

Wm. H. Moon, Morriaville, Pa.: I have been highly pleased with the earliness, fine color and fine quality of this berry, and would endorse all that has been said in its favor.

Samuel C. DeCou: My observation is that the color of that raspberry is excellent; one great difficulty with raspberries is color. The quality is first-class. It is very productive and a fair grower.

Mr. J. T. Lovett asked whether any gentleman recognized this as resembling any other berry.

Mr. J. B. Ward: The earliness of this berry seems to answer that question. There is no other variety that I know of that comes in competition with it and it therefore must be a new variety.

George S. Barnhart: I have traveled pretty extensively and have seen a great many raspberries. I have been watching this berry for two or three years past. I have never seen any berry that seems to combine so many good qualities as this Hansell berry.

Mr. Charles R. Stearne: I have been among berries a good many years. With the good qualities this berry possesses, color and flavor, I think it a very valuable berry. I think under different culture on different land in a warm locality it would be a week earlier than this. Taking all things into consideration, for money—and that is what everybody is after—it is the best berry at the present time.

Mr. Hansell stated that plants of the berry had not been disseminated, they being fruit growers and not plant dealers. They found they had a good thing and had kept it to themselves. The first noticed of this berry it grew up eight or nine years ago against that old building through there. It grew a smallish bush and had some blossoms. A cow tied there eat it down except a little branch which bore some fine, red berries. So that fall we dug those plants, two or three growing from the one root, and set them out. The next year we dug up all the plants that grew from these and put out a row. We found they were a very nice berry. We then set out a patch of 15 rows. That was three years ago this summer and we picked that year the first ripe berries on the fourth day of June, and on the 11th of June picked for market. Last year, 1881, we picked on 21st of June for market. This year we should have picked for market yesterday, the 26th, but we expected you here. There were berries ripe this year on the 20th of June; everything being fully a week later than last year.

William Parry: I don't think the Brandywine will be as ripe as these for ten days to come.

Mr. Hansell: There has been that difference for two years.

Mr. Rogers: It is full ten days earlier than the Brandywine.

Mr. Hansell: It takes about three to market the crop. The second week it picks heavy, and the third week it gives out. Its season is several days shorter than the Brandywine. The Brandywine takes four weeks to market.

Wm. F. Bassett: It is a little difficult to tell the comparative merits of fruit, unless you see them together under the same circumstances. It is certainly a long way ahead of Highland Hardy in quality and other respects. It is firmer than Turner and will no doubt ship better.

Mr. Ward offered as a resolution: "That this is the acre of this meeting that this is the earliest berry so far as known, and in its earliness consists its money value as a market fruit, as there is where the money comes from.

It is not in its size but in its earliness."

Mr. Rogers seconded the resolution, but suggested to add that it is a firm berry, and of bright, red color, which adds to its value.

Mr. Parry: Should not the company speak of it not only as being the earliest berry known, but of its fine shape, good color and great firmness, it having been shipped 400 miles to market in good condition?

All the suggestions were unanimously adopted. The meeting, after thanking Mr. Hansell for his hospitality, then adjourned.

It should be said here that it is due to Mr. Lovett's enterprise that this fine berry is now introduced to the public. The owners had no desire to part with it, but the extraordinary inducements offered persuaded them to consent to its dissemination.

The Rev. J. Knox, whose fruit farms were located near Pittsburg, Pa., by his enterprise and perseverance so greatly benefited the public by the introduction and dissemination of new and improved varieties of strawberries, raspberries, grapes, etc., that he became known throughout the land as the Small Fruit King, which title was never disputed. As Mr. Lovett is now and has for some years been doing more than any other man of his age to advance the culture of this every way desirable class of fruits, (as shown by his dissemination of the Cuthbert raspberry, Manchester strawberry, etc.), he may fairly be denominated the Small Fruit Prince.

Among the persons present at the meeting we noticed Ezra Osborne, of Middletown, N. J.; J. T. Lovett, Little Silver; B. L. Trafford, Rumson; William Parry, John Parry and Charles R. Stearne, of Parry, N. J.; John S. Collins and Samuel C. DeCou, of Moorestown, N. J.; Wm. H. Moon, Morriaville, Pa.; Ezra Stokes and Saml. S. H. Stokes, of Berlin, N. J.; G. S. Barnhart, representing R. G. Chase & Co., Geneva, N. Y.; J. G. Barrow, Fishkill, N. Y.; Thos. H. Child, of Farm and Garden, Philadelphia, Pa.; Dr. J. B. Ward, Newark; Jesse B. Rogers, Millburn; Wm. F. Bassett, Hamonton; Jas. Lippincott, Mt. Holly; E. R. VanSchiver, commission merchant, and Roland Stokes.—*Ral Bank (N. J.) Register.*

POULTRY.

EGGS AS FOOD.

Eggs, at average prices, are among the cheapest and most nutritious articles of diet. Like milk, an egg is a complete food in itself, containing everything necessary for the development of a perfect animal, as is manifest from the fact that a chick is formed from it. It seems a mystery how muscles, bones, feathers, and everything that a chick requires for its development are made from the yolk and white of an egg; but such is the fact, and it shows how complete a food an egg is. It is also easily digested, if not damaged in cooking. Indeed, there is no more concentrated and nourishing food than eggs. The albumen, oil and saline matter are, as in milk, in the right proportion for sustaining animal life. Two or three boiled eggs, with the addition of a slice or two of toast, will make a breakfast sufficient for a man, and good enough for a king.

