

they are allowed their liberty for another fly and again called in to feed, the same performance is gone through in the evening also, and the birds are then fed and shut up for the night, this is the general way of training. On Sundays they are sometimes flown for hours and hours together, and I have seen many a bird bought for a shilling an hour as long as it would fly, and I have seen several give two and three shillings an hour, many are known to have flown from six to eight hours together.

Now, readers, if you differ in opinion to anything I have here written I would like you to let me know through the columns of the REVIEW, as that is the only way to make the Pigeon Department thrive, viz., in getting up some friendly controversies.

THE MAGPIE.

Editor Review:—

On reading over the "English Fancier's Standard" for Magpies, I would like to make one or two remarks in regard to it. In the first place, the Magpie being a white-winged bird I do not understand the statement, "blues have black bars." This simple objection is obvious to all, I think.

WOLVERHAMPTON.

Toronto, April 9th inst, 1888.

[Evidently a mistake in the drawing up of the Standard. Will "Wolverhampton" kindly send his P.O. address to the Editor of REVIEW.—Ed.]

CHALLENGE CUPS.

Editor Review:—

Could it not be managed so that we could have a challenge cup or two at our Industrial Exhibition, in say, classes for Carriers, either cocks or hens, and Pouters either cocks or hens? If they could not be offered at the Industrial, they could be offered at the winter society show for 1888, or early in 1889. I think if such a thing could be managed, it would greatly increase

the interest taken in Carriers and Pouters, or whatever breed these cups were offered for, and especially the former, as they sadly need improving in this country, in numbers, quality and fanciers of them.

By publishing this letter in the REVIEW for May, you may probably help the thing along at great speed, or at least, awaken some of our bottled-up fanciers, who are full of knowledge on the subject.

Yours, &c.,

J. BAKER,

Toronto, April 20th, 1888.

[The proper way to go to work, would be for the fanciers of any variety for instance, Carriers, to get together and subscribe for a fund to be expended on a cup or medal to be competed for as may be decided on. We shall be glad to help in any way in our power. Ed.]

RABBITS & PETS

CAVIES.

A writer in *Poultry* advocates the following standard, and says:—

I have simply bred the White Long-haired variety for fancy, until last year I exhibited (just to see if my pets were as good as others) when I was successful to win money prizes. The following is the standard to which I have endeavored to breed to, and think it is not far out. I, with many others, would be pleased if our Cavy judges would give us their ideas of a standard it would be the means of raising our pet to perfection.

	Points.
Length of hair.....	20
Quality of hair.....	20
Colour.....	10
Head.....	10
Eye.....	5
Ears.....	5
Legs and feet.....	5

Well split up coat.....	5
Size.....	10
Condition.....	10
	100

CONSTITUENTS OF FOODS.

We have already called attention to Mr. R. O. Edward's useful little book on "Food for the Rabbit." This deals with all kinds of food, and the following quotation from that section dealing with the constituents of foods is of great importance:—

"Water will be found to form a very considerable proportion of most articles of food, and although water alone could not support life, still it plays an important part in all the organs of the body, the digestive not being the least. Pure water consists of two elements, oxygen and hydrogen, and is known in the chemical world as H. O.

"Albuminoids, or nitrogenous compounds, are the 'flesh formers,' or formative and reparative constituents of food. The chief of the albuminoids is *albumen*, which substance takes its name from the white of an egg, it being rich in albumen, and plain to the naked eye. Albumen is also found in many juicy plants, and in animal flesh and blood. It is the most easily digested matter of all the albuminoids. *Fibrin* is the next most useful ingredient which comes under the heading of albuminoids; it is chiefly found in the cereals, buckwheat and maize being particularly rich in it. *Gluten* is very closely allied to fibrin. *Casein* is chiefly found in milk, also in a few cereals, juicy plants, and pulse. Casein is the cheese-forming matter in milk. Several minor substances come under the heading of albuminoids, but as they are but little different to those mentioned they are not treated upon.

"CARBOHYDRATES.—The carbon compounds speak for themselves as being the heat givers. The body of a rabbit, or any animal or bird, like that