In the Poultry Yard

Dressing Turkeys and Geese for Christmas

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Unless the operator is very experi-enced it is best to begin by giving the bird a heavy blow on the side of The knife should reach the made so also a crosscut should be made so as to sever the main artery. The bird, if a turkey, should immediately be hung up by the feet and the fea-thers pulled off as rapidly as possible, pulling them toward the tail and takpulling them toward the tail and tak-ing the umost care not to tear the deitate skin. If a goose, it should be laid on a rack over boiling water and covered up. They must be al-lowed to steam for five minutes. The object of steaming is to toughen the object of steaming is to toughen the the skin frequently pulls out with the fathers unless toughened with hot steam. steam.

After the goose is picked a great deal of down will be left. A little powdered resin should be sprinkled powdered resin should be sprinkled over the down and the bird placed once more in the steamer. It will all rub off as if by magic after this. A turkey should be lightly singed. Dip the goose in cold water for a few minutes to set the fat and then com-mence drawing. To commence with, the head should be cut off close to the ears leaving the neck akin perthe cars, leaving the neck skin per-fect and unbroken. Roll the skin member that the whole beauty of the member that the whole beauty of the appearance depends on a fine unbrok-en breast and neck skin, as this is stuffed out with seasonings and in-creases the size as well as the appetizing appearance. Loosen the crop and see that it is quite empty. Cut an incision between the left thigh and the body and grasping the gizzard, draw out the intestines, taking great care to break none as the flavor of the bird is much improved if it does the bird is much improved if it does not require washing. Now remove the heart, lungs and liver and crop. Wipe the inside of the carcass with a clean cloth, cut off the feet; mix together a wine-glassful of strong port wine, a desserosponful of wine-gar and a tesspoonful of winewith a very little pepper and salt, pour this into the incision and then pour this into the incision and then bring the legs close to the body and lay the whole bird into a nice com-pact shape. Place a weight on its breast and leave over night or until ready to cook. Scald the icet and head, put them by with the gizzard and neck for gravy. The gizzard must be placed afterwards under one wing and the liver under the other. The carcass of the turkey should be filled with seasoning made from parsley, bread crumbs, thyme and lemon thyme. The goose is generally stuff-ed with bread crumbs, sage and with ed with bread crumbs, sage and onions, but those who will take a lit-tle more trouble will find that chestnuts make the most delicious dress-ing. A turkey should have a slice of fat bacon laid across its breast,

BOOK FREE, entitled "How to Make Hend Lay." A post card to the Thompson Mfg. Co. Ltd., Grand Bay, N.B., brings it.



and either turkey or goose must be and either turkey or goose must be cooked breast downwards or the meat will be tasteless. They must be basi-ed frequently. A turkey is served with apple sauce, but cranberries are a great beneitt if provided at any feast as they are a cure for and pre-ventative of billousness and indiges-tion tion.

OCTAVIUS ALLEN.

. 12 Producing Eggs in Winter

Desiring to obtain information that be helpful in enabling farmers to produce more winter eggs, we submitted the following questions to a number of prominent poultrymen:

(1) Is a modern, up-to-date poul-try house necessary for the success-

try house necessary for the success-iul production of winter eggs? (a) At what age do hens give the best return in winter eggs? (3) What ration have you found to be most profitable for winter egg production? (4) What have you found to be

(4) what have you found to be the greatest hindrance to successful winter egg production?
(5) What is the difference in cost

(5) what is the difference in cost between producing eggs in winter and in summer? (6) Provided he has the proper

equipment, is there anything to pre

vent a farmer producing winter eggs? E. C. Parker, Compton, Que, writes: 1 will answer your queswrites: I will answer your ques-tions to the best of my ability and trust what I say will be of some beneand

fit to your readers, I have made a specialty of winter egg production for a number of years and have been breeding with that object in view with the result that I have a strain of both Wyan-

years and near that object in view with the trans-that object in view with the Wyan-dottes and Orpingtons that are with-out a peer as winter layers. I. To begin with you must have a good laying strain of a hardy variety such as Wyandottes, Plymouth Rocks or Orpingtons. The White Wyan-dottes lead as they are the least broody and most hardy. An expensive house is not necessary. A tight-ly built, warm, close, and therefore damp house is the worst possible place. The houses should be windproof and rain-proof, facing the south or south-west. Too much glass is a mistake, as the house will get too hot during the day and too cold at

hot during the day and too cold at night. A warm house is not neces-sary. Hens will hay well in an open shed if they are properly fed. .a. Pullets will lay more eggs in a year than hens and they should be hatched in April and May. .3. Two parts of cracked corn, one part of wheat and one part oats I have found the best grain ration and should be fed in litter in the morning and noon, with a mash composed of boiled vegetables and meat, thicken-ed with bran, middlings and a little cornmeal, fed warm, but not hot, for the evening meal. Cut clover hay should be added to the mash if ob-tainable and can also be fed dry with raw turnips or mangels during the day. Feed all they will eat—a hen of a good laying strain never gets too fat to lay if fed on a variety. She will not lay unless she is fat, and if she is fat and not laying it is because she is no good. 4. The greatest hindrances to suc-

4. The greatest minutances to suc-cessful winter egg production are im-proper food, not enough food, damp, warm quarters, lack of fresh air, lack of exercise, grit and oyster shells, of exercise, grit and oyster shells, (crushed), poor stock of a laying

strain. 5. The difference between the cost

of winter and summer egg produc-tion all depends on the amount of freedom that hens are allowed in summer and the amount of feed grown at home-where everything has to be bought and the hens are yarded in summer, the difference is not great. 6. There is nothing to prevent the

6. There is nothing to prevent the farmer getting winter eggs if he will give his hens the proper care. There is nothing else on the farm that will give as quick and large returns as

34 Stay on the Farm, Boys

The young man who leaves the farm, attracted by the sights and exfarm, attracted by the sights and ex-citement of the city, makes a great mistake, one which he will probably regret in after years when his judg-ment is matured. It is said, that "for-curs helds book green," but in many function of the signal states and the function of the signal states and their color changes to somher they here, some one says. Yes, you can, if you go to work in earnest and eshere, some one says. Yes, you can, if you go to work in earnest and exercise good common sense. Be determined to succeed, and never dream of failure. Be proud of your voca-tion. Never mind if some of the ig-norant city boys call you "Hayseed." If you do your work faithfully and to you do your work taithfully and honestly you have nothing whatever to be ashamed of. What a free, in-dependent life is yours. Think of the many privileges you enjoy. Is it not pleasant? To work all day in the open field.

To work all day in the open field, Where Nature's beauties stand re-

Tis a vocation truly grand, To be a tiller of the land.—A.R.

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Apprehensive

"You don't get sleep enough," said the physician. "You ought to take a nap every afternoon." "I couldn't think of it," replied the man who stays up late. "It's hard

enough for me to wake up once a day.

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She-What do you suppose is the

cause of so many divorces? He-I think the numerous mar-riages must have something to do with it. .58

"This is the first time you have been to prayer meeting in a long time," said the pastor of a colored congregation.

"I had to come,' replied Mr. Eras-mus Prinkley. "I needs strength'nin. I'se got a job white-washin' a chicken coop an' buildin' a fence around a watermelon patch."

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Jones asked his wife: "Why is a husband like dough?" He expected she would give it up and was going to tell her it was be-cause a woman needs him, but she said it was hard to get him off her

