

Fattening Chickens for Market.

Large numbers of chickens are reared and sold in all town and city markets throughout the country, but it is surprising to see how many are very inferior in quality and size. It is the exception, not the rule, to be able to buy a large, tender, well-fattened chicken. Yet there is an ever increasing demand for such. Chickens always sell well, and an improvement in quality would greatly improve the demand. Fowls, like everything else, will not pay unless care is exercised in their management; but if well attended they are very profitable. A good breed should be secured. Mr. Wrigh, in his excellent work on the subject, says at the age of four months chickens—if of a large breed—should be grown enough for the table, and if they have been well fed and come of good stock, they will be. To prepare for market the birds should be penned up for a fortnight or three weeks, which ought to add at least two pounds to their weight. For a limited number of chickens it will be sufficient to provide a number of simply constructed pens, each of which should measure 9 x 18 inches, by 18 inches in height. The bottom should be made of narrow slats placed about two inches apart; these slats should have rounded tops. The partitions, tops and back must be of boards and should be so made that the birds cannot see each other. These pens ought to be placed about two inches from the ground, in a partially darkened place, free from draught. Fresh, dry earth should be placed each day beneath the coops to catch the droppings, which should be cleaned out daily. Cleanliness must be the rule, or the best results will not be had. As soon as an occupant of a pen is removed for market, its pen should be whitewashed all over the inside and allowed to get quite dry before another is introduced. This will prevent trouble from insect vermin; but should trouble be experienced from them, a little powdered sulphur rubbed well into the roots of the feathers will give immediate relief. In front of each apartment should be a ledge three inches wide, on which to place the food and water tins. The latter must be replenished once and the former three times each day. Care should be taken to keep both clean and sweet. After each meal the pens must be darkened for half the time until the next by hanging a cloth over the front. This cloth is best tacked along the top, when it can be conveniently hung over or folded back as required. Two hours of darkness ensures quite a thorough digestion, but it is *not desirable*, as most do, to keep the birds thus the whole time till the next meal. The chickens will have a better appetite by the plan we recommend.

The best food for fattening is buckwheat meal, when it can be obtained. It is to the use of this grain the French owe in a great measure the splendid fowls they market. If it cannot be procured, the best substitute is an equal mixture of barley and corn meal. Each bird should have as much as it will eat at a time, but no food left to become sour. A little barley may, however, be scattered along the ledge. The meal may be mixed with skim milk if convenient. A little chopped green food should be fed daily to keep their bowels in proper order. In three weeks the process should be completed. Fat only is added by penning a chicken; the lean flesh must be made before, and unless it has attained the proper standard in this respect, it is useless to attempt to fatten it, hence the importance of high feeding from the time of hatching. The secret of rearing chickens profitably is to get them ready for the table at the earliest possible period, and not to let them live a single day after. Every such day is a loss, as they cannot be kept fat. Once up to the mark, if not killed, they get feverish and begin to waste away. If extra weight and fat are wanted, the birds may be *crammed* during the last ten days of the fattening period, but not before. The meal is to be rolled up the thickness of a finger, then cut into pieces an inch and a half long; each piece must be dipped in water before it is put in the bird's throat, when there will be no difficulty in swallowing. For home use nothing is equal to those never fattened at all. If well fed there will be plenty of good meat. In any case let the chicken be fasted twelve hours before it is killed.

Paper pulp made from sawdust is to be sent to England from Welland, Ont. It will be tried at an English factory, and the paper sold as an experiment. If successful, several capitalists will start a factory at that place.

Fattening Turkeys on Time.

One who has had considerable experience with poultry writes:

We never had any luck trying to fatten turkeys until this season. We used to give them all the corn they would eat, putting it out on the ground in a pile where they could help themselves. The trouble was they wouldn't eat, but would go around day after day, picking frost-bitten grass, and walk around the heaps of corn without touching it, as though they had a suspicion that Thanksgiving was coming. We thought we would try if possible to get the last lot of turkeys fat, and so we inquired of everybody, and at last found a farmer who fattened about one hundred annually. His practice was to shut them up about two weeks before he wanted to market them, and to feed them cornmeal mixed with water. We confined ours in a box stall, and gave them a fresh supply of wetted cornmeal daily, with clean water for drink. At the end of two weeks they were plump and fat, but not being ready to dispose of them they were kept a week longer, when one of them was found dead. We were satisfied that there was no disease among them, and that this one had died from excessive fatness, or paralysis which had been caused by its plethoric condition. We had the turkeys immediately killed, and found that they were, if anything, too fat. Hereafter we expect to fit our turkeys for killing without failure, but we are satisfied that they should not be confined longer than two weeks. Turkeys will not bear confinement for any length of time, as it is their nature to roam around and take a great deal of exercise, and when deprived of it they will not do well. I recollect, when a boy, shutting up a large gobbler in a hoghead into which a little light came at the bottom. Through this opening corn and water were given. This turkey became very fat. Some people fatten them by the cramming process, that is, by opening their beaks and forcing pellets of cornmeal down the throat several times a day until they are gorged. In this way they can be fattened in a few days. Of course this system is impracticable for a large number, and is an unnatural way to put them in good condition.

