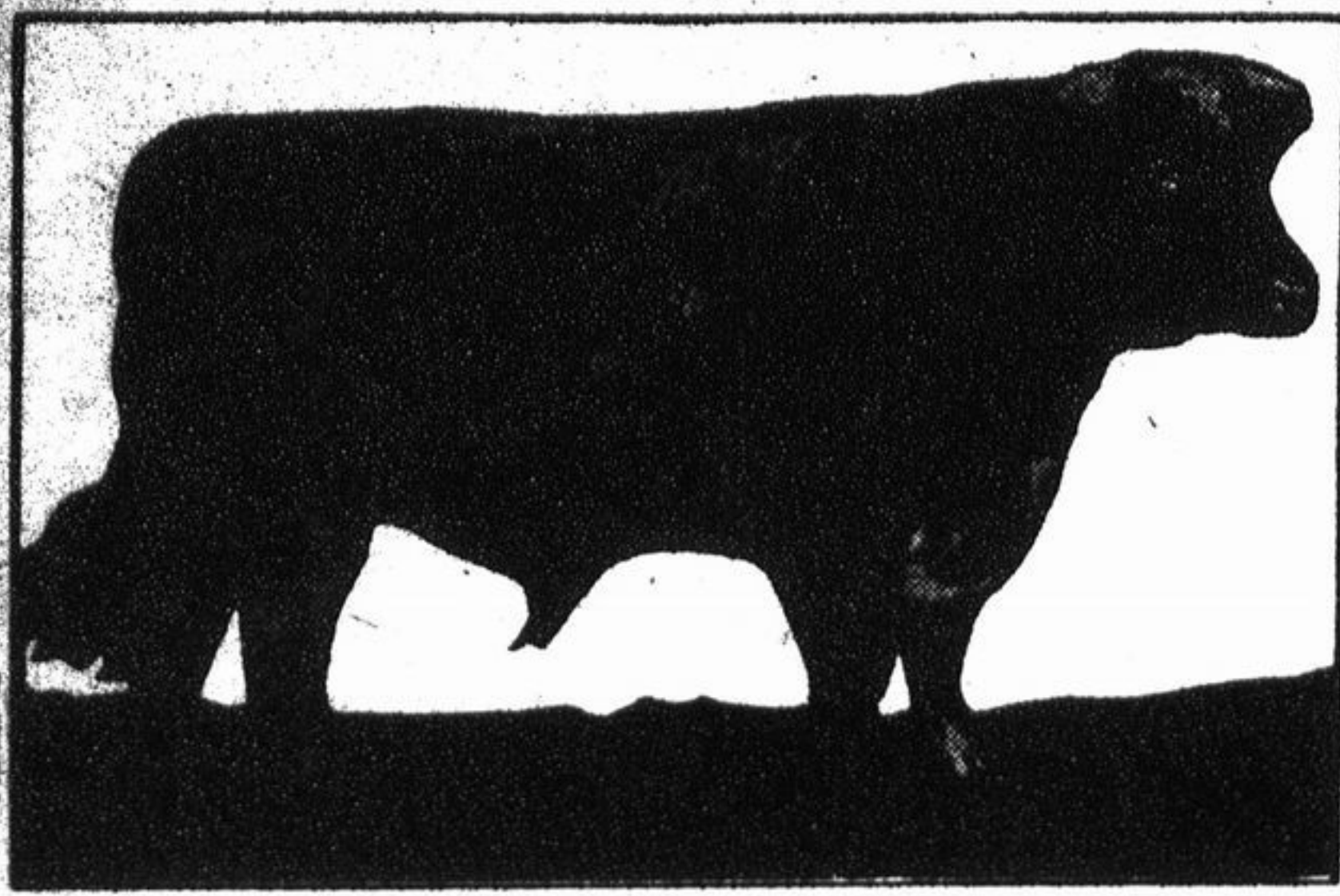


FEEDING AND GROWING OF CATTLE FOR MARKET IS MOST PROFITABLE TO FARMER

Corn Silage Has Been Important Factor in Process of Making Calves into Beef—Rough Feed and Coarse Fodders All Are Converted into Marketable Meat and Farm Manure.

