

pullets will make as good layers as the parent stock. The cockerels, of course, should be killed for home or market purposes, as soon as fit.

#### PARTIALLY HATCHED EGGS ON THE MARKET!

Where do all the bad eggs come from? Where do the doubtful specimens, found by the thousands on the markets in summer time come from? Let me ask your city readers if they can buy eggs on the market, during the warm summer months, with any sense of security? Can they cook these eggs and put them on their tables with any degree of certainty? Let me ask your farmer readers if they know that a great many of the eggs they sell on the markets are partially hatched before they gather them from the nests, in which they have been laid? I do not mean to say that the farmer knowingly sells partially hatched eggs, or that he gathers such eggs in preference to new laid ones. But certain it is that farmers unwittingly sell thousands of ill flavoured eggs during the hot season. Last summer, we bought during the latter part of June and in July August and September, for our household use, sometimes four and six dozens of eggs at a time from farmers on the market. We paid twelve cents a dozen for them. Half were bad, making the price equal to twenty five cents per dozen. And most of the remaining half had not the flavour that a new-laid egg ought to have.

Where did all these bad eggs come from?

#### HOW BAD EGGS COME TO BE SOLD.

It must be remembered that I have said that the farmers have brought these eggs to the market unwittingly. Now, the causes of so many bad eggs finding their way to market in summer are not hard to find and I briefly summarise them as follows:

1. Not gathering the eggs once or twice a day.
2. Not having proper places for the hens to lay in.
3. Allowing the nests in which the hens usually lay to become infested with vermin, and so causing the layers to avoid them.
4. Allowing male birds to run with the hens and the eggs so becoming fertilised.
5. Allowing broody hens to set upon the eggs intended for market.
6. Collecting eggs from nests stolen by the hens, and selling such eggs on the market.

#### WHAT A FARMER SAYS.

There is a farmer in the neighborhood of New York, who sends thousands of new laid eggs every day to that city. He wrote an article to the *Rural New Yorker* some time ago in which he says: "After close observation I have no hesitation in saying that if a broody hen is allowed to sit upon a new-laid fertilised egg for only twelve hours that the flavour of that egg is ruined."

He also states that he hatches out hundreds of chickens by incubators and that after testing the eggs on the sixth or seventh day and taking out the clear or unfertilised eggs that he marks the latter and packs them separately to be sold for cooking purposes in the city.

All who use incubators for hatching chickens will tell you that at the end of twenty one days the unfertilised egg can be boiled hard and fed to the chicks.

It is also well known to those who practice artificial incubation that, at the end of the third or fourth day, no small advance has been made in the development of the embryo chick.

But I have quoted from a farmer, who does an immense trade in New York city, and who says that the flavour of a new laid egg after 12 hours incubation is ruined. And I believe him. His testimony should be important.

#### MORE CARE NECESSARY.

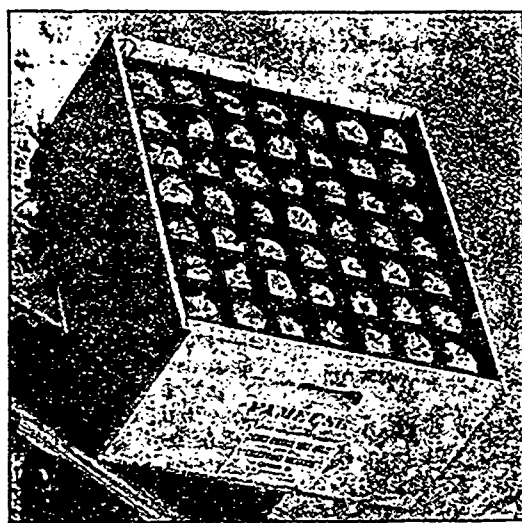
How many farmers see to it that their broody hens have a separate room to hatch out their chicks in quiet?

How many farmers are careful to see that broody hens have no chance to sit on new laid eggs, by gathering the latter soon after being laid?

It is evident that more care is necessary on the part of the farmer before we can have eggs in summer with the delicious flavour that new-laid eggs ought to have.

#### WHAT IS A BAD OR ADDLED EGG?

A rotten or addled egg is one in which the germ has started, but from some cause (may be, sudden change of a temperature, or shaking in transit



PATENTED BOX FOR FRUITS.

from one place to another, its progress has been arrested and decay sets in. Then you have the egg with a partially developed chicken in it or the germ in a more advanced stage than in the latter case and this sort of egg is not unfrequently met with. Cause of this egg being found on the market is that it has been taken from a newly discovered nest under a barn or hedge, from which a sitter is temporarily absent.

But time will not permit of a dissertation on the different sorts of bad eggs which find their way to market or shop.

I have hurriedly gone over a few of the points of a subject that is one of very great importance. It seems strange to say that it is a difficult matter to get a newly laid egg, on the market, in summer time, with the fine flavour that a new laid egg ought to have. But the fact remains and will so remain, until the farmers give the subject their careful consideration.

