

is charged about double. Indeed, in answer to a letter which I sent to a company, expostulating with them upon the matter, I was coolly informed that the charge was "double first-class rate." But after proving all this unfairness, have they been shown anything that they were not already aware of? They knew when the rate was first fixed, as they have known ever since and still know, that the charge "double first-class" was unfair and unjust. But this is the declared policy of railroad men and monopolists in general, "to put on every line of trade all that it will bear." Therefore the only arguments which will avail the fancier anything in this case are those that point out the way to enlarged dividends for the companies. And there is no doubt but that the carrying trade in live poultry would be largely increased under a more reasonable tariff. Some time ago a boarding-house keeper in Toronto spoke to me about shipping him all my culls, half a dozen at a time, alive; but I at once saw the obstacle: the birds would be all alike in plumage, &c., and would be fancy poultry, subject to the special rate.

Whether express companies are responsible for the safe delivery of birds or not I cannot say, but if they are—and I rather think they are—are they not similarly responsible for just as perishable articles carried by them at the usual rate? Notwithstanding their denial of the fact, I am inclined to think they are responsible for the safe delivery of goods intrusted to them, if it can be shown that the loss arose from their neglect. A passenger makes no agreement with the railway company, unless it be tacitly, yet in case of a smash-up the company is liable for damages. But let this be as it may, there is no doubt that the poultry interests are seriously effected by these high rates. Many a fine lot of birds do not make their appearance at our shows at all in consequence of them; indeed it is only a favored few who can afford to pay all the expenses necessary to exhibit their stock. Many a farmer is desirous of getting a good bird but the cost of carriage would be greater than the cost of the bird, so this part of the trade is cut off entirely, and we may safely conclude that the poultry trade in every feature is unfavorably effected by it.

As a sample of what it takes to send poultry about, I give the following: I paid \$4.50 duty and \$7.00 carriage on five birds from Boston. And this brings me to the subject of duty, which I will take up next month.

Now, sir, I do not pretend to have made any further developments, or made the injustice and selfishness of those "charges" any more apparent than they have already been made, but have simply touched upon the subject to do what I think every fancier in the Dominion ought to do, and I fear all they can do at present, that is to record their protest against the injustice of this system.

GALINÆ.

Lefroy, March 29th, 1881.

Ancient Medical and Culinary Uses of Poultry.

By W. H. THICK.

Here is a list of "The Physical uses of a Hen and its parts."

1st. The jelly of an old hen, made of a hen cut, with calves' feet and sheep's feet, or beef, boiled six or seven hours in a close vessel, to which you may add spices or cordial waters—is a great strengthener and nourisher.

2nd. Cock ale, is made of *hen's* flesh (very like a bull), boiled till the flesh pulls from the bones, then it is beaten with the bones and strained for wine or ale, with spices. Note.—The flesh of hens is better than that of cocks, except capons. The flesh of a black hen that hath not laid is accounted better and lighter.

3rd. Cock broth is thus made: Tire an old cock till he falls with weariness, then kill and pluck him, and gut him and stuff him with proper physic, and boil him till all the flesh pulls off, then strain it. This broth mollifies, and by means of the nitrous parts wherewith that decrepitate animal is endued, and which are exalted by that tiring of him, cuts and cleanseth, and moves the belly, tho' rather if you boil therein purging medicines. It is famous for easing the pains of the cholic (boiled with purgers and dispartients), good against a cough and tartar of the lungs, (boiled with breast herbs.)

4th. The brain thickens and stops fluxes, as that of the belly, (taken in wine.) Women anoint therewith the gums of children to make them breed teeth.

5th. The inward tunicle of the stomach, dried in the sun and powdered, binds and strengthens the stomach, stops vomiting and fluxes, and breaks the stone.

6th. Is a virtue rivalling that of balm of Syria-cum.

7th. The gall takes off spots from the skin, and is good for the eyes.

8th. The grease of hen or capon is hot, moist and softening—between the goose and hog's grease—and obtunds acrimony, cures chapped lips, pains in the ears, and pustles in the eyes.

9th. The weasend of a cock, burnt but not consumed, given before supper, is an antidote to the influence of the herd Dandelion.

10th. The dung, doth all the same as the pigeons', but weaker, and besides cures the cholic and pains of the womb. Moreover it is good especially against the jaundice, stone, and suppression of urine. Note.—The white part of the dung is esteemed the best. Give half a drachm morning and evening for four or five days. Outwardly it dries running heads and other scabs—the ashes sprinkled on.