SOME POULTRY SUGGESTIONS FOR THE WINTER MONTHS

BY R. G. KIRBY.

Judging from the amount of sunshine in December, the discovery of cod liver oil as a sunshine substitute did not arrive any too soon. Many poultrymen feel that they are already buying about all they can afford to feed to the hens. But if the pocketbook can be stretched a bit this month to provide a little chicken New Year's present in the form of a few gallons of cod liver oil, it will be a paying investment.

One handy way of serving the cod liver oil is in a grain mixture. Add a quart of oil to about twenty-five pounds of scratch grain and mix thoroughly. Do not throw the sticky mixture in the poultry litter to pick up dirt, but place it in a clean trough long enough so that all of the flock can obtain some of the oil and grain. A quart of cod liver oil each week for 100 hens is considered enough by many poultrymen.

PREVENTING SCALY LEG.

The scaly leg parasite which burrows under the scales of a hen's leg makes the bird an inferior market fowl. When you cull the flock and sell hens for meat, the dealer will want clean, smooth-legged birds, and not the kind with rough, crusty legs.

This mite spreads from one bird to another along the roosts, and when the roosts are treated often with oil to kill the red mites, it seems to retard the spread of the scaly leg mite at the same time.

Individual hens with scaly legs can be rapidly improved in appearance by washing the legs in warm, soapy water to loosen the crusty material. Then take an old tooth brush and rub kerosene oil or coal tar disinfectant up under the scales. When treating hens for lice with a mixture of equal parts of blue ointment and lard, a bird may occasionally be found with rough legs. Rub a little of the lard and blue ointment mixture up under the scales and see if it does not improve the appearance of the legs in a short time. Do not leave any of the mixture where it can be picked off by the hens.

Young hens are less apt to show scaly legs than old birds, and some buyers seem to judge the age of a hen by the appearance of the legs, although it may not be an accurate way to judge. But scaly legs on hens will not give a poultryman the reputation for selling high quality poultry.

DAMP POULTRY HOUSES.

When a poultry house is damp, the floor construction promptly receives the blame. There are other common causes of damp walls and tough, moist litter. Sometimes the house is overcrowded. The straw receives more manure each day than it has the capacity to absorb readily. If the litter is not changed often, it is soon very damp, even on the best of concrete floors.

A lack of ventilation causes damp floors. Too much glass in a poultry house makes the house very warm on a sunny day. At sundown the outside air cools rapidly and the moisture in the warm house gathers on the walls and ceiling. The next day the moisture drips into the litter.

A house with no other ventilating system than a partially open front can often be kept dry by keeping enough of the front open to permit the dry outside air to absorb a lot of the moisture in the poultry house. Sometimes the opening of one more window in the front of the house will almost immediately dry off the side walls and absorb a lot of the moisture from the litter.

Promptly removing the droppings is a help in keeping poultry houses free from excess moisture. Just lift a metal bushel basket of fresh poultry manure and compare it with the weight of a bushel of dry manure. The difference in weight is due to the moisture which has evaporated into the air beneath the roosts, and helped to make the house damp. If the dropping boards cannot be scraped every day during the winter, try and do it as often as possible, and never let a thaw arrive with much manure on the dropping boards. The more cleaning a poultry house receives, the greater the chances of keeping the birds healthy.

A poultry house on the general farm is often neglected because the cattle and horses have to come first. Hang a metal bushel basket and a scraper just inside the poultry house door and see if it is not helpful in keeping the dropping boards clean. When you have to hunt for the tools to do a job, it is always easier to put off the job until another day.

PROVIDE AMPLE HOPPER SPACE.

The amount of dry mash hopper space per 100 birds has an influence on the amount of laying mash consumed each day. A heavy consumption of dry mash is necessary to keep egg production at about fifty per cent. Some houses will have only one small hopper for 100 hens. Some pullets are shy, although of good laying ability if they receive the raw material. Such birds may remain away from a small hopper rather than take the pecks of cross old birds. A few hens with mean dispositions can almost control the mash hoppers during the best part of the day.

About eight or ten feet of dry mash hopper space for 100 birds seems to give good results. Even then, it often pays to keep a crock or small, low box in each section of the laying house. Every day fill this small measure with mash from the large hopper. Many hens will see the mash readily and immediately start eating from the small dish, although they have not been feeding from the hopper. A long wooden trough can be used to make the laying mash visible to all the flock.

