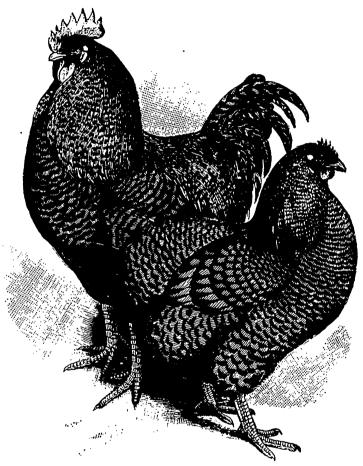
POULTRY KEEPING.

finishing kid of the best kinds for gloves, boots, and in many other ways; whilst those who engage in party politics are aware that eggs, not new laid, but otherwise, are not infrequently resorted to at election times when argument has failed.

But, besides eggs, a poultry yard

he believed the whole gallinaceous family was made to enrich our tables—for from the quail to the turkey their flesh is a light aliment, full of flavour, and fitted equally for the invalid as for the man of robust health. Now a couple of fowls would make a very big hole in the weekly wage of a working man; but,



A PAIR OF PLYMOUTH ROCKS.

supplies meat, the most costly item in the poor man's food. History tells us that when the Romans under Julius Cæsar invaded our shores, they found both the fowl and the goose in a state of domestication; nevertheless they were forbidden as food. That must have been very tantalising, for both form a very toothsome dish. Brillat Savarin, prominent in gastronomic taste, avers that depend upon it, if he will only set to work in a careful and intelligent way to grow his own chickens, his humble larder may be "enriched," and his table "furnished" now and again, without extravagance, with such wholesome and appetising fare.

Then last, but not least, in the eyes of most folks, there is the profit. We have enjoyed all three portions ourselves—