



HINTS ON POULTRY-KEEPING.

The marks or indications that a pullet will become a good hen, are a small head, bright eyes, a tapering neck, full breast, straight back, full ovoidal-shaped body, and moderately long gray-colored legs. No yellow legged chicken, says an English writer, should be kept, as their flesh is not so good; and therefore, they should not be bred from. As to the color of the feathers, it is a matter of fancy, it being no matter whether black or white, or an intermingling of these and other colors; mottled gray is deemed a good color by some.

A chicken never eats more tenderly than when killed a short time before dressing, but if not so used, it may hang in the larder three or four days in winter. An old fowl is better for being kept a week or more in winter. The criterion of a fat hen, when alive, is a plump breast and the rump feeling thick, fat and firm on being handled; fat should be found under the wings. White flesh is generally deemed preferable, though some poulterers insist that a yellow-skinned chicken makes the most delicate roast.

Turkeys hatched in May will be full grown in winter, and if well-fed, are then ready for use, at Thanksgiving and Christmas time, when a favorable market is created for such poultry. Young cocks are selected for roasting, and hens for boiling.

Geese, the product of early summer hatching, will be full-grown by winter. The criterion of a goose is plumpness of muscle over the breast, and thickness of rump, when alive; and in addition, when dead and plucked, a uniform covering of white fat under a fine skin on the breast. It is a good young goose that weighs twelve pounds at Christmas. A green goose is deemed a greater delicacy than a turkey. Goose is better for being kept a few days before roasting.

Ducks, early hatched and properly fed, are in good condition for the table in early

winter, and never eat better than when killed and immediately dressed and cooked.

Hens, turkeys, geese, ducks, and pigeons must be kept apart. They should be let out to roam and pick about every morning for an hour or two, then should have their morning meal. Hens and turkeys eat the cleanest when fed on a grass plot. Geese and ducks should be fed near a pond, or at least where a ready supply of water may be had. In winter, feed twice a day,

morning and afternoon, the latter soon after noon. For hens and turkeys, boiled potatoes in their skins are excellent feed, when a little warm, broken with the hand. In winter, wheat, oats, rye, barley, or maize should be added. In summer, use grain only, with noon feeding. Ducks may be fed in a like manner. Geese do best on grass land; in winter they should have turnips, and cut raw potatoes, with grain at the noon feeding.

Poultry thus fed never needs special fattening, to have cock turkeys at Christmas time weighing 18 lbs. a piece; hens, 15 lbs.; geese, 12 lbs.; ducks, 8 lbs.; and chickens, 3 to 4 lbs., plump and fat.

For feeding young turkeys the first four weeks, the best food is hard-boiled eggs, minced. With young chickens this may be stopped after two weeks. When soft feed is first given to young turkeys, they may die of scouring; hard-boiled eggs prevent this. Young ducks should be fed on soft feed, and not suffered to go into the water for three weeks. Goslings do best on tender grass, in warm exposure. Keep them on their feet, and do not suffer them to be exposed to drenching rains.

It is with poultry, as with all other farm animals, they should be fed regularly, never allowing much variation, for animals will wail and worry and thus lose flesh by impatient demonstrations, which are almost sure to be consequent upon negligence—a stinging rebuke to the heedless, careless or negligent farmer.

W. C.

THE EARLY ROSE POTATO.

This new variety of potato is a seedling of the Garnet Chili, and originated in 1861 with Albert Brezee, Esq., of Vermont. It has been thus described:—"The stock is short, erect, of medium height; the tuber is quite smooth, nearly cylindrical, varying to flattish, largest at the center, tapering gradually towards each end;

eyes shallow, sharp, strongly marked; skin thin, tough, of a dull rose color; flesh white, solid, brittle, and rarely hollow; boils through quickly; is very mealy and firm; abundance of starch and of the best quality for the table. It is as healthy and productive as the Early Goodrich, matures about ten days earlier, and is its superior for the table."

We may add that the early Rose has been grown and tested as thoroughly as circumstances would admit, by several parties East, and is pronounced very promising and worthy of further attention. The seed grown last season was sold at enormous prices,—in one instance as high as eighty dollars per bushel!—and as we are assured, can only be obtained of one person, Mr. George W. Best of Utica.

We intend trying a few of these potatoes ourselves. Many of our readers would condemn us as being crazy, were we to offer any for sale at such prices as would only pay carriage and cost, still we wish to know about the best, and when they are procureable at anything like a reasonable price, we hope to supply our readers with the first opportunity to procure anything that is likely to be of advantage to them and to the country. It is a most astonishing fact to us, although we have striven to obtain the best for years past, yet we have not seen on our own table or on any table in Canada, and we have sat at many in the different cities, at leading farmers and at that of the head nurserymen and gardeners, and have not seen what we consider a first-class potato. A potato to be right should crack open and show in the cracks a beautiful mealy white, flowery substance. Ninety-nine out of the hundred that we now see, if not previously peeled or cut, come on the table with a covering on as close as an egg shell. In that state they are not as wholesome as when they open, and a potato should open of its own accord when properly cooked. We are degenerating in this class of our productions, as much as we have in our wheat, and this may even tell more seriously on us than the wheat, as the wheat has only caused us a pecuniary loss of some millions. The potatoes are now so much consumed, and the degeneracy of them is and must be plain to every thinking mind, when he sees the sodden, leaden, saturated substances that are now placed on our tables. It is an undoubted fact that potatoes do continue to degenerate by continuously