If you have no time to make a moist mash for the flock, try pouring a little water from the drinking pail over the dry mash in a crock. The hens will immediately begin eating the moistened mash and that method also stimulates the consumption of egg-making materials.

Spotty Walls—and What to Do.

Sometimes after a plastered wall has been painted, portions of it will have a lighter or duller appearance than the rest. This is because some spots of plaster are more porous than the rest and therefore absorb more oil from the paint.

In some cases this uneven absorption can be prevented by painting the plaster with a priming coat made by adding to 25 pounds of white lead one and three-fourths gallons of pure boiled linseed-oil and one quart of turpentine. However, it is sometimes impossible to seal porous spots with either a glue or varnish size. You can buy the size, or make it by dissolving one-half pounds of glue in four gallons of water to which has been added one-fourth ounce of powdered alum. This size can be applied to the plastered wall first, but it is a better practice to give the plaster the priming coat of paint first, in order to see if the size is necessary. The priming coat may be enough, in which case the cost and trouble of putting on the size will have been saved. Should the size be needed it is just as effective applied over the priming coat. Even where three paint coats have been applied before the porous spots are discovered, the size can be put on without removing any paint, and then more paint coats applied to cover and remedy the trouble. —E. H.

Our Little Smokehouse.

The farm we were renting had no smokehouse. We turned an empty grocery box upside down, nailed a strip over a couple of cracks to prevent escape of smoke and dug a tunnel about 6x6 inches from just inside under the box to a pit about three feet away.

The pit was about the size of an ordinary wash basin. Here we made a corncob fire, which produces the very best flavor next to hickory. We turned a tin basin over the pit and put tin and then a piece of old canvas over the tunnel.

Through tiny holes in top of the box we drew twine and slipped a nail through the loop to hang the meat. It worked like a charm.—E. H.

Treating Beans.

My recipe for treating beans to keep bugs from getting in, one that I have used for years and which has never failed me, is very simple: I put the seed beans in a tight tin box after they are perfectly dry and put a few camphor balls in. I have never had bugs get into the beans. Those for table use, I put in a dishpan and cover with boiling water, let them stand four or five minutes, then spread them out thin on the attic floor to dry. After they are dried thoroughly I put them away in paper bags until I am ready to use them.—Mrs. W. H. M.

Look Pretty When You Work.

It is surprising how much a pleasing costume helps, especially when there are long, sometimes tiresome tasks to be done. A dainty, cheerful-looking apron is sure to make one feel attractive, and feeling attractive is a long step toward making the day worth while. And we all know how much easier it is to work when we feel this pleasing glow. Here is a little apron, of unbleached cotton with a border of pretty chintz, that any girl handy with a needle could make with little trouble.

He Was His Own Miller.

Earl Daughterman had a buckwheat crop that he was offered 75 cents a bushel for. That wasn't enough to make him any profit.

He had it ground into pancake timber, jumped into his car and went down the road selling it. It brought five cents a pound and farmers want real genuine buckwheat flour if they can get it.

After figuring out all grinding and selling expenses Mr. Daughterman found he had realized better than $1 a bushel for his entire crop.

Date Stones for Camel's Hump.

Algerian natives save the stones of the dates to feed their camels as they return, weary from their long marches in the desert, the idea being to fatten and strengthen the hump.

The best law: The Golden Rule.

S.S. LESSON

January 2—The Christian a Follower of Jesus, Mark 1: 16-20; 2: 13-17; 1 John 2: 6. Golden Text—He saith unto him, Follow me. And he arose and followed him.—Mark 2: 14.

ANALYSIS.

I. THE SUMMONS TO THE DISCIPLES—"FOLLOW ME," Mark 1:16-20; 13-14.

II. THE EXAMPLE OF THE SAVIOUR, Mark 2:15-17.

III. WHAT IS CHRISTIANITY? 1 John 2:6.

INTRODUCTION—It is generally believed, on the authority of the Christian writer Papias, who flourished in Asia Minor in the early years of the second century, that the evangelist Mark derived the substance of his gospel from the public teaching of the apostle Peter. The truth of this tradition would seem to be borne out by the special character of the events which Mark depicts in his opening chapter. Peter figures very prominently in these reminiscences, and there is no reason to doubt that he was the source from which Mark drew the story of the eventful morning when Jesus, passing along by the Lake of Galilee, summoned him and Andrew, with James and John, into his fellowship. It was an experience on which memory loved to dwell.

