

such flock where there has been no care taken to secure the best parentage. If we ask how they pay, the answer is "they eat more than they are worth I would not care if I never saw them." When I see the stock, the apartments they are in, I do not wonder at their paying qualities, picking up an uncertain meal once a day, perhaps by stealing in the "sty", if there is such a thing on the farm, but I very much doubt if there is a sty or a good cow stable either on such farms, where the poultry have no more attention than to hunt the eggs, of which it is a rare thing to find, from several causes. First, there will be very few laid, and second, there being no regular place to lay in, the hens are obliged to hunt some place themselves where they may be secure. They will be afraid to have their nests known by their owners as their usual appearance to their owners is in the pig trough or horse manger where they really are a nuisance, and they are clubbed or shot from their owner's presence until they are afraid to come beneath his notice.

Where a farmer wishes to be successful in his business, his stock must have more than a passing notice, they must have earnest attention given them and their real necessary requirements attended to, and that at the very time that it is needful. Poultry carefully fattened on the farm, given good warm apartments in winter, good selected birds to breed from, and an infusion of fresh blood every year, their apartments kept clean *very much*, are the best paying stock that a farmer can invest in.

A hen worth 25 cents will, if properly fed and attended, bring in \$1 profit to its owner after paying for the feed it consumed, and rear \$1 worth of chicks also, making 400 per cent profit on investment to the owner annually. There is no other live stock a farmer can invest in that will compare anything like his poultry excepting it is bees, of which it is said "they work for nothing and board themselves." Even this branch of farm industry, so well paying, is very sparsely cultivated and where they are kept very little knowledge of their habits and working is attained by their owners, excepting it is the use of the sulphur match and that there is honey in the hive. The same amount of knowledge is known about poultry, the hens lay eggs and they are good for breakfast. If any man wants to be skillful in the business he is engaged in he must have a certain amount of knowledge about it, and the more the knowledge the better will be his prospects and just so in poultry farming, the more one knows about them the better will they pay. All breeds are not alike in their habits nor all breeds suited to the requirements of the owner, and I might say that all owners do not know what they themselves require. They want a hen that will lay all the year round, will set also and rear a good flock of chicks and then fill the pot with sweet rich juicy tender meats. However, such requirements are not to be found in any one hen nor in one breed any more than a horse can be found to make a dash on the course and win, go gently and briskly to church and draw also the heavy dray waggon.

R. A. BROWN.

Fees and Doctors.

The fees of doctors is an item that very many persons are interested in just at present. We believe the schedule for visits is \$3, which would tax a man confined to his bed for a year, a year for a lot of daily visits, over \$1000. And one single attendance alone taken in time would save a doctor's fees and all the years sickness.

COOKED MEATS FOR FOWLS.

It is too much the practice to feed raw meat to poultry under the mistaken idea that as the worms and insects eaten with such avidity are uncooked, so should be any meat given them by their owners.

But the early worm which Biddy takes in her empty crop, soft, pulpy, and crushed by the bill before it descends the gullet, is one thing, and the coarse, dry, stringy, fatless flesh thrown to them "in the rough" and the tough is quite another, even if the carcass of horse or sheep bestowed is not still more objectionable on account of disease. True, these nearly "dry bones" may serve to while away a weary hour in the monotonous life of the poultry yard, and happily the fowls may labor under the impression that they are eating something. And so they may serve a certain purpose in the poultry world. But for real aid and comfort to the fowls save all your refuse meat, and buy in addition, "liver, lights, heart and all," as the old story runs, from the shambles, and boil all together for two hours or more. Then chop finely and mix with meal in the water in which they are boiled. This dry, rich mess, showing bits of

It is all very well to buy some high priced blooded poultry under the impression that you are sure to get a breed of hens that will lay the year round. However a mixture of Game, Cochin, Dorking and other breeds, if properly taken care of, and early pullets raised each year, will develop a breed that will lay as well as any other.

Horticulture.

THE GOOSEBERRY.

Written for the CANADIAN FARMER.

In your issue of Feb. 16th, I read a most interesting article about the "gooseberry" written by B. Gott, and will beg leave of said gentleman to add its chemical properties. The gooseberry contains water, sugar, citrate of lime, citrate of potash, malate of lime, malate of potash, resin, gum, fibrin, ammonia and phosphate of magnesia. By the combining of so many properties it will be seen that the gooseberry is most beneficial to cool the blood, also beneficial where there is any derangement of the liver. I might here add that the black currant ranks next as having a stronger principle of astring-

