

HANDLING AN APPLE CROP SUCCESSFULLY



Japanese Ladder.

(By W. H. UNDERWOOD.)
In handling the apple crop successfully it is important to have a sufficient number of ladders, receptacles, sorting tables and all accessories on hand. The early apple must be gathered and shipped promptly. They may be sent to market in one-third, one-half, or one bushel boxes or baskets; but a little later these small packages are not wanted and the three bushel barrel is the proper thing.

Prices are most always good at the beginning of the apple season, even for green cookers, and this induced some to pick and ship half-grown Ben Davis and other winter varieties. But experience has proven that this is folly, as the market is soon overloaded with poor, green apples and the returns are next to nothing.

This glut is apt to continue as long as the warm weather lasts; because there are so many neglected orchards neither sprayed or cultivated, in which the apples begin falling from the trees early; and they are picked and rushed to market to avoid loss from this cause.

In picking apples some prefer the use of baskets while others prefer sacks. However, they both have their advantages and disadvantages. The advantage of using a basket lies entirely in the fact that the apples are carefully placed in the same they are not bruised and the blooms if there be any are not rubbed off.

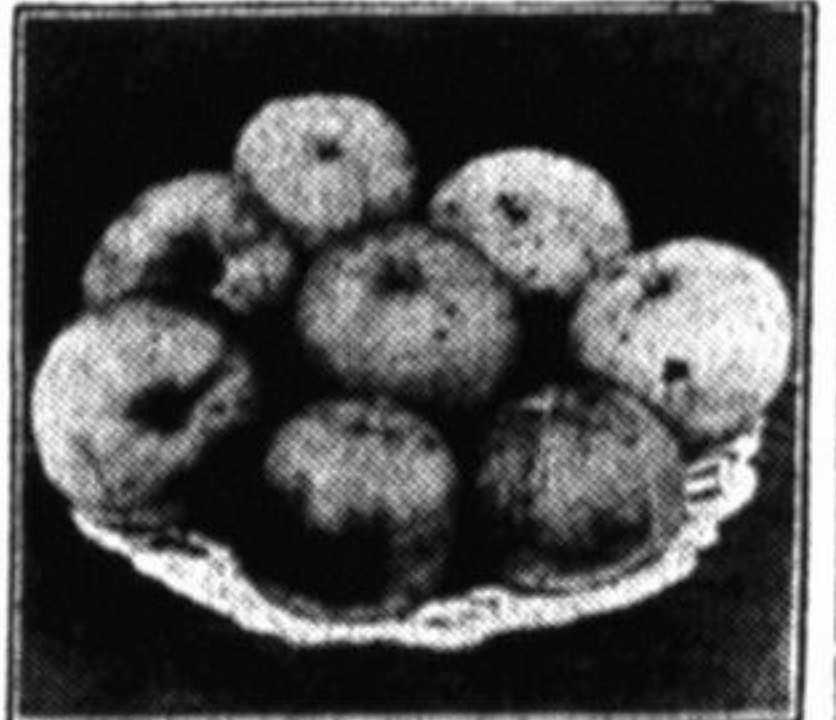
The objections to the baskets are that they are not so handy as the sacks and that careless pickers are disposed to toss apples into them as they hang on a limb or stand upon the ground several feet away.

The advantage of using a sack is that it can be slung over the shoulder with a strap and the mouth kept open with a part of a barrel hoop

basket from the limbs, thus enabling the picker to use both hands.

In picking apples every specimen should be handled as carefully as if it were an egg. I usually have my apples picked and piled under the trees in the shade and take the barrels to the orchard and pack as fast as possible. When the barrels are filled and headed I haul to the shed and stow away in as cool a place as possible, until I get enough to fill a car.

The packing should be done by an experienced hand as this is of great importance and is always the danger-point. A layer of uniform apples even in size and color should be placed on the inside of the barrel and another layer of similar fruit put on



Wolf Apples.

top and the facers and the barrel filled with fruit free from defects of any kind. It is very important that the barrel be well shaken each time a basketful of fruit is put in as the fruit will be tight in the barrel and require less pressing of the head and consequently less bruising of the fruit.

