

Poultry and Eggs.

The fowls which lay eggs suitable for this market are Cochins, Brahmas, Langshans, Wyandottes and some strains of Plymouth Rocks.

There can be no doubt that a large egg will find greater favour in this market, as it will in any other, and the increasing demand for selected eggs in the large eastern cities is drawing the attention of the breeders and farmers of the United States to the propagation of the large egg laying breeds rather than the others.

TURKEY SHIPMENTS TO THE UNITED STATES.

In poultry, turkeys have been shipped in the greatest number from Canada, principally to cities in the Eastern States. It has been the practice for a number of years to hold "Poultry Fairs" at Smith's Falls, Perth, Carleton Place and Almonte at which large numbers of turkeys have been purchased for shipment at prices ranging from ten to twelve cents per pound. Of these fairs Mr. C. D. Tylee, in an interesting report to the Commissioner of Agriculture for Quebec, Hon. Mr. Beaubien, and dated 3rd May, 1893, says:—

"At Smith's Falls these fairs last two days, and from 75 to 100 tons of turkeys, geese and fowls are sold. At the other places, the fair only lasts one day, and from 15 to 25 tons are sold. More turkeys are sold than of other kinds of poultry, and the price last fall was from ten to twelve cents a pound. The store-keepers and others in these villages said the farmers, or rather their wives or daughters, for the eggs and poultry in this part of the country are always looked upon as the perquisites of the women, made lots of money by these fairs; but when I went into the country and asked the farmers, they said that for the last few years it had not been a paying business. I could not find any one who used an incubator, or made a specialty of this branch of farming. The ordinary common turkey that will weigh from ten to fourteen pounds is the one most liked. And for chickens, when any special breed is raised, I found it was the Plymouth Rock. All agreed that to have large birds and good eggs it is absolutely necessary, no matter what breed is kept, to change the cock every year. The farmers who raise the most turkeys are those who live on the poorest farms. A good deal of this land is sandy, and in other places the rock is too near the surface to insure good paying crops. Most of the poultry bought at these fairs is shipped to Boston and the Eastern States, although for the past few years some local buyers are said to have done well by shipping to Winnipeg and British Columbia. The following are the directions for dressing as given on the bills announcing the fair.

"When dressing attend to the following rules:—

"Shut up your poultry twenty-four hours before killing, or until the crop is entirely empty. Poultry should be killed by bleeding in the neck; after dressing remove the head, draw the skin over the neck bone and tie it; hang in a cool place, but don't let freeze. Have your poultry well fattened. Entrails must be drawn at vent hole, cut as small as possible; leave heart, liver and gizzard. Unless entrails are entirely drawn the poultry will not be bought at any price, as a fine of \$5 would be imposed on the buyers in the American market. In dressing geese and ducks, you may scald them, as it removes the down much cleaner than if dry plucked, but don't scald your turkeys and chickens, as it reduces prices at least two cents a pound. Don't cut off the legs of poultry; you can cut off wings at first joint; be sure to remove all feathers, wing and tail included."

SUMMARY OF INFORMATION GIVEN.

The following summary of information given may be found useful for ready reference.