

**Omelet:** Six eggs, a little salt, 3 table spoonfuls of milk, 1 of butter. Separate the eggs and beat very light. add the salt and milk, have the pan very hot, put in the butter and pour in the eggs. Shake on the hottest part of the stove till the eggs begin to thicken, then place in the oven to set, run a knife between the sides of the omelet and the pan, fold and serve on a hot dish.

#### IT MAY HELP YOU TO KNOW.

That a heated knife will cut hot bread as smoothly as if it were cold.

That in washing black or delicate tinted goods it is always a good plan to put a little salt in the last water.

The best thing with which to wash windows is alcohol and water (1)

That when anything has been spilled on the stove the easiest way to do away with smoke and smell is to sprinkle the spot with salt.

*Farm and Home.*

### Poultry-Yard.

**SOMETHING MORE ABOUT CHICKENS FOR MARKET—THE HOUDAN AS A FOWL FOR THE TABLE—THE WHITE PLYMOUTH ROCK AND WHITE WYANDOTTE—SUMMARY OF REMARKS AS TO TABLE FOWLS.**

(By A. G. Gilbert, Manager Poultry Department, Central Experimental farm, Ottawa.)

An esteemed correspondent takes exception to my recommending old hens as better than chickens, and says he would rather somebody else should eat them. Both of us may be correct. He has a perfect right to gratify his liking for chickens, by buying nothing else, and my efforts are directed in urging upon the farmers to bring chickens of eight pounds per pair, rather than half that weight, to market. And I thought I had made it clear that the farmer should either kill for home use, or sell, his hens over two years of age. And those who buy the hens, at less cost than the chickens, will find them very good eating if properly cooked. And there is some difference in hens of two and a half years, as compared with those of five years. The latter will be much more difficult to boil tender.

#### AGREED ON THE DORKING.

But my correspondent agrees with me in recommending the Dorking to the farmer as a table fowl and prefers the coloured. But until the Dorkings are bred in greater numbers by the farmers, they will be comparatively scarce. As it is they are in the hands of only a few breeders, who hold them at a high price. In England—where first class poultry must be put on the market to find purchasers—the coloured Dorking is the barn-yard fowl. It is not to be understood from this that only Dorkings are to be purchased in English markets, for an immense quantity of poultry and eggs, is imported annually from France. From the latter country comes the Houdan, the layer of a large white egg and an excellent table fowl. Indeed, a recent poultry paper of the United States claims a higher rating for it, as a table fowl, than the Plymouth Rock, but says that the prejudice against it

(1) And tag-locks as the distillers, call the fusel oil refuse, is still better.—Ed.

is on account of the dark coloured legs. (1) And doubtless the statement is correct. A chicken or fowl with yellow legs is preferred in our market, but the preference is not so strong as it is in the United States. The Houdan flesh is white and of very superior flavour and there is plenty of it on the plump breast and body. As compared with the Plymouth Rocks the chickens do not show quite so much gain per month, but there is not very much difference, and the breed deserves to take high rank as a market fowl. The remark made in the case of the Dorkings applies to the Houdans, viz: that for one Houdan in the country a dozen or more Plymouth Rocks will be found. And the moral to the farmer is the same. As a layer I have not found the Houdan so good as the Plymouth Rocks, in confinement. The Houdan is a great forager and likes range, when it can be had. And the farmer would find the Houdan chicks fall easy prey to hawks on account of the large crest on their heads (2)

#### THE WHITE PLYMOUTH ROCK AND WHITE WYANDOTTE.

Of late years the White Plymouth Rock and White Wyandotte have forced themselves to the fore on account of their genuine merits. The White Plymouth Rock is a sport from the barred variety. There are poultry fanciers, however, who contend that it is the result of skilful and careful mating. The same may be said of the White Wyandotte. No doubt skilful mating and breeding have done much to develop new varieties, but I doubt if any two more useful varieties have been developed of late than the two we are now discussing. The flesh development of the White Plymouth Rock is just as great, if not slightly more so, than the barred and it is preferred for a market chicken on account of the "pin" feathers not showing so darkly, after plucking, as in the case of the last named variety. Much the same may be said of the White Wyandotte as compared with the Silver laced and Golden varieties. It will be seen from the foregoing and from the contents of last letter, that there are breeds in plenty for the farmer to choose from, but, as before remarked it might be as well for him to take hold of a breed that is most easily obtained in the country. As the poultry interests of the country are developed, and the large markets call for superior quality of flesh and size of fowl, the farmer or breeder will surely make efforts to secure the fowl that will fill his purse, and his customers' stomach, to their mutual satisfaction: it is only a matter of time.

#### A SUMMARY OF REMARKS ON BREEDING.

The following summary of the discussion of the breeds mentioned as making good market fowls and good layers, may be more easily remembered.

**PLYMOUTH ROCKS, BARRED.**—Good layers under two and a half years. After that should be killed. Cockerels make rapid growth and are hardy as chicks.

**PLYMOUTH ROCKS, WHITE.**—Possess all the good qualities of the barred, with a preference for the cockerels, as

(1) In England, fowls for boiling must have white legs. Fancy white sauce and dark legs! For roasting, the colours of the eggs is immaterial.—Ed.

