

eggs, incase them in gold or silver filigree work, for neck-laces or ear pendants, and I have no hesitation in saying that they will become the rage among the belles of Canada and the States, and I won't claim either registration or patent right in the invention.

Once a year the Mandarins of Tonkin (or Tonquin) used to receive an oath of allegiance to the king from all the principal officers. This was done with great ceremony; they cut the throat of a hen and let the blood fall into a bason of arrack; of this arrack every man had a small draught given him to drink after he had publicly declared his sincerity and readiness to serve his king, and it was esteemed the most solemn tie by which he could engage himself.

In cooking peacocks or pea hens, we learn that they should, after being killed, be hung up in the larder a sufficient time to become tender, and then larded over the breast, covered with paper, roasted at a gentle fire, and served with bread sauce and brown gravy, like partridges or pheasants. With the ancient Romans they were esteemed first-class delicacies. Quintus Hortensias was the first who gave the Romans a taste for peacocks, and it soon became a fashionable dish, and all people of fortune had it at their tables. Cicero says he had the boldness to invite Hortius to sup with him even without a peacock. Anfidius Latro made an enormous fortune by fattening them for sale.

Swan feasts seem to have left the most pleasing impressions on the palates of their partakers. Artists skilled in the treatment of venison will easily cook swan, viz. with a meal crust over it to keep the gravy in. Instead of stuffing with sage and onion like a goose, use rump steak chopped fine and seasoned with cayenne pepper and salt; when browned, and about to be served, let it have rich gravy and current jelly, the latter hot as well as cold, in attendance. The hash next day is worth riding twenty miles to eat, and the giblets make soup before which oxtail sinks into insignificance.

In dressing ducks a delicate way is to serve them boiled with onion sauce. They must be salted a couple of days before being boiled. The pottage of ducks with turnips is made of ducks larded and half fried in lard, or which have three or four turns on the spit, then they are put in a pot. The turnips, after they have been cut in pieces and floured, are also fried in lard till they are very brown, then they are put in the same pot with the ducks, and left to boil slowly in water till the ducks are done. Before the pottage is carried to table it may be seasoned with a few drops of verjuice.

To make a ragout of ducks they must be larded, fried, very well seasoned with salt, pepper, spices,

young onions and parsley, and put in a pot to stew with a little of our best broth.

Duck are roasted with four roses of Lardons, one on each wing and one on each leg—some put another on the stomach.

To make a duck pie—the ducks must be larded, well seasoned, and the pie baked for the space of three hours. The reader will take his choice as Shakespeare says, "may good digestion wait on appetite, and health on both."

### James M. Lambing's Letter.

Editor-Review,

I see by the published proceedings of the meeting of the A. P. A., at Cleveland, that the association passed a resolution, which is also a kind of address to the fanciers of America, with regard to the Standard of Excellence. It is suggested that as a revision seems necessary in some parts of the Standard that the whole work be revised, and that when done it shall remain for at least five years without change. This seems to be a step forward—a step in the right direction. For if a standard is necessary at all—and no breeder for a moment doubts its necessity—then it is necessary to have a permanent standard—permanent at least for a longer time than one year. The "cutting and trying" that has been going on with the Standard of Excellence in the last few years has not made any friends for it.

But of this we will say nothing now, except that, with reference to some of the changes made recently, the Standard was lowered to fit somebody's birds—so some of its enemies say—instead of being raised or improved to mark the excellence of the fowl named. Now, however, it is proposed to have a new deal altogether—to have a thorough revision of the whole work by experts in the fraternity, and that this revision stand for at least five years. But before proceeding further perhaps it would be as well to give the whole resolution, as I do not believe it has yet appeared in Review. Here it is in full:—

*To the Poultry Breeders of America:*

"The American Poultry Association in Convention assembled at Cleveland, January 31st, 1881, realizing that the progress made in breeding poultry since our present standard came into existence, demands in the near future a full and thorough revision of the same, with a view of meeting the said necessity, hereby give notice that it is their intention to make a thorough revision of the American Standard of Excellence at the earliest date consistent with the importance of the work.

"And as this is a matter of great importance to every breeder and fancier in America, it is earnestly requested that all breeders and fanciers, whether members of the American Poultry Association or