SHEEP FARMERS.—The following from the Government Gazette published in New Zealand, gives some idea of the extensive farming of that far distant country. Sir Dillon Bell has 82,000 sheep, Wm. Robinson 68,000, Mr. McLean 50,000, Mr. Ketchum 80,000, Clifford & Wild 80,000, Geo. Henry Moore, 90,000; Dalzell & Co., 208,000, and Robert Campbell 380,000.

STUMPS.—The Scientific American advances the following important information to those who desire to get rid of stumps on their farm: "In the autumn or early winter bore a hole one or two inches in diameter, according to the girth of the stump, and about eighteen inches deep. Put into it one or two ounces of saltpetre, fill the hole with water and plug it close. In the ensuing spring take out the plug and pour in about a gill of kerosene oil and ignite it. The stump will smoulder away without blazing to the very extremity of the roots, leaving nothing but ashes."

How an old grafter took care of scions: He cut them late in fall, on a fair day, after the wood had fully matured, but was not frozen; tied them in bundles of convenient size, labelled them, dipped the cut ends into hot wax and packed in sawdust in an air-tight box, made so by rubbing wax in the corners of it, and having the cover extend half an inch over the top of the box so as to rub the wax under the edge of it, so as to make it perfectly airtight, then set the box in the cellar. Scions kept in this way will neither throw off nor absorb moisture, but keep through the season of grafting just in the condition they were in when cut.

As illustrating the difference in values between scrub and thorough bred stock, a Washington county stockman tells us the following story: A neighbor of his sold three three-year-old Short-horn steers which he had grained the preceding winter, and grazed off last summer, without feed of any kind in the warm months, obtaining for the three \$280. Another neighbor had three scrub steers of the same age, which received the additional attention of meal feeding through the summer, and the price for which they sold was \$140. The two lots were purchased by the same man, who cheerfully took the better stock at the full price named, while he strongly objected to paying one-half as much for the others. Comment is unnecessary.

Garden and Orchard.**Report of Small Fruits for 1881.**

BY B. GOTT.

I very much regret that my time for this work is too limited to give even a respectable representation to a tithe of the new fruits, both foreign and seedling, that have been lately tested in our large and fruitful country. I shall therefore merely confine myself at present to the notice of those fruits of most promising utility, that more immediately come under my direct observation, and of their behavior with us in the present season. I may be excused in adding that small fruit culture, by which is meant the early summer fruits, is becoming more and more deeply interesting and engrossing to a still greater number of our industrious people. Owing to their indefatigable efforts in this direction, and the fine, well adapted locations and soils of our country, this praiseworthy industry is rapidly spreading amongst us on every side. Some growers are reaping, or rather picking, golden harvests in this promising field. There is little doubt in this connection that much of this flattering condition of things among us is very largely due to the well disseminated knowledge of the fruit of the Fruit Growers' Association of Ontario; their efforts in this respect are laudable, and command the respect of all the well informed throughout the country. May this good influence very largely increase in every country. As the most popular and acceptable, not to forget the most profitable of all the small fruits of this climate, I shall beg first to introduce to your notice the Strawberries, not only because you first request them, but also because the public are most anxiously concerned about them, and at the present time anything relating to this savory fruit is most acceptable. I may be excused in omitting a notice of Cranberries, as the culture of these has not so much as been attempted in our country, although we have not very far from our homes very fruitful natural plantations of Cranberries, from which have been gathered large quantities of very fine fruit. Next after my notice of Strawberries, I shall follow that of Raspberries and Blackberries as being closely related in interest on the list of small fruits in this country. There may follow brief notices of Gooseberries and Currants, as of some considerable interest to our people and also in our markets.

STRAWBERRIES

May be mentioned in the following order as being those of the greatest importance: Crescent Seedling, Cumberland, Triumph, Windsor Chief, Sharpless, Captain Jack, Duncan, Glendale, Arnold's Maggie and Bright Ida, Marvin, Col. Cheney and New Dominion. These are a dozen good varieties, and were I not afraid of provoking your smiles, I should like to have added to this list Wilson's Albany and Charles Downing as still the leading and most profitable varieties.

Crescent Seedling is undoubtedly the coming market and family strawberry, having characteristics to fit it for extended and general cultivation. It is hardy in plant, large and uniform in fruit, and of fine flavor and bright tempting color, and possessed of considerable solidity for transportation. It takes well in the market.

Cumberland Triumph is also a very promising sort, in many points resembling *Crescent*, but by some thought to be far finer flavor. It is characterized by great productiveness and uniformity of berry. It well deserves a place.

Windsor Chief is a new, early and fine fruit, of large size, good color, and fine flavor, but unfortunately too soft for distant shipping.

Sharpless is a very highly puffed variety, more we think to make money than to promote the interests of fruit culture. It has not fulfilled the promise in our experience, though we believe in some localities very satisfactory. With the exceptions of its large size and solidity of berry, it has no points to fit it for general favoritism or to recommend it to the public as either a profitable family or market sort.

Captain Jack is a comparatively new but very promising strawberry of the Wilson type. The plant is hardy and a good grower and bearer, and the fruit is solid and of a fine color and flavor. Would be profitable for market.

Glendale, for a late sort, is the most promising coming strawberry for family and market purposes. It is considered far in advance of Kentucky, and