(2) In 1874 or '75, we lost, out of 245 chickens, 220: some by hawks, a great many by foxes, and lots by rats. This was at St. Hugues.—Ed.

a market fowl, on account of pin feathers not showing so darkly.

**COLOURED DORKINGS.**—Medium layers as pullets and fowls. Cockerels make a grand table fowl on account of quantity and quality of flesh carried on long square body. Cannot say much about their hardiness as they are being tried for first time by me.

**COLOURED DORKING AND PLYMOUTH ROCK CROSS.**—Recommended as perhaps easier to make, than to procure all Dorkings. Also recommended as improving the quality of—and quantity of flesh of the Plymouth Rock cockerels, and making a better layer of the female cross than the original Dorking. The cross should also meet any objections as to lack of hardiness on the Dorking side.

**WHITE WYANDOTTES.**—Embracing all the good qualities of the Silver Laced variety, with the advantages as a market fowl, claimed for the White Plymouth Rock cockerels.

**HOUDANS.**—A superior table fowl. The females are layers of a large white egg, when permitted free range. The chickens grow well and are hardy. The large crest on the head is apt on a farm to make them an easy prey to hawks.

My letter is already too long and further discussion of this interesting and important subject must be left to another opportunity.

#### A POULTRY COMMISSIONER FOR CANADA.

(From the Poultry Review, Toronto.)

Such has been the success that has attended the appointment of a Dairy Commissioner that it is now in order to ask if the appointment of a Commissioner to look after the extensive poultry interests of the country would not be followed by equally good results. Such a step on the part of the Dominion or Provincial Governments would meet with the hearty approval of the farmers and poultry fanciers of the Dominion. A bulletin, recently issued by the Finance Department states that Canadian poultry and eggs of superior quality, and which arrived in excellent condition, realised the very highest prices in the London market. The same authority tells us that a Canadian dealer recently made a shipment of turkeys to the Liverpool market which arrived in such good form that the shipper realised a handsome profit, and expresses himself confident beyond all doubt that an UNLIMITED, STEADY and PROFITABLE trade can be done with England in Canadian Poultry. The faults found with some of the shipments were small size of the eggs and bad packing, which resulted in low figures as compared with prices received for shipments of a superior article well packed. The aim of the Canadian shipper should be to procure the best, and that of the farmer to produce the choicest poultry and largest eggs.

Now, a practical Poultry Commissioner would find among the farmers a great and undeveloped field to work in. His duties might take shape as follows:—

He should meet the farmers at every possible point, such as Institute Meetings, County and Township Fairs. Blue Books, containing elaborate reports, may be sent out in great numbers but they are read by comparatively few.

He should be able to tell them which breeds of fowls lay the largest eggs with the view of keeping none but such

He should instruct them how to house and treat such breeds so as to obtain the greatest possible number of eggs.

To tell them which breeds make the best market chickens in the shortest time.

Whether it is best or not to use artificial incubation in producing such chickens.

To instruct the farmers in the most approved method of dressing their poultry for market.

He should give exhibitions of dressed poultry at different points, so that the farmers, their wives and daughters may take lesson.

He should be able to give instruction as to the best method of packing poultry so as to arrive at point of sale in the very best condition.

He should make experimental shipment of choice eggs and poultry, so as to ascertain the highest price attainable for a superior article.

In fact, he could work up, throughout the Dominion, a large and paying branch of agriculture hitherto neglected by the farmers.

The Central Experimental Station at Ottawa has an extensive poultry department and an experienced officer at its head and he should be the man to reach the farmers in the manner briefly outlined. The appointment of the gentleman named, or one equally experienced, would be an auspicious beginning for a new Minister and an earnest of his intent to further the interests of the farmers of the country.

#### A DAIRY SHORTHORN COW

The engraving on this page is a portrait of the sweepstakes Shorthorn cow at the London Dairy Show in October, a red five-year-old called Tulip, property of Mr. C. Birdsey, Southcott Farm, Wighton Buzzard, "her breeder being unknown"—so says the Mark-Lane Express, from which we copy the picture. How an animal whose breeder is unknown can possibly be proved to be eligible for competitor in a class for thorough-breds, may puzzle Americans to understand. (1) However, Tulip appears to be a very good dairy cow, whatever her breeding. "Her average milk-yield during the days of trial was 28 for the morning meal and 26 3 for the afternoon, which was very rich in cream, the percentages standing at 5.39 and 6.06. Her percentages of total solids were also large, being 16.62 and 14.98."

*Country Gentleman.*

### Ensilage.

#### HOW TO BUILD A SILO

E. M. S., Orangeville, Ont.—Q.—Would you kindly tell us in an early number of the Montreal 'Witness' where to get information how to build a silo? It was in a number of the 'Witness' some time ago, but now that we want to build one we cannot find the article. Ans.—If full and minute directions are desired, apply to Professor Robertson, Dominion Dairy Commissioner, for his bulletin on the subject, which gives the details very particularly. If only general hints are desired they may be gathered from the following brief condensation: The first point of importance is size. This can be estimated pretty closely

(1) Tulip is a Dairy Shorthorn, and not a pedigree, i. e., herd-book animal, at all.—Ed.