Roup and all its attendant evils are ready to begin their work if yours is neglected. Cracks and crevices should be stopped up and no drafts allowed on the birds. More than one half of the losses in poultry keeping comes from neglect on this matter and sad and fatal results follow this neglect on the past of the farmer. When a bird is noticed sneezing or watery about the eyes and nostrils, separate it from the rest of the flock and place it in a warm room. Feed the warm soft feed, grit and charcoal. A stimulant may be given, sparingly or cayenne pepper or even black pepper may be used once a day in the mash or soft food. Tincture of iron in the drinking water is excellent for toning up the system. Continue the mash of clover and bran and vary the grain diet.

Feed green cut bones twice a week. Do not allow them to remain out in the rain so as to get their feathers very wet particularly during a spell of heavy fall rains such as we are apt to get at this time of the year, for Roup is a deadly enemy of the poultry yard often being followed by diphteria, tuberculosis and canker which is ruinous to your flock, often decimating it in a few days, generally taking off the best birds. I do not advise much doctoring with the fowls; better off with their heads and either bury deeply, or burn the carcass (burning is the safer). I will treat on the diseases and treatment of the sick fowls later on.

DEVELOPING LAYERS

The early hatched pullets are now large enough to permit of careful and intelligent selection. The culls should be disposed of and the best reserved for laying and breeding. If the cockrels have become sufficiently matured to be troublesome, they should be seperated from the pullets and fattened for market. Although the price may be low now, it seldom pays to keep early hatched birds for fall and winter sales. To develop the pullets into good laying hens, an exclusive diet of corn must be avoided. They need bone and muscle, but to get enough of this act of corn, they must eat and undue quantity of it and this will produce too much fat. This caution must be heeded when the pullets have only limited run and but little pasture. Under these conditions, with the corn ration, green grass, clover, green fodder and some vegetables with milk and cut bone or meat meal must be supplied to secure a healthy development. The farmer's flock that has the range of the fields, and access to a great variety of food, may thrive on a ration of corn because it is not their exclusive diet. We have often seen farmers yards and premises where for two or three hundred yards from the buildings and house the poultry had eaten every green thing, except weeds, that were not enclosed by chicken proof fences. Such runs become polluted and the fowls suffer from the lack of insects and green food. The owner feeds the usual corn ration and wonders why his flock does not thrive and the pullets do not lay. The development of pullets for laying is very much like that of heifers for giving milk. Concentrated grain diet overloads the digestive organs and produces fat. Bulky succulent food that which contains the bone and muscle making material is necessary to secure healthy digestion and thrifty growth.

The Dairy.

CREAM RIPENING.

As a general rule buttermakers allow their cream to "sour" or "ripen" before churning it. This is done in order to develop a more pronounced flavour and to recover more of the butter fat than would result from the churning of sweet cream.

This "souring" may be accomplished by allowing the cream to stand in a warm place for twelve or twenty-four hours, it may be hastened or accomplished at a lower temperature by the addition of a "starter" or "ferment." As is everywhere recognized to-day, the ripening of cream is simply a matter of bacteria growth, and whether, the cream is ripened in a proper or an improper manner depends upon the number and kinds of bacteria that chance to be in it at the beginning of the ripening, or that happen to gain access to it from the atmosphere or other external sources. Among the many different species of bacteria found in the cream there are a few whose growth or development in the cream produces there a pleasant, desirable aroma and flavour.

These species are seemingly fewer in number than the others, but it is to their presence that a good butter is due, and it is with little doubt largely the presence of these species in June cream and their absence in January cream that gives