

hard and green in texture, though beautiful in color and skin, it is almost worthless. The Europeans are not very full, but will be large and fine, and should find a good market.

PEACHES.

This fruit is the chief for profit in the Niagara district, where from \$400 to \$700 has been received for the yield of a single acre, and peach land is being sold at \$1,000 per acre. However, the exceptional prices of last year seldom prevail, and the professional man, or the merchant, unused to agriculture, who enters upon fruit-growing, even upon peach-growing, late in life, will surely meet with sore disappointments.

We began picking Sneys July 20th, and now, August 4th, we are gathering Greensboro and Alexander, all varieties that sell at low prices, but as soon as the Golden St. John, E. Crawford, New Prolific and Elberta come in the prices jump sometimes into the clouds. Methods of pruning have completely changed with us, and instead of sprawling, bare branches, all the top is kept well headed in, and the whole tree fresh and green from center to circumference. There will be plenty of early and of late peaches, but the Early Crawford, that prince of early peaches, is a failure this season.

GRAPES.

These are a wonderfully fine crop this season, the vines being well laden, and the branches full and close. Even the Lindley, which so often shows loose and straggling, and is often subject to mildew, is this season well bunched and unblemished.

A neighbor is planting a large vineyard of Delaware, which is a surprise to other fruit-growers, who pin their faith almost wholly to the Concord. Delaware does bring the top price as a dessert grape, but the vine is such a poor grower, and such a light yielder. But my neighbor is planting them largely, nevertheless. He sets them about twice as close in the row, only four or five feet apart, and the rows only about six feet, so as to be worked with a one-horse disk, and counts on a paying investment.

POULTRY.

THE MUSICAL EGG: WHY NOT?

"Well, Pete, dis hab bin a long week, an' thank de pigs, it's ober. Me helpin' to milk, wen I should hab bin plowin' de summer-fallow, an' yo' cookin' de meals, washin' dishes, an' makin' de beds. Gess yo' ain' sorry eder?"

"No suh," I sed.

"Alice will be home on de 7.40, an' I will go to meet her. Yo' bettah git her a nice cup o' tea, an' some bacon an' toas—de train always uses her up."

"That's good of yo', to think ob me, Pete, an' git such a nice suppah. But I wish yo' would bile me an aig; I am gitten' very fon' ob dem."

De boss sat down wid her, to chat about her visit to their ole fren, Zeke Fern.

"Aaron, yo' may talk as yo' like, about ships not bein' able to fly in de air; dey will fo' suah, an' we will be able to jess press a buttin, an' de milk will be yanked outen de cows into one pail, an' de cream into anudder. An' eben de fahmeys are turnin' shoht hohn Durhams into Jersey mulays, so as to get Jersey buttah, Durham beef, an' hohnless cattle all in one. Ezekiel says, dat whatevah a hen eats, she puts de flavoh ob into de aig she lays; an' if yo' feed her jess one ting only, fo' a week, dat de aigs she lays de nex' week will hab dat ting in dem. Fo' instance, ef yo' feed her de scraps ob ham fo' a week, yo' will hab ham an' aigs in de same shell de nex' week. Wouldn't dat be a time-savah ef yo' wuz in a hurry? Ezekiel is a deep thinkah, an' dis is what come of it."

"He says, 'if a hen puts all she eats into her aigs, why caint she be made to put soun' in too? I'll try it.'"

"He sent fo' a lot ob wax dey make de recohds ob, an' fo' a Victor phonograf; he fed de hen on de wax

fo' a whole week, an' kep' de phonograf playin' in de henhouse all de time."

"Ezekiel's faith is a good deal biggah dan a grain ob mustahd seed; in fac', it is as big as an aig, an' so, in accohdin' to promise, his prayah wuz answered. Fo', after bilin' one ob de aigs hahd, he cut de top off it, wid a clip ob his knife, an' wen de cool air struck it, an' it began to cool down to de temprachuah ob de hen's body wen she wuz makin' it, it began to sing, 'I'm afraid to go home in de dahk.'"

"Oh, Aaron, yo' needn' to laff; it's true. Don't dey graft pansies an' likes togedder, an' make de big lily pansy outen dem?"

