

**Poultry Yard.**

**Goose Breeding.**

As geese are long-lived, so they are long in reaching maturity, not becoming good for breeding purposes before they are from three to five years of age. The third or fourth year is as early as is desirable to mate geese for this purpose. Then having selected the best of their kind, one gander to no more than two geese, (and some males will only mate with one female,) and the gander not related to the geese, the breeder may consider that he is supplied with a good breeding stock for at least the next twenty years, or, as one writer says, "for life."

In confirmation of this statement, Mr S. Jaques, jr., of Boston, Massachusetts, wrote, in 1850, of a Bremen goose that his father imported in 1821: "She has never failed to lay from twelve to sixteen eggs every year for the last twenty-seven years, and has always been an excellent breeder and nurse, as has all the stock and offspring connected with her. I had the curiosity to weigh one of her brood in 1849, when nine months old exactly, and his weight, in feather, sent up twenty-two pounds in the opposite scale." The earlier the goslings are hatched in spring the better, and there is no agent so good for this purpose as the goose, though the ducks do very well. Hens appear to have too dry a heat for the purpose, and though a part of the eggs may hatch, the goslings are not as strong as those hatched by the goose or a duck. For the first twenty-four hours after hatching, like chickens, the young require no feeding. On the second day they will begin to nibble a little fine grass, or young clover, from a fresh sod placed near the nest. They will also want a little scalded corn meal or oat meal, or a few bread crumbs, and a shallow vessel of water. If the weather is fine, it will soon do to "turn them out to grass," but they should be housed every night and during stormy weather, on a dry floor, until several weeks old. And the better the young are fed for the rest of the season, the larger and better the fall goslings. Wheat-bran or the best class of "shorts" mixed with boiled potatoes makes a good feed for goslings after a few weeks old.—U. S. Agricultural Rep.

**Sex of Eggs.**

To the Editor of THE CANADA FARMER:

Sir,—Having observed in your issue of the 15th inst., letter from "Aristook Pioneer," asserting the falsity of the theory that the sex of the chicken was indicated by the shape of the egg, I have a remark or two to make, which will, I think prove that the shape of the egg is no criterion of the sex. It is a fact, that all the eggs which a hen lays, for at least one season, are precisely of the same shape; now, according to the theory, that the shape indicates the sex, all the eggs of one hen would produce cocks, and all of another would be hens, which is not the case.

A. G.

Lunenburg, April 27, 1864.

**REARING AND FEEDING YOUNG DUCKS.**—The best mode of rearing young ducklings depends very much upon the situation in which they are hatched. For the first month, the confinement of their mother under a coop, is better than too much liberty. All kinds of sopped food, buckwheat flour, indian or barley meal and water mixed thin, worms, &c., suit them. No people are more successful than cottagers, who keep them for the period of their existence in pens two or three yards square, cramming them night and morning with dried pellets of flour and water, or eggs and flour, till they are judged to be old enough to be turned out with their mother to forage on the common or village pond.

When ducklings have been hatched under a common hen, or a turkey hen, they are not generally allowed to go to the water till they become a little hardy by remaining on land; but the moment they see water they naturally plunge into it, to the great alarm of their foster-mother, who cannot follow them.

It is necessary, to prevent accidents, to take care that such ducklings come regularly home every evening; but precautions must be taken before they are permitted to mingle with the old ducks, lest the latter ill-treat and kill them, though ducks are by no means so pugnacious and jealous of new comers as common fowls uniformly are.—*Pennsylvania Farmer and Gardener.*

The cheapest food for fattening poultry is ground oats. The grain is ground to a powder.

**The Household.**

**Recipes.**

We are indebted to a lady correspondent for the following contributions to our "Household" department:—

**HOW TO MAKE STARCH FOR SHIRT BOSOMS.**

Take two ounces of fine white gum-arabic powder, put into a pitcher, and pour on a pint of boiling water, and then, having covered it, let it stand all night; in the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. A tablespoonful of gum-water stirred into a pint of starch, made in the usual manner, will give to lawn or muslin a look of newness, when nothing else can restore them, after they have been washed.

**USEFUL HINTS.**

- A quart of flour weighs one pound and two ounces.
- A quart of butter, one pound one ounce.
- A quart of loaf sugar, one pound.
- A quart of white sugar, powdered, one pound one ounce.
- A quart of best brown sugar, one pound two ounces.
- Ten eggs weigh one pound.
- Sixteen large tablespoonfuls make a half-pint, eight a gill, four half a gill, &c.

**HOW TO GET RID OF ANTS.**

Take sage and strew small quantities where they frequent. We have never yet failed of getting rid of them, not for a day or two only, but for the entire summer. Try it, you that are plagued with them, and we warrant you success. We hear much about camphor, but that, with us, never yet proved successful.

Waxing somewhat facetious, our fair friend adds the following, which we commend to the attention of *Punch* and the *Grumbler*:—

**TO MAKE A SAUSAGE ROLL.**

Carry your sausage cautiously to the top of the nearest hill, and trundle carefully down.

