

to the crate. I have seen women very indignant because their chickens were dusted the same as others.

In starting to feed, it is a good plan to starve for a day and then commence gradually, feeding less than they will eat clean. After two or three days they can be fed all they will eat up twice a day. Never leave anything in the trough to sour. In reference to the feed no hard-and-fast rules can be laid down. It must be borne in mind that it is not fat but flesh that is required, and in order to obtain a superior grade a flesh-forming food must be given. Two more conditions will govern the food fed—palatability and price. Birds will not make flesh if fed feed they do not like, or if it is fed too coarse, or with too much or too little salt. Mixed grains are the more palatable; or, at least, birds do not tire of a mixture as quickly as they do of a single grain. The price of the various grains composing the mixture must always be taken into consideration. In short, the cheapest, palatable, flesh-forming mixture is the one that will give best results. If it is mixed with buttermilk or skim milk so much the better; if water is used, some animal food will be advisable. This may be conveniently given in the form of blood meal, about one part of the meal to 16 of the grain mixture. Of course, grit must be supplied. So much has been said about the crates and preparing for market that it is getting old; still, if one takes the trouble to observe in what condition much of the poultry is marketed, it would be evident that there was something to learn by some even yet. Bulletin No. 7, issued by the Poultry Division, Ottawa, contains very full information along these lines, and can be had for the asking. Though an old box will answer very well to fatten a few birds in, a few good crates are easily made, and will be found cheaper in the long run. Be sure the chicks are thoroughly fasted before being killed; see also that the bowels, as well as the crop, are empty.

In marketing, I believe the sooner we co-operate the better. Form a poultry co-operative circle, and have from 10 to 50, or those who are convenient, ship together. If possible, let one man do the killing and packing, produce a good article, and put it unto the market in the best-known condition, and see that there is uniformity in every package. There is always a good demand for a fat, well-dressed chick, and for car-loads of the same chickens if they are uniform.

F. C. ELFORD.

Macdonald College, St. Anne de Bellevue, Que.

Fattening Chickens.

"We receive a number of inquiries as to how we feed birds that are being fattened," says W. R. Graham, Poultry Manager, O. A. C., Guelph, in his 1905 annual report. "Most inquirers wish to know the exact amounts fed each day."

"In our experiments we fed very lightly at the beginning—a very important point—and the amount was gradually increased until such times as the birds refused to eat all that was given them. No feed was left in front of them longer than ten minutes after it was placed in the trough. Any food left after such time was removed."

"Whether it is better to fatten birds in crates or pens depends largely upon surrounding conditions, and upon who is feeding the birds. We have had, during the last six years, plenty of opportunities of testing many feeders, and, from careful observation, I think more do better work with crates than when feeding birds in pens."

NOTES ON THE EXPERIMENTS.

"Sour skim milk, i.e., milk that is thickened, is, without doubt, the best liquid to mix with grain rations where a uniform product is wanted, and more so where white-fleshed chickens are in demand."

"Sweet skim milk has not a feeding value for grown chickens equal to sour milk."

"Whey is a better food than is generally considered. The results appear to indicate that it aids digestion."

"Whey and pork scrap have not given the results expected, and I would not recommend this combination."

"Where pork scrap and beef scrap can be procured at reasonable cost, say two cents or less per pound, they are good value, especially where a yellowish flesh is in demand."

"Grain mixtures only, mixed with water, are not economical considering this test."

Ducks are best killed by cutting into the base of the brain at the roof of the mouth. Before killing, the feet of the bird should be caught in a loop, and the latter fastened to a nail, with head hanging downwards. The picking, which should commence immediately after killing, requires to be carefully done, so as to prevent injury to the carcass. Duck-raising is carried on extensively by many breeders, principally in the United States.—A. G. Gilbert.

Vermicide and Germicide.

A remedy for lice-infested premises and disease germs is frequently asked for, says A. G. Gilbert, Poultry Manager, Experimental Farm, Ottawa, in his recently-published bulletin on breeding, feeding and general management of poultry. The following, he says, will be found effective: Corrosive sublimate, 4 ounces; common salt, 4 ounces; dissolve in two to four quarts of water. When completely dissolved, dilute to 25 gallons. With this carefully spray every crevice, nook and corner of the house. As the solution is highly poisonous, care should be observed in handling it.

Follow by whitewashing the premises. Before returning the fowls to the poultry-house, see that they are entirely free from vermin. Insect powder dusted about the heads, on the backs and shanks, and under the wings, will make short work of any lice about the fowls' bodies.

THE FARM BULLETIN.

Cool-curing Cheese.

