

inches, and opens at the top; no space is allowed for movement. Some of the *epinettes* can accommodate 50, 80, to 100 birds. The bottom of the cage is in open lattice work, and below, a movable board, strewn with ashes, or sawdust to receive the droppings. In front, a trough for food, and an earthen vessel for water. The cellar, or fattening house, should be kept warm, hence, why crevices are stopped, and the light gradually diminished till total darkness be secured on the fifth day. Only when being fed is daylight re-admitted; many prefer to employ a lamp. There are three modes of feeding, fill the trough with the fresh paste food, and allow the birds to eat to repletion; cram them by hand, with bullets—hazel-nut size—of the diet, or force the ration down their throat by means of a funnel, or a feeding machine. All systems, let it be said, have their partizans.

The fattening season commences in October, and continues till July, from six to eight weeks suffice to fatten a fowl. During the first days of fattening the paste food ought to be less thick than later on, and as already remarked, the obscurity graduated. The base of the ration is buck-wheat and barley flours in equal proportions; some introduce maize or oat meals, and at the close of the fattening a little lard. The consensus of opinion agrees to wet the flours only with turned skim milk, or buttermilk. There is but one rule about ration—give to repletion. Feed three times a day, but as regularly as clock-work; secure the greatest cleanliness, and never employ old, that is, soured food. The fatterer kills his own fowls, and dresses them for the market. The neck is dislocated by a swift back action chuck, given close to the head. The plucking invariably follows, so as to be completed before the body cools, and thus facilitate the dressing; for the latter, the legs and wings are tucked close to the body, which is placed breast downwards against a board; to impart a fine grain appearance to the flesh a weight is next applied thereon, so as to secure the required market flatness; and when thoroughly cold, the birds are removed, packed *car tully and closely*, in crates or cases, according as they are intended for the home or foreign market. First quality *poulardes* and *capons* readily fetch in the Paris market 15 to 20 francs each, as they rank as first class table poultry. [A franc may roundly be valued at twenty cents. Ed.]

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This is the time to lay in a stock of dry road dust and leaves for the winter pens—Do it now.

PROFITABLE POULTRY KEEPING.

BY T. A. WILLITTS, TORONTO, ONT.

(Continued.)

TO put in the closed circuit system of alarm bells, the same arrangement of line wire as described last month is required, with the exception that the door and window connections are just the reverse of the other system. In the system described last month the opening of a door closes a spring which establishes the electric current, but in the closed circuit system the opening of a door breaks the current. Inside the fowl house or chicken shanty fine insulated copper wire should be fastened across the walls in such a manner that a board could not be pried off without breaking the wire, this wire is part of the line carrying the current from the dwelling house.

The best battery for the system is the "gravity" or "blue stone battery." It must be kept where there is never any danger of it freezing, as such a low temperature renders it useless; the closed circuit system is in reality a combination of the closed and open circuit system. Having connected your line wire to the battery, an instrument known as a relay is brought into the system, the relay is an electro-magnet, which holds securely a movable armature as long as the current is uninterrupted, but the instant the current is broken the relay ceases to be a magnet, the armature falls back and closes another electric circuit consisting of a Le Clanche battery and bell.

The relay must be placed in the circuit operated by the Gravity battery, then place your bell where you intend it to remain, fasten a piece of copper inside wire to it and then fasten another piece of wire to the other pole of the bell and carry the end of wire down to your cellar and connect to battery. now carry wire upstairs and connect to the relay, the circuit is now complete excepting the connection of the two points of relay, and this is brought about as already explained by breaking the current of the electro-magnet and releasing the armature.

With such an alarm system as this there need be no fear of chicken thieves, and as the cost is not great and it will last many years, it will pay every large poultry raiser to equip his place with such a system.

Among the appliances needed by the market poultryman a first class green bone cutter is by no means of the least importance, there are a number of these cutters now made, but my choice is the Mann cutter, I have no interest in recommending it beyond the fact that I have owned two of