

as well as to the Abbotsford Exhibition. The tree is an early bearer. It is undoubtedly very hardy both in nursery and orchard. It has proved as hardy as Duchess, than which, in respect of hardiness, no fruit-grower can desire better. I have never yet known the *Wealthy* to blight or "kill back" but regularly in spring, shoots start from its terminal buds, and this I consider the best evidence of hardiness.

In nursery and orchard it is quite as thrifty as Fameuse.

The fruit is described in the catalogues of Wisconsin and Minnesota nurserymen as only of medium size. I know not if the fruit is larger here than there, but I think it deserves to be ranked "above medium," and often "large," as large as St. Lawrence. All the specimens grown on my trees were above medium, roundish, oblate, and smooth of skin; the color whitish yellow, shaded in the sun with a deep rich red, sometimes almost altogether covered with light and deep colored streaks of crimson, dotted by many minute spots: a most beautiful fruit in appearance.

There is no prettier sight than a young tree literally bowed to the earth with the beautiful rich-looking *Wealthy* apple. The flesh is generally white but often yellowish, and frequently stained with red: very juicy, vinous, of a lively, peculiar, sub-acid flavour, quite fine enough for a dessert fruit, and is rightly classed as "very good".

The season of the *Wealthy* is said to be from December to February. Specimens that I tasted on 25th March, that had been kept in our root house at Como, were quite fresh, juicy, and perfectly sound, although, having been kept in the root cellar, lost something of their flavour, as any apple would do under like circumstance. I have no hesitation in saying that the season of the *Wealthy* when grown here, may be placed from December to April.

That the tree is hardy and an early bearer there is no doubt, and I am glad to say it is very productive. From at least two of my young trees, set out only three years, half a bushel each was gathered, and this after specimens had been sent to the Exhibition.

If the *Wealthy* proves to be a long liver, it may then safely be ranked equal with Fameuse for general cultivation for profit.

Being a later keeper than Fameuse, it will probably be a good variety to cultivate for export. It must succeed as a good market variety, its colour, size, and quality are all in its favour, and being a winter apple, it is not too much to expect that the *Wealthy* will become for this Province one of the most valuable varieties yet known.

R. W. SHEPHERD, Jr.

The "Deliberations of the Council of Agriculture," and the "Official List of Prizes," were not received until too late for their appearance this month. We will give them in our next number.

POULTRY DEPARTMENT.

Under the direction of Dr. Andres, Beaver Hall, Montreal.

Choosing Poultry.

In choosing poultry, never buy a bird that cannot be cleansed without washing. A washed fowl is a very inferior article. It ought to be so cleanly picked and drawn that a towel will be sufficient. Buy a chicken that has white flesh and pale yellow fat. In buying tame ducks young ones are the best, and, if you take hold of the under part of the bill, and can neither bend nor break it, the duck is young. The breast being hard and thick denotes that it is fresh and sweet. No duck, either wild or tame, is good unless fat. Tame ducks are served with apple or cranberry sauce, with currant jelly, or oranges, and frequently with olives stewed in the gravy about five minutes before the bird is served. When geese are young and in good condition, their legs are soft, yellow and rather downy; if the legs are stiff and dry, they are bad and tainted. Some kinds of tame birds require to be kept a little, others ought to be eaten as soon as possible: thus, pigeons are best when quite fresh, and lose all taste and flavor if they are kept; but turkeys require to be hung for several days before they are tender. This con-

dition, again, will vary with the age of the bird, the state of the weather, etc. But if a turkey be hung by four of its largest tail feathers, as soon as it falls upon the towel prepared to receive it, it is in prime condition and will then deteriorate. In other poultry, an excellent plan to know when they are just at their tenderest, is to judge by the ease with which the feathers come out. Therefore, when you clean and hang a bird, leave a few feathers, and when these can readily be pulled out, the bird is as tender as it will ever be.—*Harper's Bazar*.

How to Pluck Poultry.

I have known persons on market-day to go out and kill twelve or fifteen fowls, and to bring them into a room where there would be half a dozen women and boys pulling a few feathers at a time, between their thumb and forefinger, to prevent tearing them. Now, for the benefit of such, I will give our plan: Hang the fowl by the feet by a small cord; then, with a small knife, give one cut across the upper jaw, opposite the corners of the mouth; after the blood has stopped running a stream, place the point of the knife in the groove in the upper part of the mouth, run the blade up into the back part of the head, which will cause a twitching of the muscles. Now is your time for every feather yields as if by magic, and there is no danger of tearing the most tender chick. Before he attempts to flap you can have him as bare as the day he came out of the egg.—*Journal of Horticulture*.

Poultry Diseases.

The first year that I kept poultry, I believe that my chickens were afflicted with nearly every disease that chicken flesh is heir to. Of course I doctored them. I believed in doctoring them; but the results were not satisfactory enough to induce me to repeat the experiment. My conscience troubles me now when I think of the awful "messes" I crammed down the throats of those unlucky chickens. I hadn't the courage to look them in the face afterwards. But they had their revenge; nearly one-half of those luckless fowls died—whether from disease or the effects of my doctoring, I am unable to say. A hen is an obstinate "critter," and when she makes up her mind to die she generally dies. Truth compels me to acknowledge that the half of my flock that survived were the wild ones that I couldn't catch.

My early experience as a chicken doctor may possibly account for the fact that now-a-days I give but very little advice concerning sick fowls; experience has taught me that it is a great deal better to care for fowls so that they will keep in good health than to doctor them after they are sick. Sometimes, a little timely knowledge will enable one to save the life of a really valuable fowl, but in the majority of cases the best remedy for sick chickens is the hatchet. I have kept poultry for several years; have made a business of raising fowls and eggs for market, and of breeding fancy poultry; and every year I am more firmly convinced of the truth of my theory, that cleanliness and proper food and care will banish disease from the poultry yard.

Now I might give you a column of remedies for the cure of one of the commonest diseases to which young chickens are subject, and which carries off thousands every year, the gapes; but wouldn't it be better if I were to tell you how to prevent it? The gapes is caused by the presence of minute worms in the windpipe. Some "chicken man" says that he has destroyed it by greasing the heads of the chicks. Exactly how that was to affect the parasites in the windpipe he does not say. Another recommends covering the bottom of the coop with quicklime, which is a little more sensible. Another