half ounces for yearlings or older sheep. For the actual dosing, a small pop bottle with a rather long neck may be used, although the common syringe of two or three ounces capacity is more convenient. In dosing, care should be taken not to raise the sheep's head much higher than the normal carriage, as the solution may irritate the windpipe and cause pneumonia. If sheep struggle, refrain from dosing until they have settled down again. After dosing, keep sheep off feed and water for about four hours, permitting them to rest before driving to pasture. Copper sulphate is a poison, and extreme exertion after dosing may mean death to sheep. However, no losses need occur if dosing is properly done.

## CULLING THE LOAFERS

How about your flock of poultry? Do you know which ones are good pay and which ones eat and eat and eat but never lay? To make this discussion as practical as possible, let us consider how we can tell the poor layers or, better yet, how we can have flocks that consist largely of good layers. As the latter situation is preferable, we may say that high producing flocks are the result of careful selection and breeding. Purchase of baby chicks or breeding stock of high producing ancestry will be the best insurance against unprofitable individuals. When we have bred-to-lay stock on a good foundation, the percentage of loafers will be smaller and there is less culling to be done. The average flock production will be higher and statistics from farm surveys in several states as well as experimental evidence have shown plainly that poultry profits are directly related to production. A flock average of 150 eggs is quite satisfactory, although many flocks average 180 eggs or more. Even in the best flocks, profits may be increased by eliminating the poorest birds. In flocks of average production, prompt culling of the loafers is a vital necessity. How can the unprofitable birds be detected? Fortunately there are several indications of production which can be used at this season of the year to distinguish the poor layers from the high producers. These are: Molting of plumage, color and comb and wattles, and the presence or absence of yellow pigment in beak and shanks. The annual shedding or renewing of the feathers is known as the molt. The wild birds of forest and stream shed their plumage every year as do the fowls domesticated by man. Why this is done is not known to us, but we do know that the low producing hen stops laying in June, July and August, and begins to drop her feathers, while the best layers continue to produce through September, October and November. Poor layers drop their feathers slowly, grow them in slowly, and lay no eggs during the molting period. The late molters drop their feathers very rapidly, take a short rest when replacing body and wing feathers, and then begin to produce again. Their plumage shows wear and tear from constant visits to the nest and dusting in the hulk soiled. The early molters will be looking quite natty in new coats of feathers but they are likely to be out of production for from three to six months. Hens laying in August will have large, bright red, glossy combs while in hens that have stopped laying, the combs and wattles are shrunken, dull, dry and scaly. Increased circulation of blood causes the enlargement of the head appendages when the egg-producing organs are active. As production slows down the comb and wattles gradually lose their lustre and smoothness, also becoming somewhat reduced in size. At the end of the laying season they appear limp and wilted and when production stops entirely the comb and wattles to shrink quickly. So striking is the contrast in appearance of comb and wattles in and out of production that it is not difficult to detect the loafers in the house or yard without handling them at all. There is another change in a hen's appearance due to egg production that may be easily read and is a valuable index to past performance. This test can be applied to all yellow skinned varieties such as the White Leghorn, Barred Rock, Rhode Island Red, and White Wyandotte. When a pullet starts to lay she will have stored up in her body a supply of yellow pigment. This can be seen in the eye ring, the ear lobe, the beak and the shanks. This yellow color comes chiefly from yellow

corn and green feed. When production starts the supply of yellow pigment is cut off from the beak and shanks and is diverted to the egg organs for deposition in the egg yolk. Since no more yellow color will reach the skin while the hen is laying, that already present begins to disappear so that bleaching of the skin coincides with production. It takes only a few days of laying to bleach out the eye ring and ear lobe and about two months for the yellow color to fade from the beak. The bleaching of the shanks is of more importance because of the length of time required. From four to six months' production are usually required to completely bleach the shanks. The rear of the shanks just above the hock joint is the last section of the shank to lose its color. Briefly, the loafing hens have all the marks of identification that you need to convict them of vagrancy about your premises. Why not hold farm court by appointing yourself both detective and judge and cull out these undesirables?

