

PROPER INSTRUMENTS FOR CAPONIZING.

BY GEO. Q. DOW, NORTH EPPING, N. H.

The principal cause of failures by beginners in caponizing, is the lack of the proper tools to work with. They buy a set of instruments, that are beautiful, of nickle or silver plated, in a fine rosewood case, with velvet linings, pay a high price for the same, and of course, suppose that they have obtained tools especially adapted for the work, when he finds that they are no more suitable for the work than a set of garden tools would be. Of course the purchaser is not aware of this, as he naturally thinks he has got what he paid for, so he goes to work with them and the result is a failure right away—or if he thinks he has succeeded, he will find that he was mistaken when he finds that his subject develops into only a "slip". The purchaser of the tools becomes disgusted and discouraged at his repeated failures, and decides that caponizing is a failure with him and thus gives it up.

If it would end there it would not be so bad, but this man who is trying to work with improper tools, has lots of neighbors and friends who are waiting to see how this man succeeds before they buy tools, and the result is that the fact of his failure spreads all over the neighborhood, and consequently from this one failure, caused by the use of improper tools, perhaps a hundred poultry-raisers are deterred from adopting the practice of caponizing, and of course a corresponding loss of chicken meat is the result.

All caponizing instruments having what is called "spoon" faucepts, should be strictly avoided, or any tools that require pressure to cause them to grasp the testicles. One unfit for the purpose, or any tool that requires a knife to aid it in cutting the testicle away should at once be discarded, as not only unfit but dangerous to use.

(Continued.)

PRESERVING EGGS.

Eggs are plenty and cheap at this season of the year, and it is often worth while to preserve them for winter use.

There are several methods of doing so. I doubt if any method used will preserve an egg as fresh next winter as it was when laid, but they answer a very good purpose if properly preserved. One of the best and most used methods in France is to smear the egg with olive oil in which a little beeswax has been melted. Many persons use butter, but this is apt to turn rancid, which the oil and wax varnish never does. Another way is to pack them in brine, and thus kept they answer for many purposes, but the yolks become too hard, and the whites too salty to be eatable. Packed tightly in dry salt is a favorite method with many.

Another very good plan is to put them in lime water, one peck of lime to thirty gallons of water, or still better, to bed them close together in layers in lime and water, mixed into a soft paste. By this plan eggs are very good even for the breakfast table, after six months time.

The best plan of all according to our experience is the following: To four gallons of boiling water add half a peck of new lime, stirring it some little time. When cold remove any hard lumps by a coarse sieve, add ten ounces of salt and three ounces cream tartar, and mix the whole thoroughly. Let the mixture stand a couple of weeks to temper before use. Pack the eggs as closely as possible, and keep closely covered with the preparation. If treated when newly laid, nine months after they will be nearly as good as when fresh.

Eggs to be preserved by any method should be treated the same day they are taken from the nest their quality depends upon this being observed.

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MORE "COMMENTS."

Any fair-minded poultryman should be pleased with the communication from Mr. Bicknell in the March REVIEW, and although we remarked that we were of the opinion that we had better judges in Canada than on the other side of the lines, and although we never exhibited at a show where American judges were employed, we were quite justified in making the remark if the expressions of our best breeders are any criterion to go by.

Take notice by the way, we are not disposed in any way to support the movement for a *Canadian Standard*, and whoever lives to see it (if anybody does) will see a set back to our poultry interests, and we very much question if all those who spoke in favor of it, at our last annual meeting, would take much stock in it if it cost them anything more than talk. Why it would be just about as sensible in our estimation to talk about one *Standard* for London, and another in *Toronto*, as all this rot about having a *Canadian Standard*, so as to employ Canadian judges altogether. Now what in the name of common sense is there in this? Do not our judges apply the *American Standard*? If not, who does? But while we are in favor of Canadian judges it is not through any anti-American sentiment, but most of our poultry shows have enough to do to keep their heads above water, and every dollar saved in travelling expenses, etc., is that much gain to the society. And in view of the fact above stated that our own judges apply the *Standard* efficiently, we see no ground for importing judges. These are our reasons, and are they not valid ones! It is only justice to Mr. Bicknell to say we never heard any particularly unfavorable comments on his judging.

J. W. BARTIETT.

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