

Poultry Yard.

HENS.

Eggs as well as poultry have commanded fair prices throughout the year. Parties residing near market towns have found the poultry-yard a source of considerable income during the present season. Aside from the home demand, nearly 7,000 bbls. valued at \$80 000 have been shipped to the New York market from this Province. Sixteen cents per dozen may be put down as the average price during the year. Buyers have purchased all offered and could have handled double the quantity with ease. We would advise our subscribers to pay more attention to their fowls, believing from our rapidly increasing population, that a ready market will be provided for some time to come. On large farms the cost of production is very small. In the summer there are myriads of insects that afford an almost sufficient supply of food, and the fowls are valuable assistants in destroying these pests. In the winter there is always considerable grain scattered where stock is fed, and this contributes considerably to their support, and utilizes what would otherwise be wasted. For the amount of capital invested, no other branch of the farm returns a greater per cent. From some unexplained cause the yield of eggs in this Province fell short of 1867 of fully one-third. Judging from this we can safely predict that our subscribers will find it to their advantage to increase their stock of poultry, and to devote some little attention to their care.

THE HEN FEVER.

The fever began early in the year 1849, in the neighborhood of Boston. An enthusiastic physician, by the name of Bennet, had the honor of starting it, by advertising an exhibition of his "sample fowls of the following breeds, namely: Cochin China, yellow Shanghai, black Spanish, white Dorkings, Plymouth Rocks, &c."

The press of the country was rife with graphic descriptions of extraordinary pullets, of beautiful cocks, and enormous eggs, "laid on the table" of the editors; poultry breeding and poultry shows became the rage; fancy specimens of fowls, presented to Henry Clay, Daniel Webster and Queen Victoria, were paraded with letters of acceptance and thanks.

To raise a chicken cock a little heavier, larger or taller on the legs than somebody else's, or to have a "pure-blooded" rooster that could out-crow all the vocalists of the neighboring barn-yards, became the ruling passion of hundreds of sober citizens.

Early in the history of the mania, the moderate price of ten to thirteen dollars per pair was paid for fowls which had never hitherto been worth over fifty cents to one dollar. These prices were denounced by the early victims as monstrous, ridiculous and outrageous; yet the fever spread so rapidly that fowls of all species came to be in a demand that far exceeded the supply.

At a later period, the principal dealer sold a good many of the choice breeds of his stock at from \$50 to \$100 per couple. Even this enormous price was surpassed in one instance, about the time the Queen's birds reached England and were figured in the Illustrated London News. The chicken dealer who presented them to Her Majesty received an order for four Gray Chittagongs from a gentleman in London, who readily paid sixty guineas for them, or over \$150 a pair. The height of the hen-fever in England, about this time, reached, and even surpassed the development of the same epidemic in the United States. The Scientific American, in the fall of 1862, stated that "the Cochin China fowl fever was as strong in England as in some parts of New England, in fact stronger. One pair exhibited was valued at \$700. What a sum for a hen and rooster! The common price for a pair is \$100," added this journal; but we have no space for detail, and must confine our history to the ravages of the epidemic in our own country.

This singular fever broke out at a time when money was plenty, and when there was no other speculation rife in which it was easy for everyone almost to participate. Hence it outlasted many of the other speculative manias known to history, its period having been between five and six years. The whole community, almost rushed to the breeding of poultry, without the smallest skill or knowledge of the subject. Nearly all lost money, while a few shrewd traders reaped handsome profits. These recklessly invested their twenties, fifties and hundreds, hoping that the bubble of speculation would last their day, and enable them to come out with snug little fortunes. But the bubble burst while the majority were still experimenting. Collapse and disappointment was the fate of the vast majority of the hen-speculators of the memorable era from 1849 to 1855.—Cincinnati Commercial.

To be certain of eggs in winter, hens must be ten months old, well fed and housed, and any breed will answer. Old hens will not lay until well feathered. First, feathers; second eggs.

WINTER FOOD FOR POULTRY.—To insure a good supply of eggs during the winter, we must feed our hens with materials that contain a good supply of those substances from which eggs are formed. Fresh meat chopped fine, bits of fish, rinds of cheese, and such like things saved from the table to-day, will come back to the table in due time, in the form of new laid eggs.