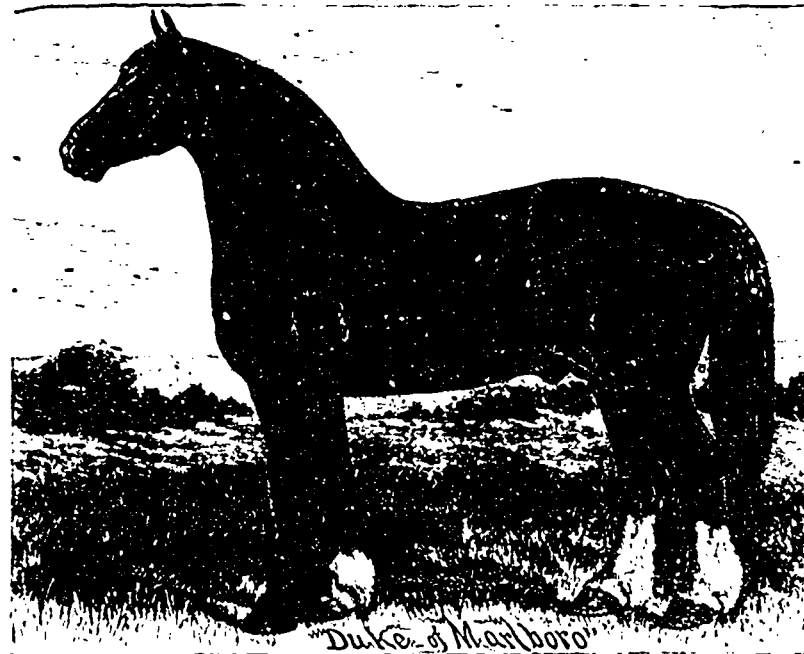
turage for cattle, but what is the providential design in rendering this soil which is favored by a genial atmosphere so productive of the wine, if its fruits become solely either an article of luxury or an instrument of vice? The answer is *Providence had no such design.* Look at the peasant and his meals in vine bearing districts. Instead of milk he has a basin of pure undiluted "blood of the grape." In this its native original state it is a plain, simple, and wholesome liquid which at every repast becomes to the husbandman what milk is to the shepherd, not a luxury but a necessary, not an intoxicating, but a nutritive beverage. Hence, by such a view of the subject, are the language and the sense of scripture vindicated from the very appearance of favoring what is merely luxurious or positively noxious, when it so constantly magnifies a well replenished wine press, in a rocky mountain country like Palestine as one of the richest bounties of a generous Providence which also decrees that grapes may be eaten of without reserve in many cases of sickness and convalescence. L. D. GRANGE 131.

RASPBERRIES FOR THE HOME.

Written for the CANADIAN FARMER.

No doubt the raspberry fails to find a place in many gardens, because of the abundance of wild berries to be had for the gathering. But the supplies of wild fruit are giving out in many places, and many of our people would plant raspberries if they knew that there are "tame" varieties that can be relied on and can be easily procured. In opening up this question the itinerant tree-peddler is doing a good work with his book of plates, though his exorbitant prices hinder purchasers. There are so many kinds, too, that persons not familiar with horticultural works are bewildered. Indeed, there is good excuse for others than the novice to be in doubt. I have tested, of red, black, and white, some twenty different sorts so as to be satisfied as to their comparative value, and the most of them are of so little account that they well may be dropped from our lists. But the poorest of them are worth a place in

the garden in preference to depending for the family supply on the wild berries, and no one who has once tried them with fair treatment would be willing to be without them again. When will our farmers, as a class, learn that it pays to put out fruit, even for the sake of the children alone? There is often great trouble in keeping the boys, yes, and girls, too, on the farm; but when was there ever a case of a boy running away from a farm where cultivated raspberries and strawberries played a fair part in the home diet? The man who sets out these healthful fruits and care for them will care for his family enough to find other ways, without trouble, of making his boys like their home well enough to stay. But some varieties are not hardy and some are unproductive, while others again look very handsome but "take it all out in looks"—very good for market, in the opinion of some gardeners, but not good enough to satisfy what better can as easily be had. We kinds can we set out that will good.



"Duke of Marlboro"

meat, like the raisins in plum pudding, will be a dish fit to set before the "queen of the (poultry) harem," and she and her maids of honor will pay you for it in more than words, as your egg basket, high with pearls, will show on many a succeeding day.—*Poultry Yard.*

INDIGESTION IN FOWLS.—The disease may arise from bad food, overfeeding, undigested food stopping in the crop, damp, unhealthy and badly ventilated quarters, but most generally from feeding too much stimulating food. The crop is sometimes swollen hard and cakey, or puffy and watery, the liver much enlarged, and the intestines seriously affected. The daily allowance should be cut down, and the fowl fed on light and easily digested soft food. One teaspoonful of sweet oil every morning and gradually working the crop with the hand, until the contents become soft. In the afternoon give a little milk and some cut green grass. In bad cases give about five grains of rhubarb, or alternate with one grain of calomel for a dose. Give liquids sparingly and

more than any other currants therefore highly recommended in fevers and colds. As grapes are being so extensively cultivated it may not be out of the way to say a few words about them, and it would give me much pleasure to see a notice of them given by Mr. Gott in your paper, an exchange of ideas may be beneficial, as the grape is acknowledged to be the most precious of all fruits. They contain the same chemical principles as the fruits enumerated, with the addition of supertartrate of potash the substance according to Macculloch making the chief difference between grape wine and all others. From the leaves, with water and sugar, wines have been made almost equal to the immature fruit. It is asserted that four or five pounds of these leaves will produce a gallon of wine. In our land wine has become so exclusively a mere luxury or what is far, far worse, by a species of manufacture, an intoxicating beverage, that many have wondered how the *bibb* speaks of wine in conjunction with corn and other such staple supports of animal life. In the east of France the vine grows flourishes on slopes and heights, the soil is too poor, and