

A Ration for one Duck.—Morning: Cooked potatoes or roots, 2 ounces; meal, $\frac{1}{2}$ ounce; meat or fish scrap, $\frac{1}{2}$ ounce; green food $3\frac{1}{2}$ ounces; gravel, crushed oyster shells or sand, 3 per cent to be mixed with milk. Evening: Cooked grain, $1\frac{1}{2}$ ounces.

Fattening.—Fattening may be started as soon as the ducks are eight weeks old. They are fattened in a yard or pen. They should be isolated as much as possible in a dark building well ventilated and provided with a good litter, always kept very clean. The food should consist of mash mixed with milk, rather thin, and composed of cooked potatoes mixed with cornmeal, barley-meal, shorts, beets, cooked carrots, and green feed. Ducks are ready to kill when they move around lazily and when they refuse their feed. As a rule it will take about two weeks to finish them. Duck fattening is very profitable as this bird has a rapid growth and may, in a few months, reach a fairly heavy weight.

The following experiment, which was carried on by this division with 66 ducks in May and June, 1914, shows that the breeding and fattening of ducks is a profitable industry.

Total weight of 66 ducklings, two weeks old.....lb.	19
" " 66 " ten weeks old..... "	310
Cost of feed and value of the products at the market price of Ottawa, June 27, 1914—	
Bran—160 lb. at \$1.35 per 100 lb.....	\$ 2 15
Shorts—200 lb. at \$1.45 per 100 lb.....	2 90
Corn flour—501 lb. at \$1.95 per 100 lb.....	9 75
Meat scraps—95 lb. at \$4 per 100 lb.....	3 80
Bread—30 lb. at \$2 per 100 lb.....	0 60
Milk—1,000 lb. at 25 cents per 100 lb.....	2 50
	\$21 70
Sixty-six ducklings, 310 lb. at market price, June 27, 1914—20 cents per lb.....	62 00
Total feeding.....	21 70
Profit over cost of feed.....	\$40 30
Amount of feed for every pound of gain.....lb.	3 18

Rations—

- Shorts, 2 parts.
- Bran, 2 parts.
- Corn flour, 2 parts.
- Meat scraps, $\frac{1}{2}$ part.
- Coarse sand, $\frac{1}{2}$ part.

The whole mixed with sweet or sour milk as a fairly thick mash.

It is recommended to let the ducks take a bath so that they may clean themselves, and to starve them at least twenty-four hours before killing. Ducks are killed in two ways: (1) by disjuncting the vertebrae of the neck, (2) by bleeding, which is done by cutting the veins in the roof of the mouth. They should be chilled before packing.