"De ministah an' his wife came to tea, an' Mrs. Fern picked an aig fo' de ministah's wife, an' hoped it might be a hym' or a cahol; but it wuzent. Wen de lady snipped de top off, it began to sing dat song of Ada Jones', 'Let it alone—min' yo' own bizness, an' let it alone.' Mrs. Fern explained to her fren dat it wuz not de aig she tried to pick."

De boss took a long, troubled look at her, an' I thought ob de day she took me to de ole church, an' I wuz afraid her res' hed done her ve'y lil' good.

She did not seem to take enny notis ob our troubled looks, an' went on:—

"An' wen Mrs. Fern wuz takin' me to de station, as we drove away from de house, Ezekiel snipped de end offen a good hot aig, an' it sang out, 'Good-bye. Sweetheart, good-bye.' Mrs. Fern looked at me kin' ob quick, an' den in a minnit sed, 'Nevah min', Alice, he only ment it fo' a compliment; gess he got de wrong aig again.' An' I wuz glad to look at it in dat way, he bein' sixty, to say nothin' ob bein' married."

"Yo' hab bin a frs'-rate housekeeper, Pete, an' I won't worry wen I go way again. An' if I thought Ezekiel would not want a mortgage on de fahm, I would ask him to let us hab a settin' ob dem aigs." York Co. PETE ORKA.

THE MARKETING OF EGGS.

Editor "The Farmer's Advocate":

Many poultry-raisers and farmers are able to get plenty of eggs in winter when prices are good, and may have a heavy laying strain of hens that produce the goods at all seasons of the year, but these seldom make all they should out of their hens. Why? Principally because they do not place their eggs on the market in the best possible condition; they failing to obtain the top prices for their eggs. It is not very much trouble to prepare eggs so that when placed on the market they will bring fancy prices instead of selling for an ordinary price. How can fancy prices be obtained?

First, by having the eggs placed on the market while perfectly fresh, so as to receive the price paid for "strictly new-laid," which means that the eggs must not be over three or four days old before sold. One might just as well ship eggs twice a week and receive the top price as to ship every week or two and only get the ordinary market price. It is a little more trouble to ship twice a week, but the difference in price will more than compensate.

In the second place, the eggs placed on the market should be perfectly clean. Any article of food loses in value if offered for sale in a dirty condition, and eggs are no exception. Clean eggs will bring better prices than dirty ones. Apart from the greatly improved appearance of clean eggs, the quality will be better. A dirty egg is bound to be tainted more or less by the dirt adhering to it. An egg is covered with minute pores that absorb any bad odors. To prove this, place an egg in close proximity to onions, for instance, and a faint odor of onions can afterward be detected in the egg.

Eggs, however, look better if not washed, so it should be the aim to have the majority of the eggs laid clean, so that they would not require washing. Of course the egg is clean when it is laid, but are the nest and the hen's feet always clean? Frequent changing of nesting material will insure clean eggs in this respect, and if the nests are so arranged that the hen

has to walk over a tray of dry sand and fine-cut straw before entering her nest the number of dirty eggs will be much reduced. Some will get soiled, however, and all such should be washed.

The last thing to be considered is the packing. Many people send clean hen fruit to market, but the specimens are of all sizes, shapes and colors. Of course, if all eggs were sold by weight the size would make less difference, but very few eggs as yet are sold by the pound. The eggs should be all one color in a crate, or if a whole crate of one color cannot be sent, divide them up as to color, so that they may readily be separated. Right here is a big argument in favor of keeping only one breed of fowls, for then the eggs are all one color. Of course, even hens of one particular breed will not lay eggs of an absolutely even color unless they are white eggs. Hens that lay brown eggs, even if all one variety, will not lay evenly-colored eggs, so it is, perhaps, best to keep some breed that lays white eggs. In some places, however, there is a decided preference for brown eggs, and in such cases you have to either supply brown ones or convince the public that white ones are just as good. Ship only eggs that are of a uniform size, retaining at home all big, little, or odd-shaped eggs. I wish to say a word here in regard to improving the size and shape of the egg. Never breed from hens that lay queer-shaped eggs; few of them will hatch, and the pullets will nearly all lay off-shaped eggs—so our experiment stations tell us. There is no danger of getting the eggs too large, and by getting your pullets hatched early, and, therefore, fully grown by fall, little eggs will be few and far between. When a large number of eggs are being shipped it is not always possible to keep at home all but the uniform sized and shaped eggs; in which case the off-shaped ones should be shipped separately. It will pay in the end to follow this plan, rather than to try to mix in the poor eggs with the good ones.

