

nearest that of the calf. When the thumb and all the fingers are closed tightly about the teat, the grasp is nearer that of the calf than any other. Now, if the hand is drawn slightly downward, the milk is pressed from the teat in a steady stream.

Such a method of milking is the cleanest possible one. The least dirt falls, and the motion and grasp of the hand is similar to the action of the calf's mouth while sucking. This method of milking is slow and tedious, if the teat is short, but the cow can be milked dry, and the milk thus obtained is clean.

### SUGGESTIONS ON SHIPPING POULTRY.

By W. R. GRAHAM, Bayside.

At this season of the year poultry is coming into the market in vast quantities, sometimes more than the local demand requires, and consequently very low prices are the result. True, prices are low at this season in the large cities, but still they may be sufficiently high to warrant shipping to them.

*What is sought after*—Small or inferior stock is not wanted at all. My experience is that either broilers or roasters sell well, but intermediate stock sells at a discount. Broilers weigh from  $1\frac{1}{2}$  to 2 lbs. each. The fancy prices for broilers begin in March. I have realized as high as 40 cts. per lb. for them at that season of the year; Roasters weigh from 4 lbs., and upwards. Smaller birds usually sell a few cents less per pound and so also do white fleshed fowls. In shipping two shipments of poultry early in August, one yellow fleshed, the other white fleshed, the former realized two cents more per pound, both lots were in similar flesh as regards fatness, etc. Well fatted and poorly fatted fowls usually sell at a similar ratio as compared with the above. Send what the market wants. Do not mix lean and fat, yellow fleshed and white fleshed fowl together and expect to get the top price, for often one party buys the lot at the going price for the inferior class. When shipping, bear in mind the results the apple dealers had when they put culls in among the good apples. The results will be the same in shipping poultry.

*Fattening*—Fowls to be fattened should be confined some ten days or two weeks before killing time and be fed all they will eat up clean, largely of corn. If it is convenient, give milk or meat. Be sure to give plenty of water and don't encourage exercise. Excess of either meat or milk is apt to cause disorder of the bowels which will retard fattening. One pound of meat every other day is sufficient for 16 fowls.

*Killing and Dressing*—Starve all birds at least 12 hours, 18 hours preferred, so that the crop may become empty. Pick dry, commencing immediately after sticking, which is done by making an incision in the roof of the mouth, immediately below the eyes, also sever the jugulars by sticking just behind the ears. Pick as rapidly as possible, taking care not to tear the flesh. If torn, sew with fine thread before the birds become cold. Don't take off the head and feet. The outer half of the wing should not be

picked, and also the upper half of the neck. Wash all blood from the mouth and hang up to drain and cool. When thoroughly chilled, pack as neatly as possible, in boxes or barrels. The weather at this season is cool and no ice is required.

### FEEDING FOR EGGS.

SOMETHING WHICH EVERY POULTRY-MAN SHOULD BE POSTED ON.

The profit is always sure when every detail is correct. Cheap food must not be estimated by the price paid for it in the market. The cheapest food for the poultryman or farmer is that which gives him the largest number of eggs. It matters not what the food costs, so long as the eggs correspond. It is the product by which we should measure and estimate.

Green bones are not used as extensively as they should be, because grain can be obtained with less difficulty and at a low cost, but as egg-producing material the bone is far superior to grain; nor does the bone really cost more than grain in some sections. The cutting of the bone into available sizes is now rendered an easy matter, as the bone-cutter is within the reach of all. Bones fresh from the butcher have more or less meat adhering, and the more of such meat the better, as it will cost no more per pound than the bone, while the combination of both meat and bone is almost a perfect food from which to produce eggs.

If the farmer can get two extra eggs per week from each hen in winter, he will make a large profit. We may add that if the product of each hen can be increased one egg per week only, in winter, that one egg will pay for all the food she can possibly consume, and it therefore pays to feed the substances that will induce the hens to lay. If the hens are consuming food and yet producing no eggs, they will cause a loss to their owner; and this happens every winter on a large number of farms. The hens receive plenty of food, but not of the proper kind.

A pound of cut green bone is sufficient for sixteen hens one day, which means that one cent will pay for the bone for that number of fowls. If one quart of grain be fed at night to sixteen hens, and one pound of bone in the morning, it should be ample for each day in winter. In summer only the bone need be given. Such a diet provides fat, starch, nitrogen, phosphates, lime, and all the substances required to enable the hens to lay eggs. As an egg is worth about three cents in winter, it is plain that it is cheaper to feed bone than grain, as the greater number of eggs not only reduces the total cost, but increases the profit as well.

The bone-cutter is as necessary to the poultryman as his feed-mill. It enables him to use an excellent and cheap food, and gives him a profit where he might otherwise be compelled to suffer a loss. It is claimed that a bone-cutter pays for itself in eggs, and really costs nothing. Bones are now one of the staple articles of food for poultry, and no ration should have them omitted. They are food, grit, and lime, all combined in one, and the hens will leave all other foods to receive the cut bone. If cut fine, even chicks and ducklings will

relish such excellent food, while turkeys grow rapidly on it. To meet with success requires the use of the best materials, and green bone beats all other substances as food for poultry.—*Poultry Age*.

