

The new secretary, Mr. John A. Nelles, will fill the position vacated by Mr. T. A. Browne, after ten years of service, and as the adage goes, "new brooms sweep clean," great things may be looked forward to. We wish the incoming officer ever success.

THE WORLD,

after all, is but a small place and the mail clerk is a magician. A letter from Russia reached the REVIEW office during the past month, simply addressed CANADIAN POULTRY REVIEW, no location whatever. We are preserving the envelope as a curiosity.

THE AMERICAN POULTRY ASSOCIATION

has decided to meet in Cedar Rapids, Iowa, in 1900. Other cities that desired the meeting were Chicago, St. Louis, Jackson, Mich., Detroit and New York, and these places all received votes varying from twenty-one (Chicago) to one (New York). Cedar Rapids was selected by a vote of twenty-seven. The dates are January 15 to 20.

AGENTS WANTED

to take subscriptions for the REVIEW. The fall fairs offer a grand opportunity. We can give liberal terms to those who are willing to work. At the present low subscription rate of the REVIEW it sells on sight and no breeder can refuse to take it. Write us for circular of terms, etc. Samples supplied free.

"THE DISEASES OF POULTRY,"

by D. E. Salmon, D.V.M., Chief of the U. S. Bureau of Animal Industry, is a 250 page treatise on the diseases to which fowls are subject to, is written in plain style and in detail. The illustrations are numerous and valuable, in number no less than seventy-two. Simple diseases, those more intricate, complications, etc., are treated in a masterly manner and it is evident the author is familiar with his subject in no common degree.

The book is published by Geo. Howard & Co., Washington, D.C., the price being but 50c. We have been able to make arrangements with the publisher to supply it at this rate.

EGG FLAVORS AND FLAVORING.

BY H. A. YELDHAM.

IT is possible to assert, without fear of contradiction, that there are eggs—and eggs; but amongst the many who are directly interested in the all-the-year-round production of a wholesome and nutritious article of food, there are few whose efforts, or desires, are not limited to quantity or number, size and appearance. To the average man there is one thing which is of even more importance than the nutritive value of his food, and that is the taste. In the size of an egg lies a great part of its market value, and, strangely enough, in its color also, although it is somewhat of a mystery why purchasers prefer brown to white when making a selection. It is, moreover, generally agreed that a saleable egg should be fresh, excepting, of course, the period immediately preceding election time, or the public appearance of any unpopular personage.

The most careless consumer, however, is frequently made aware that a large fresh brown egg can be offensive to nose and tongue, although alluring to the eye. In short, it is not necessary that the fragile calcareous covering should reveal, when broken, moist immature feathers, attached to a sodden-looking substance of dirty grey or sickly yellow, or send forth a shocking scent to render it objectionable.

The scent and flavor of an egg are both worth careful consideration, for they can be modified and varied both before and after production. A faultless egg, carefully cooked, has a delicate and distinctive odor, to which the most sensitive epicure could not object, and a flavor as delicate, peculiar to itself. From this degree of absolute perfection there are limitless variations, and there is an extensive range of flavors before any definite point of nastiness is reached. But that some otherwise good eggs are positively nasty everybody knows. The shell is porous, and through its minute interstices some pungent substance will penetrate. To give a common instance, eggs wrapped in ordinary newspaper will, if preserved for any length of time, acquire a flavor not unlike the smell of printing ink. Again, onions and eggs are bad neighbors