I. THE SUMMONS TO THE DISCIPLES—"FOLLOW ME," Mark 1:16-20; 2: 13-14.

V. 16. Jesus chose his first disciples from the ranks of the men of toil. There was in Galilee, doubtless, as large a proportion of idlers as there was elsewhere, but not from these, nor from the restless and unsettled elements of the population did Jesus draw the men who were to assist him in winning the nation to God. He found his real lieutenants among men like Simon and Andrew, who as fishermen had learned by hard experience the invaluable lessons of patience, stedfastness, and self-discipline. These men had sometimes toiled all night and taken nothing, but they knew that it was vain to rebel against the order of nature. Thus they had acquired what the Bible calls meekness. Jesus needed such men. Doubtless, as the Fourth Gospel indicates, he knew something of them beforehand. He had met them among the disciples of John the Baptist, whose message had rallied around him the noblest and most earnest of the young men of the nation.

V. 17. The Master's call, "Come after me and I will make you fishers of men," is interesting. Simon and Andrew have to quit their nets, but it is for the higher vocation here indicated. Why "fishers of men"? The phrase reminds us that Jesus' task is to win the souls of men for God, and in this task the disciples are to bear a part.

V. 18. The command of Jesus is instantaneous in its effects. Simon and Andrew acknowledge at once his spiritual authority. They rise "without a word."

Vs. 19-20. The result is similar in the case of James and John. They obey at once, though in this case the call means leaving their father, Zebedee, as well as their boats and nets.

Chap. 2:13-14. The calling of a fifth disciple occurs shortly afterwards. Jesus, after a morning spent in teaching a large gathering of Capernaum folks, observes a tax-collector named Levi sitting at his desk at the custom-house, and says to him, apparently without preliminary, "Follow me." Once again the effect is instantaneous. Levi rises, leaving his books and papers, and sets out after Jesus. The customs office at which Levi sat would be on one of the great trade routes skirting the lake near the point where the tetrarchy of Philip bordered on the dominions of his brother Antipas. Custom dues were levied on goods entering Antipas' territory, but those who, like Levi, followed the profession of tax-collectors, were suspect in the eyes of strict Jews. Their profession involved them in contaminating contact with Gentile traders, and they were considered unclean by their orthodox fellow-countrymen. Jesus' calling of Levi was thus a remarkable act of grace.

II. THE EXAMPLE OF THE SAVIOUR, Mark 2:15-17.

V. 15. The five disciples are now to witness in a never-to-be-forgotten manner the character of the Master who had called them. From the custom house they pass to the house of Levi, who invites some members of his profession to meet Jesus at table. Jesus' acceptance of the invitation was an extraordinary act, for the Jews regarded all "publicans" or tax-collectors as beyond the pale of religion, nor would they call on or enter the houses of such people. Jesus, on the other hand, responds to Levi's invitation at once.

V. 16. The result, as might be expected, is that certain scribes, or professional teachers of the law, demand to know from the disciples why their Master so outrages religious convention as to fraternize with outcasts. It never crosses the minds of these scribes that the love of God goes not to the outcasts, and yearns with infinite passion to redeem them.

V. 17. This is the lesson which Jesus now teaches. "Those who need the physician," he answers, "are not the strong, but the sick." In other words, if men are morally degraded, and outside the circle of decent society, all the more needful is it to seek them out and to lead them back to God. Jesus does not allow social prejudice to interpose a barrier between the souls of men and God. His mission is not to the righteous, supposing such to exist, but to sinners.

III. WHAT IS CHRISTIANITY? 1 John 2:6.

The Christian life, according to this verse, consists in following the Saviour's example in complete dependence upon his will. The words might be paraphrased: "He who professes to have given himself to Christ, and who wishes to remain Christ's follower, must model his life after the pattern of the Saviour's life."

A CHARMING FROCK FOR THE JUNIOR MISS

The smart little frock pictured here will be found very attractive if fashioned of either velvet, flannel, or other soft material. The long-waisted bodice is joined to a circular skirt, while the long sleeves extend into the neck and are gathered at the lower edge into narrow wrist-bands. Of special interest is the convertible collar having long ends which may be tied in a chic bow as illustrated, or left open. Contrasting material is effectively used for the collar, wrist-bands and patch pockets. No. 1259 is in sizes 8, 10, 12 and 14 years. Size 10 requires 3⅛ yards 36-inch, or 2⅜ yards 54-inch material, and ¼ yard contrasting. 20c.