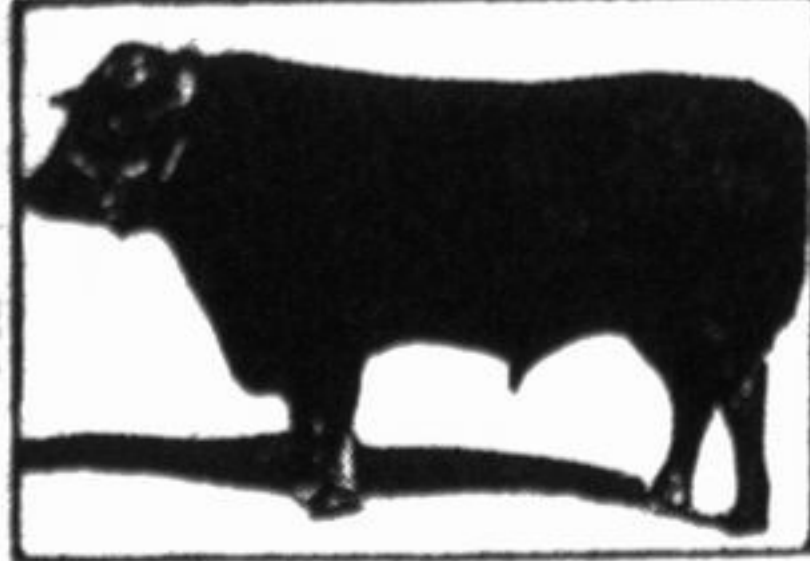


Prize Winning English Shorthorn.

While the shrewd buyer and careful feeder of beef cattle may secure a profit from feeding cattle good, bad or indifferent that he may be able to pick up about the country, it is not likely that he will succeed in even turning off a load of market topping steers from such stock. Cattle that can be bought up about the country are usually of the lower grades and seldom return a profit to their producers, though, as stated before, the man who buys them and finishes them for the market may secure a profit from them, says a writer in the Wisconsin Agriculturist. The man who desires to turn off market topping cattle for those coming close to the top prices must breed and grow such cattle himself.

Frank B. Beath of Corning, Iowa, is one of the men in the beef business who breeds and grows his cattle and turns them off in the open market at high figures. Every year for the past five years he has fed out a bunch of Hereford calves of his own raising. In a recent interview with Rex Boreford, beef specialist of the Iowa Beef Producers' association, Mr. Beath said: "We used to feed older cattle and depended on buying them any place we could pick them up. Five years ago we got disgusted with the quality of the stuff we were able to buy. Occasionally we got a good load, but the stuff we could pick up here and there was mostly tag end, scrubby stuff that did poorly for us and never looked good even when it made us money. We made up our minds we would have good feeders, even if we had to raise them."

According to the Iowa beef specialist, the Beath farm consists of 266 acres. One hundred and twenty acres of this is bottom land, partly wooded



Devon Bull.

and traversed by a creek—land of little use save for pasture, but most excellent for that purpose. On eighty acres of this blue grass the breeding herd is maintained during the pasture season. The rest of the year they spend cleaning up the stalk fields, straw, corn fodder and other rough feed of the farm, together with some corn silage. They get little or no grain, but convert the coarse feeds of the farm into beef and valuable manure.

During the last five years the calf crop from the breeding herd has averaged nearly 90 per cent. The calves are dropped from April to June on pastures. They are fed on grain during the summer, but run with their dams on the blue grass, where they grow mossy coated, thick and "baby fat." They are weaned in October, after first being taught what grain is. After weaning they have a pasture that has been allowed to grow since

EXCELLENT FEED FOR ALL POULTRY

Packing Firms Manufacture and Sell Large Quantities of Prepared Scraps.

(By M. BERNARD.) The most successful poultrymen feed some kind of animal food to their chickens of all ages and conditions. In the wild state birds secure both vegetable and animal foods. Bugs and worms supply the animal food, and seeds and other vegetable growth the vegetable food. The animal portion of the food is always a necessity for normal maturity and good egg laying.

It is essential to animal matter in the body fluids that the packing firms manufacture and sell large quantities of animal food scraps and ground bones. These scraps and ground bones will supply the animal portion of the food in a most satisfactory manner.

POULTRY

TURKEYS READY FOR MARKET

There Never Has Been More Active Demand for Good Birds Than at Present—Ways of Killing.

(By T. F. M'GREW.) After turkeys are grown and ready for market, quite as much care and attention should be given to the killing and shipping as to the proper growing. When these things can not be done to good advantage, it is better to sell them alive. Buyers who are prepared to kill, dress, pack and



White Holland Turkey.

ship turkeys, and to save the feathers, should be in position to pay what they are worth alive; and should be able to handle them at a profit, better than the grower, who may not be prepared to do the work to the best advantage.

So much depends upon marketing them in the best condition that small growers should either dress and sell to their home market, or, providing it can be done at a fair price, sell alive to someone who makes a business of handling such stock.

Kill nothing but well-fattened stock. It seldom pays to send ill-favored stock into market. Do not give any food to the turkeys for twenty-four hours prior to killing. This allows the crop and entrails to become empty and avoids much of the danger of spoiling. Full crops and entrails count against value; they often taint the meat and prevent its being kept for any length of time.

There are two methods of killing largely used. The most popular is to suspend the fowl by the shanks, head down, and cut or stick it in the roof of the mouth with a knife made especially for this purpose. This severs the arteries and cuts into the brain, causing insensibility and a free flow of blood from the mouth. This is called "sticking in the roof of the mouth."

