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TO AGRICULTURAL SOCIETIES. NOTICE

The Secretaries of Agracultural Societies are reminded that the Annual Meetings of all such Societies are required to be held on the first Tuesday of December, which this year falls on the 3rd of the month. At these meetings Annual Reports of the Officers are presented, accounts are audited, and Directors elected for the cusning year. It is hoped that the Members of every Society will take up the matter of the Great Provincial Exhibition of next year, and make such arrangements as may be necessary for taking an active part in carrying out the scheme.

The Board of Agriculture has imported a quantity of Spring Wheat of superior quality, from the Province of Ontario, which will be supplied at cost price to such Societies as may make timely application for it. If not all applied for by Societies, the portion that remains will be sold to such persons as may

desire to have it-

Mr STANFORD is sanguine of having his Bone Mill again in operation in course of two or three weeks. He is buying bones, and has a large stock on hand.

FRENCH IDEAS ABOUT FLESH AND FEATHERS.

We commend the following thoroughly practical and highly suggestive paper to the attention of the Members of the Dog, Pigeon and Poultry Club :--

Mr. Gevelin learned some things in France. He saw turkeys hatching chickens. A hen finds a dozen chickens quite as many as she can bring up; but a turkey can hatch and protect a couple of dozen. Mr. Geyelin found large numbers of turkeys—on some farms as many as a hundred—busy hatching chickens. Some of them spend as many as six months in the year at this employment; and all the while they are rearing pullets they are fattening themselves. Pullets and Turkeys, two kinds of birds by one process, are thus prepared for the market. Moreover, by this process the frugal French reserve the hens for the more profitable pursuit of laying eggs. The hens, instead of leading about their chickers and errors have like other French chickens and capons, have, like other French mothers, substitutes, who discharge their nursing duties for them. Turkeys are said to be the best protectors of chickens and capons. After considering the De Sora hoax, and re-calling to mind many a similar one, successively invented and propagated by our elever neighbours, the account which Mr. Geyelin gives of the ruse by which the turkeys are beguiled into the functions of foster-mothers for chickens, must be received as a hearsay which has been believed by Mr. Geyelin:

"When a turkey has been hatching for some months, and shows a disposition to leave off, a glassful of wine is given her in the evening, and a number of chickens are substituted for the eggs. On waking in the morning, she kindly takes to them, and leads them about, strutting amidst a

troop of 70 to 100 chickens with the dignity of a drum-major. When, however, a troop leader is required that has not been hatching, such as a capon or turkey, then it is usual to pluck some of their feathers from the breasts, and to give them a glass of wine, and whilst in a state of inebriation to place some chickens under them. On getting sober the next morning, they feel that some sudden change has come over them, and as the denuded part is kept warm by the chickens, they also take kindly to them."

The poultry competitions of the French differ from, or rather contrast with the poultry shows of the English; for the French do not exhibit their specimens until the feathers have been stripped off, and the fowl prepared for the table. The ideal of English excellence is in the feathers, and of French in the flesh. In December, 1864, there was an exhibition of poultry prepared for the table at Paris. 500 competitors exhibited in the Palace of Industry nearly 3000 specimens, all ready for the pot or the spit. Four specimens lay together on sloping tables covered with blue paper, each lot being separated from the other by partitions of wood painted red. The specimens were grouped into five divisions—the Houdan, La Flèche, La Bresse of Burgundy, Crèvecœur of Normandy, and a miscellaneous group. Four La Bresse pullets won for their group. Four La Bresse pullets won for their exhibitor the grand prize of 1000 francs and a gold medal. La Bresse fowls are remarkable for the smallness of their bones and the plumpness of their flesh. They are very artistically prepared for the market. There were at the exhibition 600 specimens of La Bresse fowls, about 150 specimens of La Flèche, and 200 Crèvecœus. Some of the