

are dried by means of a slow oven or a kiln. Some nicety is required in drying, to prevent the root from being scorched, and to keep the proper flavor. In this state it is sold to the merchants, packed in bags. It is afterwards cut or chopped into small pieces, and roasted exactly as coffee, ground in a mill, and packed in papers in pounds and half pounds for retail sale. When coffee, as well as all colonial produce, became too dear for the laboring classes in France and Germany, chicory was almost universally used as the best substitute, and the taste is by many thought so grateful, that they prefer the coffee with which a fourth or a fifth part of chicory has been mixed."

We have seen it stated that chicory is apt to produce injurious effects upon the constitution when used too freely. Should any of our correspondents know a better way of preparing it for use than the above, we shall be happy to hear from them.—EDITORS AGRICULTURAL.]

The Poultry Ward.

Profitable Poultry Keeping.

Fowls and their Breeds.—A poultry keeper, in the *Journal of Horticulture*, places in order of profitable merit different fowls, in the following order:—

1. *The Speckled Dorking.*—Good layers, setters, and nurses; chickens come early to profit; preferred by dealer.

2. *The White Dorking.*—Flesh of these chickens a better color than the speckled.

3. *The Hamburg Everlasting Layers.*—Lay from 200 to 250 eggs yearly; do not sit well; flesh good.

4 *The Game.*—Flesh and eggs excellent; but rear with difficulty.

5. *The Cochins.*—Best for confined places; rear early; eggs excellent, sits true; good nurses; flesh not very good.

6. *The Spanish.*—Shy layers, poor sitters; bad nurses; eggs large and poorish; do not rear well. Poultry should be kept perfectly clean, have access to chalk, and a dust heap carefully kept dry for them to busk in.

Poultry.

We are indebted to the *Irish Farmer's Gazette* for the following remarks, gathered from different sources. In the old country fowls are generally prepared for table in the natural way, but French feeders prefer a system of forced feeding, the details of which may be gathered from the following description given in a recent number of the *Journal of Agriculture*:—

"A sketch of the mode in which the La Fleche virgin cocks and poulards are fattened will convey a good notion of the manner in which this process is frequently managed in France. It is undertaken chiefly by country dealers and small cultivators, called *poulaillers*, and although attended with a good deal of trouble and expense, they manage to realise fair profits—some of them even small fortunes. These individuals buy up, from the markets and their neighbours, the young *coqs vierges* and pullets, which they name *gelines*, that appear to be finest, and best fitted for fattening. About the age of seven or eight months, they are considered best adapted to the purpose. From fifty to a hundred are subjected to the process at one time, and it generally commences in October. In the apartment where it takes place, a series of boxes or frames, formed of rough timber, are placed on the floor—one portion of the covering fixed, the other movable—for the purpose of putting in and taking out the fowls. The dimensions of these boxes vary, but they should never contain more than six birds, and the space should be such as to accommodate each comfortably, without permitting it to move about. No light is admitted from without, and very little air. In order to accustom the fowls gradually to the dietary regimen and seclusion to which they are to be subjected, for the first eight days they are enclosed in a place only partially darkened, and fed on a somewhat thin paste, composed of meal, with a mixture of a third or a half of bran, and they are allowed to eat and drink at pleasure. The paste cakes, or *patons*, on which they are to be fattened, are composed, the one-half of buckwheat meal, a third of barleymeal, a sixth of oatmeal, the coarse bran being removed. Every day this substance is steeped in milk in the quantity necessary for two meals. Some add to the paste a little lard, particularly when the treatment is drawing to a close. Being neither too hard nor soft, it is easily rolled in small cakes or patons nearly in the form of an olive, and of a size adapted to the throat of the fowls.

The times of feeding require to be strictly attended to, and the poultryman or feeder, aided by the light of a lamp, takes three fowls at once, ties them altogether by the feet, and rests them on his knees. He then makes them swallow a spoonful of water or whey (although this