

farmers to a knowledge of the fact that poultry must be placed on a level with other farm stock and receive the same consideration.

It is more profitable to thin out the surplus stock in the summer than to delay it until fall, because better prices can be obtained for small chicks now than for larger ones that are kept over. Feed will thus be saved and room given to the adults. The summer is the time to get an abundance of eggs, and if the opportunity is lost, it cannot be regained in winter. The tendency to crowd poultry and to attempt to secure more eggs by allowing the flock to increase is strong with farmers, as a class, but it is a mistake to keep large numbers unless there is a corresponding increase of space, and especially in shelter and roosts.

It is often discussed as to whether milk will take the place of meat for poultry. Milk is really superior to meat, but the fowls cannot drink enough of it to enable them to substitute it for meat, which is more concentrated. To derive benefit from one pound of solid matter in milk, the hens could have to drink about eight pounds of milk as there is only about 13 per cent of solids in milk. The consumption of such large quantities of fluid is not natural to fowls. They prefer meat, and are not milk-consumers if they can obtain its substitute, being averse to the use of such large quantities of water.

**Early moulting again—Some difficulties to be overcome—What others say about early moulting—What the farmers may do.**

It may appear rather late in the season to resume the subject of "Early Moulting," but much can yet be done to hasten the moult and have the yearling and two year old hens laying in November, or, December. In my last letter we tried to show how to bring on an early moult by allowing the hens free run in a field, or, fields where they could find clover, grass and insects life, the male birds having been first removed to a separate building. If the hens cannot have such a run then they must be supplied with green stuff and cut green bones, or, meat (cooked) in some shape. We prefer to have the meat cooked, because experience has shown that the feeding of

raw meat, unless the hens have been accustomed to it, is apt to bring on dysentery and so retard rather than further your object. As has been repeatedly said in the pages of the JOURNAL OF AGRICULTURE there is no better ration for moulting, or, laying hens than cut green bone.

#### SOME DIFFICULTIES TO BE OVERCOME

It may be said that it is not always convenient to obtain green, or, raw bones. In such a case the farmer is generally away some distance from a town or city, but he is more than likely to be able to give his fowls range and so afford them opportunity to find insect-life and the equally important clovers and grass. The farmer near town or city has opportunities to procure green bones or other forms of meat waste from the butcher shops. You at once say, "Oh! then he requires a mill to cut up the bones." "Certainly he does," we reply "but then he has opportunity to obtain a better price for his product." If there was a steady demand for cut bone, enterprising butchers would soon purchase mills, which do not cost much, and supply the article ready for use. Then again those farmers, who are really anxious to make their poultry pay, could club together; purchase a bone cutter; place it in a convenient locality (may be where there is steam or windmill power) and use it in turn. Where there is a will there is a way. The dairy farmer has had many difficulties to overcome. The silo was not accepted without a certain amount of hesitation and opposition. But it came to stay. Indeed, there are difficulties to be met with in every department of farm work. But the importance of cut bone, or, meat during the moulting period cannot be over estimated. And it was well and truly said, in your last issue, that no better food can be given to laying hens to enrich the flavor of their eggs than green cut bones. It is much to be desired that these matters were better understood than they are.

#### WHAT OTHERS SAY

Mr. A. W. Kenney of Yarmouth, N. S., wrote to me *in re* the subject of shortening the moulting season, that he had succeeded in doing so to a remarkable extent by feeding boiled bultorks heads, cut up in his bone cutter, the heads first being broken up with an axe, so as to have the pieces fit the cutter. He fed liberally and assured me that not only was the moult shortened but many of his hens, during that period, laid well. Miss