

Poultry Ward.

Christmas Geese in England.

NORFOLK has long enjoyed a most extensive and unrivalled celebrity for her poultry, and especially for her turkeys and geese. The number of these delicious birds sent from the county throughout the year, and particularly at Christmas time, is incredible. Besides those reared in our farm-yards we have geese produced by wholesale just beyond Magdalen gates, by Mr. Bagshaw, who has complete monopoly of the trade, not having any known competitor in the country; and some statistics respecting the rearing of these birds, and of their disposal, will probably not be uninteresting.

Formerly Mr. Bagshaw reared a large number of turkeys, but the demand for geese so increased that he confined his Christmas business to the latter birds, still, however, continuing a general trade throughout the year. In the course of twelve months he produces from 60,000 to 70,000 fowls, of which about 30,000 are ducks, principally of the Norfolk species. About the last week in October the "buying up" is the first preparation for the Christmas sale, more than one-half of the number required being obtained from Holland, and the remainder from various parts of this country. The fattening commences about the middle of November, and the largest number fatted at one time is 12,000—the number fatted this winter. As we have said, this business is carried on just beyond Magdalen gates. The food on which the fowls are fatted is barley-meal and brewers' grains, the former being ground by Mr. Bagshaw himself, so that he may not be exposed to the adulteration which this commodity frequently undergoes; and the quantity of food required is about ninety coombs of barley-meal and sixty coombs of grains daily. The manure from such an immense number of fowls, fed upon such a description of food, is very valuable, and frequent applications for the sale of it are made; but as Mr. Bagshaw holds a farm close by his poultry-yard, he prefers to make use of it himself. It takes about six days to make preparations for the market, and about one hundred dressers are employed in the work, but as the birds are not drawn before they are sent to market, the giblets are bought with them. Of those killed for Christmas, some 4,000 are sent to the goose clubs, and the rest are forwarded to the markets at Leadenhall and Newgate, where they are sold on commission. During the Christmas week no less than from seventy to eighty tons weight were sent away from Norwich by rail, the geese averaging in weight from 9 to 16 lbs.—*Norfolk Chronicle*.

Poultry House.

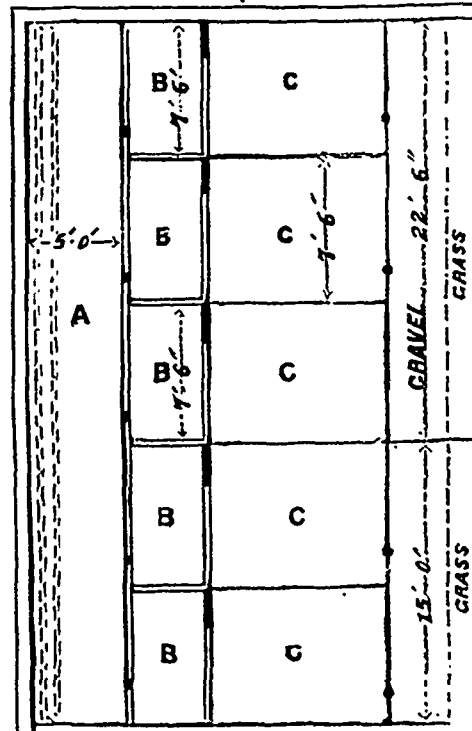
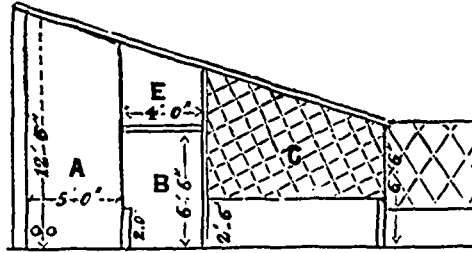
In our last issue we gave a description and plan of Col. Hassard's Poultry House. Reference was also made to Mr. Lane's plan, but want of space prevented our inserting it in the same issue. We now give the plan and accompanying description, taken from *Wright's Practical Poultry Keeper*—

The illustration represents the poultry yard of Mr. H. Lane, the well-known fancier of Bristol, and will be found peculiarly adapted for the rearing of either Spanish or any other delicate breed; protection from inclement weather, as well as convenience of access and superintendence, having been specially studied.

