

these fowls. In whiteness of skin and fat they are scarcely surpassed by the clean linen on which they are arranged, with their legs and wings tied together under their breasts, and their backs covered with layers of hard, solid, white fat displayed to the spectator. An idea of their merit as table fowl may be gained from a knowledge of the prices not merely asked, but obtained for the best specimens. Several were marked as being sold at 60fr. each, a large number at 40, and only the smallest at 20fr.

There were distinct classes for both cockerels (Chapons) and pullets (Poulardes), but Mme. Aillerot *nee* Lussen, who won a prize in each class, informed me that not one in ten of the cockerels had been caponized.

I have no doubt that it will be regarded as downright heresy to say so, but for almost every requisite that constitutes a good table fowl, I regard the La Fleche as by far the best of the pure breeds. I had a La Fleche pullet from one of the Paris expositions cooked and served on the same dish with a first-class Dorking, and am compelled to say that the foreign far surpassed the English breed. The objection that has been frequently maintained against them in this country is, that they are delicate to rear. I have had no experience hitherto in raising them myself, so cannot answer the objection, but I have resolved to give them a fair trial during the present season.

The Crevecoeurs were very fine, but not quite so heavy as the La Fleche, though equal to them in quality of flesh.

The Houdans were not so high in merit, the first and second prizes being withheld. Nevertheless a French gentleman, whose guest I had the pleasure to be, was unable to obtain a specimen for our consumption, under 18fr.

The La Bresse did not appear to me to figure better as dead poultry than as live birds.

The turkeys were magnificent in quality, though, being young birds, they did not equal in size the two-year-old specimens that appear in the London shops at Christmastide. The price on one of the prize birds was 8 fr.; need I say that I did not secure it, so can say nothing about the flavor, but it looked everything that could be desired.

Geese and ducks were shown under two distinct sets of conditions. Those fattened and killed for subjects (*pour la broche*) were red, and not appetizing to look. They had been killed by strangulation, without loss of blood, under which treatment they are supposed to be of superior excellence for the table. Those which were fattened for the Strasbourg patties (*sujets pour la production des foies gras*) were cut open to show the fat livers, which are, I must confess it, at once a disease and a delicacy.

In the class for dead pigeons the prizes were withheld. Guinea Fowls and rabbits, the latter especially, were very good.

The conclusion that is forced upon anyone comparing the English and French dead poultry is that in France smallness of bone, absence of oil, and quality of skin and flesh, are regarded as of much higher importance than in this country.

I did not see a single feather-legged fowl in the whole show of dead poultry; nor one which was characterized by large bone or coarse skin. Quality was the chief object aimed at, and as it was combined with large size in the La Fleche breed, the birds of that variety secured the highest prizes as well as the highest prices.

W. B. TRIGEMIER, *in Field.*

Our Lefroy Letter.

Editor Review.

Having been either very busy or very indolent this month, it is not till half past the eleventh hour that I sit down to write a few lines to my old friend the Review.

During the last winter I have been more than ever convinced that I. K. Felch is orthodox when he says "A good shed is as necessary for poultry as a good warm roosting place is." I quote from memory.

I am in favor of having half of this shed inclosed tightly enough to keep out the snow of a stormy day, while the other half is open to the south. there are many days in winter in this northern clime that fowls cannot be induced to remain out in an open shed, for unless the shed is very large indeed the snow will drift in; or of a cloudy day, with a cold wind from southward it is a poor place. On all such days the inclosed half of the shed will be used, and by having plenty of straw and chaff upon the floor, and a few handfull of unthrashed grain suspended from the roof or wall, the fowls are kept busy and comfortable.

But, it may be objected: This inclosed shed is nothing but an enlargement of the poultry house, and why not say at once, enlarge your poultry houses to double or treble their present size? But this shed is a very different place, no care need be taken to have it warm, and it can therefore be built at a fraction of the expense which it will take to build a house proper.

It seems to me that it makes little difference what means are adopted to induce fowls to take exercise in winter, but that they have it, is, in my opinion, almost indispensable to continued success. It will be found to be a remedy for feather eating and many other such tricks, and for almost all the ills to which fowls are subject. Of course this is only my opinion, based upon a limited experi-