

they have been well boiled. Great care also is required in killing the pig and singeing his carcase, so as not to injure the appearance of the meat. As I said before, appearances go for a good deal. Some people prefer scalding, but this opens the pores of the skin, makes the bacon flabby, and too salt. It is doubtless a more economical and an easier process, and is thus largely practised in bacon factories; but in a farmhouse the time taken up by the process of singeing is well paid for by results. [If there is a Kentish farmer among our subscribers, we hope he will describe the simple process of "singeing" a pig, for we fear it is not one well known in Nova Scotia.] Similarly, the process of dry salting *versus* pickling may be judged, and of course tastes differ on this as on other subjects, especially in matters of food. Therefore, without recommending any special mixture, I would remind you that sugar is as good a preservative as salt, and a proportion of it in the curing mixture is generally appreciated, whereas too much salt is not. Smoking also requires care to prevent rustiness. All bacon curing should be done in a cool place; not before the kitchen fire.

An Example.—I propose to give you a brief sketch of the manner in which a Danish farmer's wife has, to a great extent, made the fortunes of her husband by the management of the dairy. I visited a farm situated about 15 miles from Copenhagen, and consisting of about 170 English acres of arable land, without a particle of permanent grass. About thirty years ago, when the farm was somewhat smaller, Mr. Neilson, to whom it belongs, kept a dozen cows only. Most of the produce, straw included, was sold in Copenhagen at remunerative prices. His wife induced him to change his system, much against his will. She speaks no language but Danish, with the exception of a very little German; yet she visited Sweden and Germany, and learned to make butter on the Swartz system, as well as skim cheese and whey cheese, as practised in those countries. She also visited England, France, Switzerland and Holland, and learned to make butter on the Norman system—the delicious soft cheeses known as Camembert and Brie; also, both Cheshire and Cheddar cheese as made in England, and the round Edam cheese of Holland, and the Gruyère of Switzerland. When I asked her how she managed to learn when she could not understand the language of the different countries, she replied, "I can see what the people do."

I now come to the result of all this energy. Mr. Neilson now keeps about forty milch cows, and sells the milk to

his wife, who pays him the same price for it as she pays the surrounding farmers. She has her own shop in Copenhagen, and makes the different kinds of cheese according to the wants of her customers. Butter she makes chiefly for the King of Denmark and his court. Dairy work begins at 5 a. m., and ends at 1 p. m. and from 2 to 8 p. m. Mrs. Neilson may be seen in her shop opposite the railway station in Copenhagen, dressed in her national costume. I consider her a very remarkable farmer's wife.

THE POULTRY YARD.

Poultry keeping is a not inconsiderable item in the professional duties of a farmer's wife. In this exhibition there are many examples of different breeds of fowls, and as the farmer knows in the case of cattle, so does, or so should, his wife know with regard to poultry which breed is most suitable for the special conditions of soil and climate in which she is placed. I shall say nothing, therefore, upon that question; but I may direct your attention to certain matters which are equally true of all breeds and all places, and I hope you will not think me prosy if I dwell a little on this subject.

First I will put *cleanliness*. We all know that if we do not keep our bodies clean we suffer in health. The same thing is true, perhaps even more true, of poultry. But there is this very considerable difference, that whereas we require a supply of water for our cleansing purposes, poultry, on the contrary, requires a supply of dust. In a wet climate like that of Ireland I fear that too little attention is paid to this detail, which is really of the first importance to successful poultry keeping. All that is required is a wooden structure in the shape of an umbrella to keep the soil under it dry enough for the fowls to dust themselves beneath it. The cost of such a structure may be reckoned in halfpence, and its effect on the poultry keeping in multiplication of shillings.

Then let the farmer's wife consider the value of *change of soil* on the poultry. It is well known that we cannot live and thrive upon our own dunghills. All our sanitary laws are founded upon that certain fact. How much more must this be true in the case of poultry? Are not their meals strewed upon the very soil which has been infected by themselves? Therefore it should be one of the first objects of the farmer's wife to secure a change of soil for her poultry at frequent intervals. This object she will best accomplish by taking a lesson from her husband—if he is a good farmer—and imitating his practice in having a systematic rotation of crops. Let the poultry run be subdivided, and let the fowls, and especially the chickens, be turned into each part in rotation.

Now as to the furniture of a poultry run. It should contain as much variety as possible. Grass and gravel, and little plots of growing corn; shade under trees or shrubs; and, generally speaking, as much variety of sun and shade and all other circumstances as is possible. I may be told that all this is quite impossible on many small farms, and I freely admit that fact. It is not possible for everybody to arrive at the very top of the tree in any career, but that does not seem to me a reason why he should not work with a determination to get as near such a summit as is possible; and I venture to add that what is true respecting "he" ought to be true respecting "she." However, supposing that a rotation of land is not possible, a change of soil on ever so small a farm certainly is. It simply means the small amount of labour necessary to remove the soil which has been saturated with the manure of fowls to a place where it will be useful as a fertiliser, and to substitute for it fresh soil that is free from their excreta. This should be done every month if possible, and the neglect of such precautions is the chief cause of disease in the poultry yard, especially among chickens.

The *poultry feeding* on a very successful little farm of 16 imperial acres in Yorkshire, where no less than ten cows and 200 laying hens are kept, should be worth recording here. I have extracted the statement from the *Live Stock Journal*:—In the morning, about 6 o'clock, the hens receive a good meal of small round maize. Directly afterwards they go roaming over the green fields, always returning punctually at noon for their dinner. This second feed consists of the best Indian meal, mixed with a fourth part of very superior Scotch oatmeal, sweet and fresh; a sprinkling of spice is added, and the mixture made with boiling water. This they eat ravenously, and then rush off again to the fields. About 5 o'clock a duplicate meal is given, after which they go to roost.

Buttermilk is another article of diet in the chicken yard; this or sweet milk is given in troughs, and especially during the autumn and winter months they form valuable heat producers. Many of the hens on this farm are in their fourth year, at the commencement of which they are killed. The farmer has come to the conclusion that fowls from laying strains do not reach the height of their powers until the completion of their second year.

Old hens are unprofitable in every way; they do not lay so many eggs as young ones, and they are scarcely saleable as dead poultry for the table. Therefore, keep up a nearly certain rotation of pullets and withdrawals of the older hens, which should rarely be more than four years old. Fowls that are being fattened for market should not be allowed to run about; if they do they become leggy and sinewy. Punctuality in feeding is a very great point. Fowls are more regular in their habits than we are, and much less able to withstand the effects of irregular living. In France poultry are fed twice a day, and in England usually three times; but whatever system is adopted, it should be strictly adhered to, and the hours of feeding kept to a tick of the clock. The French say that punctuality is the politeness of Kings, but I say here that punctuality is the necessity of poultry keepers. After harvest it pays well to put a temporary fowl-house on the stubble. An increase in the