

the several parts will be drawn sufficiently near each other by treading lightly a little upon that which has been brought and spread with the pitchfork, and it will afterwards settle of its own accord and so make room for the dung you will be obliged to add for the reviving the heat of the oven. The convenience of having room round the cask and of keeping it there above a month, and the advantage there is in keeping the vapour of the dung at a distance from the rim of it, are sufficient reasons for not raising the surface of the dung much beyond the three quarters of the height of the cask at first.

#### MEMOIR IV.

Of the ranging of the eggs in the ovens, and of the attention and care required to keep them in the degree of heat fit to bring on the hatching of chickens.

If the cask, which is all our chicken oven consists of, has been surrounded on all sides with a dung of the quality mentioned in the foregoing memoir, is to be chosen preferable to any other, the air contained within its cavity will begin to be warm, and this the sooner in proportion as a smaller number of the registers of the cover shall have been left open. The thermometer, which is now to be our guide, will inform us of the progress of the heat within the cavity of the oven. And a method easy and sure to know whether the thermometers offered are good and reliable, or at least whether the degree of heat communicated by the hen to the eggs she sits on (of which it is an essential point for them to be certain) is placed on the tube as it ought to be. To verify this you must put the ball of the thermometer close to the skin of your breast, or which is better still, put the ball under your arm-pit and keep it there for about a quarter of an hour, this being the fit place for the warming egg with success; the instant you take the ball away, examine whether the surface of the liquid in the tube is above or below the thread that points out the 32nd degree; if it be either above or below it, the degrees are wrongly marked; a second experiment will enable you to rectify the marking out of the said degrees. You must fix a thread at that part of the tube where you shall have seen the surface of the liquid at the instant when the ball has been taken from under your arm. You may be guided herein by a thermometer in which that particular degree is exactly determined; which done you must moderate the heat of the oven as soon as it rises too much above that known degree, and increase it by stopping a proper number of registers as soon as it descends lower. This expedient will enable you with the utmost facility to change the worst of thermometers into one that may be depended on.

A thousand accidents may cause the loss of the

thermometers that has been bought, and a moments absence of mind is enough to cause so tender an instrument to be broken. I have therefore endeavored to procure for country people a thermometer that shall not have the air of a philosophical instrument, but which they may make themselves and which shall cost them nothing or at most no more than a bit of butter not bigger than a nut, and half as much tallow will cost them. Let them melt and mix together these two ingredients and pour them into a common drinking glass (and that may as well be without a foot as with one), and this shall be their thermometer. If they can procure a small bottle or phial at the cost of a penny at most, they may make a still more commodious thermometer. It must be only partly filled with the mixture of butter and tallow before mentioned, and this instrument, coarse at it is, will teach them whether the chicken oven has the right degree of heat, or whether it has too much or too little of it.

*(To be continued.)*

#### About Raising Turkeys.

##### DRESSING POULTRY FOR MARKET.

There is a high art in dressing turkeys, and great gain in sending plump, attractive birds to the Thanksgiving and Christmas markets. So much depends on this that some of the middle-men or speculators, who cater for the Boston and Providence markets will not purchase inferior birds at any price. They have a well established reputation in these markets for dealing in first-class stock—fat, heavy, handsome poultry,—and it would soon ruin their trade if they bought lean, badly dressed birds. The middleman has his circle of farmers, who know his standard and requirements, and aim to raise just such turkeys as will suit his markets. As long as they do this, they can get the highest wholesale price for their flocks, cash in hand, as soon as delivered. The farmer who is content to raise poor birds and dress them in a slovenly manner, has to sell in the local markets, take store pay, or what the village butcher is pleased to give him. The most of our birds are killed the week before Thanksgiving and the week before Christmas, and are delivered the last of the week to the speculator, for packing, who gets them into the city market as early the following week as possible.

The night before slaughter the birds are fed as usual, and the barn floor, if not already tight, is made so by nailing boards over the mangers. As soon as the turkeys come from the roost in the morning, the barn doors are opened and the turkeys are driven in upon the floor and the doors closed upon them. They are now secure, and can be caught as wanted, without bruising the flesh.