



NOW!

*more than ever—birds need that
"daily dash" of Karswood Spice in the Mash!*

—the magic egg-producer that turns every particle of food into **GREATER WEALTH**

Winter's settled in, in earnest . . . housewives everywhere are crying out for eggs. How is YOUR yield holding up, Mr. Poultry-farmer? Are you shelling out good money for high-priced feeding stuffs just to keep the majority of your birds alive in idleness till the Spring, or are your hens "shelling out" in return . . . to the tune of an egg a day each, week in, week out, despite the weather?

NOW—more than any other time of the year—every growing, every backward bird, will be all the better for a daily ration of Karswood Poultry Spice in the mash. So that instead of the food for which you pay hard-won money going to waste, every particle of this food will be used to advantage—returned to you in the nest-boxes in the shape of new-laid eggs—returned in terms of **EXTRA PROFIT**.

HOW KARSWOOD PRODUCES WINTERTIME EGGS.

"Karswood" Poultry Spice depends for its egg-producing properties upon **ground insects**. Every poultry-farmer knows full well that with the advent of Autumn and Winter the kind of insect life which is abundant in Springtime practically disappears. **INSECTS** are the birds' natural tonic stimulant which—in their native environment as jungle fowls—they would forage for themselves. That is why in the Spring, when these insects are so bountiful, the egg-yield is usually double that ordinarily gained in the winter months.

"Karswood" Poultry Spice, by providing ground insects, makes good the winter deficiency. Included daily in the mash, it encourages the flow of the digestive juices and enables the bird to extract every particle of nourishment from the food consumed and to turn this nourishment—quickly and continuously—into new-laid eggs. And "Karswood" is perfectly harmless. It does not, **CANNOT** force, because it contains no forcing ingredient.

THE BIGGEST THING IN POULTRYDOM.

"Karswood" owes its popularity to the fact that it really does what is claimed for it. If it did not, it would not—after over a quarter of a century's use—be regarded to-day as one of the best-known elements of the poultry diet that has ever been created. British-made "Karswood" has been tried, tested and proved in all countries by all grades of poultry-keepers, from the humblest backyarders, with six hens, to the professional producer with a thousand head of poultry or more. To give "Karswood" Poultry Spice to five hens costs only a farthing a day and this small cost comes back to you hand over fist in the form of **EXTRA EGGS!**

Start a test on a pen of 25 birds to-day. Inside three weeks you will be satisfied with your gain of extra eggs. We, on our part, will be satisfied with the gain of another regular customer. But **HURRY**—one egg **now** is worth two in October!

Karswood is obtainable from all Wholesalers and Stores—
½ lb. packet, 1/-; 1 lb. packet, 2/-; 7 lb. tin, 12/6.

KARSWOOD

POULTRY SPICE

Increases egg-production without forcing, because it contains ground insects, but no cayenne pepper, etc.

creased to 103 degrees for the remainder of the time—that is, two weeks. If the temperature is allowed to drop and is not corrected, the hatch will be late and consequently will be poorer on that account. Care must be taken to see that the bulb of the thermometer is suspended not more than 1 in. above the eggs in the tray.

Testing Eggs

The eggs should be tested for cracks or blood spots before being put in the incubator, and twice during incubation. The first test is made about the seventh to tenth day, when all infertile eggs are removed, and the second at the sixteenth day, when any dead germs are taken out.

The term "infertile" when applied to the first test means any eggs which have not been fertilised. Such infertile eggs will appear to be clear when placed before the testing lamp except for a floating shadow, which is the yolk. At the second test the egg with a dead germ will be quite easy to pick when compared to a live germ, which will easily be seen to be "jumping" if the egg is given a gentle twist. Furthermore, dead germs are obviously undeveloped as compared with the live embryos.

Holding Eggs

The longer eggs are kept before incubation the poorer will be the hatching result, and for that reason the eggs should not be kept longer than ten days at the most. All eggs which are being kept for hatching should be stored at a temperature of between 50 degrees and 55 degrees Fahrenheit, and should not be exposed to a draught, as this causes excessive evaporation of moisture from the eggs. If eggs are to be stored up to ten days, they should be turned once per day.

Close of Hatch

Once it is seen that the eggs have finished hatching the machine should be opened, the unhatched eggs removed, the moisture tray drained, and the ventilators opened wide. A piece of string should then be tied to each end of the incubator so that it runs along the front of the doors and, with the doors unlatched, holds them open about one inch. This will allow the chicks plenty of fresh air, and will aid the drying out of the down on their bodies.

Should any reader desire further information on incubation, inquiries should be addressed to the Poultry Instructor for the district at the Department of Agriculture. Instructors are always willing to help in any way, whether by correspondence or by a personal visit.

—W. L. JOURDAIN, Poultry Instructor, Dunedin.