

Brahma, Langshan, Minorca, Game, Hamburg, Java, Polish, Bantam, and oddities, such as Japanese Silkies; then Guineas, Dorkings, Dominiques, White Wonders, Argonauts, Aztics, Samatras, Anconas, Pea fowls and Pheasants. After these rank turkeys, ducks and geese. At least eighty percent of the breeders of poultry keep the Plymouth, about seventy-five, the Leghorn, and so down to the last varieties named.

A superior quality of poultry wanted.—How to get it.—The proper breeds and how to fatten, kill and dress them.—The British and Home markets.

(By A. G. Gilbert).

In a recent number of THE JOURNAL OF AGRICULTURE, I promised to give particulars as to the proper fattening, killing and dressing of poultry for the British market, which is almost an unlimited one for a superior quality of poultry. It has already been shown that our climatic conditions are favorable; that grain is plentiful and cheap and that we have more than one breed of fowls, which make large and early market chickens. All these are prime factors in the production of the superior quality, so necessary. It remains for our farmers to take advantage of their opportunities and produce the quality of poultry flesh, which will certainly bring many millions of dollars into their pockets. Surely such a result is worth striving for.

The proper breeds.

It has already been shown in these columns, that the proper breeds to have, in order to obtain the large and quick growing chickens, are Plymouth Rocks, Wyandottes, Brahmans and Cochins, with preference for the first named two breeds, for the reason that they are more rapid in making weight than the two latter. Only last week a farmer at Domemenville, near this city, sent me four Barred Plymouth Rock cockerels, apparently May hatched, which weighed respectively 6.13½: 6.12: 6.11½: 6.9. All being, with the exception of the last, within a few ounces of 7 lbs. each. And this was the farmer's first experience in rearing and fattening Plymouth Rocks! Could anything be more satisfactory? He writes "that he would not be bothered in future with breeding mongrels." His testimony—from a farmer's standpoint—is simply invaluable.

How to fatten.

Having carefully fed and housed the chicks from time of hatching, to the age of 3½ to 4½ months, the chickens should be penned up and fattened for three weeks, on the following ration:

Finely ground oatmeal.....	2 parts.
“ barley meal....	1 “
“ cornmeal.....	1 “

or, finely ground shorts may take the place of the barley meal. During the last week a little tallow added to the food will very much improve the quality of the flesh. (1) Water and grit should be supplied. The birds may have a limited run, or, be penned up in coops with slatted bottoms, to permit of the droppings falling through—and with a V shaped trough in front, to hold the food. Feed regularly, morning, noon, and evening, all the birds will eat. Leave no food to sour and feed none that is the least sour. The above plan will give a very superior quality of flesh, and, perhaps, less fat than if the cramming process had been resorted to. Thoroughbred chickens, of the breeds named, fatten quickly and it will be hardly necessary to resort to the forced method of feeding, which is certainly necessary and successful in the case of non-descript, or, half-bred chicks. It is not my intention to disparage the cramming method, but to strongly advocate the farmers breeding such thoroughbreds, as will give the best results in the shortest time and at the same expense, perhaps a trifle less. The farmer who sent me the chickens referred to above, said it cost him 5½ cents per pound to fatten his Plymouth Rocks and I paid him 10 cents per pound, live weight, for them. Such chickens, as he sent me would be worth in Liverpool, wholesale, sixteen (16) cents per lb., the chicks of course being dead and plucked, but with blood and entrails intact.

How to kill.

Birds for the British market should be killed by dislocating the neck. (2) Pluck the feathers while the bird is warm, taking great care in so doing, that the flesh is not torn or bruised. The bird should be held, so that the head will hang downwards and the blood allowed to flow to and coagulate in the neck. It is imperative that all poultry should be fasted for 24, or, 36 hours before

(1) And a dash of sugar will not hurt it! Ed.

(2) Far better and quicker than the knife process. Ed.