

A Mixture Which Stuck.

A few interesting paragraphs recently appeared in a London (England) daily paper, and these have been reproduced in the Weekly Report of the Department of Trade and Commerce for Canada. It seems that someone in the Old Land found a greenish deposit in the stem of some apples. Some of these apples were taken to an analytical chemist, who found that the deposit was copper sulphate, also some mixture of lime. The apples carrying this deposit were imported from America. Spraying must have been very thoroughly done in the orchards from which these apples came to get the Bordeaux mixture to stick so long.

The apples were reported to be of excellent quality and flavor. The article went on to say that the presence of an appreciable quantity of rank poison, and this of a partially cumulative character on fruit largely eaten by children, is so grave a public danger that the analyst sought the help of the press in calling attention to it. He stated that apples having any sign of green deposit in the stalk cavity should not be eaten unless peeled, and that surely some steps should be taken to stop the importation of fruit thus dangerously contaminated. After an exhaustive examination of the apples on the English market at the time, the fact was revealed that the only variety affected was the Albemarle Newtown Pippin. It was further pointed out that all that need be done where such a deposit was found on the apples was to carefully wash them and peel them. In any case a peeled apple is quite safe.

We hope that the publishing of this information will not deter any of our orchardists from giving their trees a thorough drenching with either lime sulphur or Bordeaux mixture in proper season. There is little danger from poison on the apples when spraying is properly done in season, and there is generally more trouble in getting the material to stick than must have been the case with the apples mentioned by the British analyst.

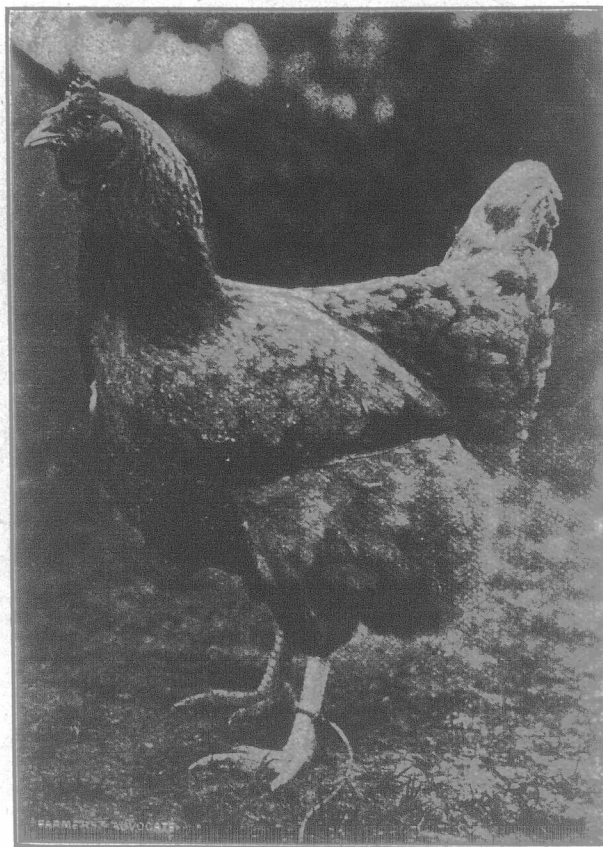
POULTRY.

How the Competition Stands.

The report for the twenty-second week of the Third Philadelphia North American International Egg-Laying competition has a different aspect than did that of the nineteenth week. In the nineteenth week only one pen had a record of thirty eggs. Readers will remember that five hens constitute a pen. In the twenty-second week seven pens gave thirty eggs per week, while four pens produced thirty-one eggs during the week. Those breeds with the thirty-egg record are Columbian Plymouth Rock, Single-Comb Rhode Island Reds, White Leghorns, White Wyandottes and Buff Leghorns. The two breeds producing thirty-one eggs per week were White Leghorns and White Wyandottes.

The total for the twenty-second week in the winning pen is 493 eggs, making an average of

22.4 eggs per week during the competition. The White Wyandottes hold premier place, and are followed respectively by pens of Single-Comb Rhode Island Reds and Single-Comb White Leghorns. The advent of spring has placed a different aspect on the competition. The heavier breeds which excelled themselves during the winter months are now being surpassed in their weekly records by the lighter and egg-laying breeds. Whether or not the Leghorns can, during the summer, overtake and surpass the heavier breeds still remains to be seen, but the lead gained during the winter months will be hard to overtake if an average good egg record be maintained.



