

added. The object of this is to have the fine lime particles drawn into the pores of the shells, as they will be by a kind of inductive process, and thereby completely seal the egg. Care should be taken not to get too much of the lime in; that is, not enough to settle and stick to the shells of the eggs, and render them difficult to clean when taken out.

"The chief cause of thin, watery whites in lined eggs is that they are not properly sealed in the manner described. Another cause is the putting into the pickle old stale eggs that have thin, weak whites. When the eggs are within four inches of the top of the cask or vat, cover them with factory cloth, and spread on two or three inches of the lime that settles in making the pickle, and it is of the greatest importance that the pickle be kept continually up over this lime. A tin basin (holding about six or eight dozen eggs), punched quite full of inch holes, edge muffled with leather, and a suitable handle about three feet long attached, will be found convenient for putting the egg into the pickle. Fill the basin with eggs, put both under the pickle and turn the eggs out; they will go to the bottom without breaking.

"When the time comes to market the eggs they must be taken out of the pickle, cleaned, dried and packed. To clean them, secure half of a mass of hogshoof, or something like it, fill the same about half full of water. Have a sufficient number of crates of the right size (to hold 20 or 25 dozen eggs) made of lath or other slats, placed about three-quarters of an inch apart. Sink one of these crates in the half-hogshoof, take the basin used to put the eggs into the pickle, dip the eggs by raising it up and down in the water, and if necessary to properly clean them, set the crate up and douse water over the eggs; then if any eggs are found, when packing, that the lime has not been fully removed from, they should be laid out and all the lime cleaned off before packing. When the eggs are carefully washed, they can be set out in a suitable place to dry, in the crates. They should dry quickly, and be packed as soon as dry. In packing, the same rules should be observed as in packing fresh eggs."

### Louis Wright on Scoring.

#### Editor Review.

I have read the discussion in the Review on the scoring system with a good deal of interest. I was not surprised to see the Poultry Association of Ontario vote to abandon the system after the conduct of two or three of the judges appointed to judge the show. I am pleased to see such men as Messrs. Spillet and others speaking out in favor of it. To my mind it is the only fair and just way of judging. In scoring, a value is placed on the bird scored, while in the old method no value whatever is placed upon the specimen judged. As some stress was placed upon a paragraph, quoted from an essay by Louis Wright, the noted authority on poultry matters in England, I will give some extracts from a letter written by him, and which was lately published in the London (England) *Live Stock Journal*. Men can change their minds on any question, and I hope to see most of those who opposed the scoring system at the last meeting of the Poultry Association of Ontario its warmest advocates at no distant day. The point of impracticability—in the light of Mr. I.K. Felch's letter, and of his manner of judging at the Montreal show—has had the bottom knocked out of it. I give you the extracts, as given in the *Fanciers' Gazette* for May. In speaking of judging by points (or scoring), Mr. Wright says:—

"I have long ago seen reason to change my former expressed opinions (I hold that a man should always do that which he does see reason), and that I consider judging by a standard, according to a scale of points not only desirable, but perfectly practicable and easy."

As to the impracticability of the system, he says:—"Well, I, too, once shared that opinion (that it was impracticable), and knew all the argument; pretty well. I have used them; and in fact, really was originator of some of them, often aired

since. The most forcible, to myself, was the time it used to take me to apply the scales I myself drew up, in testing and correcting them. This I was obliged to do with sedulous care; and I reached the conclusion that such a process could never be carried on at a show, for want of time to perform it. That objection was sound so far as it went; but I have found since that I had not allowed sufficiently for two things. First, there was my own want of experience. After the general task was done, and I was free to apply the system again and again to simply my favorite Brahmas, with habit the gain in rapidity was enormous. I suppose, in fact, every judge takes a long time at first over his classes. And secondly, I forgot the important point, that what I was then briefly judging was not the birds so much as my own scales. As long as the scales did not seem to fit any clear case of good judging, I puzzled over it again and again, and the task was almost endless. What, however, opened my eyes to all this was simply fact and experience elsewhere. Very lately have appeared the same plausible arguments against the system. To many they appear convincing; to some perhaps crushing. Well, they did once to me. But they all vanished into nothing besides the simple fact that all decent American shows have now been judged by points for years! The scandals were so great that it forced the matter on. It is matter of common notoriety that American judging has been so immensely improved by the change that no other system would now be tolerated for one moment. The gain has been simply enormous in every way, both in greater uniformity and in public confidence. Let me simply urge, that long arguments to the effect that a thing *cannot* be done, becomes mere wind in face of the fact that it is done—not spasmodically, but regularly and constantly. It is time the discussion was shifted from this to some other really debatable ground."

I hope the above remarks, from such a source, will receive the careful consideration of all fanciers, and that the Poultry Association of Ontario will, before next show, decide in favor of the scoring system. More anon.

Yours very truly,  
I. Isotow, May 11th, 1895. H. ELLIOTT.

### A Visit Among the Exeter Fanciers.

[This letter was written for last number of Review, but was unavoidably crowded out.]

We took the opportunity the other day to pay the Exeter fanciers a visit. We were met at the station by Mr. Wm. Balkwell, and in company with that gentleman, we started on our tour of inspection. We might just here mention that Mr. Balkwell is an ardent admirer of thoroughbred poultry, but his specialty is Plymouth Rocks. Mr. B. has won several prizes on his favorites, among which was first on cockerel at Seaford last winter. He informed us that he had sold all his Rocks, and for the future would breed White Polands.

Our first visit was to the yards of Mr. Thomas Carling. We found this gentleman thoroughly infected with the "thoroughbred fever," and considered it a great pleasure to show his stock, which indeed he has no reason to be ashamed of. He is breeding W. F. B. Spanish and Brown and White Leghorns. Even at this early period hens were