The markets are not filled with an overproduction of good fruit. It is the over-production of poor fruit that knocks down the price of good fruit.

There is never a time that a large, well-matured apple will not bring a fancy price in any market. And when nothing but this class is put into a barrel a handsome profit is realized. Retailers buy fruit from its outward appearance and when they purchase a package of seemingly nice fruit and find on opening it that inferior stuff is packed between, that does the grower as far as that man is concerned.

Feed Fowl Meat.

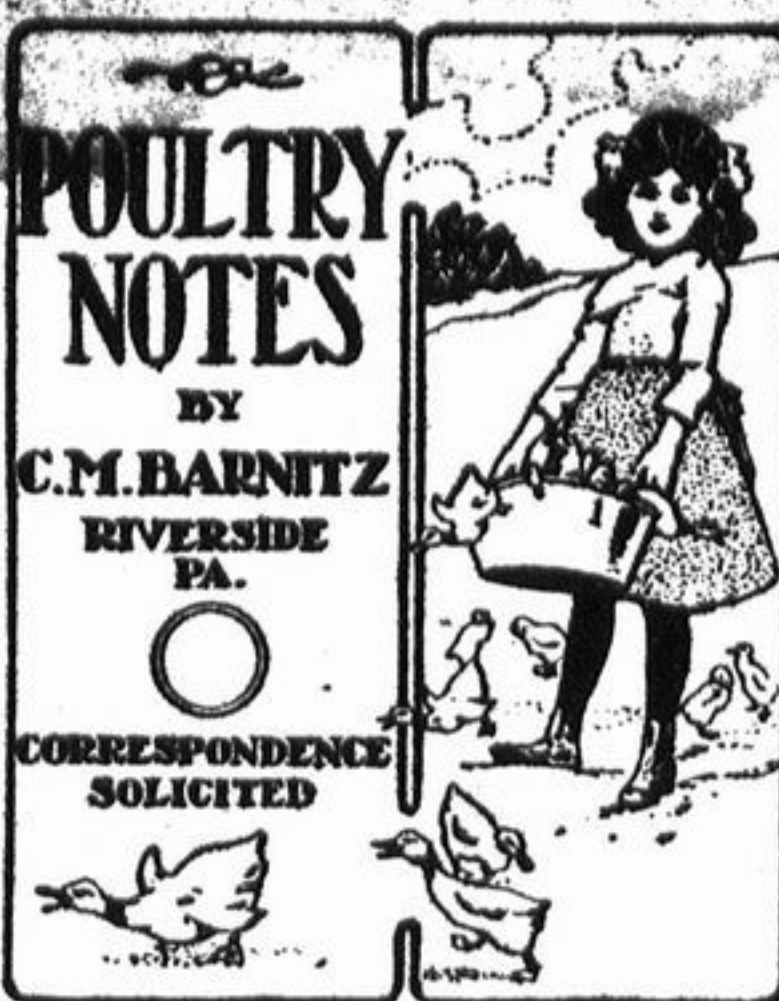
Meat in some form must be fed to poultry; they must have animal matter. Fowls running on free ranges where insects are plentiful obtain a sufficient supply of animal matter, but those kept in closer quarters must be given this food in another form. Finely chopped fresh meat is an excellent bone and muscle builder for the young stock, but should not be fed more than two or three times a week. Green bone, cut freshly just before feeding, is equally as beneficial, but must also be fed with judgment as to how much and how often. Meat foods assist feather, bone, muscle, and comb development, consequently too much is apt to cause too much forcing along these lines.

Dried Corn.

Sweet corn may be dried in the same way as beans. Prime sweet corn, when properly dried, properly stored and nicely cooked, is excellent and is preferred by some to canned corn. Select corn that is just right for table. Be sure it is not too old. Husk it and carefully remove all silks. Plunge the corn into boiling water, and allow it to cook four or five minutes. Cut it from the cob, and put it on plates or trays to dry.

Winter Radishes.

