

is occasionally dispensed with), inserts a paton in the beak of each, and gently slips it downwards by the pressure of his two fore-fingers and thumb, rubbing his hand along the neck till the food reaches its destination: this prevents its being rejected. The time required for this in each case affords sufficient leisure for deglutition in the others. During the first few days on y a small number of patons are given, but they are gradually increased till each dose consists of a dozen or fifteen. They are dipped in water before being administered, in order that they may be more easily swallowed. By this process some fowls are fattened in six weeks, others take two months; the time depends on the constitution of the animal and its degree of strength. Some cannot be brought to the desired plumpness without risk, and in such cases the feeding must be interrupted or modified, as the occasion seems to demand. It is calculated that some fowls consume 20 litres of meal, others one-half more. Two feeds must be regularly given in the twenty four hours, and the diet indicated must never be altered in its composition. A curious feature in the process is, that the feeding-house must never be cleaned, the fowls have no litter under them, and their dung is never removed. The highly azotised emanations which prevail in the feeding-house are considered necessary to assist the fattening process, although they are disagreeable to the attendants, and not seldom injurious to their health. The fowls are never subjected to any mutilation, as is the case with capons, and often with fowls fattened in other ways. The finer specimens of poulardes attain a weight of upwards of 8 lb, the cocks 13 lb., and these weights are sometimes exceeded."

Another mode of forced feeding consists in

"Causing the fowls to swallow, by means of a funnel inserted into the mouth, farinaceous substances in a liquid state. This latter method, named *entonnage*, is so simple and rapid, that it is thought likely to be adopted in preference to any other. The filler or funnel, made of white iron, should be of sufficient size to hold one meal, having a ring below the rim externally for receiving the forefinger and thumb, and the orifice at the lower extremity cut aslant, the edges surrounded with a thin coating of india rubber, to prevent injury to the walls of the throat. The beverage, which by this means is to be introduced, consists of barley meal (not bruised barley), mixed up without knots in equal parts of milk and water. When all is ready, the fowl is seized by the wings near the shoulder, the head held forward between the knees and grasped by the left hand, while the right holds the funnel, opens the beak, introduces the instrument into the gullet, and the proper quantity of the mixture is poured in. The quantity of the latter should be about the eighth part of a litre, but only half that quantity is given during the first three days. This dose must be given regularly three times in the

four-and-twenty hours, at intervals of eight hours. The boxes or frames containing the fowls should be placed in a stable or other temperate place, protected from currents of air, and they should be littered with straw, the litter frequently renewed, and every impurity removed, unlike the practice followed with the *La Fleche* pullets. The duration of this treatment is from fifteen to twenty days; if it fails to be successful within that time, the subjects should be withdrawn and otherwise disposed of."

Alluding to the insipidity of the flesh of poultry as an article of food, and which we endeavour to correct by eating it along with ham or tongue, the writer of the article in the *Journal of Agriculture* suggests the possibility of imparting different degrees and kinds of flavour to it by mingling aromatic substances with the usual farinaceous food, the forcing system of feeding presenting the means of accomplishing this end. He reasons from the fact that the nature of the food has an effect on the flesh of animals—thus, "that of the capercaillie has the scent of the fir shoots on which the bird feeds; hares inhabiting low wooded regions have less flavour than such as live on mountains. Domestic rabbits are always insipid when compared with wild ones. Birds feeding on certain berries—those, for example, of the juniper—acquire the perfume of their principal food." The flesh of grouse, also, he might have added, has a strong flavour of heather shoots. "Flavoured berries, such as the juniper, the aromatic buds of trees, tops of labiate plants, such as thyme, lavender, odoriferous barks, &c., would form the materials to work with. They would not require to be used but towards the close of the period of fattening, as a short treatment would be sufficient to perfume, at our wish, the whole flesh of the animal. In this way the value of our common fowls might be greatly increased, and they might be brought to equal and even surpass, many kinds of game." The suggestion is well worth being put to the test of careful practical experiment.

The exhibition of fowls at poultry shows having now become a subject of general interest, we shall be doing young exhibitors a service by transcribing the following useful remarks on this subject from the poultry department of the *Journal of Horticulture* (Nov. 19, 1861):—

"Fowls, to be successful, must be sent in high condition; but even in those classes where weight is an essential, mere fat will not do—large frame-work is necessary. Judges are not guided by mere weight, but the size of the fowl is ascertained and tested by measurement. Excessive fat, so far from being desirable, is a great disadvantage. Fowls suffering from it are necessarily dull and sleepy, they get into the corner of a cage, whence they will hardly allow themselves to be moved, and are spiritless and unattractive. The greatest amount of weight must be attained that is consistent with exer-