#### PACKING APPLES FOR EXPORT.

##### SELECTION OF APPLES, PACKING.

In sending apples to England, the only way in which they can be secured from bruising is to pack them in proper boxes. Most of our Quebec

apples are too tender in flesh and skin to stand packing in barrels without bruising.

The *Fameuse*, *Wealthy*, *Winter St. Lawrence*, *McIntosh Red*, &c., may be classed as late autumn and early winter fruit, and are in perfect order for the table between the 1st November and the middle of December. It is a vital error to pack such apples in barrels, for it is certain that when they arrive in England they will be found to be bruised or crushed.

In barrels, apples will hardly stand even a short journey, unless they be packed very tightly and the tops and bottoms of the barrels be pressed so firmly into the fruit that there be no rattling about; on the other hand, our tender apples cannot be packed in this way without getting crushed, and even the slightest bruise will soon cause rotting.

For the last ten years, I have adopted a patented box that has given me perfect satisfaction: See engraving.

In these boxes we even succeeded in sending *Duchess* apples in perfect order, last season, to Liverpool and Edinburgh. Autumn *St. Lawrence*, too, arrived in England in capital condition; but as this variety was not known there and the colour did not please the English, my agent did not return me much encouragement.

The *Wealthy*, *Red McIntosh*, and *Winter St. Lawrence* were highly appreciated. Their deep, rich colour pleased the buyers.

The best way of finding out the state in which the fruit arrives in England is to have agents there to watch the arrival of our apples.

The *Wealthy* and the *Winter St. Lawrence*, which I sent to my brother, in England, via London, about the 1st October, not only reached him in perfect order, but on the 7th December, when he wrote to me, were as firm and crisp as need be. This shows clearly the excellence of the compartment-box for packing this kind of fruit.

If the boxes are filled in the orchard, and the fruit carefully handled, it cannot be bruised or injured unless the boxes are flung about or smashed. I must say that, during the last ten years, great improvement is visible in the way boxes are dealt with aboard ship. For more than three years I have had no complaint to make.

The boxes weigh about 65 to 70 lbs. when full. They can easily be carried by putting the fingers into the slits at each end of the box: see cut.

Last year, I sent a good many empty boxes of this kind to orchardists in Nova Scotia, who wished to try them for exporting their famous

*Gravensteins*. I hear they answered perfectly.

Of course, the apples whose flesh is firm and hard enough to stand the voyage when packed in barrels, cost less to send, and most of these apples will for many years continue to be sent in this way.

The Tasmanian apples, which are sold in great quantities in spring and summer, are sent in long boxes, each apple wrapped in paper; and yet this fruit, that has several thousand more miles to travel than our Canada apples, reaches England in perfect condition.

If we Canadian fruit growers study the demands of the English market as earnestly as our exporters of butter and cheese have done, we shall soon see that it is absolutely necessary that our fruit should reach England without bruises or any other injuries.

R. W. SHEPHERD, JR.

Montreal.

The above is a translation of an article that appeared in the *Journal d'Agriculture* for January 1895.

Knowlton, Quebec, April 14th 1895.

MY DEAR MR. JENNER FOSTER,

Many thanks for your favor of yesterday. I am very sorry that my experience would not justify an article for the *Journal* on the system of feeding cattle only twice a day. I never tried it, but I must frankly tell you I never would, as I don't believe in it.

Yours always,

H. S. FOSTER.

#### HOW I BUILT MY SILO.

In the spring of 1894, I planted about one half acre of ensilage corn, with the intention of building a silo, if the corn grew well. Where the land was rich and the ground in good condition it grew very well.

It was not planted until the 10th of June, which was rather late. I was rather undecided where to build the silo and not wishing to take up any valuable space in the barn I decided to make it under the barn (battery) floor. The south side of the floor was about five feet from the ground, on good dry land. I excavated it six feet deeply and lined it up with boards to prevent the earth from falling in. I cut the corn as the ears were just forming, as it had been slightly injured by frost a few days before. After cutting, I let it wilt on the field a day before carting to the barn. There was no trouble in getting the cut corn into the silo as it dropped from the cutter into it. Rather than try any new plans, I thought it best to cover with boards and press with stones. In six weeks I opened it and commenced feeding. There were only a few inches on the top spoiled and some at the corners, as I did not take the precaution to fill up the corners with a corner board.

I fed to each cow about 25 lb. a day and also fed them hay and straw as much as they would eat. The result was that the cows kept in good condition and gave a good flow of milk for the whole season.

I write this to encourage the farmers in this part of the Province (Bonaventure and Gaspé Co.) where there are very few silos yet, and to show that it is not absolutely necessary to go to a very great expense to build them. Our Government, knowing the advantage they are to farmers,