

POULTRY YARD

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: fully 75 per cent. of the poultry is produced on the market in such a condition that it can be rated only as second and third class goods—hence it can bring only the second and third class price.

The poultry on so many farms is a mixture of four or five, sometimes more, breeds, and comprises in color more shades than the rainbow represents. Such a flock does not appeal to the eye, and no special interest can be taken in anything unless we are deeply interested in it.



An Annual Event to be Remembered on Many a Farm

Unless one has a real fancy trade which pays prices above the ordinary just as satisfactory returns can be secured from disposing of poultry alive. It is worth while to investigate the matter thoroughly before going to the extra work and inconvenience entailed in dressing a lot of fowl. Improper dressing, scalding and so forth, so common in farm dressed poultry, greatly reduces the price of the produce and causes an enormous loss to producers annually.

For this reason it is advisable on every farm, where poultry is kept in any quantity at all, to have one breed and one breed only.

We can come to one of two conclusions 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 choose this particular breed, 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 breeds that the same conditions will apply to in reference to feed and care. By this we mean that two breeds such as the Leghorn and Buff Orpington would not do well together; one requires much more exercise than the other to get the best results in egg production or in the fleshing of the birds during any season of the year.

Farmers and producers would do

well to look into this matter, and if they are desirous 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, Orpingtons, Wyandottes or Rhode Island Reds, but after all is said we cannot get away too far, from the farmer's standpoint, from the good old Barred Plymouth Rocks.

Poultry Sold While Alive

Miss C. A. Adamson, Peterboro Co., Ont.

It came as welcome news to us that, in the case of nearly all kinds of poultry, it will realize as much sold alive as if it were dressed and disposed of on the local market. At special seasons of the year particularly is this true. For instance, old hens sold during late June and early July realize us a price fully twice as great or greater than they would

LIVE AND DRESSED POULTRY

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 off 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:

THE WM. DAVIES CO., LTD.

James St., TORONTO - Phone Main 5301

ELM GROVE POULTRY FARM

A choice lot of MAMMOTH BRONZE TURKEYS for sale. Improve your flock by buying a pure bred Tom Turkey. Also good Cockerels for sale. Single Comb Black Minorcas, S. C. White Leghorns, Rose Comb Brown Leghorns and other fine flocks.

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