Winter radishes are not as generally produced as they should be. When grown in moist, fertile soil they are tender, succulent and most delicious. Both white and colored varieties are grown in American gardens. The seed should be sown in August in fine, well-prepared soil.



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THE GIRL WITHOUT A FLAW.

Some girls have eyes of loveliness,
Complexions like a peach
And lips like red ripe cherries
That hang just out of reach,
And dimples charming in their chin,
And hair of golden brown,
And, oh, what dainty little feet—
The cutest in the town!
White hands with tapering fingers,
And smiles so superfluous,
And forms that all the artists
Declare are just divine.
But the girl that fellows dote on,
The girl without a flaw,
Is the girl that pares the taters
And helps her pa and ma.
C. M. BARNITZ.

PRECOCIOUS PULLETS.

The White Dotte pullet shown here might be called a "phenom," for at the age of eighteen weeks she laid her first egg, three weeks later she was set on her own eggs and at the age of six months she became mother to fourteen pretty chicks.

"That's going some," says one. Well, yes, but rather joy riding at the expense of future profits for a close observation of such quick maturing pullets has shown they seldom reach standard weight, and their early egg debut nearly always results in a fizzle.

Practical poultry men want fowls of stamina layers, that are stayers and payers and they know these don't come in the twinkling of an eye. The business bird is no butterfly. They must be built. The breeds that vary in size have their respective periods to mature and, of course, reach the mark at different times.

