

s. The leg color of black-often puzzles a beginner, tickens on emerging from netimes have pink-tinted oung Dorkings, White base black Orpingtons often have the proper color when the present the proper color when the pr a chicken with such legs ! good stock, the color ney do not begin to darken birds are four months old, m they change after that— the worse!

of it, is often governed by the nature of the run the color of legs in those by yellow ones, but in heavy means getting them loaded al fat, and in white breeds as a tendency to give the yellow tinge if supplied moult. Of course, maize give the intense orange seen of color than others. The condition and vigor of the brighter the legs keep only strengthens and ine birds, but having a large ellow matter in it, renders tible that it helps to color igh confinement or ickly recover their b by being given an ass and a fair supply of clay soil keeps yellow legs color, but it is detrimental gs; sand and gravel appea for white legs, and pea

selecting fowls for the coler eathering that the greatest spresented to the novice; only after much experience an meet with anything like this direction. As I have impossible to discuss every color in this article. The rs are perhaps the simplest h to deal. Taking black birds first, it may be said, as chickens, show white hers in their wings—a frese of much disappointment vice, who is apt to select ice, who is apt to select too early and too hastily. ion for black fowls to show e feathers soon after birth, generally, disappear during m moult. Sometimes they re-four or five months, but the fowls get rid of them. lumaged varieties are hatch-ous shades of vellow but if ous shades of yellow, but if he produce of dead white

will feather at once white, hatched with specks will ariably feather with a speck here, although often only in own, and so it is not vis-t Brahmas and similar varst with plenty of black in my unqualified advice to Leave all buffs until they their adult plumage. Of a easy to see that a buff h black ticked hackles and is not likely to get rid of and neither is one with a f white in it, so such birds rned into "chicken pie" if to obtain sound colored not object to a little grey

although the breeder must brough knowledge of mating can utilize them. It should that light colored birds can hade to assume a dark shade

nade to assume a dark shade t washing without in, any ying dyes, ting fowls of the black-red as Game of that variety, ghorns, and partridge Cochshorns, and partridge Coch-Wyandottes, some novices t mistakes. Exhibition birds, lose at the shows, generally black breasts, and often poultry-keeper finds that his a few brown feathers in he becomes disgusted and them, discovering his mis-it is too late. The cock-brown in their breasts with chicken feathers, but they shed them in their chicken me remain in until the birds or eight months old, while e shed theirs at five months, not to reject them too early e shed theirs at five months, not to reject them too early of the brown feathers, breeding barred Plymouth certain percentage of very ed cockerels is obtained, no use whatever as regards simens, but they are often allet breeders. Nearly all maged birds are hatched of

or mixed with yellow. Many
ll easily produce cuckoo
strange as it may appear ce, a well matched f cuckoos will not produce anything like certainty, as r of Plymouth Rocks and

er of Plymouth Rocks and is knows.
Dorking when first hatched light brown, shading often to yellow underneath; and is ambay strings extendrich amber stripes extend atched of a rich brown color re generally too dark when lered; and if the color at backets black they end by a black. Those of a mired the brown color all over are ght brown color all over are notsome in the end; if hens probably the color of bad if cocks they have too to about them. Very dark hardly ever eventually of value, but the cockerels, if at twelve weeks old a little neck hackle, frequently pass er a while. As the hackle breaks their dull look, and lor generally follows on the horize need not be alarman irregularity in the color of irregularity in the color of athers which follow all have soon again to be t, and even a good deal of pears in a few weeks.—W.

Feminine Fancies and Home Circle Chat

poll Beresford, who was accidentally shot by his game keeper. He is mourned by all; and under was the following biblical text: "Well done, thou good and faithful servant." Now, the point of my story is this: It was not meant for ridicule; far from it, but was done in all respect and sincerity; only the text was unfortunate, Needless to relate, the over-sensitive man could not see my argument; and he said: "With such a text over my head I could neither rest in Heaven or Hell"; so I thought to myself (luckily I did not say what I thought) it is to be hoped when this weary, oversensitive soul does depart this life his relatives will have a soothing text and R. I. P. placed on his tombstone, as once gone from this world of woe it would indeed be a pity not to let so over-sensitive a soul rest in peace. When we want to "know ourselves," then, and lef other napples foldies and faitings alone, It would be well to remember these lines (who they were written by I cannot remember.)

There is so much good in the worst of us, and so much bad in the best of us, and so much bad in the best of us,



butter. Let it boil for about 10 mintures, strong carefully all the time
of browning carefully all the time
of browning or caramel. Rub some
white paper over with butter. When
tumps on 10 a quite cod drop it in
tumps on 10 a quite cod drop it in
tumps on 10 a quite cod drop it in
tumps on 10 a quite cod drop it in
balls whilst setting, with the blade of
a greased knife.

Cocoanut ice

Boil one and a haif pounds of sugarthot a greased knife.

Boil one and a haif pounds of sugarthot days agard together with gill of
a little of the syrup into cold water
and if it strings between the fingerdid a sugar) together with a fine did
together with a few drops of lemon or
vanilla flavoring. Divide the mixture,
that it may remain warm. Line a tim
other haif. When it has set color the
remaining haif a praity jaink, with a
one of a pound of desiccated occoanut
together with a few drops of lemon or
vanilla flavoring. Divide the mixture,
that it may remain warm. Line a tim
other haif. When it has set color the
remaining haif a praity jaink, with a
one of a collineal, and pour
over.

Canary Pudding

Ingredients: The welfat of three
signs in butter and sugar, the welfat of
the resigns in butter and sugar, the welfat of
the sugar and finely minoed impon peetiscepting her minoed by sugar.

Method: Melt the butter to a liquid
state; do not let it get olly; stirl tinds
the sugar and finely minoed impon peetiscepting her the pudding unit
throughly mixed, and you in a butterwith preserved charries and anselted.

See an if for yes hours, turn it out,
and serve with system sand anselted.

See an it for yes hours, turn it out,
and serve with system such as the
company of coelineals. In the other
introduced by a sugar,
while the preserve of the press and anselted.

See an it for yes hours, turn it out,
and serve with system is and anselted.

See an it for yes hours, turn it out,
and serve with system sucae. For the
introduced by the presserve of the press and anselted.

See an it for yes hours, turn it out,
and serve with sys

