

ing is not a very difficult operation, and anyone who is blessed with the average amount of brains and common sense can soon learn to caponize as quickly and as successfully as an "expert." Yes, we know that some one will probably tell you that the instruments used are "very delicate," and the operation can only be safely performed by an expert; but don't you believe it. Last year we wrote out the directions for caponizing, and sent them to a woman who was anxious to know how to perform the operation. With the written directions before her, she first operated on some half-dozen of cockerels that had been killed for table use, and then tried her hand on the living birds with excellent success. In three days, besides doing her usual housework, she caponized 162 cockerels, and only three of them died from the effects of the operation.

If you live near anyone who understands caponizing, and is willing to teach others, go and learn how, but if you cannot do that, go and get a set of instruments and teach yourself. A set of caponizing instruments consists of a pointed hook, a steel splint with a broad flat hook at each end, a pair of tweezers, and a pair of crooked concave forceps. In the first place, kill a young cockerel and examine it carefully, so that you will be able to tell the exact position of the organs to be removed. You will find them within the cavity of the abdomen, attached to the back, one on each side of the spine. They are light colored, and the size varies with the age and breed.

After you have located the parts to be removed, practice the operation on chickens that have been killed, until you are sure that you can operate quickly and safely; then you may try your hand on the living birds. Place the bird on its left side on a rack that will hold it firmly in position without injuring it, or else draw the wings back and fasten them with a broad strip of cloth; draw the legs back and tie with another strip; then let the attendant hold the fowl firmly on the table, one hand on the wings and head, the other on the legs, while you perform the operation. Remove the feathers from a spot a little larger than a silver dollar, at the point near the hip, upon the line between the thigh and shoulder. Draw the skin backward, hold it firm while you make a clean cut an inch and a half long between the last two ribs, and lastly through the thin membrane that lines the abdominal cavity. In making the last cut, take care and not injure the intestines. Now take the splint and separate the ribs by attaching one of the hooks to each rib, and then allowing the splint to spread; push the intestines away with a teaspoon handle; find the testicles; take hold of the membrane that covers them and hold it with the tweezers; tear it open with the hook; grasp the

spermatic cord with tweezers; then twist off the testicle with the forceps. Remove the other in the same way. The left testicle is usually a little farther back than that on the right, and should be removed first. During the operation take care not to injure the intestines or rupture the large blood vessels attach to the organs removed. The operation completed, take out the splint, allow the skin to resume its place, stick on some of the feathers that were removed which will absorb the blood and cover the wound. Give plenty of drink, but feed sparingly on soft cooked food for a few days, or until they begin to move around pretty lively.

To prepare cockerels for caponizing, shut them up without food or drink for twenty-four hours previous to the operation, for if the intestines are full the operation will be more difficult and dangerous. Cockerels that are intended for capons should be operated upon between three and four months of age. Cockerels of any breed may be caponized, but of course the larger breeds are the best. A cross between the Light Brahmas and Partridge Cochins will produce extra large cockerels for capons, but only the first cross is desirable. Capons grow fully one third larger than the ordinary male fowl of the same age and breed. Their flesh is more delicate and juicy, and they command prices from thirty to fifty per cent. higher than common poultry, but outside the largest cities there is no market for them.—*Prairie Farmer.*

### Our Lefroy Letter.

Editor Review,

I shall in the first place give you a short account of my own experience in chicken raising the last season, and shall also glance over the general outlook for fine poultry in this section this fall.

In numbers I am lamentably behind my winter's calculations. So much for "counting your chickens before they are hatched." The only reason I can assign for this is the non-setting nature of the "Autocrat" Light Brahmas. Though my poultry house is warm, and I think my poultry were properly fed and cared for during the winter, and began to lay early, yet after all this not a hen condescended to offer her services in this direction till April, and then only a very limited number, and up to the present time not more than half of my flock have shown the least desire to aid in the perpetuation of the species. Still they are perfect when compared with those characterless wretches which brother Rowe describes, and which I have had some examples of during the last spring.

I may remark just here that the longer I keep Light Brahmas the more strongly I become impressed with the belief that a strain or family of