Our New Fashion Book contains many styles showing how to dress boys and girls. Simplicity is the rule for well-dressed children. Clothes of character and individuality for the junior folks are hard to buy, but easy to make with our patterns. A small amount of money spent on good materials, cut on simple lines, will give children the privilege of wearing adorable things. Price of the book 10 cents the copy.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Saves All the Ensilage.

I have learned of two ensilage-saving methods that have been used for several years.

Instead of filling the silo with corn to the very top, use straw for the last layers, wetting it the same as the corn. When opening the silo it will be found that the corn beneath the straw is in fine condition.

Another farmer had the courage to put new ensilage on top of old. He was careful to see that there was no spoiled ensilage on top of the old before beginning to put in the new corn. He has done this with complete success for several years. When asked if the ensilage in the bottom was not rather strong after three or four years, he said, "Sure it is a little stronger than usual, but the cattle can smell it farther and they kick up their heels and come running."—A. C. S.

Something New.

Something new in the barn today—
Warm and soft and curled,
Old as the hills and fresh as May,
Something new in the world.

Three wet noses sniff the breeze,
Six sharp ears unfurled,
Twelve brave legs on wabbly knees—
Something new in the world.

Black-and-whites in a box of hay—
Only pups to you;
Three adventurers bold and gay
In an old world ever new.

—Harriet Edgar Davis.

A Monkey Fight.

"Willie, can you tell us what guerilla warfare is?"

"Yes'm—ain't it a monkey fight?"

PIPING HOT AND ICY COLD

BY ANNE KILBORN COLE.

Many a good meal is spoiled in the serving rather than in the making. Delicious food loses 50 per cent. of its appeal when it is not served at the right temperature. Nothing, for instance, can atone for a cupful of lukewarm coffee or a plate of wilted salad. Meals served haphazardly discount any cook's ability.

It takes just a little thought to get everything on the table piping hot or nicely chilled, as the dish requires. The wise cook has a routine that she follows rigidly, setting her table, preparing relishes, jellies and anything that does not depend upon temperature to be appetizing, while her meal is cooking, so that at the last minute she has nothing to do but get her hot dishes on the table together.

In cold weather, butter and cream can be placed on the table with the silver and linen, but in warm weather they should be the last things to be taken from the refrigerator. Butter for the table can be cut into squares or made into butter-balls and kept that way in a covered dish ready for serving at the last minute on chilled plates. Slice the bread, wrap in a damp cloth and stand in a cool place until needed. Salads can be arranged on individual plates and kept waiting in a cool place; or the salad ingredients can be prepared, mixed with the dressing and put on ice; lettuce can be cleaned, wrapped in a wet cloth and left in a cool place, or, with the plates (placed in a pile) left in the refrigerator to chill.

Many cold desserts are better for standing a whole day or more in a cool place, and are therefore time-savers for the company dinner, as they can be prepared a day or two in advance.

VARIOUS METHODS.

When the range has a warming-oven, there is less difficulty in serving foods hot, but many small kitchens do not have this kind of range. Then the wise cook resorts to other methods. She uses her oven frequently, both as a warming-oven, with just enough heat to keep plates and platters warm without cracking, and for cooking a great part of her meal. (This is where oven glass plays such an important part, for things cooked in such dishes can be served in them also, and the heat is retained for some time at the table.) Such a cook plans her meals so that there will not be too many elaborate things to be prepared at the last minute, not too many sauces, gravies or garnishings to be done at once.

Warmed plates and serving dishes are also indispensable for having the meal piping hot when the family sits down to dinner. Some cooks let their plates and platters stand in a pan of hot water while they are preparing the last stages of a meal, or merely let hot water from the faucet run over them in the sink. This is more or less trouble, but it adds immensely to the success of the meal. A radiator top makes a good dish-warmer if something is laid over it to provide a flat surface. The space under the burners on a gas stove is a splendid place to warm things, provided they are not left too long and scorch. This is usually wasted heat and can be utilized for crisping rolls, crackers and potato chips, and for melting cheese and crisping bacon. It is a handy place to warm the breakfast plates or the platter-plates for the popular one-dish dinner.

A HARD TASK.

