

## POULTRY YARD

### Woman Manages Large Flock

Bessie M. Main, Victoria Co., Ont.

I have charge of 200 laying hens, which are divided off in lots of 13 birds to a pen. During the season just past I have hatched 673 chickens, 300 of which were hatched by the natural means—by hens—the rest being brought out with an incubator. We have but two breeds of poultry, those being White Wyandottes and Barred Rocks.

In getting winter eggs the secret is to look after the hens and to feed them well. Have them always provided with fresh air and keep them clean. One must not be careless with the poultry, else returns will not be satisfactory.

Our chickens are never kept after their third year, all being killed off when slightly over two years old. In order to make sure that no old hens

scattered over each floor and a foot of straw is placed on top.

The morning feed in winter consists of a mixture of oats and wheat, thrown in the straw, after which the straw is well shaken. The chickens are thus provided with plenty of exercise in finding their food. In the forenoon I place a mangel within reach of the hens. The noon feed is a boiled mixture of grain and potatoes and table refuse; when all is boiled well together I thicken it with shorts. The night feed is composed of bran, oat chop, corn meal and shorts larded with a quantity of ground bone added.

All water basins are filled each morning with fresh separated milk. When water is supplied the chill is first taken off. Plenty of grit, oyster shell and charcoal is kept in small tin hepper-feeding boxes, placed in each pen.

When practicing this style of feeding I can always get plenty of eggs in winter. I always make sure to have the mashies thick and well mixed together. When the mating season



Part of a Large Henhouse of which a Woman has Charge

This illustration shows a part of one of the large poultry houses at Lady McKenzie's dairy. Miss Main, who has charge of the dairying and poultry, and who contributes an article on this page, may be seen as she was feeding her white Wyandottes. —Photo by an editor of Farm and Dairy.

be kept I have each one marked with a leg-band. For the first year a band is placed on the right leg of each of the pullets to be retained for laying stock. The second year the pullets are banded on the left leg. The third year the band is taken off of all hens having it on the right leg, and those are killed, while the pullets of that year are marked with the ring on their right legs. By following out this system I know the age of all of the hens, and I kill them off in the third year. Then we have only young stock all of the time. Nothing is kept after the third year, since after hens reach that time they are not profitable.

After these points have been attended to I consider the main thing about successful poultry keeping is to keep everything sweet and clean about the poultry house and to keep the poultry free from vermin.

The pens in which our laying hens are housed are each 12x12 and are in long continuous houses 6 ft. 10 inches high. The pens have cement floors and straw laths. When winter sets in two barrow-loads of sand are

starts I discontinue the noon feed and feed grain instead. I have secured the very best of results during the hatching season from the above feeding.

I always make sure to have the male birds away from the hens during winter; then I place them back again six weeks before I start to collect my eggs for hatching.

The latter part of April I clean out all the straw and sand from the pens and scrub each pen from top to bottom thoroughly, then all about the roosts I whitewash with lime. Two barrows of fresh sand are placed on the floor of each pen, and a pile of sand is placed on each roost board. The pens are kept like this all summer.

First thing every morning the roost boards are cleaned. They are sanded twice a week and the floors are raked once a week. I keep the nests thoroughly clean by putting fresh straw in often.

NOTE.—Miss Main has charge of Lady McKenzie's dairy and poultry at Kirkfield. It is wonderful the success she has made of her work. Early in August one of the editors of Farm and Dairy visited Lady McKenzie's dairy and was much impressed with the extraordinary fine appearance of everything about the dairy and about the henneries, both of which Miss Main has charge of. Never before have we seen things around a poultry establishment in such splendid and immaculate shape. The public are always welcome to visit the dairy and the henneries at Kirkfield. Farmers and others who find it convenient to do so may learn much and be well repaid by inspecting the henneries and "The Dairy" at Kirkfield. —Ed.

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