They must be built up to a natural, rational, splendid maturity with nutri-

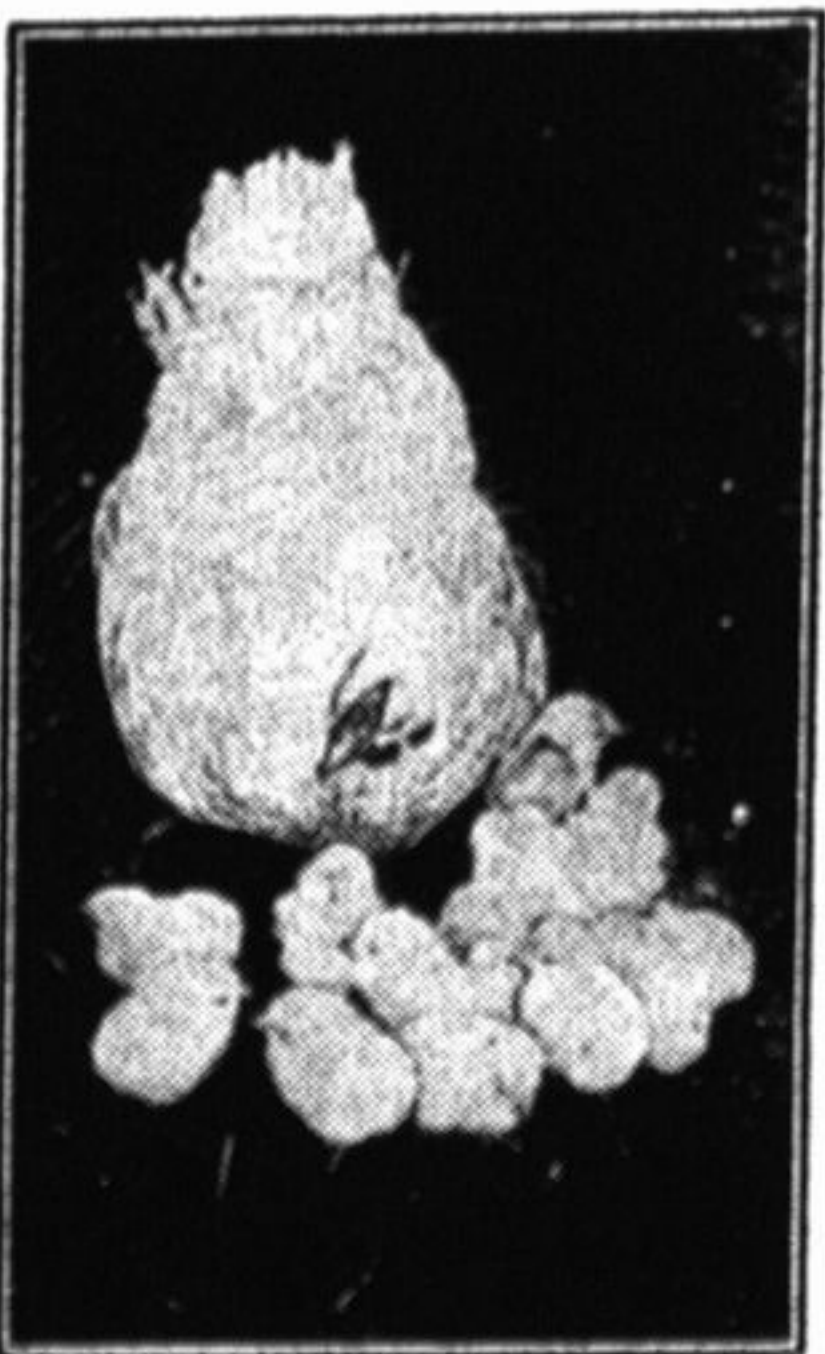


Photo by C. M. Barnitz.
A PHEONOMENON.

tions food that contains the elements for all round growth.

Skeleton, blood, muscle, organs, feathers, all must be built in such a manner, in such a time, that the completed whole will be a masterpiece, with those staying qualities, that stamina, that will permit the fowl to pay a full return in the short life it has to be useful.

Too many are impatient with pullets. The date of that first egg seems to be sum total with them. If pullets don't lay at a certain date they feed forcing food, and force here spells fizzle. But the practical, patient poultry man builds for the future. He thinks of the winter egg basket, when hen fruit will be sky high and his husky pullets will toe the scratch and hustle out a regular crop of eggs and be able to do the stunt as easy as water running off a duck's back, because they have been built for business. Such birds are layers, stayers and payers, but like a good poultry business, they're not built in a day in any old way.

DON'TS.

Don't depend on others to pull you through. Paddle your own canoe and help the weaker too.

Don't jest at the mistakes of others. You never made a mistake? Shake; but remember the liars' lake.

Don't waste time dreaming of profits. Keep busy, make things hum, and profits must come.

Don't forget this is the sanitary age. Fine, fresh, pure goods displayed in clean, attractive way are sure to pay.

Don't get mad because people want things just so. Do their will, fill the bill and fill your till.

Don't think other people are fools because you think you're not.

Don't be unreasonable. This refers to both hen and man. A hen can't do any more than a hen, nor can men do more than is in them.

Don't go to church on Sunday and think that makes amends for selling rotten eggs all week.

INCREASING THE TURKEY EGG YIELD.

May a turkey hen be made a phenomenal layer? May a flock of turkeys be bred up to heavy laying, early laying or late laying? Well, why not? The Giant Bronze was bred up from the wild turkey, which averaged ten to fifteen pounds. The largest wild turkey shot in Pennsylvania reached but forty-two pounds, but fifty pound Bronze are common, a winner at Madison Square Garden, New York, reaching sixty-five pounds and a champion at Dallas, Tex., weighing forty and one-half pounds when only ten months old.

Now, if they may be built up to such heavy weight why can't they be built up to heavy laying, and if they may be bred to such fancy feathering why can't they be bred to lay a big, fancy egg?

Every turkey raiser knows some turkey hens lay more eggs than others.