It is a good plan to stamp all the eggs with one's name and address, and, perhaps, if large numbers are shipped, the date when laid. All this will take time, but purchasers soon find that they are perfectly safe in buying your eggs, when warranted by your name upon them. In this way a demand is created for a brand of eggs, and there will be no trouble in disposing of them all at top prices. Attention to these seemingly little things is what brings success to the man who backs up his eggs with a guarantee—his name and address.

York Co., Ont.

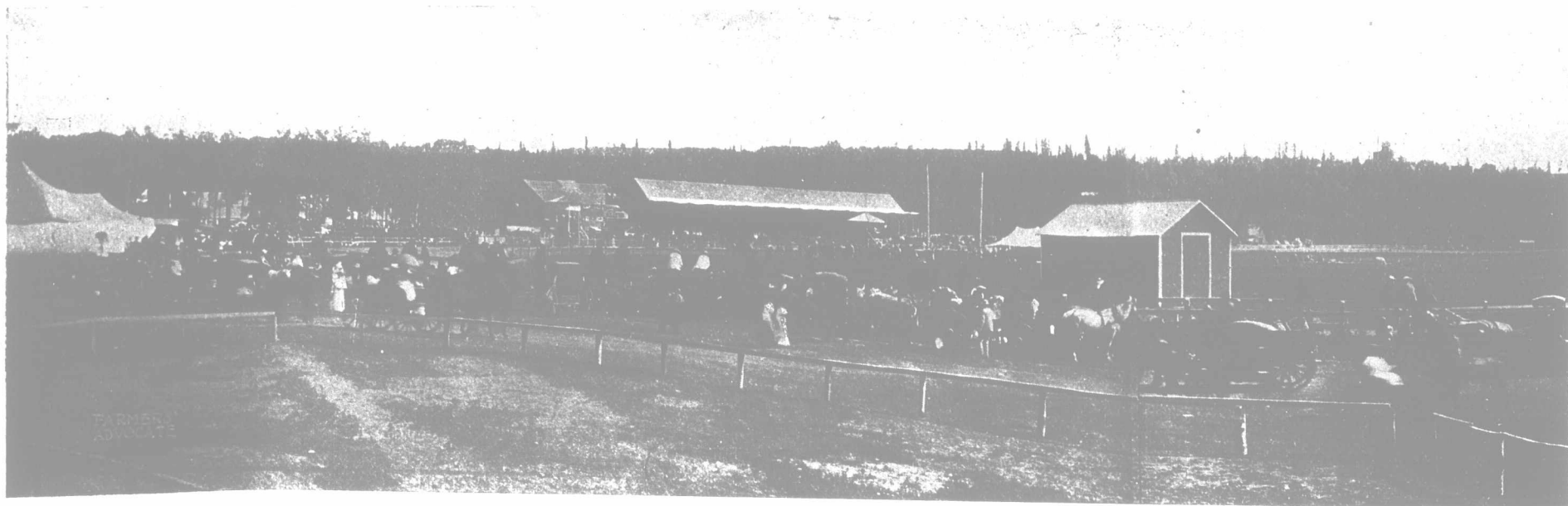
FATTENING CHICKENS.

The following remarks on fattening chickens are taken from the 1907 annual report of W. R. Graham, Poultry Manager at the Ontario Agricultural College:

Owing to the high price of feeds, we made some changes in our ration for fattening the chickens. The cheapest palatable ration we could find, locally, was one composed of equal parts of ground corn, low-grade flour and middlings. This mixture cost \$1.36 per hundred pounds. The gains made by the birds were not equal to those made in previous seasons when oats and buckwheat were fed along with the corn, nor yet was the quality of flesh as good. The birds did not dress as white as we usually have them. Sour skim milk or buttermilk was used for wetting the ground grains.

Many of the dealers in dressed poultry complain of the thin chickens that are sent to market, and I have noticed that on many of the local markets the birds offered for sale were anything but fleshy, and the method of dressing was very bad. Scalded, thin chickens, where the skin is mostly torn off, are certainly unsightly, and, further, they decompose more quickly than those which are dry-plucked. All birds offered for sale, where they have to be kept a few days, should be dry-plucked.

It may be of interest to know what it costs to



View of the Edmonton Exhibition Grounds.