

made by employing deep cuts to carry off the water flowing from a higher level. Is this not a part of old E. L. Kingston's system revived. We shall have to make some remarks on this subject in a future number of the Journal.—*Ed.*]

HOW TO FATTEN CHICKENS.

We make the following extracts from an article on this subject in the *London Cottage Gardener*, and commend them to our readers :

"It is hopeless to attempt to fatten them while they are at liberty. They must be put in a proper coop ; and this, like most poultry appurtenances, need not be expensive. To fatten twelve fowls, a coop may be three feet long, eighteen inches deep, made entirely of bars. No part of it solid—neither top, sides, nor bottom. Discretion must be used according to the sizes of the chickens put up. They do not want room ; indeed the closer they are, the better, provided they can all stand up at the same time. Care must be taken to put up such as have been accustomed to be together, or they may fight. If one is quarrelsome, it is better to remove it at once ; as, like other bad examples, it soon finds imitators. A diseased chicken should not be put up.

"The food should be ground oats ; and may be put in a trough, or on a flat board running along the front of the coop. It may be mixed with water or milk ; the latter is better. It should be well slaked, forming a pulp as loose as can be, provided it does not run off the board. They must be well fed three or four times per day—the first time as soon after day-break as may be possible or convenient, and then at intervals of four hours. Each meal should be as much and more than they can eat up clean. When they have done feeding, the board should be wiped, and some gravel may be spread. It causes them to feed and thrive.

"After a fortnight of this treatment you will have good fat fowls. If, however, there are but four or six to be fatted, they must not have as much room as though there were twelve. Nothing is easier than to allot them the proper space, as it is only necessary to have two or three pieces of wood to pass between the bars and form a partition. This may also serve when fowls are put up at different degrees of fatness. This requires attention, or fowls will not keep fat, or healthy. As soon as the fowl is sufficiently fatted it must be killed ; otherwise it will still get fat, but it will lose flesh. If fowls are intended for the market, of course they are, or may be all fatted at once ; but if for home consumption, it is better to put them up at such intervals as will suit the time when they will be required for the table. When the time arrives for killing, whether they are meant for market or otherwise, they should be fasted, without food or water, for fifteen hours. This enables them to be kept for some time after being killed, even in hot weather."

THE LARGE OR PEAVINE CLOVER.—A correspondent of the *Country Gentleman*, (E. A. KING, of Cayuga county, N. Y.) after alluding to the partial failure of the grass crop the past season, thus alludes to this clover :

"Farmers who seeded with the larger kind of clover, were exceedingly well paid. The season was very favorable for this variety. It stands an early drouth better than any kind of grass. The smaller kind was ready to cut when the larger was green and growing finely. It thus received the benefits of the July rains, and got a fine growth. From a lot of five acres we cut this season 12