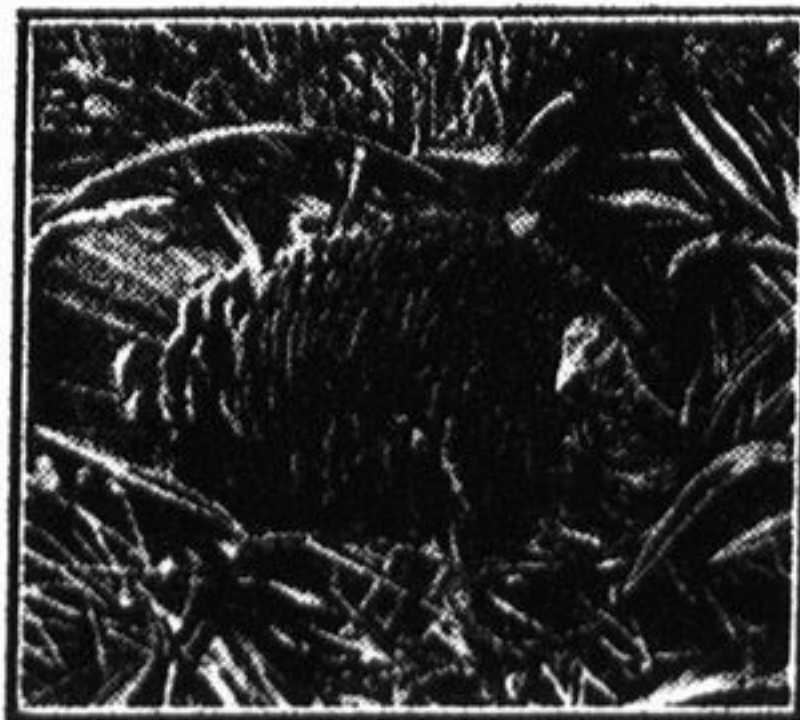


Photo by C. M. Barnitz.

LAYING HER QUOTA.

Some lay larger eggs, that bring finer pullets. Some hens lay early and some lay late.

Why not by selection try to fix these traits instead of staying in the same old rut? Why not try to build up a flock with these characteristics?

In some localities the very early pullets thrive while those hatched late have little chance because of the heat and the destroyed greens and natural protein.

In other regions the early pullet has no chance on account of cold and the slow development of natural food.

Now here's where the fellow who selects his breeders to suit his circumstances has the edge.

Good qualities may be bred into turkeys just as they are bred into chickens, ducks, geese, horses, pigs, cows or grafted on to fruit trees, and humans aren't exempt from the rule, for "blood will tell."

FEATHERS AND EGGSHELLS.

The idea is pure foloral that a hen of pure breed when mated to a male of another kind is for ever spoiled for producing pure stock when mated again to a cock of her own kind. It requires from ten to twenty days separation from former mating before the alien taint is removed.

The farmer and the back lot poultryman and the professional breeder eat poultry and eggs the year round, but there's no account taken of that. The last census gives the hen credit for 763,855,452, but so much was left out in the enumeration that those who grow over the 1,500,000,000 corn crop really have nothing on the hen.

Persons who neglect to get brooders until the day of a big hatch certainly make a spectacle of themselves running around trying to buy or borrow brooders from their neighbors. An incubator or brooder should be secured outside factory's rush season, and the brooder should be warm and ready for the chicks as soon as they are out and ready for the change.

The State College of Agriculture of Georgia recently erected a new building for the poultry department. When all the states get into line hustling for the hen that billion dollar poultry product will soon be surpassed as will all the other returns from factory, field and mine.

Always carefully inspect every dressed fowl before shipping. Wash feet, shanks, head; remove all clotted blood from mouth and throat, and sew carefully every break in the skin with fine white thread. Remember fancy poultry will not look fancy if badly packed and crated.

A genuine turkey trot was pulled off at Cuero, Tex., in November, when 20,000 turkeys trotted through the streets on their way to market. May such turkey trots increase.

Clean, sound boxes that hold about 100 pounds are best for shipping dressed poultry. Don't wrap the carcass, but line the box with white paper. Tuck the fowl's head under its wing and pack them in breast down and inclose a bill of the shipment, showing the weights of fowls.

One thin shelled egg in a setting is a menace to the whole hatch. The hen in shuffling her eggs nearly always breaks the egg with a weak shell and the smear often spoils the others if the hen doesn't get the egg eating habit and gobble them.

Limber neck among fowls is the same as ptomaine poison among humans and has about the same causes. When your chickens get limber necks and fitz look around for decayed animal or vegetable food. A mortified chicken, dead from sunstroke, has often been the cause of many deaths from this affection.

