

Poultry Yard.

Poultry-Keeping on a Large Scale.

IN No. 11, p. 174 of this journal, under the heading, "THE DE SORA POULTRY HENBRO," we stated that the *Country Gentleman* had satisfied itself, on diligent inquiry, that no such monster chicken factory existed in the vicinity of Paris, France, as had been described with much flourish of trumpets in the newspapers. Nevertheless we find the story revived, and narrated with all seriousness, in that respectable English monthly, the *Farmers' Magazine*. After stating that in France horses are used as food for poultry, it proceeds thus:—

The *Society of Arts Journal* says:

"It has been observed that poultry does not thrive best on a pure grain diet, but that, on the contrary, a mixture of animal matter has great advantages. Acting upon this hint, or rather starting from it, and proceeding to the extremity of the animal-food theory, a person commenced some years since at Belleville, an outskirts of Paris, the production of poultry out of horse-flesh. There are at present several of these hippophagous farms, which supply a considerable portion of the fowls consumed in the capital of France. The system answers well, provided the creatures are not kept too long, on an exclusively animal diet, in which case they become diseased and totally blind. Some time since an enterprising individual introduced great improvements into this system of raising poultry. This new establishment occupies nearly 30 acres of land, and is capable of accommodating about 100,000 pullets at a time. The pullets are divided into parties, according to their age, and each party has its yard and dormitory, both of which are kept with the utmost possible regard for the health and comfort of the boarders. The food consists almost entirely of horse-flesh, supplied from a slaughter-house adjoining the farm, and belonging to the same proprietor."

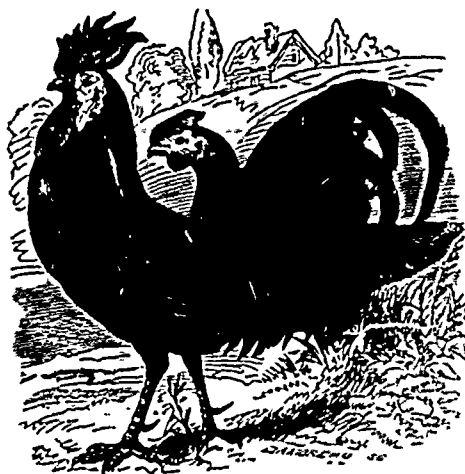
This mode of feeding, we are told, is kept as secret as possible, as the old prejudice against horse flesh still prevails; and the hippophagi are, therefore, not much benefited by this application of their principles. They have succeeded in inserting the thin edge of the wedge; but the edge is very small, and the end is very brittle. The market value of a dead horse—that great economical fact upon which the hippophagi based so much solid argument—is thus stated in the *Journal* we have just quoted:—

"Skin, weighing from 50lb. to 75lb., 13s. to 18s.; long hair, from one fifth of a penny to one halfpenny per lb.; flesh from 35s. to 45s.; blood about 250c. to 350c.; intestines, 150c. to 180c.; tendons, 1120c.; grease, from 4s. to 30s.; hoofs and bones, about 250c.; and shoes and nails about 24c. to 50c.; total, from 60s. to 120s. (£2 8s. to £1 16s.). The number of horses slaughtered averages about 20 a-day, and the affair is so well organized that the sales pay all expenses, leaving the flesh as clear profit. This last product is boiled in enormous coppers, chopped up as if for sausages, and conveyed to the farm, after being seasoned with a small quantity of salt and pepper, which prevents putrefaction, and also contributes to the health of the poultry."

It is not only in the form of pullets that the Parisians eat horse, but the delicate omelette is now largely flavoured with that noble animal. We are told that the production of eggs is more profitable than the sale of chickens, as under a meat diet the hens lay all the year round, and never exhibit an inclination to sit. "During last winter," says the *Journal*, "this establishment sent 40,000 dozens of eggs per week to market, at about 6d. per dozen. The hens yield on an average about 12s. per head per annum, and they lay for four years, at the end of which time they are fattened for three weeks with bruised grain, and sent to market alive. The steam-hatching apparatus of this establishment is on a grand scale, furnishing employment for fifty or sixty women. The spare cocks are sent to market, and these amounted last autumn to more than 1,000 dozen in three months."

"There is no sound reason," says the *Daily News*, "why the hippophagi—the faithful few who are left of that advanced school—should not turn their attention to England. In Paris every part of the horse now appears to be satisfactorily accounted for—the blood

of the animal is carefully saved, and fetches a good price; the hides go to the tanners, the heads and hoofs to the Prussian-blue makers, the marrow to the perfumers, the large bones to the button-makers, the refuse is converted into manure—a most important product—and the flesh, as we have seen, is given to the poultry. In London we can account for many of these parts of the noble animal in an equally satisfactory manner, but the flesh sometimes disappears a little too mysteriously. We can occasionally trace it to the copper of the cats'-meat boiler, but even then we miss the heart and tongue, which are not used in manufacture. Very little doubt exists in the minds of those who have studied the subject, that these parts of the horse are eaten by human beings—perhaps in the form of 'Westphalian delicacies.' There is much good work to be done in the removal of old prejudices about eating and drinking, the only question being how best to do it. Our Acclimatization Society has done some service in this way, though not precisely in the direction pointed out by the hippophagi. We have had many international exhibitions, large and small, but they have hardly introduced a new wine on the table, and have left the art of cookery exactly as they found it."



