THE MESSENGER.

HOUSEHOLD.

Profits in Chickens.

(Leda A. Churchill in New York 'Observer.')

There are doubtless many girls who would not enjoy, and should, therefore, never undertake, the management of an entire farm, but who yet need employment, and prefer that it should be out of doors. It has been proven by those whose experience renders them reliable authorities, that such girls are likely to meet their heart's. desire in poultry or bee culture. Here we have two occupations in which women have shown themselves experts, and which, when well managed, are very remunerative.

tive. 'Poultry raising,' declares Samuel Cush-man, for seven years president of the Rhode Island Agricultural College, 'is one of the best paying occupations in which anybody can engage. Women, as a gene-ral thing, do better with poultry than men, their tendency to look after small details being much to the advantage of the busi-ness. The most successful poultry raisers t. have been women. One ness. The most successful pointry faisers I have known have been women. One should read up well before he engages in this pursuit, and although the business can be started on small capital, it is better if he has considerable money to put into it at the start.

Land which is too barren and sterile for anything else serves every purpose of poul-

try raising. In a comprehensive article in 'The Cos-mopolitan,' John B. Walker, jr., says: 'As the problem of living becomes more complicated from the competition resulting

complicated from the competition resulting from increasing population, attention is being given to many industries which in former times were held as of little conse-quence. How to live comfortably off the product of twenty acres, is an interesting question to the man or woman who seeks escape from the confinement of the town or city; and one direction, which is at-tracting not a few, is poultry farming. The incubators on the market to-day do not reor city, and one direction, which is at-tracting not a few, is poultry farming. The incubators on the market to-day do not re-quire the care of an expert of long stand-ing. There are two classes of apparatus— one heated by hot water, the other by hot air. Some are regulated by thermostatic bars made of brass, iron, rubber and alu-minum; others by alcohol, ether, electri-city, and the expansion of water. The eggs are placed in trays, and the trays put in the incubators directly under the tank that supplies the heat to the egg chamber—the incubators being built double-walled, and the air space packed with asbestos to pre-vent sudden changes of temperature from affecting the egg chamber. In size the

the air space packed with userature from vent sudden changes of temperature from affecting the egg chamber. In size the smaller incubators range from twenty-five to six hundred eggs capacity, and can be operated the year round, although the re-sults are less successful during the hot summersmonths than in the spring or fall, or even in the winter series. We have an underground room specially constructed to secure the eggs from sudden changes of temperature. There are poul-try plants that, if kept steadily at work, and every egg put in the incubators were hatched, would be able to turn out three hundred thousand chickens each year, and and every egg put in the inclusions where hatched, would be able to turn out three hundred thousand chickens each year, and there have recently been built some large incubators with a capacity of sixty thou-sand hen eggs, which would give a capacity of more than half a million a year. "The chickens are easily hatched; but it requires the closest watching and much ex-

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The chickens are easily hatched; but it requires the closest watching and much ex-perience to bring them to marketable age. The incubator does not merely do away with the hen as a hatcher, but supplies a demand for brollers at a time of the year when it would be impossible to persuade the hen to set, and is of unlimited capacity, economically considered. Where formerly we were able to hatch one chicken, we can now hatch a thousand.

now hatch a thousand. In order to give some idea of the profit to be derived from chicken farming, a computation has been made which supposes that each hen averages two hundred eggs supposes that each nen averages two hundred eggs per year, and that she is kept for two years and then sold. The estimate regards her as laying thirty-three dozen eggs, for which a fair price would be twenty-five

cents per dozen-rather low for fresh eggs. This would amount to eight dollars and This would amount to eight dollars and eighty-five cents. If it cost two dollars to raise and feed the chicken for two years, there would remain a net profit of three dollars and forty-two cents a year; and the profit derived from ducks and broilers is estimated to be even larger. In New York city and vicinity the poultry and eggs consumed in one year amount to forty-five million dollars—while that-of the entire United States probably does not fall below seven hundred million dollars. An esti-mate published in a leading poultry-jour-nal puts the number used in this country last year by calico print works, clarifiers and photographic establishments at fifty-four million dozens, and many additional millions by book-binders, kid-glove manu-facturers, and for finishers of fine leather. 'Year by year the agriculturist sees more clearly the advantage of the small, well cultivated farm, and to this class poultry the profit derived from ducks and broilers cultivated farm, and to this class poultry raising is busiest.

Plum or pear trees can be made to bear wonderfully well when planted in the chicken yard. They not only afford the birds a desirable and efficient shade, but the chickens keep the trees free of insects. In fact, on some of the large poultry farms, the from the trees in the the fruit obtained from the trees in the chicken yard, when placed on the market, amounts to a very large item every season.' . 'A traveller,' says the writer of 'Women in the Business World,' 'tells of a farmer's

in the Business World, 'tells of a farmer's daughter in California, who, on her return from college, gave her attention to raising chickens, and netted a thousand dollars a year from her work. She had a number of year from her work. She had a humber of small inclosures, each with a capacity for forty chickens, with a little house_in the centre. The cost of all the inclosures and tiny houses was less than two hundred dollar

The same author is authority for the fol-

lowing: 'A chicken farm in New Jersey which has buildings that cost \$5,000, all made out of the business, was started three years ago with only \$25 in money. The proprietor is a man who has been engaged in busi-ness in New York all the time, and could give it his personal attention only nights and mornings. His farm is devoted exand mornings. His farm is devoted ex-clusively to the production of eggs. As he has one thousand laying hens, which he manages to keep laying almost the year round, it is easy to see that his income is very respectable. Some start with a capital of \$100 and others have put as high as \$40,000 into the business in the beginning.' Mrs. Mattie Richards, of Natick, Mass., who have not for years a successful poultry.

who has been for years a successful poultry farmer, declares that one who is vigilant, careful, neat and attentive, is sure to make a good living at poultry raising.

Selected Recipes.

Chicken Quenelles .- Mix together half a cupful each of the soft part of bread and of finely-chopped or pounded chicken meat, finely-chopped or pounded chicken meat, cooked; season the mixture highly with salt and cayenne, and moisten it with enough raw yolk of egg to bind it, so that little olive-shaped pieces can be molded between two small spoons. Either roll the quenelles in egg and cracket dust and fry them, or in egg and cracket dust and fry them, or poach them until they float in boiling water cr broth.

Drop Cookies-I send a recipe which I have never seen in print. One cup of mo-

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lasses, 1 cup of sour cream with a little salt lasses, 1 cup of sour cream with a little sait (or ½ cup of butter and ½ cup of sour milk), I teaspoonful of saleratus, 1 egg, flour to make like molasses cake; flavor with ginger and cinnamon, or any other flavoring pre-ferred; beat well together and drop from the specie on buttered pans. I do not beat the egg before putting it in. These are very convenient to make in a hurry at tea. time if desired.

