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We have arranged to exhibit one of our many sizes of Evaporators and a complete line of most up-to-date Maple Syrup and Sugar-makers' Supplies at the Ontario Provincial Winter Fair, to be held at Guelph from December 5th to the 9th, 1910. If you are a maple Syrup maker the "Champion" Evaporator will interest you, as it is the most profitable Evaporator on the market to-day. Made in 22 different sizes. Write for free booklet to

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# POULTRY PRIZE

# $100.00 IN GOLD

FOR THE BEST EXHIBIT

—OF—

## TURKEYS, CHICKENS, DUCKS AND GEESE

JUDGE.—Professor Frd. C. Elford of McDonald Agricultural College.

Write for particulars and entry blanks

**Gunn, Langlois & Co., Ltd.**
MONTREAL, QUE.

CANADA'S LEADING PRODUCE AND POULTRY HOUSE




phlet. The whole dairy industry is reviewed, the review touching upon production, cheese factory and creamery work and the work of dairy instruction. Farm butter making and farm cheese making are dealt with in practical articles. Some attention is given to breeds of dairy cattle and the hog upon the dairy farm.

The importance of Ontario is clearly set forth in the pamphlet by a table of statistics, which gives the fiscal estimates and value of the field crops of Canada for the year 1909 as given out by the Census and Statistics Office, Ottawa. The figures for Ontario are given as $200,398,000. Saskatchewan comes second with $97,677,500. From the full table given it is learned that Ontario ranks higher than any other province being nearly 40 per cent. of the whole, fully double that of the next important, and greater than the three grain growing provinces of the North West combined. Farm and Dairy readers who are interested, may secure a copy of this pamphlet free on application to Director of Colonization, Toronto.

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The man that puts a lot of cider in his cellar to get hard may be laying up something for his boys that can not be kept in barrels.

# POULTRY YARD

## Preparing Poultry for Market

The care which is taken in killing, plucking and packing poultry, if the poultry are well fleshed in the first place, decides the grading which they will get on the market. The little extra time and trouble spent in properly killing and packing the birds will be well repaid by the fancy prices paid for poultry of first quality. Poultry intended for shipment to our larger cities in particular should be well dressed as the best class of buyers on these markets are very discriminating and a few small points may make a big difference in the price. Gunns' Limited, Toronto, give the following pointers on dressing poultry which all poultrymen would do well to consider carefully.

1. Starve the birds 24 hours before killing to empty the crops.
2. If possible, kill by bleeding in the mouth.
3. Pluck while still warm, removing all feathers on turkeys, geese, ducks, fowls and chickens.
4. Birds should hang at least 8 to 12 hours before packing, if possible over night, so that the animal heat may have an opportunity to escape from the body.
6. Pack neatly in suitable crates, boxes or barrels.
7. If possible have the birds in each package of uniform weight, quality and appearance.
8. Pack inferior birds in separate packages.
9. Mark on each package your name and address, also number of birds contained therein, kind, and net weights.
10. Never scald poultry to remove the feathers. If scalded birds are offered for sale, buy them at the same figure you would pay for inferior or number two stock.

## One Hundred Dollars in Gold

To encourage the production of better market poultry, Gunn, Langlois & Co., of Montreal, are offering prizes of $25, $15 and $10 for the three best shipments of dressed turkeys; $15 and $10 for the two best shipments of chickens; and $15 and $10 for the two best shipments of geese or ducks. The rules governing the competition are as follows:

Competitors may enter in either class but shipments must consist of the following numbers in each class: 12 turkeys, 24 chickens, 12 ducks or 12 geese.

Poultry must be killed by bleeding in the mouth, must be undrawn, dry picked and clean of feathers.

Poultry must be packed in cases containing 12 birds each.

Birds must be delivered by express at the warehouse, 241 St. Paul Street, Montreal, between Dec. 13 and 16.

Birds must not be frozen.

Competiors must be farmers only. Two or more may cooperate and ship under their joint names.

Entry blanks properly filled in must be mailed to reach us not later than Dec. 10.

Particulars of shipment must be mailed to us the same day goods are despatched.

Competitors must agree to furnish particulars asked for on forms sent on application.

We shall have the right to purchase, for cash, at current market prices, all the poultry shipped to us for competition.

Professor F. C. Elford has agreed to act as judge, and his decision shall be final. Results will be announced December 24th.

Entry forms and further information can be obtained by writing to Gunn, Langlois & Co., Montreal.

## Poultry Pointers

Grit, charcoal, and meat should be fed more now.

Did you get a supply of roots for winter feeding? They are good and not an expensive food.

Don't shut up everything tight with the first cold spell that comes. Plenty of fresh air will not hurt, but a draft on the fowls should be avoided.

Neatness and attractiveness has much to do in selling dressed poultry and holding regular customers. You can afford to send out nothing but the best to your regular customers; better sell the poorer for less at the market, than to ever let the customer know you had it.

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How to Dress Poultry.—Mr. John I. Brown, Manager of the Special Poultry Department for Gunn, Langlois & Co., Montreal, while in the Farm and Dairy office last week, authorized us to announce that he was contemplating the matter of giving demonstrations on how to kill, pluck and dress poultry. These demonstration will be given at a public meeting for any poultry circle that will make application for it to his firm at Montreal.


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