

is generally made into a paste, and forced down the throat of the goose, in the shape of inch cylinders, known as patons. Germany relies on boiled potatoes and whey curd. Maize meal is preferred, for it is naturally rich in fatty matter, and the older the grain, the greater will be its richness. A goose to be fattened weighs nine to ten pounds, and at the close of the operation eighteen pounds. It costs four to five francs and sells for double that sum when fattened up. Then the liver, which originally weighed between two and three ounces, will have risen to seven, and as high as eighteen ounces. After the bird is killed, the liver is placed aside and sold to pastry cooks, or to specialists, who preserve it with truffles and veal in tureens; or within a pie-crust, or pate, following the discovery of the cook of Marshal de Constate at Strasburg in 1788. The dressed liver is called "foie-gras," and otherwise prepared, was highly esteemed in Rome. It is a very indigestible aliment, no matter how served for the table, and is not rich, as Chemist Payen has shown, in nitrogenous or muscle-forming matters.

It is difficult to know exactly the number of geese sent annually to the Paris markets, as the French farmers now utilize the parcel post for agricultural produce, up to a weight of twenty-two pounds, and thus supply private families and green grocers direct. Thus in 1893, while 560,715 geese arrived at the Central Market (Paris), in 1894 there were but 472,304. The Sarthe, Le Mans, Vienne, and Poitiers forward most geese to Paris, and the cost of transport, entry taxes and market dues, amount to thirty-one or thirty-three francs per two hundredweights. The mean average price of two hundredweights, is 148 to 172 francs, and the selling wholesale price, at the Central Markets, was seven to ten francs per fat, and four to ten francs per ordinary bird. The geese arrived ready plucked, save the wings and neck. The average weight of a market goose is eight pounds, and the city entrance tax eighteen francs per two hundredweights.

Mr. I. B. Johnson has just returned to Toronto from an extended visit to England, where he inspected many prominent yards.

Don't forget your entry for the London and Ontario fairs.

BUFF WYANDOTTES.

BY H. S. BARCOCK, PROVIDENCE, R. I.

THE shows for 1897-98 which I had the good fortune to attend had classes for buff Wyandottes, and I took some pains to observe whether the variety was advancing or retrograding.

In shape the variety shows a decided improvement. It is assuming the blocky form which is the "sine qua non" of the breed. I noticed very few of the Rhode Island red type of birds, the parent type of both the buff Wyandotte and the buff Plymouth Rock. The combs, as well as the bodies, showed the Wyandotte type. Though one could not say a few years ago that we had real buff Wyandottes, he could say so, without qualification, this season.

In color, the specimens on exhibition showed fully as great an advance as they did in shape. I examined specimens that were really or quite as perfect in color as the buff Cochin in its best estate. The tails, hackles and wings had become free from black. Even the males showed this perfection in coloring. Of course these were picked birds, the cream of the flock. Probably there were left at home specimens defective in shape and coloring. It is not at all probable that the buff Wyandotte, as a variety, is yet perfect. But that such perfect specimens have been bred is a hopeful sign for the future.

This variety, I believe, has a future before it. It has a satisfying shape and it has a beautiful coloring. It gives evidence of possessing qualities which will render it a favorite fowl among both fanciers and practical men. It is a good variety to invest in. I say this, and I do not own a buff Wyandotte, and further I have a buff breed which I personally prefer to the Wyandotte. But I honestly believe that to any one who likes buff as a color and desires a blocky-built bird, the buff Wyandotte will be a good investment. One of my friends, a practical poultryman, always taking the side of the practical man against the fancier, has become so impressed with this variety that I think he will soon be breeding it. Another friend, a fancier of fanciers, is in a like state of mind. I should not be surprised to learn that a good many