**JAM TART.**

Place your tart in the hinge of a door, and close briskly.

A bit of glue, dissolved in skim-milk and water, will restore old crape.

Who is a very unpopular officer with some of the ladies?—General Housework.

**TO CORRECT BAD BREATH.**—R.—Epsom salts 1 drachm, tincture of colomba 2 drachms, infusion of roses 1½ ounces. Mix—to be taken once or twice a week before breakfast.

**TO STOP BLEEDING OF THE NOSE.**—Extraordinary as it may appear, a piece of brown paper, folded and placed between the upper lip and gum, it is said, will stop bleeding of the nose.

**TO MAKE CLEAR COFFEE.**—Stir one egg into half a pound of ground coffee, and set away for use as required. No further substance for settling will be needed, and the egg tends to preserve the aroma.

**CURE FOR BURNS OR SCALDS.**—Maple molasses spread on a fine greasy cloth, and renewed when dry, cured my little child when badly scalded on the arm and breast. A piece of maple sugar boiled in sufficient water will do miracles. Mothers, try it and you will be thankful. J. C.

**HOW TO COOK A HUSBAND.**—Many good husbands are spoiled in the cooking; some women go about as if they were bladders, and blow them up; others keep them constantly in hot water, while others freeze them by conjugal coolness; some smother them in hatred, contention and variance, and some keep them in pickle all their lives. These women always serve them up with tongue sauce. Now it cannot be supposed that husbands will be tender and good if managed in this way; but on the contrary, very delicious if managed as follows:—Get a jar, called the jar of faithfulness, (which all good wives keep on hand,) place your husband in it, and set him near the fire of conjugal love: let the fire be pretty hot, but especially let it be clear, and above all let the fire be constant. Cover him with affection, kindness and subjection, garnish with modest becoming familiarity, and spiced with pleasantries, and if you add kisses and other confectionaries, let them be accompanied with a sufficient portion of secrecy, mixed with prudence and moderation. We would advise all good wives to try this recipe, and realize what an admirable dish a husband makes when properly cooked.

**Markets.**

**Toronto Markets.**

"CANADA FARMER" Office, May 14, 1864.

Flour Superfine at \$3 70 for shipment per barrel, \$3 60 to \$4 00 for home consumption; Extra \$4 40 to \$4 50; Fancy \$4 10 to \$4 20; Superior \$3 75 to \$5 10; 1 bag Flour \$4 00 per 200 lbs. Fall Wheat, 85c to 90c for common to good per bushel; 93c to 96c for good to choice; 97c to \$1 for Extra. Spring Wheat 75c to 80c and 82c per bushel, occasionally a load of extra brings 83c to 84c. Barley at 70c to 80c, and in one or two cases, as high as 82c per bushel. Oats in good supply at 35c to 38c per bushel, for common to good, 40c to 41c for good to extra, occasionally a load brings 42c to 43c. Peas 45c to 50c per bushel for common to good; 52c to 54c for good to extra. Hay \$8 00 to \$11 00 per ton. Clover Seed \$4 00 to \$5 25. Timothy Seed \$1 50 to \$2 50. Straw \$5 to \$6 per ton. Hides (green) at 4½c to 5c per lb, the latter price for extra, trimmed 5c to 6c per lb. Calfskins at 8c to 10c per lb. Sheepskins at \$1 25 to \$1 80; the latter for extra. Lambskins at \$1 25 to \$1 70; the latter for extra. Wool nominal—40c to 41c. Coal \$7 25 to \$9 per ton. Wood \$4 25 to \$5 50 per cord. Provisions—Hams 11c to 12½c per lb, wholesale. Fitch Bacon 7½c to 8c per lb, wholesale, 8½c to 10c retail. Cheese, wholesale 11c to 12½c per lb; retail 20c to 25c per lb. Beef—Inferior 45c to 57 per cwt; extra, \$6 00 to \$6 50 per cwt, wholesale; 7c to 9c per lb, for ordinary; 10c to 12½c for superior, retail. Calves scarce at \$2 upwards. Sheep at \$5 to \$7 each, according to size and quality. Lambs \$2 to \$4 00 each. Butter—Fresh, wholesale, at 15c to 20c per lb; retail 20c to 2½c per lb. Tub butter, dairy packed, 16c to 20c according to quality, wholesale; retail, 20c to 24c. Eggs—10c per dozen, wholesale; retail 10c to 14c per doz. Salt—\$1 75 to \$2 per barrel. Water Lime—\$1 50 per barrel. Potatoes—25c to 40c per bushel, wholesale, 45c to 55c per bushel, retail. Apples—Common to good, \$1 50 to \$2 25 per barrel; extra \$2 50 per barrel. Coal Oil—29c to 37c for Canada, 40c to 58c for Pennsylvania.