That the poultry may remain healthy during the winter, they should occasionally be fed with vegetables. Boiled cabbage is good, and carrots, livers and scraps of meat rejected on the table, potatoes and onions too small to use, and a little fat that would go into soap grease, will, when chopped and warmed, make a savory dish for the fowls in the hennery.

In preparing for obtaining eggs we must not forget that the eggs will require shells. For this end we should lay by a suitable amount of bones, or else should pulverize such as are in the meat we are daily cooking, and keep this where it will not become covered with filth. Besides this, the fowls should have, from time to time, some coarse, sharp sand or gravel, to serve the place of teeth.—[Prairie Farmer.]

DOMESTIC ECONOMY.

GOOD HAMS.—After hams have been smoked, take them down and thoroughly rub the flesh part with molasses, then immediately apply ground or powdered pepper, by sprinkling on as much as will stick to the molasses, when they must be hung up again to dry. Hams treated in this manner will keep perfectly sweet for two or three years. This must be done before the fly deposits its egg, for after that is done, nothing will stop their ravages.

TO REMOVE PUTTY.—Those who have plant houses, frames, &c., know how difficult it is to remove old putty from sashes without injuring the sash. I have seen it stated in some journal, that it could be removed very easy by applying a hot iron to it. I tried the experiment a few days ago for the first time, and was quite surprised to find how easily the most indurate old putty could be cut out after being well warmed up by the application of a red hot iron. Try it.

CURE FOR THE TOOTHACHE.—At a meeting of the London Medical Society, Dr. Blake a distinguished practitioner, said that he was able to cure the most desperate case of toothache, unless the disease was connected with rheumatism, by the application of the following remedy: Alum, reduced to an impalpable powder, two drachms; nitrous spirit of ether, seven drachms; mix and apply to the tooth.

TO CLEAN GLASS.—Common newspaper is one of the best articles. The chemical operation of some ingredient of the printing ink gives a beautiful polish. Slightly moisten a piece of paper; roll it up and rub the glass; then take a dry, soft piece and repeat the process. Nothing will remain, as in the case of using cloth.

TO CURE A FELON.—It is said that a poultice of onions applied morning, noon and night, for three or four days, will cure a felon. No matter how bad the case, lancing will be unnecessary if the poultice is applied. The remedy is a sure, safe and speedy one. So says some one who pretends to know. If a genuine remedy it is worth circulating.

TO FIX THE CLOCK.—Take off the pointers and the face, take off the pendulum and its wire. Remove the ratchet from the tick wheel and the clock will run down with great velocity. Let it go. The increase wears away the gum and dust from the pinions; the clock cleans itself. If you have any pure sperm oil, put the least bit on the axles. Put the machine together, and nine times in ten it will run just as well as if it had been taken to the shop.

SHARPENING EDGE TOOLS.—The Mark Lane Express copies the following recipe for sharpening edge tools from a German scientific journal, for the benefit of farmers, mechanics and laborers:—"It has long been known that the simplest method of sharpening a razor is to put it for half an hour in water to which has been added one-twentieth of its weight of muriatic or sulphuric acid, then lightly wipe it off, and after a few hours set it on a hone. The acid here supplies the place of a wet-stone by corroding the whole surface evenly, so that nothing further than a smooth polish is necessary. The process never injures good blades, while badly hardened ones are generally improved by it, although the cause of improvement remains unexplained."

"Of late this process has been applied to many other cutting implements. The workman, at the beginning of his noon-sleep, or when he leaves it in the evening, moistens the blades of his tools with water acidulated as above, the cost of which is almost nothing. This saves the consumption of time and labor in whetting."

ARTIFICIAL HARVESTING.—A process of artificially drying and curing hay and sheaves of grain in wet seasons has been brought before the notice of British agriculturists, by Mr. Gibbs, in a prize essay. The process, which Mr. Gibbs has subjected to the test of actual experiment, consists in passing the hay or sheaves to be dried through a shed supplied by a furnace and fanned with a continuous current of hot air. The method is endorsed by the approval of some of the best agriculturists in the kingdom.—Ex.

BROILED LAMB STEAK.—Broil slowly until quite done, then make a gravy with fresh butter melted by the steak, add a dust of pepper, and a little salt dissolved in a tablespoonful of water.