

knife scrape the corn from the cob, leaving the hulls on the cob; mix it with three or four quarts of rich sweet milk; add four eggs well beaten; two tablespoonfuls of sugar; salt to the taste; bake it three hours. To be eaten hot with butter.

**Homony.**—This article is considered a great delicacy throughout the Southern States, and is seen on almost every breakfast table. It is prepared thus:—The corn must be ground not quite into meal. Let the broken grains be about the size of a pin's head. Then sift the flour from it through a fine hair sieve. Next shake the grains in the sieve, so as to make the hulls or bran rise to the top, when it can be removed by the hand. The grains must then be washed in several waters, and the light particles, which rise to the surface, pour off with the water through the fingers, so as to prevent the escape of the grains. Have a pot or boiler ready on the fire with water in it; add the grains at the rate of one pint to two pints of the water. Boil it briskly about twenty minutes, take off the scum, and occasionally stirring it. When the homony has thoroughly soaked up the water, take the boiler off the fire, cover it, and place it near, or on a less heated part of the fire, and allow it to soak there about ten minutes. It may be eaten with milk, butter, treacle, or sugar. The flour or meal sifted out can be used to make bread or cakes.

**Buck-wheat Cakes.**—This cheap article of food is considered a luxury throughout the American States from the first of October to the first of April. During this period it is found almost everywhere, at breakfast, on the most frugal and the most sumptuous tables. When eaten warm, with butter, sugar, molasses, or treacle, it possesses a flavour that cannot be equalled by the griddle cake whatever. The buck-wheat flour, put up in small casks in Philadelphia, is the best that can be procured in America.

**Recipe.**—Mix the flour with cold water; put in a cup of yeast, and a little salt; set in a warm place over night. If it should be sour in the morning, put in a little carbonate of soda; fry them the same as any griddle cakes. Leave enough of the batter to leaven the next mess. To be eaten with butter, molasses, or sugar.

ELIHU BURRIT.

## The Poultry Ward.

### Fattening Poultry.

From an elaborate and excellent article in the last number of the Scottish Journal of Agriculture, we extract the following:—

"There may be said to be three principal modes of fattening, one of which is natural, allowing the fowls a greater or less degree of

liberty, and supplying as much nourishing food as may satisfy their appetite. This method is generally preferred among us, and many experienced poulterers affirm that they can obtain as good fowls in this way, as by any description of forced feeding. In France the prevailing method is different. The two other methods are artificial; one of them consisting of the forced intermission at certain hours, of paste composed of farinaceous substances; the third, causing the fowls to swallow by means of a funnel inserted into the mouth, farinaceous substances in a liquid state. This latter method named *entonnage*, is so simple and rapid, it is thought likely to be generally adopted in preference to any other. The filler or funnel made of white iron, should be of sufficient strength to hold one meal, having a ring below the externally, for receiving the forefinger and thumb, and the orifice of the lower extremity cut aslant, the edges surrounded with a coating of India rubber, to prevent injury to the walls of the throat. The beverage which this means is to be introduced, consists of barley meal, (not bruised barley) mixed up with knots in equal parts of milk and water. When all is ready, the fowl is seized by the wings, the shoulder, the head held forward between the knees, and grasped by the left hand; while the right hand holds the funnel, opens the beak, introduces the instrument into the gullet, and the proper quantity of the mixture is poured in. The quantity of the litter should be about the equivalent of a litre, but only half that quantity given during the first three days. This must be given regularly three times in the day, and twenty hours, at intervals of eight hours. The boxes or frames containing the fowls should be placed in a stable or other temperate place, protected from the currents of air, they should be littered with straw, the litter frequently renewed, and every impurity removed. The duration of this treatment is from fifteen to twenty days; if it fails to be successful within that time, the subject should be withdrawn and otherwise disposed of.

"There is one important purpose which appears to us attainable more readily by forced feeding than in any other way, and which has not received the attention which it seems to merit. The great defect of the flesh of poultry as food, is its comparative want of flavour; somewhat insipid and tasteless. This defect we at once acknowledge, and endeavour to remedy by eating along with it ham or tea. Much therefore would be gained if we could impart to the flesh, otherwise so tender and nutritious, a greater degree of raciness and taste. Artificial feeding seems to present us with means of accomplishing this; not only in the kind of giving it savor, but even the very degree of flavor which may happen to be preferred. We might thus make game of our chickens, in the ludicrous, but literal sense of the expression.