**Philadelphia Markets.**—May 12.—Flour dull, sales at \$7 62½ for extra, and \$8 35½ for extra family. Wheat dull and drooping; small sales at \$1 70 for red and \$2 for white. Corn declined 2c; sales at \$1 32 for yellow. Provisions—dull; *Meat* Pork \$28; Lard quiet at 15c. Petroleum firm; sales 4,000 bbls refined in bond at 56c to 58c.

**Albany Markets.**—May 12.—Market for Flour and Wheat quiet. Corn—sales 20,000 bushels Western at \$1 38 to \$1 39. Oats quiet; sales at 90c.

**Chicago Markets.**—May 12.—Flour quiet. Wheat quiet; sales at \$1 20½ to \$1 21 for No. 1, and \$1 18½ for No. 2. Corn firm; sales at \$1 01 to \$1 03. Oats quiet; sales at 68c to 68½c. Highwheat dull; sales at \$1 15.

**London Markets.**—May 12.—Wheat—Millers have little disposition to buy at present prices, in view of the decline, which seems inevitable as soon as seeding is over, and Fall Wheat shows a little weakness, still with only small quantities offering; first quality sells at 95c to 96c, and good average at 90c. Spring Wheat—The demand for seed continues to sustain old rates, and 80c to 82c have been the current prices of the week for good, sound samples. Oats in request at 42c to 45c for seed, and 40c for inferior. Peas have been rather easier, but with an active demand for all offerings, at 50c to 53c. Barley rather easier, a good deal coming by the cars, and consequently lessening the demand on the market. Good barley would bring from 80c to 85c by wholesale. Seeds quiet. Clover Seed retails at \$5 to \$5 25; Timothy at \$2 to \$2 50, Hungarian Grass and Millet inquired for; 50c to 62½c, wholesale. Flax retailing at \$1 75 to \$2. Wool—Our quotation for some time has been merely nominal, as none offers. We shall endeavour next week to give the probable price for the opening of the season. Hay.—The supply has been small, and generally of inferior quality; Prime Timothy brings \$11; inferior and Clover \$8 to \$8. Potatoes.—The demand for superior early sorts has been very good, and has mostly been supplied by foreign importations. The season is nearly over, but good samples of white Mechanics would bring 75c to 80c by the load, and other sorts in proportion.—*Free Press.*

**New York Markets.**—May 14.—Flour.—Receipts 13,469 bbls, market dull, and about 5c lower, sales 4,000 bbls at \$6 65 to \$6 75 for superfine State, \$6 90 to \$6 95 for extra State; \$7 to \$7 10 for choice do, \$6 60 to \$6 75 for superfine Western, \$6 95 to \$7 15 for common to medium extra Western, \$7 20 to \$7 25 for common to good shipping brands extra round-hoop Ohio. Canada Flour 5c lower; sales 400 bbls, at \$6 90 to \$7 for common; \$7 50 to \$8 25 for good to choice extra. Rye Flour steady, at \$5 75 to \$6 60. Grain.—Wheat.—Receipts 70,156 bushels; market dull and nominally 1c to 2c lower; \$1 50 to \$1 55 for Chicago Spring; \$1 52 to \$1 55 for Milwaukee Club; \$1 55 to \$1 56 for amber Milwaukee, \$1 60 to \$1 65 for winter red Western, \$1 64 to \$1 66 for amber Michigan. Sales 7,000 bushels Chicago Spring at \$1 55—an outside price. Rye quiet at \$1 48 to \$1 50. Barley nominal; receipts 392 bushels; market firm; sales 21,000 bushels at \$1 42½ to \$1 43½ for old mixed Western. Oats held higher at 67c to 90c for Canada, 80c to 90c for State. Provisions.—Pork dull and heavy. Beef quiet.

**Buffalo Markets.**—May 13.—Flour in fair local and interior demand, and market firm, sales Canada, from white and red wheat, at \$7 50; Canada bakers at \$7 62½. Wheat in fair milling demand, and market firm; sales No. 2 Milwaukee Club at \$1 29; red winter Western at \$1 50; No. 2 Chicago Spring at \$1 30. Corn—market steady, with a moderate demand, sales new No. 1 at \$1 16 to \$1 18, ordinary new at \$1 12½. Oats.—The market quiet, with a fair demand; sales at 70c. Barley—Market steady, last sale of prime Western was made at \$1 45, the range is generally quoted at from \$1 35 to \$1 40. Rye—Prime samples quoted within the range of \$1 30 to \$1 35. The stock is limited.—*Courier.*

**Barns Markets.**—May 12.—Fall Wheat, 60c to 87c. Spring Wheat, 75c to 80c per bushel. Flour \$2 per 100 lbs. Barley 70c to 90c. Oats 42c to 45c. Peas 60c to 53c. Fresh Butter 15c to 90c per lb. Eggs 8c. Hides \$4 per 100 lbs. Firewood \$2 per cord. Hay \$8 to \$9 per ton. Potatoes 80c to 90c per bush. Apples 60c to \$1 per bushel. Dressed Hogs \$5 to \$7 per 100 lbs. Tallow, 80 per lb. Lard 10c per lb. Seed Oats 62c per bushel.—*Observer.*