December 1, 1910.

********************** POULTRY YARD Reeseeseeseeseeseeseesee # Keep But One Breed Only John I. Brown, Poultry Expert. Montreal

Although high prices range for No. 1 poultry, it is very difficult to get it in comparison with the large amount of poultry produce offered; placed on the market in such a con-dition the market in such a condition that it can be rated pily as second and third class goods-hence it can bring only the second and third class price.

not appeal to the eye, and no special interest can be taken in anything unless we are deeply interested in it.

well to look into this matter, and if they are desireus of obtaining the best results for their efforts should endeavor to get a breed that will bring the best market price or in other words that is most in demand. They are perfectly safe in choosing any of the following breeds: Rocks, any of the following breeds: Bocks, Orpingtons, Wyandottes or Rhede Island Reds, but after all is said we cannot get away too far, from the farmer's standpoint, frem the good old Barred Plymouth Rocks.

Poultry Sold While Alive Miss C. A. Adamson, Peterboro Co. Ont

it can bring not make goods—nence third class provide a second and The poultry on so many farms is a mixture of four or known is times more, breeds, and the prase in color more shades than the prase how represents. Such a flock and an source to tank in the case of nearly all kinds and alive as if it were dressed and disposed of on the local market. At special seasons of the year particular-bow represents. Such a flock and no source is the true. Fr. mastance, of bens sold during late June and early July realize us a price fully twice as great or greater than they would July realize us



An Annual Event to be Remembered on Many a Farm

Unless one has a real facey trade which pays prices above the ordinary just as sulfateory realization of the second secon

ELM GROVE POULTRY FARM A choice lot of MAMMOTH BRONZE TURKEYS for sale. Improve your flock ying a pure bred from Turkey. Also good Cockerels for sale, Single Comb Bil norcas, S. C. White Leghorns, Rose Comb Brown Leghorns and Rouen Ducks.

J. H. RUTHERFORD, Box 62. Long Distance Phon CALEDON EAST, ONTARIO,

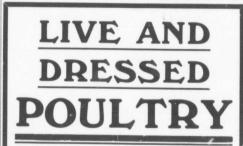
For this reason it is advisable on bring later on in the fall or now every farm, where poultry is kept dressed and sold locally. every farm, where poultry is kept in any quantity at all, to have one bread and one breed only.

We can come to one of two con-We can come to one of two con-clusions only in reference to the different breeds which we would like to keep. They all must be equal, or one is better than the rest. If all breeds are equal, then we can shut our eyes and pick at random. If one breed is better than the rest, then we choese this particular breed, and when we do so we have better and when we do so we have taken the first step which should be taken to start poultry raising on a farm, after our accommodation for same has been provided. Not only will the poultry look better if it is all of one kind, but we can hardly get two breads that he same conditions will apply to in reference to feed and care. By this we mean that two breads such as the Leghorn and Buff Orpington would not do well toge-ther care requires much such ther: one requires much more exer-cise than the other to get the best results in egg production or in the fleshing of the birds during any sea-

bring and sold locally. Before going to the labor and the general inconvenience caused by dressing a lot of poultry for a local market, I would advise anyone to anonira as to prices that can to enquire as to prices that can be realized for the stuff if sold alive. The work of the soun if sold alive. The work of the women folk on many a farm this past year has been greatly lightened through the poul-try being disposed of alive.

Offered a Premium .-- Good stock Offered a Premium, --Good stock always sells at a premium, and it is as true of poultry as of any stock. Recently a buyer on learning that a local max was interested in Wy-andotte fowl offered this man 36 cents a dozen for all the eggs he would have from November until the first of July next, provided he had good white Wyandottes. The man did not accept the offer. Was he wise? Wouldn't it pay you to get into some first class peultry?

No feed should be given fowls for flexhing of the birds during any sea-son of the year. I have been a fast of 18 to 24 hours Farmers and producers would do is desirable.



11

Ship us your live and dressed POULTRY. fresh dairy BUTTER and new-laid EGGS.

We have unusual facilities for disposing of both large and small shipments satisfactorily. We have the largest outlet of any house in Canada for farm produce. We have spent years specializing along this line. This valuable experience is at your service when we handle your goods.

We want large quantities of TURKEYS. GEESE, DUCKS, CHICKENS and HENS, either live or dressed. Personal attention given to each shipment, which means a Square Deal for every shipper. PAYMENTS DAILY.

IMPORTANT NOTICE TO FARMERS RE THE SHIPPING OF DRESSED POULTRY

All fowl should be starved at least 24 hours before being killed. Kill by bleeding at the mouth or throat. Dry pick while warm, leaving no feathers on whatever. Leave heads on Chickens and Turkeys, and take them off Ducks and Geese. Hang up until quite cold before packing. If possible, wrap each bird in paper, this will keep them from getting bruised, or sweating if weather is warm, or freezing if too cold.

We are also realizing good prices for fresh Dairy Butter and new laid Eggs.

Egg cases supplied, also crates for live poultry.

Always ship Express.

Write, wire or phone for further information to:



FARM AND DAIRY