

## Poultry Yard.

## On the Turkey.

It is intended that translations from the writings of foreign authors, whose works discuss topics relating to the farm, shall appear occasionally in the *Journal of Agriculture*. The January number contains two of them. The first, "On the Turkey," is by M. le Docteur Sacc, Delegate of the Imperial Society of Acclimatization, Barcelona. After touching upon the history, habits, and colours of the turkey, the paper proceeds to comment on the popular but erroneous impression that turkey hens are bad layers, and defends especially the grey variety against the charge of infertility. The secret, however, of productiveness is said to depend greatly upon the care exercised in selecting constantly as breeders the best layers, so as to fix ultimately in the kind the power of abundant fecundity. With regard to the weights of turkeys, one is mentioned (a prize-winner at the Paris Exhibition) which weighed above 43 lbs. Directions similar to those in most of our poultry-books are given concerning the period of incubation. We are told that "the hatching-place should be sheltered from draughts, from noise, and from direct and powerful lights." The diet of the brood should be as follows:—"During the first eight days the little ones are fed on eggs boiled hard and minced; during the second we add to this bread-crumbs chopped with nettles, parsley, and onions. During the third week we keep back the eggs, and only continue the bread and vegetables; then, instead of the bread, we give moistened bran, boiled peas, and, above all, millet, of which the young turkeys are very fond." They are said to be easily cured, when sickly, by being made to swallow a pepper-corn, or "better still, a spider." The writer of the paper having lost many of his young birds by letting them out during fine weather, has latterly adopted the plan of keeping them in garrets until they "put forth the red," which usually happens when they are from six weeks to two months old. Under this system, he says, he has never lost one; the number of spiders they there obtained no doubt contributing in a large measure to their healthfulness. Dr. Sacc's concluding observations refer chiefly to the fattening of turkeys. Among the various descriptions of food, rotten cheese seems to hold a pre-eminent place for its excellence; and walnuts are found to be of great value. These, swallowed whole, "however hard their shells, soften rapidly in the gizzard, in which not a trace of them can be found after 15 or 20 minutes. In a chemical point of view," Dr. Sacc remarks, "this speedy disintegration of one of the hardest and most compact of woody substances is equally strange and inexplicable."

**GOOSE FARMING.**—"Off with their heads! Away with the filthy things! They eat all before them and kill what follows after." Such are frequently the invectives from those of passing good sense, on most farm economies, but not entirely "sound on the goose." Many an intelligent farmer will pay forty to sixty dollars for a bullock, to secure one hundred to one hundred and fifty pounds increase from summer grazing, who would hoot the idea of growing as much meat with less pasturage and the agency of an old goose, costing perhaps, fifty cents. March goslings, with access to grass and a trough of water, will eat their way without much trouble up to six or eight pounds by Michaelmas. Extra trouble in marketing is amply compensated for with pickings. *D. in Country Gentleman.*

## The Household.

## Choice Household Recipes.

**Apple Jelly.**—Let the apples be washed and all the specks and bruises removed, then cut them up, skin, core and all. Cook them in just enough water to cover them, till reduced to a pulp. When cool, strain it, not very closely, and add the rinds and juice of three or four lemons. Measure a pint to a pound of white sugar, and let it boil half an hour and turn into forms.

**Cup Cake.**—One cup of sugar, one of butter, three and a half of flour, four eggs, half a cup of cream, and half a teaspoonful of saleratus.

**Cure for Warts and Corns.**—The bark of the willow tree burnt to ashes applied to the parts, will remove all corns or excrescences on any part of the body.—*Western Rural.*

## Closing the Bread Pores.

THE housewife who would bake her bread or biscuit without a dry, hard crust, can do so very readily. Just before placing her bread in the oven, she has only to rub its surface with butter or lard. This will close the pores, preventing the escape of the gas, which is produced by the yeast, and the escape of the steam, which is produced by the moisture of the heated loaf. Bread thus baked will be almost crustless. Indeed, so long as the moisture is confined, it will be difficult to burn the loaf to any great depth. The large vacuities in the bread will be less numerous, though, as a whole, it will be more porous and therefore lighter. Yeast bread, when two or three days old, becomes crumbly, and in appearance, though necessarily not in fact, dryer than when it was first baked. This apparent dryness arises, not from a loss of moisture, but from a chemical change in the arrangement of the bread molecules. Put the bread into an oven, heated to a point slightly below boiling water, so that the moisture of the bread may not be turned into steam and escape, and its original softness will at once be restored. If, however, the surface of the loaf be touched with lard, its moisture will not easily escape, though the heat be carried far above the boiling point of water. Such is the result of hermetically sealing up the expansive elements of dough. The principle allows of many very simple applications.—*Boston Journal.*

**DANGER OF EATING UNCLEAN WATERCRESES.**—In cresses prepared for the table I have noticed portions of frog-bit [*Hydrocharis morsus-ranae*] and other weeds. These vegetables have often small mollusks and other aquatic animalcules adhering to them, and if the former are eaten in a perfectly unwashed state, it will consequently happen that the latter are swallowed during the meal. Small mollusks are known to harbour larval parasites in prodigious quantities, and therefore it is not unreasonable to conclude—bearing in mind the extent of our knowledge of the transformations which these parasites undergo—that they are at least the source of one or more of the fluke parasites which occasionally invade our frames. The following case will best illustrate my subject:—A young girl, the daughter of a shepherd living at Kaplitz, in Bohemia, was in the habit of eating water-cresses and drinking the stagnant water of ditches in the locality where she lived. After a while her health failed and her body became much enlarged. A medical man, Dr. Kichner, saw her only three days before she died and by a post-mortem examination he ascertained that no less than forty-seven specimens of a small fluke [*Distoma lanceolatum*] had taken up their residence in this inappropriate "host." I say "inappropriate," because the parasite species in question has only three times been detected within the human "host," its proper habitation being apparently, the liver of the ox and sheep.—*Popular Science Review.*

