

that if the flavor of the egg is at all impaired before going into cold storage prior to shipment, that no subsequent treatment can restore the lost flavor. The same trouble is experienced in our home markets, which are, comparatively speaking, at the very doors of our farmers.

CAUSE OF THE TROUBLE.

The cause is undoubtedly due to farmers who have small flocks of fowls keeping their eggs until they have enough



Creamery at Charleville, Ireland.

to make it worth while bringing them to market. Meanwhile the fresh laid eggs have become stale, and it is only the eggs of the later days that are really the desirable article. Such men cannot realize too quickly that they should either bring in their eggs to the purchaser more frequently, or keep a larger number of fowls. A correspondent in Montreal wrote some time ago: "I want no eggs from any man who has not a large flock of layers, for I want none but strictly new-laid eggs for my customers. I wish shipments to be made at least twice per week." My correspondent sized up the situation correctly. The man with 150 or 200 hens is likely to be in a position to ship a number of new-laid eggs twice per week in winter or summer, while the farmer with three or four dozen laying stock is not. But it may be that a solution of the difficulty in the latter case may be had in purchasers calling upon the small holders at short intervals.

ALL IMPORTANT CONDITIONS.

Be that as it may, the first and all important condition in developing a successful egg trade with Great Britain is to ship none but strictly fresh eggs, and they must come in that state from the farmer or producer. As to the first requirement, namely, eggs of large size, that may be met by the farmers keeping the breeds which lay large eggs. The subject may as well receive the practical attention of the farmers now as later. There is a bill now before the House of Commons compelling the selling of eggs, and, I hope, poultry, by weight. Such a measure cannot come too soon for the good of the farmer, the community and the British egg trade. Such a bill will at once direct the attention of our farmers to the breeds which lay the large eggs and to the development of the large egg-laying strains of breeds, some strains of which at present lay eggs of under size.

A SOURCE OF MISCHIEF.

There can be no doubt that breeding for fine feather for show purposes, at the expense of egg-laying quality, is responsible for much mischief in this direction. "Oh!" said a show poultry breeder to me not long ago, "I do not care how few eggs my hens lay as long as I can get the feathers to secure the red ticket—first prize." Let us hope that there are not many such. Incalculable mischief is being wrought by such men. It is to the farmers then we turn to develop the strains of Plymouth Rocks, Wyandottes, Brahmas, Cochins, etc., which are good layers and

rapid flesh formers. It is the layers of large eggs and the rapid flesh makers that our farmers must develop, and each can be done and is being done by skilful breeders by careful selection. Dr. Wychoff, of Croton, N.Y., has by careful selection from year to year of his best layers, and breeding from them, a large number of white Leghorns which average 180 to 200 eggs per annum each. Mr. A.G. Silberstein, of the Harvest Farm, New Jersey, has succeeded, by the same methods, in securing a strain of Light Brahmas which lay 156 eggs each per annum. Ours can do the same.

LARGE EGG LAYING BREEDS.

Breeds which lay large eggs are as follows: Black Minorcas, Andalusians, Black Spanish, some strains of White Leghorns, White Crested Black Polish.

EGG LAYERS AND FLESH MAKERS.

Breeds which lay eggs of medium and large size and are good table fowls are:

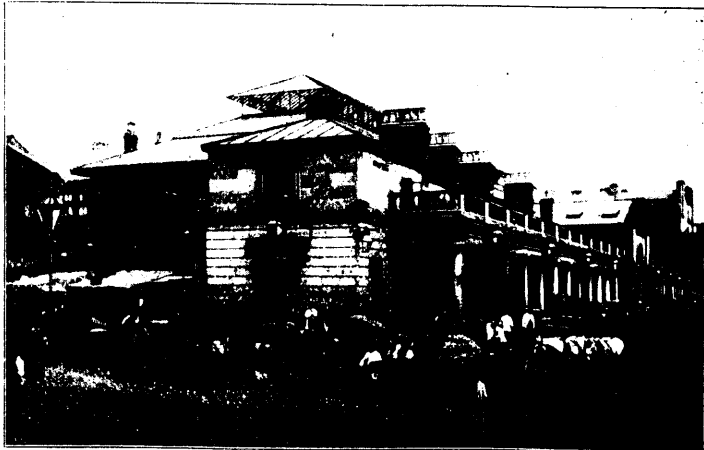
Plymouth Rocks, Light Brahmas, Houdans, Wyandottes, Langshans. Dorkings are well known for their superior table qualities, but they are not prolific layers nor are their eggs of large size.

Eggs of large size are also in demand in our large cities. Montreal retailers pay more for large eggs than small ones. It is well for our farmers to give the subject their immediate attention. If we desire to capture the British market our farmers cannot begin too soon to produce the desirable article and place in the hands of middleman or shipper in the desirable condition of freshness.

Fitting Poultry for the British Market

By W. R. Graham, Manager Poultry Department, Ontario Agricultural College, Guelph.

Experience has taught us that whatever food products we wish to sell to advantage in the British market, must arrive there in a form suitable to the tastes of the English people. No matter what our tastes or inclinations may be, we must consider the tastes of the consumer if we wish to please the buyer and get the top price. We are informed that the British market demands more ham and chicken and less cheese. This being the case it is to our interest to produce what is wanted, provided the remuneration is sufficient. The British market demands a fowl well fattened of fair size, and of a light colored flesh. To us this may seem like a step backwards, because our market favors a yellow fleshed fowl. We can, to a certain extent, please



Covent Garden Market, London, England.

both markets by following certain lines of feeding. One mixture of food may go to produce a yellow colored flesh, while another to produce the light color. No doubt many think this impossible, but nevertheless it has been demonstrated by experiment. It has long been known that the feeding of yellow corn to fowls of white plumage during