According to Dr. Edward Smith, in his treatise on "Food," an egg weighing an ounce and three-quarters contains 120 grains of carbon, and seventeen and three-quarters grains of nitrogen. The value of one pound of eggs, as food for sustaining the active forces

of the body, is to the value of one pound of lean beef as 1684 to 9000. As a flesh producer, one pound of eggs is about equal to one pound of beef.

A hen may be considered to consume one bushel of corn yearly, and to lay ten dozen or fifteen pounds of eggs. This is equivalent to saying that three and one-tenth pounds of corn will produce, when fed to a hen, five-sixths of a pound of eggs; but five-sixths of a pound of pork requires about five pounds of corn for its production. Taking into account the nutriment in each and the comparative prices of the two on an average, the pork is about three times as costly a food as the eggs, while it is certainly less healthful.—*Boston Journal of Chemistry.*

TAKING CARE OF FOWLS CHICKS.

If a farmer should sow his wheat and plant his corn and then let things go without any care or protection he could not expect to harvest a crop as though he had given the proper care to them. Certain conditions are always essential to certain results, and when we try to break this inflexible law we meet with failure. If we try to raise good poultry we must make the conditions favorable. If we desire to make our poultry profitable we must treat it so that we may have some reason for expecting a gratification of that desire. To let a yard of fowls breed in-and-in for years and never cull, but just kill good, bad and indifferent, as the case may happen, and then club and stone and dog the poor birds if they try to pick up a grain of corn while the hogs are eating, and then declare that "chickens don't pay," can only be the work and expression of one not enjoying good horse sense. A flock of good hens will pay every time if well cared for. They must have plenty to eat, a good place to roost in, good nests to lay in, and plenty of good water to drink. They must be treated kindly under all circumstances, and the eggs must be gathered regularly. The sitting hens must be located so as not to be annoyed by other fowls, beasts of prey or thieves. The sitters must only have as many eggs as they can cover well, and must be fed and watered regularly. They must be dusted, while sitting, with camphor or insect powder, and when they come off with their broods they must have a dry place for themselves and little ones, and the chicks must be fed regularly and often with good sweet feed. It is highly essential that the chicks be kept free from lice. This can be done in several ways. As good a plan as I have ever found is to grease the heads, throats and faces with fresh lard when the chicks are first taken off the nest, and repeat every week or two until they are seven or eight weeks old. The place where the hen broods the chicks at night must be kept clean and sweet, and if rats, weasels or skunks abound, the birds must be shut up in boxes or barrels. All this requires but little labor, and the reward is ample. When the hen is first taken off with her brood she can be taught without the least trouble to choose almost any place for a roosting spot, and poulterers will see that she has a desirable place. Proper poultry raising pays big in both pleasure and profit.—*Keilsburg, Ill., Poultry World.*

SILVER SPANGLED HAMBURGS.

There has been a marked improvement in this breed since the commencement of poultry exhibitions, and especially since the adoption of a published guide under authority. Our subject was always a handsome fowl and long before the era of shows, was famous as a laying breed. The "Dutch

every day layers" was a household phrase among old poultrymen and farmers years ago, and this merit of being prodigious layers was not misapplied in the least, for they still retain the same characteristic trait, without it being brought about by any extra care or undue feeding. The whole Hamburg family are very attractive in plumage, also in carriage, sprightliness and in the graceful curves which mark the outline of their well rounded forms. But in the Silver Pencil variety there is perhaps more artistic beauty displayed in the transverse black bars which mark the silvery white feathers of the hen. Fowls of this breed are only of medium size, but their deficiency in size is more than made up for by their fertility, natural activity and beauty. The Silver Penciled variety are in no respect inferior to the other varieties of Hamburgs, though perhaps they may not be quite so hardy or as prolific as the Black or Spangled Hamburgs.

Leghorns on a good range can pick up the greater part of their own living. They are the most active and industrious foragers known. But if one is obliged to confine them to a small yard, clip their wind-primaries to keep them within bonds, and you will be surprised to see how they will search day after day. The Leghorns are easy to rear, feather up when quite young, lay early, and turn their feed into nice white eggs. They may be fed all they can eat, yet they are so active and lively and so predisposed to laying that they do not get too fat like some of the larger breeds.—*American Poultry Journal.*

DAIRY.

EFFECT OF ODORS ON MILK.

The *Frairie Farmer* has often called attention to the effect of odors on milk, and especially to its sensitive character in this respect. Upon this question, Prof. Arnold, in the work "American Dairying," says: "The London Milk Journal cites instances where milk that has stood a short time in the presence of persons sick with typhoid fever, or been handled by parties before fully recovered from the small pox, spread these diseases as effectually as if the persons themselves had been present. Scarletina, measles, and other contagious diseases have been spread in the same way. The peculiar smell of a cellar is indelibly impressed upon all the butter made from the milk standing in it. A few puffs from a pipe or a cigar will scent all the milk in the room, and a smoking lamp will do the same. A pail of milk standing ten minutes where it will take the scent of a strong smelling stable, or any other offensive odor, will imbibe a strong taint or smell that will never leave it. A maker of gilt-edged butter objects to cooling warm milk in the room where his milk stands for the cream to rise, because he says the odor escaping from the new milk, while cooling, is taken in by the other milk, and retained to the injury of his butter. This may seem like descending to little things, but it must be remembered that it is the sum of such little things that determines whether the products of the dairy are to be sold at cost or below, or as a high-priced luxury. If milk is to be converted into an article of the latter class, it must be handled and kept in clean and sweet vessels, and must stand in pure fresh air, such as would be desirable and healthy for people to breathe.

This practice of wetting the hands and teats with milk before milking is