## FATTENING ROASTERS

A milk-fattened chicken in the roaster and a steady poultry customer is easily won. The farm family, too, should enjoy the best dish the farm can produce. Ten to 14 days fattening makes a great difference in the rooster that furnishes holiday and Sunday dinners. There is nothing mysterious about producing the moist, soft, white meat that the consumer is anxious to buy, and that your own family is ready to enjoy. The proper ration, a little equipment, and a careful feeder is all that is needed. A good ration may be made up of 50 pounds finely ground corn meal, 20 pounds wheat middlings, and 10 pounds of finely ground, heavy oats. This grain mixture should be mixed fresh at each feeding with skim milk or buttermilk in the proportion of one pound of grain to two pounds of milk and fed three times a day. Before attempting to feed this mixture, however, it will be best to starve the birds for about 24 hours. This makes them greedily eat the ration. Care should be taken to underfeed rather than overfeed for the first three days. Thereafter, they may be given all that is clean-d up in 20 minutes. Plenty of sharp grit should be provided. Confinement is necessary in order to soften the muscular tissue. The fact that they must be confined leads to the caution that only strong, healthy, vigorous birds should be selected. For confinement, wire mesh satisfactorily where the birds are limited to about two square feet of floor space. Best results are obtained, however, by crate fattening. For this purpose an ordinary shipping crate 30x24x24 may be used on one side and the bottom are replaced by slats or lath. Care should be taken that the building where the crates are housed be well ventilated, free from drafts, and above freezing. Strict sanitation measures are essential and the careful feeder watches his birds to take out any individual that is not doing well.

## TURKEYS FOR LATE MARKETS

A large number of turkeys do not reach full growth in time for the Thanksgiving market and in order to secure the greatest return possible they should be held over and marketed for a later market. Fattening should add 2 to 3 pounds of weight at a cost of about 14 to 15 cents a pound. At the Newland Irrigation project it was found that 5 1/2 pounds of grain were required to make one pound of gain in fattening. In estimating fattening expenses it must be borne in mind that not only will additional weight be added but that a premium of 5 to 20 cents a pound is paid on finished turkeys. It is not good business, therefore, to sell unfinished turkeys during the holidays. During the last two years thousands of unfinished birds thrown on the market demoralized prices. Turkeys, if properly fattened, must have reached full growth or nearly so. Otherwise feed designed for increased weight and conditioning will be utilized for further growth. Fattening should start about two weeks before the fowls are to be marketed. If the weather is cool better results will be secured. Restrict the exercise as much as possible without interfering with the health of the birds. Best results will be secured where corn makes up the bulk of the ration, but where corn is too high it is possible to fatten them on wheat, wheat and oats, or wheat, oats and barley. The Newland ration consists of corn and wheat of equal parts, without limit, and free access to skim milk and green feed. If the grains are ground for half the ration the efficiency will be increased. Another satisfactory method is to give grain at night, equal to or more than the quantity of mash consumed during the day. This scratch can consist of equal parts of corn and wheat. A dry, hopper-fed mash should be made up of equal parts of ground corn, ground wheat and ground oats; or equal parts of ground corn, ground wheat and ground barley, depending upon prices of oats and barley. To these grains should be added 10 per cent meat scraps, 2 per cent bone meal, 2 per cent ground oyster shell or limestone and 1/2 per cent salt. In addition, the turkeys should be given all the greens they will eat, or 5 per cent alfalfa leaf meal in the mash. If liquid milk is available they should be given all they will drink, otherwise and 5 per cent of dried milk to the mash.

## SANITATION AID

Cleaning out the barn and poultry house will be made much easier if a suitable scraper is available. Such a tool should be designed so that the blade will not dig into the floor. It should be of sturdy construction and the handle should be long enough to reach across the dropping boards. If one edge is curved it will help to loosen hard and gummy substances.

## DON'T CROWD HENS

Good housing is very important for poultry, which means tight houses to prevent drafts, sufficient insulation to keep the temperature comfortable and prevent frost on walls or ceiling, sufficient ventilation to take out the moisture and keep the litter dry, floors and fittings which can be kept clean and free from vermin, and as much sunshine as possible. Good housing likewise should allow ample space for each bird. There should be about four square feet of floor space for each mature fowl, and poultry specialists recommend about one foot of feeding space for every five hens, and one nest for every four to six

## OF INTEREST TO FARMERS

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