A Dual-purpose Hen.

She lays in winter as well as in summer, and raises some choice young birds for the table.

Foreign Egg Products.

The steamship Empress of Asia, unloaded at Vancouver, during the early part of March, 12,000 cases of eggs, shipped from the Orient, 6,000 cases of which were consigned to San Francisco, and 6,000 were for the Vancouver market. They are being sold at a profit for 20 cents per dozen, having cost 10 cents per dozen originally. The removal of the United

States tariff allows the incoming of Oriental eggs, which exportation from China amounts to about \$1,000,000 annually. The industry there, however, labors under the disadvantage that the eggs are usually smaller than those produced in America, and if the demand for their product increased, an immediate rise in price would be encountered.

The Governor of Hong Kong, in a recent report, briefly outlines a system of curing eggs which is being used by about twenty egg-product factories in that country. America, as yet, gets only a small percentage of the output, but the possibilities are that the product might be utilized here in the place of some of our cheaper grades of eggs. In the finished form it is very much condensed by being submitted to the following treatment:

The eggs are broken by native women, who separate the albumen from the yolk, the albumen being placed in one receptacle and the yolk in another. The accumulated albumen is then placed in a barrel and slightly beaten, so as to open the many small skins which surround the albumen and to mix it thoroughly. It is then poured into another barrel through a strainer, which separates parts of the albumen. The albumen is then allowed to stand for from one to four days (according to the season), until the foam and small skins have come to the surface. This period of clarification varies with the temperature of the weather. It is then withdrawn from the barrel through a spigot at the bottom and poured into zinc pans, about 12 inches square, which previously have been rubbed with tea oil, olive oil, or vaseline. The pans are then put into a hot room, in a temperature of about 130 degrees, and remain there for about 30 hours, when the albumen is completely dried. The albumen is then allowed to cool in the dry air, after which it is packed in paper-lined tin boxes placed in wooden cases, when it is ready for shipment. The egg-yolk has in the past usually been shipped in liquid form, the yolk after being separated from the albumen being well beaten and placed in a cement-lined tank for about three days, 2 per cent. boric acid being added. It is then placed in casks and is ready for export. The egg-yolk is now, however, being dried in much the same fashion as the albumen, and similar treatment of the whole egg is being introduced.

Spring Chickens and Their Care.

Those interested in early chickens on the farm will soon have many young charges to take care of. The early part of the chicken's life is ordinarily the time when greatest care is necessary. Young chickens must have plenty of ground range and if green feed is convenient so much the better. This is what makes the rearing of poultry amongst fruit trees or in a corn field so productive of good results. With this insects go a long way to supply necessary rations. The poultry raiser must avoid overcrowding during the cold, damp nights of spring. Very often too many chickens are huddled into very small quarters and disease soon develops and cuts a big hole in the flock. If the birds are housed at night they must have plenty of fresh air and inlaying out their runs over which they will forage during the day avoid as much as possible old runs, that is those which have been used for several years for the purpose of raising chickens and by all means allow plenty of space for the youngsters.

Where only a few chickens are hatched and the brooding is done with hens not too many being allowed to each hen, after the chickens are a few weeks old it is generally advisable to let the hen have free range with the young birds. Where large numbers of hens are kept with young birds it is often more advisable to keep them confined until the young chickens are taken away from them altogether. Where artificial incubation has been brought into use and brooders are being used to cover the chickens during the cold, damp nights some attention must be paid to these in order that the temperature is kept up to a sufficient degree. About 95 degrees should be warm enough. As soon as the chickens are taken from the incubator or from the nest in which they are hatched they should be placed on clean ground, upon which no chickens have been ranged during that season. For three or four weeks the range need not be large but it is of utmost importance that it be clean and fresh. A cultivated piece of ground is the best place for them; especially is this so after some time late in May. It is also advisable to provide a little green food near the runs, as lettuce, rape or some such material. Avoid placing the chickens, especially later on in the season, on an old tough sod and under no conditions place late-hatched chickens on the same soil or in the same runs as have housed the earlier-hatched broods.

Many people make the mistake of crowding too much feed into the chickens at too early an age. A chicken should get nothing whatever in the way of feed until it is thirty-six hours old. Too early feeding is responsible for much of the



A Good Promise.

A cherry orchard in full bloom, situated in the Niagara District, Ontario.