One of the housewife's hardest tasks is to "hold the dinner" for a latecomer. Nothing is more discouraging. It is far better to make the family or guests wait ten minutes longer than to prepare omelets, scrambled eggs, souffles or sauces before every one is ready. Many things can be kept warm in a double boiler over hot water, or by merely setting the pan in which the food was cooked in a larger pan of hot water. This is the principle of cafeteria service. Most vegetables are better kept this way or in a tepid oven than if they are allowed to cook away in water. The flat-top gas range as well as the old-fashioned coal range will provide indirect or diffused heat for keeping things warm. The oven regulator is a modern method of controlling heat that is a boon to the cook of to-day.

Table cookery by electricity solves the problem in another way. Percolators, grills, toasters, hot-plates, and waffle-irons insure hot food when it is wanted. Nothing is more discouraging than a plate of damp toast, flat waffles or soggy biscuits. It is a mistake to place a quantity of such things on a plate and cover them with a cloth to retain heat. They should be timed to be taken from the oven or griddle when the family is ready to eat them.

Cocoa is insipid when cool, and it cools quickly after a certain temperature. To serve it "just right" never let it boil after the milk has been added. Boil the water first, add cocoa and sugar mixed and let this boil thoroughly, then add milk and merely let it reach the boiling point. By the time it is served it will be comfortably hot for drinking.

Red Raspberries in the Orchard.

For the first five or six years of their life, the young trees of an orchard have a considerable open space between the pairs of trees. In time, of course, this space will be arched over, but until it is it can be used by planting therein a small bed of raspberries. Recently I saw a novel scheme for growing raspberries. It appears new, and its success has apparently been proved. The arrangement I saw was as follows:

A space 5 x 5 feet was carefully prepared between two young apple trees. Heavy boards were sunk around the plat to keep the plants within limits. The soil within the boards was deeply spaded and enriched. Then about eight or ten strong red raspberry canes were planted in this plat. The orchard I saw was a small one. There were in it 20 raspberry plats, all made as described. When I asked the owner of the orchard why he used this plan, he said:

"It uses waste space; it does not interfere with the normal cultivation of the orchard rows in one direction; it gives us fine fruit with little trouble, after the beds are once made; the boards are convenient for keeping the suckers under control, but they are not perhaps essential; when the trees get large, the raspberry canes can be removed. I have found that from these 20 plats I can get as much fine fruit as the family can use, and enough over to sell to 'carry' the orchard itself until the trees come into bearing."—A. R.

Draw a Map of Your Trap-Line.

When I set my first trap I make a note of the surrounding scenery, jotting it all down at the top of the first page of my notebook. This is set No. 1.

From set No. 1 I draw a line to represent the route I take to the next set, which is set No. 2; and I again make note of the landmarks. I do this at every set, numbering them 1, 2, 3, and so on.

In this way it is easy to keep tab on all my traps. All I have to do is follow the line on the map from set to set.

It looks odd to me to see a man take good milk from his cow, turn it all into the can and cart it away for somebody else to use and then go to the store and buy a lot of bogus butter to set on his own table. Every man who does that ought to know that he is selling health for a mess of pottage. We can't afford it. If butter is good for anybody it is good for the folks on the farm.

Give Spuds Air.

Potatoes live and breathe, and if we forget this fact when storing our winter potatoes we may smother them. If you care to see what will happen when the potato smothers, it is easily accomplished. Fill a quart jar as tightly with potatoes as possible, then screw the lid down so that no air can get to the tubers. Leave the jar in the room for about two weeks or more. At the end of the time take out the tubers, cut them open and you will find that the heart is either black or else it quickly turns pink and finally black.

In the jar the potatoes can get no air, and deep down in the bottom of a pile the same thing is happening. Of course, it takes a longer time in the pile than in the jar, but when potatoes are piled too deep, smothering is bound to occur. This is the reason why late in the winter or in the spring we begin to find the black hearts in potatoes.

Obviously, the solution of this trouble is to use a little care in storing potatoes. Do not make the piles too deep, or if this cannot be avoided then arrange for ventilation in the bottom of the pile. A false bottom in the bin to permit the circulation of air will be beneficial. Keeping the potatoes in sacks and piling the sacks to permit the circulation of air is sufficient.

There is one other fact concerning the development of black heart that needs consideration. Potatoes breathe faster in high temperatures than when they are cold. Hence a cool cellar will retard the development of the trouble. In a heated room or a car the potatoes near the stove may develop black heart, though they are freely ventilated. So keep the storage at about 40 degrees Fahrenheit.

