

laths on the top and back should be about $1\frac{1}{2}$ inches apart. The slats on the front run up and down and are placed about 2 inches apart, so that the birds may eat from a V-shaped trough in front of the crate. The laths on the bottom are usually placed $\frac{3}{4}$ inches apart. Care should be taken to have the back slat on the bottom at least from $\frac{3}{4}$ to 1 inch from the back, so that the droppings may pass through and no dirt accumulate.

A V-shaped trough, 2 inches deep and $2\frac{1}{2}$ inches wide at the top, inside measurements, is placed in front of the crate on brackets, the trough being raised about 2 inches from the level of the bottom of the crate. The crate when finished should stand on legs about $2\frac{1}{2}$ to 3 feet high.

Feeding.—For the first few days after the birds are placed in the fattening crate they should be fed fairly light, but plenty of fresh, clean water given at all times, also grit.

Note.—The success of fattening depends to a large extent upon the feeding of the birds for the first few days. They should hardly have full crops at any time for the first five or six days after putting in the fattening crates. If this method is practised it will be found that the birds will eat better up to the end of the fattening period than if fed heavily at first. No more food should be given than the birds will eat up clean. If all food is not eaten up, the troughs should be taken away or the feed removed, and the troughs turned upside down. Do not allow feed to remain before the fowl for any length of time. The troughs should always be kept clean and sweet. With three weeks' feeding the bird should be ready for market.

Some good mashes which may be used for fattening are:—

1. Two parts oat chop, 1 part cornmeal, 1 part barley chop; 1 part low-grade flour; 1 part buckwheat.
2. Equal parts low-grade flour, barley meal and middlings.

These mashes may be mixed with butter-milk or skim-milk. Milk is excellent for fattening chickens, as it tends to develop the tissues and apparently improve the quality of the meat.

MARKETING POULTRY PRODUCTS.

A large part of the profits in poultry keeping depends on the marketing of the products. The poultryman must be a good salesman as well as a good raiser of poultry. He must have good markets to begin with, or know how to make them. With high-grade products that somebody wants, and that most people will not