

in no marked demand in France, save for making omelettes, there is not much to be gained in forcing a goose to lay an extra supply. She can give twenty eggs, aye up to thirty-five, but twelve to fifteen are as many as she wants to hatch properly. A turkey will brood the same number of eggs, but in the case of ordinary hens, six eggs are sufficient to hatch over at one time. The nest must not be situated in a humid or damp position; the goose takes seriously to hatching, and must be well watched. In fact, so intense is her interest in the duty, so great is her dread to quit the nest, that both food and water ought to be placed within her reach. She hatches during twenty-eight to thirty-two days, and care must be taken when the goslings appear not to let the mother bolt with some of the young birds before the others quit the shell. The early arrivals are placed in a basket lined with wool, and when the birds are completely out, all the young ones are returned to the mother. The commencing or first food consists of well cooked eggs, mixed with barley or buckwheat meals, chopped chicory, and nettle shoots; a little later crumbled pieces of stale bread mixed with chopped chicory, chervil, watercress, parsley, etc., will be enjoyed; let the youngsters pick at whole coss lettuces. Protect the birds from rain and full sunshine, and though young ducks rush for the water when born, the goslings prefer a grassy river bank. When the young geese cannot be penned on grass land, they must be herded by a boy or a girl. It is a good and wise plan to have a feed ready for the birds on arriving home for the night, such as grain, bruised potatoes and green vegetables, all of which are very suitable, for geese are known to be voracious feeders.

The idea of plucking geese alive suggests perhaps to some the idea of cruelty. All birds undergo once or twice a year a change of feathers, sometimes sudden and often gradual. In the case of geese, the moulting is rapid; hence, pluck to avoid loss. Young birds can be plucked twice a year, and older birds thrice. The first crop is taken when the birds are three months old; when the feathers are gathered from the breast, under the wings, tail, and off the neck. In the course of two months they are plucked again; after the said operation, keep the geese in the house for three days in order to harden. When in the yard, the

geese ought to have separate compartments, containing a fixed number of birds; if not, much fighting will ensue. The ordinary feathers fetch from two to three francs a pound, and the down from two and a half to four francs. There is not any demand now for quills, but formerly they were pulled out. In the department of the Vienne, the skin of the goose is largely in request to be converted into "Swan's skin," for the farriers.

In some parts of France, the wings and legs of geese are preserved in their own grease, for goose fat is an invaluable culinary article, especially for making pastry. It is Pomerania which supplies the smoked breasts of geese, which sell at three francs a pound. In some districts the flesh is salted for keeping. In Berry, the skin of the neck forms a sausage roll, composed of chopped goose liver and fresh pork.

One part of the great industry is to fatten geese for their livers. The Toulouse variety is that preferred, when the fattening is pushed to its utmost limit, in order to obtain a most fatty liver, and impart whiteness, delicacy and flavour to the flesh. The fattening process takes place twice a year in summer and autumn, generally the latter, in October the best period. Its principle is, to confine the bird in a box compartment 18 inches wide, 24 inches long and 24 high, called the "seminary," with only room to stretch out its neck to feed, or to be crammed with food, and kept in complete obscurity and stillness, during the whole of the fattening process, which may last twenty-four to thirty days. A ball of fat will form under each wing; the functions of respiration and digestion will have next to ceased; then kill the bird. The Romans fattened their geese within forty to sixty days upon meal or flour, given three times a day, with plenty of drink, and lodged in a dark and warm spot. To induce the formation of the desired enlarged liver, food rich in fatty substance must of course be employed, and the goose maintained in a state of repose. The absence of exercise prevents the necessary combustion of the food, which is thus turned into fat and accumulates in the tissues. The liver acts as a reservoir for the fat, while fabricating fat itself. Before cooping the birds, they ought to have been well fed; in this case, wheat, maize, flour, bran, oats, and water, are the proper rations to be given. The flour