Black-heart-affected potatoes will usually rot quickly in the soil and will not produce strong sprouts. So from all points of view it pays to give potatoes plenty of fresh air.

Leaky concrete cisterns, tanks, etc., can be made entirely new by giving them a new coating of Portland-cement mortar. To make a good job of it, thoroughly clean and roughen the old surface by scrubbing with wire brushes and chipping pieces out with a chisel. It is very important that the old surface be clean and rough in order to make the new coating stick. The mortar used consists of one part Portland cement and two and one-half parts clean sand; use five pounds hydrated lime with each bag of cement. The mortar coat should be at least one inch thick. When the old concrete is not in very bad shape a waterproofing treatment, made by applying one of several commercial waterproofing materials, will bring results.

DO YOU LAUGH AT YOUR CHILDREN?

BY LENORA BAILEY.

"If you please, Mother, may I please have some jelly on my toast, please?" ceremoniously asked little Billy at the breakfast table.

It was an unusually long speech for him but he was very much in earnest about it. Mary, Billy's cousin, giggled. Billy's big blue eyes opened wide in surprise, then filled with tears.

"Indeed you may, Son, here it is all nice and thick. Don't you think that fine?"

But the little fellow said nothing before he again turned to look across at Mary. She had in the meantime received a message from his mother's eyes and was also serious. So he finished his breakfast contentedly.

"Mary," said his mother after Billy had gone to play, "you are preparing to be a teacher and I can give you a helpful suggestion. Never laugh at little children. Laugh with them but never at them."

"Why, Aunt Lenora? Will laughing hurt? What Billy said was very funny."

"It was, indeed, and we can have a good laugh about it now that he is not here. We should not do it before him. He was trying to learn to say 'please'. I may have some trouble now to get him to try again."

"We always laugh at William Bailey and Juanita when they did funny things. Mr. and Mrs. Edwards have the best time imaginable laughing at the mistakes of Dot and Eddie.

"I know all that but because of that very laughing, William Bailey is convinced he is slow to learn, which is not true, while by the same method you have made Juanita think she is extra brilliant, which she is not. You have handicapped your brother for years to come and started the little sister on a path that will result in many hard bumps before the conceit is taken out of her. Few people love a conceited child."

"What about the Edwards children, then?"

"You can plainly see the effect there in the way both children love to 'show off' continually. They are never satisfied unless they are the centre of an admiring, laughing, applauding group. They make things disagreeable when they are not."

"Well, that is true, but I never thought about it before. Can we always keep from laughing?"

"Yes. It may be a little hard but when you remember how much is at stake you can exercise the proper amount of self-control."

"You think, then, that children are affected in one of two ways by older persons laughing at them. Either they are made very timid — sometimes morbidly shy — or they immediately begin to perform all sorts of ridiculous actions upon the slightest notice."

"Exactly right, Mary. Both are equally harmful. Children need to be watched carefully but not laughed at. As I said before, laugh with them all you wish. There's a great difference."

No Man is Interesting—

—Who has nothing to talk about but himself.

—Who sees nothing that is right with the world.

—Who is interested only in those who can do him favors.

—Who resents the time that other people take in the conversation.

—Who has nothing to say and insists on saying it.

—Who has not learned to appreciate other people's jokes.

—Who always agrees with you.

Healing Animals.

The study of the diseases of animals was never more of vital interest than it is to-day. The financial loss from these diseases is enormous. If ever a specific is found for the so commonly fatal malady of distemper in dogs, not only will a vast amount of suffering be saved to the sad victims of the sickness, but multitudes of men, women and children will be saved the sorrow that comes from the loss of their cherished pets.

Died From Fasting.

The death of a woman, Marya Golubova, as a result of prolonged fasting, has called public attention to the existence of a new religious sect in Russia. The sect is named after its founder, Anisem; and its devotees believe that by fasting they can acquire a new body and a new soul. It is feared that other members of the sect may also fall victims to an over-literal interpretation of their theories.

Tiger Takes 125 Lives.

A man-eating tiger was shot recently in the Madras Presidency of India after it had terrorized a village for seven years and had been responsible for the loss of more than 125 lives.

Children and Colors.

Children do not develop color sense until about two years, a psychologist finds.

Bleaching Sugar.

Sugar is bleached by finely ground carbon.

Beats the Sun for Light.

Sirius, the dog star, gives off about forty-eight times as much light as our sun.

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