### MORE SUNLIGHT FOR PIGS.

Judging from the dark places in which pigs are kept during the winter, a person would naturally come to the conclusion that they were a class of animals that differed materially in this respect from the rest of the farm stock. They, however, do not differ from other stock in their need of sunshine. A young pig is like a flower, it must have plenty of sunlight to enable it to develop and grow to perfection, and we believe that many a litter has been seriously injured through the lack of sunshine. This point was very forcibly brought out by one of our correspondents lately. We think a great mistake has been made in this respect in the building of many piggeries. Too often only meagre provision has been made for lighting the piggery, and none whatever for giving the pigs a sunbath during the winter months. The piggery should be situated in such a way that the sun can shine into the pens a good part of the day. It might be necessary to put in a few more windows to do this, but it will pay to do so. During the summer the glass can be removed and the opening covered with a piece of sacking as a screen to keep out the sun and the flies.

Many piggeries might be changed at small expense to admit of a plentiful supply of sunlight. A brood sow should always have a bright place in which to produce her litter, and the young pigs should have the brightest pen during the winter. A little attention to this question of light will save money, and prevent disappointment. Give the pigs and all the farm stock more sunlight in their stables.

### THE GENERAL PURPOSE COW.

At the recent successful convention of the Iowa State Dairymen's Association Prof. C. F. Curtiss gave an interesting lecture, with illustrations of the various breeds of cows. While acknowledging that the specific dairy cow had her place where exclusive dairying is desired, he claimed room for the cow which may serve both beef and milk purposes, even if it be to a lesser degree. It is true the value of the carcass of an old cow is of no importance, but the point is to raise good steer calves. He thinks it requires more care in feeding the double purpose than the special purpose cow, and mentioned a case where a Jersey was completely spoiled for the dairy by feeding. He finished with a strong plea to go less by breeds or types, but to submit each individual to a careful test. We must not run away with the idea that the large or the small cow is the best for the dairy. Test your cows.

### IT PAYS TO PLEASE THE COW.

The action of milking must be made pleasant to the cow. Necessarily, if the cow suffers pain or inconvenience, it must disturb the regular nervous action by which the flow of milk is caused. It, in fact, causes this nervous action to take quite another course, and leaving the effect on the udder unexercised, it disturbs the cow, and

the flow of milk is lessened. It should be the effort of the milker to make the sensation of it pleasing to the cow, as the sucking of the calf is unquestionably. The natural bunting of the calf, too, is imitated by the good milker, who, as soon as a teat is emptied raises the hand, and lifts the bottom of the udder with the teat, not only drawing down the teat and squeezing it gently, but he lifts it; and the raising of the hand, lifting the lower part of the udder, presses the upper part, and so excites the milk glands into effective action. Then closing the thumb and forefinger, and the other fingers downwards, successively, the milk which flows into the exhausted teat, as this by its elasticity opens and makes a vacuum, fills the teat, and immediately the closing of the hand forces the milk out of the teat into the pail.

### HOW TO LINE BUTTER TUBS WITH PARCHMENT PAPER.

C. T. Almy in the *New York Produce Review* thus tells how he lines butter tubs with parchment paper.

After you have your parchment lining soaked and ready, take a roller fourteen inches long, two inches in diameter at the large end, one and one-half inches at the other, spread the paper out on a smooth board, being careful to have it smooth. Then roll it on the roller, keeping the small end to the left. Place roller in the tub and unroll to the left, following up with a paper-hanger's brush. You will be surprised how quickly and how smooth a tub can be lined.

### CORRESPONDENCE.

#### MORE ABOUT THE DECADENCE OF THE FAIR SYSTEM.

Editor of FARMING:

SIR,—I cannot quite agree with Mr. J. E. Richardson in his remarks with regard to the decadence of the fair system. Now, if it were arranged as he suggests, to hold about three fairs in all, the raising of purebred stock would soon narrow down into the hands of a very few men who already have or could afford to buy prize-winners. It is a well known fact that quite a number of the prize-winners (especially the females) are practically useless as breeders, and, therefore, it is not from these that our stocks are kept up. Consequently the fairs would soon develop into a fat stock show, where a man would not stand any chance were he to take his stock in ordinary breeding condition. We all know it is an expensive matter to attend fairs at a distance. Unless a man had a full line, say at least a car load, he would lose money even though he won good prizes. Now, on the other hand, if a man has a few head of good stock (workers) he can take them to the local fairs, say within a radius of 100 miles, and perhaps win enough to pay expenses. His neighbors can then see the quality of stock he keeps. When the fairs are over the stock returns home to take up the duties it laid aside to attend the fair. Who can say as much for the majority of the prize-winners attending the large fairs? They are like the English hunter. When the season is over he is turned into a loose box or paddock, to rest until the next season commences.

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