

the hens to scratch for the whole grain in the litter. Green food is fed daily about noon. Grit and oyster shall are provided in self-feeding hoppers. Water and buttermilk are fed ad libitum.

*Scratch ration.*—The scratch ration is composed largely of feed wheat and oats, using barley and corn to a limited extent. The proportions vary depending upon the market situation.

*Mash ration.*—The mash ration is composed of the following mixture:

|                                  |          |
|----------------------------------|----------|
| Ground wheat screenings. . . . . | 132 lbs. |
| Wheat bran. . . . .              | 66 "     |
| Crushed oats. . . . .            | 66 "     |
| Beef scraps. . . . .             | 66 "     |
| Cornmeal. . . . .                | 33 "     |
| Middlings. . . . .               | 3 "      |
| Charcoal. . . . .                | 4 "      |

A large proportion of wheat screenings is used to lessen the cost of the mash since it replaces largely cornmeal and middlings. This makes a mash which is quite palatable and which the birds relish.

*Animal foods.*—Ground green bone is fed daily allowing  $\frac{1}{4}$  oz. per bird. Buttermilk is also provided ad libitum. These forms of meat foods are fed in addition to the beef scraps in the dry and wet mash rations.

*Green foods.*—Mangels or sprouted oats are provided daily. Well cured alfalfa hay is also fed occasionally.

*Mineral foods.*—Oyster shells and grit are fed ad libitum.

*Drink foods.*—Water and buttermilk or skim milk are provided ad libitum.

## FEEDING THE SURPLUS STOCK

Most of the surplus stock, the cockerels and cull pullets, is fattened and sold as roasters in the Fall of the year.

Under present conditions of food production and the need for economy in consumption, it becomes imperative that every effort should be made to produce stock of such good quality that there will be the minimum waste. A roaster of the highest quality is one which is young, full grown, plump and well finished. A chicken is "ripe" as a choice roaster for a short time only. After a pullet has commenced to lay eggs, her flesh changes in quality. When the spurs of a cockerel begin to harden, the flesh begins to get tougher. A good roaster must always be plump and fat, that is, it must be well finished where the fat and lean meat are well intermixed in good proportions. A well finished and good appearing chicken will look well on the table, while the unfinished chicken lacks flavour and when prepared for eating may present anything but an appetizing appearance.