The New York state fair grounds commission expects to have a new \$100,000 poultry pavilion finished on the state fair grounds for the 1913 fair. This is another tip to Missouri that New York is going to make her hustle to keep first place in the poultry procession.

C. M. Barnitz

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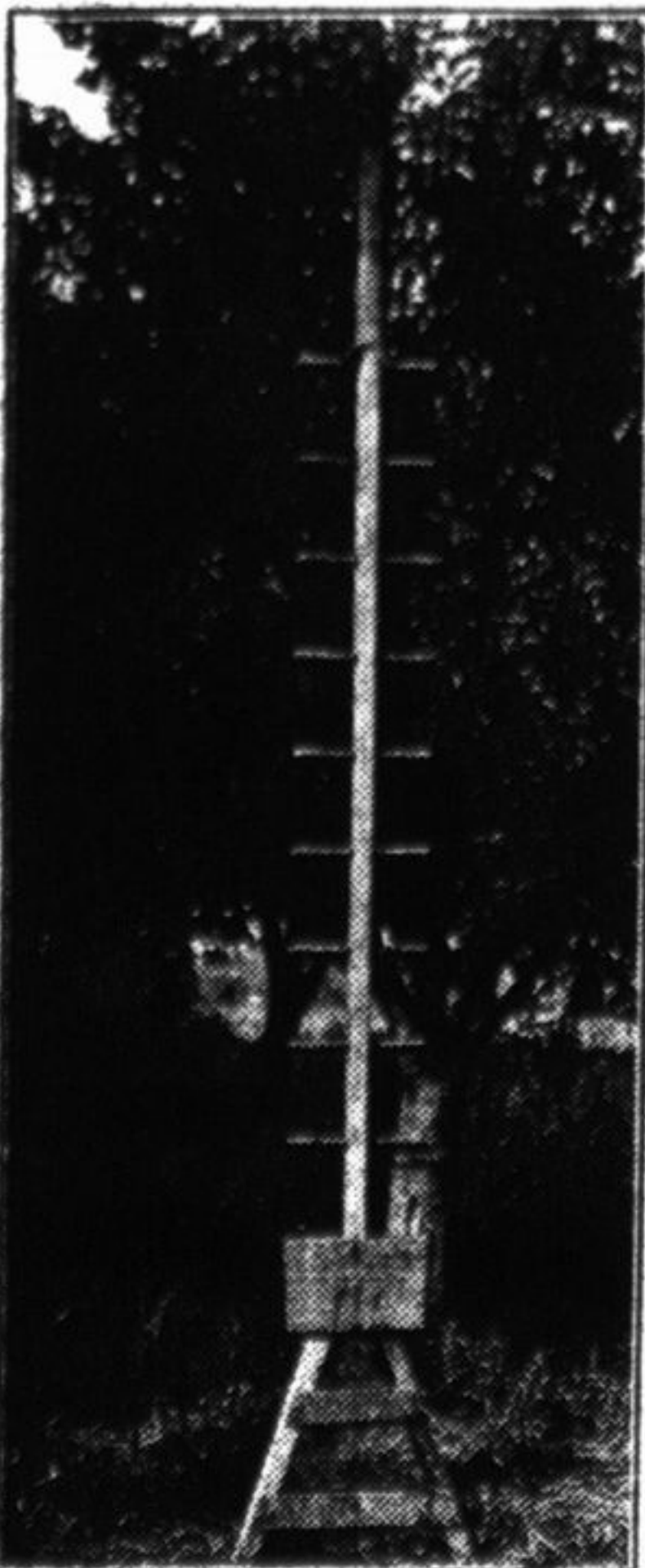
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sowed into the edge of the mouth and partly around the opening, allowing the picker to easily carry it and use both hands.

The objections are that the blooms are likely to be rubbed off the fruit and the shifting of the sack puts many small bruises on the apples when they rub against each other, which, with light colored or delicate skinned varieties is quickly noticed.

I prefer the baskets. My baskets are the round half-bushel kind with one handle. I had an iron hook made for each end, which is attached to the handle to suspend the