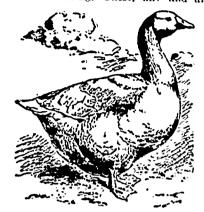
The Poultry Yard.

A RICH WINTER FOOD.

There is hardly a food fowls of all There is hardly a food fowls of all kinds relish more during winter than a pan of freshly cut green bone. As men relish a meat diet in winter, so do poultry crave meat and bones. Nearly every family can buy bones of the butcher, or have bones on the farm from butchering. These, any and all

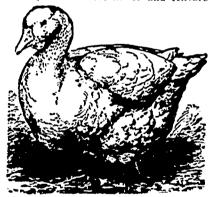


PURE-BRED EMBDEN GOOSE.

of them, cut into fine hash, make a most airpetizing food, and especially for laying hens
In cold winter weather, a supply of fresh bone, with a little green feed, will counteract the effect of too much gran. The lime of the bone helps to strengthen the bone and to cover the egg with a hard shell, while the nitrogen and phosphorus help to make up the yolk and albumen. For the molting fowls, nothing will push out feathers faster or give a more brilliant plumage. The bone in winter will keep fresh after being cut for several days, so that by an hour's work with a good sharp cutter a big supply can be prepared. Besides being a most valuable food, it is one of the cheapest. Bone cutting machines are simply made, easily kept sharpened to cut fast and operate easily.—[F. E. Hubbard, Schoharie Co, N Y.

GEESE FOR MARKET.

For the holiday markets, a rather late-maturing goose is desirable. The bulky Toulouse fils these requirements, but the flesh is a trifle coarse. To get the precise qualities desired, numerous crosses have been tried, including the common breeds and the wild variety. The finest flavor and texture



EMBDEN-TOULOUSE GOOSE.

of flesh was no doubt the result of mating the wild gander with the African goose, the progeny reaching the murket as the famous mongrel goose of Rhode Island.

The cross ranking next in favor, and one far more practicable for the average producer, is the cross of Embden gander on Touloose goose. The Embden-Toulouse matures at about the right season for the Christmas trade, has the heavy, compact, short-bodied, cp-keeled build of the Toulouse, and is claimed to grow meat of better quality, owing to the Embden blood. It has the great vigor usual in cross-bred fowls. The different makeup for the cross-bred is strikingly shown by comparison with the illustration of a typical full-blood Embden, from a drawing by Sewall. The pure-bred Embden is itself a very popular and practical market breed.

To fatten for market the young geese

To fatten for market the young geese should be cooped for two or three weeks

before killing. In the leading centers of goose taising in the United States and Canada there is a class of professional fatters, who buy the fowls from fatmers and finish for market. It sometimes happens that the fatter gets a larger profit than the grower. The fattening goese are placed in coops too small to allow much exercise, are kept free from causes of fright and disturbance and fed three times a day as much as they will eat. A favorite fattening ration is a stiff, crumbly dough of four-fifths fine corn meal and one-fifth dried meat scraps. Plenty of grit and drinking water are supplied. Feeding is continued so long as the appetite holds out well.

Killing is done by cutting the artery is the roof of the mouth. A ring of teathers is left on the neck and a tuft on the tip of the wings. The wings are tied to the body with a string passing around the carcass. Plumping is done as usual by placing the carcass in water for an hour, until given a full and rounded appearance. The poultry may be shipped in boxes or barrels, a layer of ice between the layers of goese.

RANKIN'S DUCK RATIONS.

The well-known pioneer New England duck farmer. James Rankin, feeds his breeding birds in fall and early winter as follows—Three quarts wheat bran, 1 as follows Three quarts wheat bran, 1 part out feed. 1 part commeal, 5 per cent but f scraps, 5 per cent grit, and all the green feed they will eat. In the shape of corn fodder (cut fine), clover, or out fodder. Feed this mixture twice a day, all they will cut. When the laying season begins, about Feb 1, they get equal parts of wheat bran and commeal, 20 per cent out feed, 10 per cent boiled turnips or potatoes, 15 per cent clover rowen, green rye or refuse cabbage, chopped fine, 5 per cent of grit. Feed twice a day all they will eat with a lunch of corn at noon. Keep grit and oyster shells constantly by them.

Dressing Squabs.-Kill when crop is empty, cutting the artery at the 1666 of the mouta. Begin to pick at once, taking extra ca. not to tear the skin. When clear of feathers, plump the carcass by soaking half an hour in salted water. Assort in pairs. Fold the wings over the backs and pack neatly for shimment shipment.

Cart Fresh Earth with gravel to the freezes, first taking away all manure and rubbish. Pine, dry earth mixed with gravel and covered with plenty of chaff and chopped hay, makes the best theor.

The Best Prepared Bone for fowls is that which is fresh, sweet, cut fine and not covered with fat. Bones cut into fine pieces with an ax and placed in either a hand or power cutter aill come out as a fine hash. The latest make bone cutters of the F. W. Mann (Co. Box 35, Milford, Mass, will do this work to perfection. If kept oiled, bones may be cut by a child, they run so casily. There is no cheaper or more nutritious feed and none to make more eggs or push out the feathers faster and strengthen the muscles. The Best Prepared Bone for fowls

cellar is the best incubator room. Never place the machine in the sun, or the temperature will be too uneven.

Challonso

TS OF EGGS



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of it increases laying more than a bushel of wheat. The only means of producing it in a form not dangerous to chicks is the Stearns Bone Outter.

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