Black Spanish Fowls.

It is easy to describe this beautiful and noble race of fowls, as no variety of colours is admissible. These birds must be black throughout, richly shaded with a metallic green lustre. A purely white face is imperatively necessary to constitute a perfect specimen. Care must be taken not to mistake the ear-lobe for the face, as in the very worst samples of the bird the former will be found quite white. In a first-class bird this colour must be unmingled with red spots, and extend from the insertion of the comb to the gill, and from the ear-lobe to the beak. The ear-lobe must be large, pendant, thick, and quite free from any other colour.

This part of the face is more developed in the cock than the hen; in fact, he has it much larger than any other fowl. It is composed of a double skin forming a sort of bag. The cock should have a large upright comb reaching the nostril. His wattle should be very large and long, his breast round and protuberant, his tail ample, his carriage noble and very upright. The combs of the hens should fall over, and, when in good condition, be large enough to hide one side of the face. Their breasts are prominent, but not so much as in the cocks; their faces very long, thin and skinny. The points both have in common are taper blue legs, and deviating from the required line of perfection of most other fowls; they should be long. In shape, the body should slant downwards from the neck to the tail, and narrow from the shoulders till at the end it approaches a point. In walking, they carry themselves very upright.

They are invaluable layers, because, although they are only moderate feeders, their eggs are larger than those of any other fowl. I have seen them four and a-half ounces each. They are valuable for culinary purposes, three of them being equal to five of many other breeds. They do not sit. The best time to

rear them is between April and June. Although not perhaps to be considered very delicate chickens, so far as growth is concerned, yet it is certain they do not bear a check so well as many other breeds, and it is therefore well to watch them, that stimulants may be given in time. They are very naked when hatched, and are often a long time before they feather. They may be seen running about with black feathers in their wings, and scarcely any other on their bodies. At this period they require to be covered warmly every night. The great mortality among chickens of this breed is between two and four weeks old. Poultry fanciers in England strongly recommend the use of bread and ale at least twice every day, and also cooking fresh meat chopped fine.

These fowls are rather more difficult to rear than any other, but they repay for the labour. I have never known any of this breed to suffer from roup, but they are subject to a peculiar kind of swelled face, which comes first by the appearance of a small knob under the skin; it increases till it has run over one side of the face, and I know of no cure for it. The sex of a Spanish fowl is easily distinguished, as the cocks show their combs plainly at a month old. At this age we always look for growth in Spanish chickens, and all faulty cocks at about seven or eight weeks old should be killed. The greatest fault they can have, and the only one that is plainly developed at an early age, is a drooping comb.

The greatest merit a Spanish fowl can have is a perfectly white face; but if a cock had the best and most faultless ever seen, it would not excuse or palliate a drooping comb.

The chickens, and the best of them, commonly, indeed almost always, have white feathers in the flight of the wings; and if they appear when hatched with white breasts, it need cause no apprehension, as it is common thing, and they will become black.

Lovers of these fowls have called them, says Bailey, "the aristocracy of poultry." Fine specimens realize high prices in England. I have known one hundred dollars (gold) to be ineffectually offered for a cock and two hens. Our best Spanish fowl were formerly got from Holland, but the great demand for them, both here and in England, has nearly exhausted the market there.

In the habits of the Spanish fowl there is nothing peculiar to require notice. They are, it is true, not so quiet and disinclined to roaming as the Shanghai; but if well fed at home, they will not be found to stray far from their walk. To those who desire to eat eggs, but are obliged to class chickens amongst unattainable luxuries, I would advise to adopt the Spanish, as they are "everlasting layers," but non-sitters.—*Cor. Wilkes' Spirit*.

EGGS IN PHOTOGRAPHY.—The *Scientific American* says:—"We are informed by Prof. Seely, editor of the *American Journal of Photography*, that more than 1,200 dozen of eggs per week are used in New York and vicinity for albumenizing paper for photographs. A great deal more than this quantity of albumen is thrown away every week in the blood of the animals slaughtered for the market. Could some plan be devised for separating the albumen from the blood it would be a very valuable discovery."

AN INDUSTRIOUS GANDER.—At the Home Farm of Castle Grant may at present be seen a sight which, if not rare, is at least not common. Mrs. Brown with her usual economy, put the ducklings of two ducks into one flock, and gave the whole twenty-four to one duck. The gander at the farm, however, being of a generous turn, or it may be acquisitive, no sooner saw the duck with this unusual amount of maternal duty imposed on her, than (we must hope, in compassion) he determined to relieve her of her charge, and at once entered upon a course of persecution, driving off the poor mother duck, until at last he succeeded, and she gave in, by surrendering in his favour. We do not know the conditions of the surrender, but the gander may be seen any day strutting about with the twenty-four young ducks around him, and he is apparently as proud of them as if they were all from first-prize eggs, and gathers them under his wings at night as carefully as if Nature had intended him for his mate's duties.—*Elgin (Eng.) Courant*.