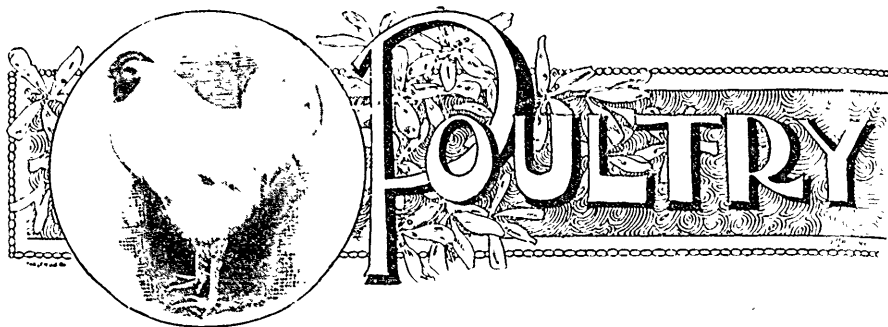




[NOTE.—The publishers of *FARMING* desire it to be an aid to all its readers, and, with that end in view, I cordially invite one and all to make themselves at home in these columns. I shall be happy to answer, to the best of my ability, any and all questions relating to the management, feeding, housing, or diseases of poultry, and invite all who experience any difficulty, or wish information, to write, stating what is desired, and giving all the facts in connection with the enquiry. The name of the writer will be withheld, if desired. Let us not only profit by each other's successes, but also by each other's mistakes.—EDITOR.]

Keeping an Egg Trade.

I do not, at the present time, know of any business wherein more money can be made than in the selling of fresh eggs. Undoubtedly the best profit in egg-farming is in building up and maintaining a fancy egg trade. In former years, the simple statement that eggs came from farmers was a guarantee of their freshness. Unfortunately, however, farmers have not been able to hold this enviable reputation. Retail customers will at any time pay a few cents more per dozen for eggs which they know to be perfectly fresh than they would pay to a commission man or to a grocer. On the average farm hens are allowed to roam where they will, no proper nests are prepared for them, and, as a result, they lay under the barns, amongst bushes, or even in a field of grain. Perhaps, before these nests are discovered, a dozen or two dozen eggs have been laid. What is the result? The nest is found, the finder does not know whether a corresponding number of hens have laid them that day, or whether these eggs represent the output of one hen, extending over a period of from fifteen to thirty days. It is certainly more likely to be the latter case, and, if this is so, there will unquestionably be a number of very stale, rotten, or partially hatched eggs amongst the number. These eggs are gathered and are dumped right in with the lot which have been obtained on that day from the nests. The result is that somebody will be cheated. One bad egg in a dozen places the seller under suspicion. The proper way to do is to be absolutely sure that your eggs are fresh, and then guarantee them. Be sure also

that your eggs are nice and clean. Eggs which present a clean appearance will attract a buyer much quicker than those which are dirty, and usually bring a cent or two more per dozen. I think another good plan would be to assort or grade them. Get them all as near a size as possible. A dozen clean small eggs will look infinitely better than a dozen dirty large eggs. Be sure to feed wholesome food, and keep your eggs in a clean, sweet-smelling place. Remember that eggs are quite as easily tainted as milk or butter.

Killing, Cleaning, and Shipping Poultry.

Very few dealers understand thoroughly the proper manner of killing, cleaning, and shipping poultry, in order to place it upon the market at the most presentable form. A much higher price is always obtainable for a fowl which is neatly and cleanly dressed, and it is much more readily sold than one that presents a dirty or bruised appearance. Mr. W. F. Van-Benschoten (who has had a large experience) gives his method in *Practical Farmer*. It is as follows:

"All poultry should be thoroughly feathered and kept from feed for at least twenty-four hours previous to killing, as poultry treated in this way will keep longer and present a better appearance in the market. Our mode of killing is to hang the fowl up by the legs, take the head in the left hand, open the beak and with a sharp-pointed, narrow-bladed knife make an incision at the back of the roof, which divides the vertebrae and causes immediate death. If the bird does not bleed thoroughly, give a cross cut to sever the jugular vein. Poultry must be thoroughly bled, or it will present a reddish appearance. Pick at once while warm. With a little care the skin does not become torn and ragged, as it does when scalded. Poultry killed and dressed in this way is of better flavor, and will keep longer, than when scalded, and bring a better price in the market. The blood should be washed from the mouth and the head, then hang in a cool place, as all poultry should be thoroughly cooled before packing. We prefer