(2) The quality of the flesh is improved, it is made more juicy and tender and is

(3) The general appearance of the bird is improved, which is an advantage in the market.

The disadvantages are:

(1) The present cost of the machine is too high for general use. The machine for this department cost nearly thirty-five dollars. This price includes freight and duty.

(2) More labor is required in caring for the fowls when the machine is used.

(3) Inexperienced persons are apt to strangle birds by giving them too much feed or by failing to operate the machine according to directions.

(4) As a rule, ground oats require sifting before they are suitable for use in the

machine, and many are so situated that they cannot get the very finely ground article.

Since writing my report, I have received from Mr. Ruddin, of Liverpool, an important communication regarding packages and the method of packing poultry for export. I believe the information given in the following letter to be of special value, considering that it comes from one of the largest and most successful dealers in England.

Liverpool, Jan. 6th, 1900.

DEAR SIR:

Owing to the disarrangement of the postal service by the "war" I have not been able to communicate with you earlier.

Your poultry is very fine; well fed and properly handled; and the only points on which you failed to make a complete success of your initial venture, were the packing and the cases

When packing your poultry in the future, use for wrapping purposes the best parchment paper obtainable. Do not on any account put straw in any of the cases, as it will attract and hold moisture and will in consequence make your birds clammy, which it did in the present lot.

If you use parchment paper and carefully cover each bird, nothing else is necessary. If the box is too large for a dozen birds, put in thirteen, fourteen, or fifteen, but always fill it up. Do not make up space by using paper, excelsior or straw.

The cases used were only suitable for hard frozen poultry, for which purpose it is desirable to have the box as nearly airtight as possible. On the other hand, chilled poultry requires cases made with inch openings left between each board that goes to make up the top, bottom,

Yours truly,

I may add that the brown paper used for wrapping was the same as that recommended by Prof. Robertson, and the boxes were made of well seasoned wood, with half inch openings between the boards. No doubt the dampness caused them to swell so as to bring them nearly together.

ONTARIO AGRICULTURAL COLLEGE, GUELPH, Dec. 30th, 1899.

W. R. GRAHAM, Manager Poultry Department. To th

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