

Roup, Scaly legs, Colds, etc. I have been keeping poultry for amusement for some twenty-five years, and at times from thirty to one hundred, I don't think in all that time I lost over thirty from disease. My system of cure is if a fowl gets any of the fatal diseases such as Roup, Gapes, Colds, Catarrh, Diarrhea, etc. I kill it and have it buried at once, as it really does not pay for the trouble of treating fowls with costly medicines and if they do recover depend upon it they are never worth their food after, and it is folly to breed from such fowls, as I am satisfied more diseases are propagated by curing sick fowls and then breeding from them, than from any other single cause, and it is one of the chief sources of sickness and death among chickens. Far better to keep the stock perfectly sound by getting rid of the bad ones.

I have my fowl house cleaned out every morning, and keep them in a sound wind proof building, with plenty of sun-shine, very dry and with good ventilation, never leave out on cold rainy days especially with cold winds. Strew the floor every second day with dry earth mixed with a little lime or plaster unbaked, pounded crockery, *mind no glass*, as I have seen it recommended in your journal, as glass is fatal to any fowl, coarse gravel, sand, mortar, also if you have room, keep one separate with six inches of chaff, short straw, or leaves and short substances for them to scratch in, scatter a little mixed grain amongst the straw. I notice in the agricultural papers I subscribe to, the advertisements of all descriptions of medicines to cure all diseases in fowls, such as Apoplexy, Catarrh, Cramps, Crop bound, Diarrhea, Gapes, Leg weakness, lice complaint, Roup, etc. Kill the fowl I say to prevent all or any infectious disease and keep them as I describe and as clean as in your own dwelling and I will vouch for your fowls being as healthy as you could wish them to be. It is also a mistake to

kill off hens after they are two years old as they make up by laying much larger eggs than pullets, as it takes fully twenty-four pullet eggs to weigh eighteen of the older hens. I have hens six years old and still good layers and healthy.

Yours truly,

CHAS. HUGHES.

Montreal.

EXACT EXPERIMENT AT LAST.

Editor Review:—

"Science" has tried so often, and without result, to induce some of our breeders to give us through your columns their experience in form exact enough to be of scientific value, that he had become a little disheartened. However, the reports of Mr. Gilbert from the Government Experimental Farm were a pleasant and refreshing surprise and an example in themselves of what is wanted and has been actually accomplished. I wish to point out that it does not need an experimental farm of a public character to do such work. There are scores of breeders in Canada quite competent to do it. The great needs are exact observation under known conditions and careful record of the same. I hope these observations may stimulate us all to do more for our own education and that of our brethren in the fancy. Such a course would elevate us in a year 50 per cent. Expressing my satisfaction at, and my gratitude for, Mr. Gilbert's work.

I remain yours,
SCIENCE.

EGG DEALERS ASSOCIATION.

The egg Dealers Association of Ontario held a meeting in Guelph some time ago. It is a somewhat close corporation, and is accused of being a combine, so that in any case, very little of the result of their deliberations is made public. From the fact that a New York man is among the list of those present it is presumed that the

business is in connection with the selling of the product on the other side. The members of the Association present were: D. D. Wilson, Seaforth, President; A. Carter, Elora; F. D. Moor, St. Mary's; H. McNaughton, Chatham; W. Richardson, Walkerton; Jas. Nichol, Waterloo; W. Blackwell, Clandeboye; Wm. Young, Waterloo; J. W. Flavell, Toronto; R. C. Spooling, Wingham; Wm. Dunswith St. Mary's; B. Scott, Alliston; A. G. Habbick, Waterloo; W. Burt, New York; S. H. Brown, Mount Forest; Wm. Sanivelle, Hamilton; F. Hogg, Galt; John Padmore, Ingersoll; and John C. Scott Strathroy.

FOR THE LADIES.

EGGS, SOME WAYS OF COOKING THEM
AND SOME USES TO WHICH
THEY MAY BE PUT.

Baked Omelet.—Beat 4 eggs separately until light, melt a piece of butter the size of a bantam egg; don't let the butter get hot but just melt; stir smoothly a slightly heaped tablespoon of flour with half a cup of milk. Stir the milk and flour into the yolks of the eggs and stir the butter into the yolks and the milk. If the butter is not very salt add a pinch of salt; lastly stir in the whites gently. Have a skillet nicely buttered and hot on top of the stove; pour the omelet into this hot skillet and in a few moments it will rise up beautifully. Have the oven a nice, quick heat and slip the skillet with the omelet into the oven for two or three minutes. See that the platter is hot; slip the omelet off on to this platter without turning it upside down. When cutting to serve, a sharp knife should be used. The above will be enough for five persons.

Scrambled eggs with milk.—Butter a sauce-pan well. Proportion your eggs to your milk according to your supplies of each. Three eggs to a cupful of milk does very nicely, but four, five, or