**A HINT ON CARPETS.**—Of all the expensive things in a modern English house of the ordinary class, perhaps carpets are the dearest. In case of removal, they become almost useless, and have to be sacrificed at any price that can be got for them, because, having been cut and measured for one room, perhaps of a peculiar shape, they are useless in any other, for if the pattern could be matched, which it often cannot, a bit of blue new carpet, sewn on to a bit not so new, would be out of harmony, and tell a story which the pride of poverty would rather were concealed. The Persian and Turkish system of carpeting rooms is infinitely better and prettier than ours. The Persian carpets, especially those from Rosht, are exquisitely beautiful. Their colours are brighter, the designs prettier, and they are far more durable than European carpets. They are made in strips usually between two and three yards long and about one yard in breadth to go round the sides of a room, with a square carpet of any size preferred for the centre. They do not require to be nailed or fitted, and a sufficient number of them will, of course, carpet any room, however large or small. They have a very rich and grand appearance, too. In summer they are easily taken up, beaten, rolled, and put aside by a single man-servant; and in the hot weather, why should we not more generally imitate Continental custom, by painting or polishing our floors? Floors painted or polished, look far prettier in July sunshine than carpets, which are the mere dusty traps to catch dust, harbour insects, and retain bad smells. Everything has its use and its season. The use and the season of carpets are not in the summer time. Where it is impossible to paint or to polish the floors of a house, the employment of oilcloth will be found good economy in summer, and far cleaner. Oilcloth, too, in charming patterns may now be bought very cheaply, and it keeps a room delightfully cool and fresh.—*All the Year Round.*

## Poetry.

## Enoch Arden

BOILED DOWN

Phillip Ray and Enoch Arden  
Both were 'spoons' on Annie Lee,  
Phil did not ful-ful her notions,  
She preferred to mate with E

Illm she wedded, and she bore him  
Pretty little children three,  
But, becoming short of rhino,  
Enoch went away to sea,

Leaving Mrs. Arden a widow  
Of a well-stocked village shop,  
Selling butter, soap, and trowels,  
Bees' wax, whiteport, lollipop

Ten long years she waited for him,  
But he neither came nor wrote,  
Wherefore she concluded Enoch  
Could no longer be afloat.

So when Phillip came to ask her  
If she would be Mrs. Ray,  
She, bellowing she was widow'd,  
Could not say her sutor "Nay,"

And a second time was married,  
Cave up selling bread and cheese,  
And in due time Phillip nursed a  
Little Ray upon his knees.

But alas! the long-lost Enoch  
Turn'd up unexpectedly,  
And was sadly disconcerted  
By this act of bigamy.

Yet reflecting on the subject,  
He determined to atone  
For his lengthened absence from her,  
By just leaving well alone.

Taking to his bed, he dwindled  
Down to something like a shade,  
Settled with his good landlady,  
Next the debt of nature paid.

Then, when both the Rays discovered  
How poor Enoch's life had ended,  
They came out in handsome style, and  
Gave his corpse a funeral splendid.

This is all I know about it,  
If it's not sufficient, write  
By next mail to Alfred Tenny.  
So, P.L., the Isle of Wight.

—Melbourne Punch.

**BAKED BEANS.**—Few people know the luxury of baked beans, simply because few cooks properly prepare them. Beans, generally, are not cooked half long enough. This is our method:—Two quarts of middling sized white beans, two pounds of salt pork, and one spoonful of molasses. Pick the beans over carefully, wash, and add a gallon of boiling hot soft water; let them soak in it over night; in the morning, put them in fresh water, and boil gently till the skin is very tender, and about to break, adding a teaspoonful of saleratus. Take them up dry, and put them in your dish, stir in the molasses, gash the pork, and put it down in the dish, so as to have the beans cover all but the upper surface, turn in boiling water, till the top is just covered; bake, with a steady fire, four or five hours. Watch them, and add more water from time to time, as it dries away.—[The foregoing is a first-rate receipt. Those who don't like the idea of the molasses, may omit it, though it adds to the perfection of the dish.—*Germantown Telegraph.*

**HAPPY CANADA.**—At the present moment we are a happy and enviable people. We are agitated by no political discord; we are torn by no factions; we are exempt from the horrors of war; we have perfect liberty; wholesome laws, which are well honoured and kept; perfect religious toleration; a press as free as the air, yet far removed from licentiousness, and well conducted, a high tone of morals; commercial prosperity; exemption from heavy taxes; general health and universal contentment. We afford a good home to the industrious emigrant; a place of safety to the hunted refugee; a neutral ground to bitter enemies at war with each other in their own land; and perpetual freedom to the once down-trodden and enslaved. Happy country! may we realize our blessings, and seek to have them perpetuated by humble dependence upon God, and by a resolution to live and die under the British flag!—*Brandon Courier.*