

Poultry and Eggs.

Cut green bones, green stuff and exercise are the three great factors in winter laying.

Keep the layers, if possible, in a temperature where the drink water will not freeze.

With proper care the cockerels should be fit for market in three or four months ; and the pullets become layers in five or six months.

The laying stock should be supplied in winter with all the material necessary for making eggs.

Where the water is kept from freezing, it is of special advantage to the hens with large combs.

In cold poultry houses the food instead of going into eggs goes to keep up the animal heat.

Fowls divided into small colonies lay more eggs than when crowded together.

Keep no layer over two years, for it then moults so late that all future profit is eaten up before it commences to lay.

Intelligent and systematic management is as necessary in the poultry department as in every other line of business.

GENERAL INQUIRY FOR INFORMATION.

The inquiry for information as to the most suitable breeds of poultry, and best methods of management, is general from all parts of the country. It is practical demonstration that the farmers are becoming alive to the fact that their too long neglected poultry departments can be made a source of wealth to themselves and the country. It is hoped that the information conveyed in the foregoing pages will be an incentive to a beginning and a correct guide to success.

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