mouth cockerel get left. In fact in the whole show there was scarcely a division where good each premiums were not paid except the poultry and the resulent fanciers were soon "on to" the plan and the long rows of empty pens and the miserable birds shown gave ample proof of the effect of the narrow policy pursued.

And then the matter of judges already reterred to. The Association violated its own rule numbered twenty-five, and didjust what it was expected beforehand they would do. If there is one thing a real fancier is particular about it is the judge, and rightly too. There is no Society in existence that can overlook this important matter and have any marked degree of success.

And now gentlemen a suggestion, which you may take or not as you see fit. Next year when you arrange your prize list make a fair eash appropriation for the poultry division. If you like take a look at the prizelist of the Royal Agricultural and Industrial Society of British Columbia, the great Industrial Fair of Ontario and the Comox Agricultural and Industrial Association and see how they doit. And then secure the best local judges who are at least not exhibitors and there is but little doubt that the poultry building will present a rather different appearance than it did this year. Then a person will be able to see stock that is typical in its own class and a credit both to its owner and the uro vince.

PRACTICAL FEEDING OF POULTRY.

WRITTEN BY MRS. ERNEST KABELAC, FOR B. C. FANCIER.

There is a very interesting discussion kong on now in the English poultry papers as to the merits of different systems of feeding domestic poultry. Those whose tables of egg results are coming out the best average yearly, advocate cooking almost all the food, at evening feeding cooked grain, and adding when the fowls are nearly satisfied a few handfuls of uncooked corn to their rations just to give tone to the internal organs. I believe with a large run this system would be good, but that if confined the heavier breeds would be likely to grow too! fat. Another gentleman claims that grain buried in the earth several days has given him better results than when fed in the ordinary way. He

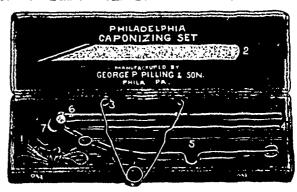
claims that the commencement of germination renders the food far more easily and quickly digested. It is certain that the husk is rendered much softer by staying a few days in the earth and probably some chemical change takes place which may be beneficial to the diet of a fowl.

All the writers agree on the importance of good sound grain, indeed food of all kinds, being chosen of the best. Several advise the purchasing of a mill and sound grain and grinding ones own meals. This would only do where few poultry were kept, or where the owner possessed unlimited leisure.

Cooked foods are good and easily assimilated but unless fed sweet and new. and every precaution taken that none is left to get sour, they are very apt to introduce disease into the flock. I believe they are of more utility to the keeper of fowls solely for market purposes, than they are to the fancier and amateur. The aim of the former is to get as much produce as possible from his fowls, and market them in a fleshy condition. The latter does not grudge a little extra expense in feed if he can secure brighter, harder feather and a long healthy life to his pets. Then the mongrels usually have more liberty than do the fancy fowls, a mesalliance not

being dreaded in the former case. And with full liberty towls must be unusually well fed to become fat. Cooked and scalded meals and grains certainly go further than do the uncooked, but the tendency of an unlimited diet of cooked food is to induce fat. Milk is very fattening also, and I have been using it this year to mix the early meal of scalded middlings, to which I add cooked rolled barley every few days. I found it answer splendidly with my early chickens it also caused the hens to lay freely, but when June and July came I found the milk did not agree with my tiny chicks. and I shall not feed it only to young chicks in cold weather. A friend of mine who lived near my poultry farm in France reared large numbers of Langshans every year. He never used any cooked food or paste on the place at any time. The chicks were fed on egg and bread crumbs the first week, then millet for two weeks, and then they were fed with the older fowls on wheat, small maize, to which horse beans were added for the benefit of the older fowls. All were allowed free range and although I don't think the egg average was a high one, yet the chickens were healthy and won a fair share of medals at the principal French and Belgian Shows.

[To be continued.]



The raising of Capons is a new industry in British Columbia. You can greatly increase the value of your cockerels and find a ready market for them as well. The operation is not difficult if you have the proper appliances. We

Address all communications to

F. W. TEAGUE,

Victoria, B. C.

Wanted-Agents!

Responsible agents wanted to introduce our Incubators, Brooders and general Poultry Supplies into every locality.—Reliable Incubator and Brooder Co., Quincy, Ill.

have arranged with Geo, Pilling & Son of Philadelphia to supply us with their caponizing sets. Send \$3 to the Fancier office and you will receive one, also their book, "Complete Guide to Caponizing," which contains full directions.

Mr. John Gardner the Victoria breeder has recently disposed of a large quantity of his surplus stock to a New Westminster gentleman. Some of his young stock is beginning to show magnificent plumage. The striping of the cockerels being pronounced by good judges to be as fine as could be wished for.