At the call of the Dominion Dairy Commissioner, Prof. J. A. Ruddick, about one hundred dairymen, prominent in the interests of the cheese trade in Eastern Ontario, assembled at Brockville, August 17th, to discuss three matters of interest to the trade, namely, the grading of cheese, the appointment of an official referee, and the establishment of cool curing in the factories. Among others present were President Derbyshire and Secretary Murphy, of the Eastern Association; A. Racine, M.P.P., of Casselman; Edward Kidd, ex-M.P.; G. A. Putnam, Superintendent of Farmers' Institutes; J. W. Mitchell, of the Kingston Dairy School; G. H. Barr, Instructor for Western Ontario, and G. G. Publow, of Eastern Ontario.

Mr. Ruddick, in his address, stated that the cool-curing rooms at Woodstock, Ont.; Brockville, Ont., and Cowansville, Que., would not be operated by the Government after this year. He said that if he had to build the rooms again the only change he would make, he would not make the cool-curing room quite so expensive, as the insulation in the present ones was a little better than really necessary. He thought the object for which the rooms had been erected had been accomplished, as it had been plainly demonstrated that to secure the fine flavor and silky texture so much desired, the temperature should never go above 60 degrees. The saving in shrinkage during the time the cheese are in the cool-curing room was from 1½ to 1¼ per cent.

There have not been so many cool-curing rooms erected by factory owners in Eastern Ontario as there are in Western and Central Ontario. Mr. Ruddick stated, in his opinion, the reason why there were not more cool-curing rooms put up by the factory men was that where the factory is owned by a private individual, the cost of improvement is usually borne by the proprietor, and he does not get any returns from the effect of cool-curing. He thought that patrons should bear some of the expense of improving the curing rooms. The delegates present were of the unanimous opinion that a cool-curing room was the proper thing.

In regard to the appointment of an official referee at Montreal, Mr. Ruddick made the statement: If a referee is appointed, he will not examine any cheese or butter unless requested to do so by both seller and buyer. This arrangement seemed to meet with the approval of most of the delegates present. A number expressed themselves as opposed to a referee if his work was up on the same lines as were adopted in 1905.

In regard to the question of having three grades of cheese as formerly, there was a difference of opinion; several of the delegates thought the standard for No. 1 grade was too high.

There was not much opposition to the suggestion of Mr. Ruddick, that the referee use three grades when examining cheese. A number of those present thought that the work of the referee should be along educational lines, with a view to improving the quality of the cheese, rather than settling disputes between the buyer and seller as to price.

GEO. H. BARR.

Farmers' Institute Convention at Toronto Exhibition.

In accordance with the expressed wish of the Farmers' Institute convention, at the Toronto Exhibition of 1905, provision has been made for a similar gathering this year, on the 5th and 6th of September. It will be held at the special tent of the Ontario Department of Agriculture, on the exhibition grounds. It has been thought well to announce a few topics to be dealt with at stated hours, and to leave the balance of the time for the discussion of such subjects as may be suggested by those present.

PROGRAMME.

Wednesday, Sept. 5th.

Chairman, Hon. Nelson Monteith.

2.00 p.m.—Roll call.

2.15 p.m.—Chairman's address.

2.45 p.m.—Report of the year's work, and plans for the coming series of meetings, including special features of work.

3.15 p.m.—Farmers' Institute Clubs—Their work and relation to co-operation in purchasing, production, and marketing.

4.00 p.m.—General discussion.

Thursday, Sept. 6th.

10.00 a.m.—The encouragement of special lines of agriculture for various sections of the Province.

10.45 a.m.—The weed problem—Present legislation, and the enforcement of the same; desirable amendments.

11.30 a.m.—Advertising of meetings; charges for supplementary meetings.

2.00 p.m.—Roll call and paying of delegates' expenses.

2.30 p.m.—Expenditure of surplus funds. Work which the officers should plan for and carry out.

3.00 p.m.—General discussion.

In addition to the topics mentioned above, there are a number of questions of general interest to Institute workers. These will be dealt with at times indicated by "general discussion." Officers of Institutes and delegates are requested to submit additional topics, not later than Sept. 1st, which they would recommend for discussion.

GEO. A. PUTNAM.

Superintendent of Farmers' Institutes for Ontario.

Protection of Railway Crossings.

Last week, at the sixth annual convention of the Union of Canadian Municipalities, held at Halifax, N. S., a resolution was passed, to the effect that, in the opinion of the Union, when gates, subways or elevated tracks are required for the protection of the public at the intersection of tracks and highways, the cost of the same should be borne by the railway companies exclusively; and, further, that no level crossings should be permitted to remain in closely populated districts, and that the Executive urge this matter on the attention of the public authorities.



Golden Carol = 58704 -

Yearling Shorthorn bull, at head of Hillhurst herd, property of Jas. A. Cochrane, Compton, Que., to be sold at Sherbrooke, Que., Sept. 7th. See Gossip, page 1334.