In this design A is a covered passage which runs along the back of all, and by a door which opens into each allows of ready access to every house in any weather. One end of this passage may open into some part of the dwelling-house if desired. The passage should have a skylight at top, and must also be freely ventilated at the roof; to secure this object by having it open at either end would cause draught, and destroy the peculiar excellence of the arrangement. The houses B, for roosting and laying in, are 7½ feet by 4 feet, and the side facing the passage is only built or boarded up about two feet, the remainder being simply netted; hence, the birds have a free supply of the purest air at night, whilst quite protected from the external atmosphere; and can be all inspected at roost without the least dis-

turbance—a convenience of no small value. The nests should be reached from the passage by a trap-door, and there is then no necessity ever to enter the roosting-house at all except to clean it

A small trap-door as usual, which should be always closed at night, communicates between the house and the covered runs or yards, C, which are 7½ feet by 9 feet. They are boarded or built up for 2 feet 6 inches, the remainder netted, except the partition between them and the houses, which is, of course, quite close. Both houses and runs must be covered with some deodoriser, and Mr. Lane prefers the powdery refuse from lime works, which costs about 1d. per bushel, and which he puts down about two inches deep. It always keeps perfectly dry, and is a great preventive of vermin; whilst if the droppings are taken up every morning, it will require



renewal very rarely. In front of all is a grass run, which should extend as far as possible, and on which the fowls are let out in turn in fine weather.

An additional story, E, may or may not be constructed over the roosting-house, and in case of emergency, by sprinkling the eggs, may be made to accommodate sitting hens; but is not to be preferred for that purpose, for reasons given elsewhere. Every poultry keeper, however, knows the great utility of such pens on various occasions which continually arise, and they will be found excellent accommodation for sick or injured fowls.

F. M. JORDAN, Auburn, Me., uses his hot-house for a henery during the winter. The hens are delighted at living under glass, and "shell out" most liberally.

SPRING POULTRY EXHIBITION.—We learn that it is the intention of the Ontario Poultry Association to hold their next exhibition in Toronto, on the 15th and 16th of April.



Address of W. H. Mills, Esq., President of the Ontario Fruit-Growers' Association.

THERE is, indeed, very little, yearly, added to our stock of knowledge in fruit-growing and its progress which may be considered new; and were we to confine ourselves to this, we should not have much to say; yet in any address of mine, I cannot help but feel the delicate position in delivering such to gentlemen more capable of giving than receiving instruction. Still, I have pleasure in knowing that what may be said is open to the criticism of men so capable of setting right my errors.

It strikes me that the thoughtful observer and lover of fruits among us must have noted the significant fact, that the last ten years of our Pomological history have been quite up to the standard of general progress, as compared with other departments of industry. He sees it in the increased public desire for a greater supply of the finer fruits; and also in the demand. He sees it in the improved qualities brought to market, in the general interest taken in exhibitions, and also in the increased quantities brought forward at all our local and general shows; from the sale of vines and trees at our nurseries throughout the Province, and from the Reports of the Minister of Finance. Now this progress is gratifying to us, who feel that the peaceful and ennobling occupation of fruit-growing affords the least temptation to moral degradation. Let us cast our eye over the tables of the trade and navigation of the Province; in these Reports we see that the export of green fruit during the fiscal year ending June 30th, 1867, amounted to 17,535 barrels. This gave us a revenue of \$39,290. The United States received \$27,420 worth; Great Britain \$8,001 worth; and the balance went to the Provinces. This, as compared with previous years, shows a gratifying increase. The *Boston Herald* says, that "the various qualities of Canadian apples have now reached such a degree of excellence, that they are greatly sought after and eagerly bought up for the American market." A few years ago it was just the reverse. It is notorious that in many sections of New England the apple crop has come to be a total failure. Many writers have attempted to account for this phenomenon. It may probably be owing to the clearing up of the forests, thus removing one great obstacle to radiation of moisture, which would be increased by underdraining, and other applications would so far modify the humidity of the atmosphere, that the apple-tree, which delights in moisture, is deprived of its natural element of subsistence. Be this as it may, those New Englanders are now compelled to send abroad for their supply, so that we are not surprised when Baldwin's, Spitzenburghs and Greenings are quoted at \$6 per barrel. All that is necessary to extend this trade with the States is a strict attention to proper cultivation, care on the part of the producer in his selections, and packing none but the very best for shipment. And to secure an application of this principle, I should recommend the formation of a competent committee, to report to this Association upon the best classification or grade of selection in fruits, such as 1st, 2nd, 3rd. The finest and largest specimens of its kind, free from blemish, 1st grade; second in size, but free from blemish, 2nd grade; small, injured, bruised or worm-eaten, 3rd grade. The first will always command the highest price, the second, pro