The other plan is to break the neck by a quick twist or jerk backward. When the neck is completely disjointed the head is pulled away so as to form an open space in the neck in which the blood may settle. This plan has been but little used, though the claim is made that when so killed the fowls will keep longer, because there is no opening by which the air can get into the body, as there is when they are stuck in the roof of the mouth. This method has been used more for chickens than for turkeys, and to use it well requires considerable practice. The method of beheading with an ax or hatchet has been employed for ages.

RHODE ISLAND RED'S ORIGIN

History of Youngest Breed of American Chickens—Considered Excellent for All Purposes.

The Rhode Island Reds, although one of the youngest breeds in the American class, are growing in popularity. The history of the Reds dates back to about 1854, but it is only of recent years that the poultry world acknowledged them as a breed, says the Farm Journal. At that date, it is claimed, Red Cochins, China cocks and Red Malay cocks were brought into sections of Rhode Island and Massachusetts by sea captains. Later Rose Comb Brown Leghorn blood was introduced in some sections, and thus for 60 years the male bird for the head of each flock was selected of a red color and a vigorous condition. The breed is conceded to be one of the best for practical purposes. The birds are excellent layers of large



Rhode Island Red Male.

brown eggs, and are first-class as table poultry, being adapted for both broilers and roasters. The standard weight is: Cock, 8 1/2 pounds; cockerel, 7 1/2 pounds; hen, 6 1/2 pounds; pullet, 5 pounds.

Keep Out the Frost. There should never be frost in the hen house.

POULTRY

TREAT FOWLS FOR CHOLERA

Sharp Axe is Advocated Where Disease Has Reached Advanced Stage—Use Good Common Sense.

The best treatment for fowls in an advanced stage of cholera is the instant use of a sharp axe and the complete burning of the carcass, says the Farm and Fireside. Those mildly affected should be at once removed to remote quarters and there treated. The following will prevent cholera among fowls, but plain, common sense must also be used, and plenty of it at all times:

After the coop or house has been thoroughly sprayed with a solution of one part crude carbolic acid to one part gasoline and three parts hot water and allowed to dry, spray or brush all the interior, nestracks, roosts, etc., with hot whitewash. Place clean straw chaff for a litter, and after a thorough cleaning of the water dishes or fountains, refill with pure cold water, to which is added to each gallon two ounces of well-dissolved sulphate (not sulphite) of soda. Allow no other liquid or drink for three weeks or a month. Disinfect all runs, etc., where cholera-infected fowls have been, with the acid formula. Feed lightly or not at all on mash feeds, substituting cracked, mixed, dry grains in place, and the cholera will leave. Thoroughness in all particulars should be observed.

VALUE OF ORPINGTON FOWL

One of Most Popular Variety of Chickens, Not Only for Eggs, but Also for Its Meat.

The Orpington is one of the most popular, if not the most popular fowl, England deserves the credit of having originated them and to a great measure for bringing them to their present state of perfection, although we have in this country at this time breeders who are producing thousands of prime specimens and gradually improving them, especially in color points from year to year.

The Orpington is a fowl of value not only for egg production, in which they are hard to beat, but a most valuable body, it being of good length, broad, deep and well rounded, making a carcass when dressed that is at once attractive and hard to equal. They are rather short in legs, which



White Orpington Pair.

stand rather well apart, which of course is largely due to the breadth and depth of the body. The flesh is white and clean looking, a point that the English prize highly.

They began to import them into this country some fifteen years ago, and they have been gradually on the increase until, as I said, they lead the list in popularity. They have been bred in many different colors in England, but this country recognizes but the three varieties—Buff, White and Black—which seems to sufficiently represent the breed. In type they are supposed to be identical, in fact should be. Breeders of blacks, however, are inclined to claim that this variety more nearly represents the ideal Orpington shape in its full heavy body, etc.

POULTRY NOTES

Ashes scattered under roosts make a good absorbent.

Desirable eggs are said to weigh about 24 ounces to the dozen.

A good, lively rat terrier will earn his keep wherever chickens are kept.

Hot lye water is very effective in cleaning an old poultry house or nest boxes.

Decaying matter of any kind may harbor the germs that cause limberneck.

What is your opinion of the commercial egg foods? Does it pay to buy them?

Don't let your fowls deteriorate. Inferior roosters lose money for you; get good ones.

The wideawake, ever watchful poultryman is seldom troubled with sickness among his fowls.

The hardest part of the hen business is marketing the eggs. A good place to build for success is at the marketplace.

A SAFETY-DEPOSIT BOX FREE

There should be a safety-deposit box key in every Du Page county home. Think of the losses and complications that would ensue upon the destruction by fire of all the deeds, wills, insurance policies and other like papers that are now exposed to that danger—tucked away in trunks, desks, and dresser drawers!

Every head of a family owes it to himself and those upon whom such a loss might fall to protect his valuable papers.

And we feel that it is a duty we owe to this community to make such protection so cheap and so convenient as to utterly eliminate this danger within the sphere of this bank's usefulness. Therefore,

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