

"By this means we can establish how many of the eggs are impregnated, and whether the influence of the cock extends beyond those actually fecundated. We shall be glad to furnish the result of this investigation to the Society.

"A series of experiments, simultaneously conducted by other breeders with other varieties, strongly opposed to each other in their markings, would determine the natural law which governs this question.

"Will not other breeders make similar trials?"

In the next number of the same periodical, which has come to hand, and fully bears out the excellent promise of its predecessor, the subject is again taken up by a correspondent, who cites, among others, the following instances:—

"A hen escaped from a market waggon in the woods, went to a solitary hut, laid a clutch of eggs and brought out twelve chicks. There were no fowls kept anywhere near, hence nearly or quite the entire clutch must have been vitalized before her escape.

"The writer was breeding Light Brahmas and Danvers Whites. These last are a breed which, according to the American Agricultural Annual for 1867, originated in a cross of Buff Cochins and White Dorkings, and for twelve to fourteen years have been bred white, with bare yellow legs. By accident, one day a Brahma cock got with the Danvers hens, and the result was that the chicks came, some showing the cross distinctly, others very little of the Brahma, and others none at all except a tendency to feather upon the legs, which in some cases never amounted to even a single perfect feather.

"A neighbour had a Bantam rooster running with his hens; next to him a friend was breeding Games. It was quite early in the season, and noticing after a while that the Bantam came over occasionally, he thought perhaps he might tread a hen, and so he had a tight coop made and kept his hens in, and for fear of the Bantam did not save an egg for over a month. It may have been nearly two months—I think it was—before he had chickens hatched. What was his surprise, when they were hatched, to see several of them with feathers on their legs like the Bantam cock!"

We hope some of our own poultry breeders will institute experiments to determine this important point.

A New Treatment of Gapes.

The great fatality amongst young poultry and pheasants occasioned by the presence of the gape worm (*Sclerostoma synjanyus*) in the windpipe, is well known. Many yards are wholly free from this pest; others are decimated, or even more extensively depopulated by it.

Of the prevention of gapes nothing is known beyond the desirability of shifting yearly to

new ground, and the necessity of extreme cleanliness. The cure is by no means easy or certain. Removing the worms by a feather or twisted hair is troublesome, and the operation is not always successful. Fumigation with tobacco smoke is rarely of much avail. The administration of turpentine is attended with danger to the chickens, and opening the windpipe and extracting the worms whilst the bird is under the influence of chloroform requires surgical skill.

Hence a new and, as far as I have yet tried, a perfectly successful mode of treatment is likely to be received with favour. Knowing the extremely active influence of carbolic acid on the lower forms of animal life, I determined to try the effect of the inhalation of its vapour in the cases of gapes that came under my notice. During the present season I have operated three several times on chickens that were suffering severely from gapes, being almost choked by the worms. Each bird was placed in a small deal box, the open top being covered with a cloth. I then took one of Savory's carbolic acid fumigators, which I happened to have at hand. This consists of a small metal saucer, heated by a spirit lamp below. On the saucer I placed about a dozen drops of carbolic acid, lit the lamp, and put the apparatus in the interior of the box. Dense white fumes soon filled the box, and, being of necessity respired by the bird, came at once into contact with the worms. The operation was continued in every case until the birds were in imminent danger of suffocation. They soon, however, recovered on exposure to the air, and on the day following the treatment were running about perfectly free from any symptom of disease. The chickens operated on are not now to be distinguished from those of the brood that were not affected.

I write to commend a trial of this plan to those poultry and pheasant breeders whose young birds are afflicted with gapes. No special apparatus is required, as any little arrangement which will serve to volatilise a few drops of the acid will answer; but I used that of Messrs. Savory and Moore, having it at hand, and it being conveniently adapted for the purpose.

In my time I have had a good deal of experience with birds afflicted with gapes, but have never found any treatment at all approach that of carbolic acid in efficacy.

Since writing the above it has occurred to me that, as every one has not a spirit lamp, the vapour of carbolic acid might be used by putting a hot brick into the box, and pouring a few drops of the acid upon it.—W. B. Tegtmeier in *London Field*.

AUCTION SALE OF POULTRY.—We understand that there will be an auction sale of poultry in this city, under the auspices of the Ontario Poultry Association, during the Exhibition week. The sale to commence on the 6th of October.

Household.

Canning Fruit.

The following extract from an excellent article in the *American Agriculturist* on canning fruit gives directions for the performance of this domestic operation, which all provident housekeepers should attend to betimes. The principle on which success depends should be borne in mind—namely, excluding air completely and permanently from the fruit. The application of heat also serves to destroy the germs of fermentation present in all vegetable matter. Premising this general statement, and that wide-mouth glass or earthenware vessels are best fitted for domestic use, the writer gives the following receipt for the cement used in hermetically sealing the receptacles of the fruit:—

"The cement is made by melting 1½ oz. of tallow with 1 lb. rosin. The stiffness of the cement may be governed by the use of more or less tallow. After the jar is corked, tie a piece of stout drilling over the mouth. Dip the cloth on the mouth of the jar into the melted cement, rub the cement on the cloth with a stick to break up the bubbles, and leave a close covering.

"**THE PROCESS.**—Everything thing should be in readiness, the jars clean, the covers well fitted, the fruit picked over or otherwise prepared, and cement and corks, if these are used, at hand. The bottles or jars are to receive a very hot liquid, and they must be gradually warmed beforehand, by placing warm water in them, to which boiling water is gradually added. Commence by making a syrup in the proportion of a pound of white sugar to a pint of water, using less sugar if this quantity will make the fruit too sweet. When the syrup boils, add as much fruit as it will cover, let the fruit heat in the syrup gradually, and when it comes to a boil ladle it into the jars or bottles which have been warmed as above directed. Put in as much fruit as possible, and then add the syrup to fill up all the interstices among the fruit; then put on the cover or insert the stopper as soon as possible. Have a cloth at hand dampened in hot water to wipe the necks of the jars. When one lot has been bottled, proceed with more, adding more sugar and water if more syrup is required. Juicy fruits will diminish the syrup much less than others. When the bottles are cold, put them away in a cool, dry and dark place. Do not tamper with the covers in any way. The bottles should be inspected every day for a week or so, in order to discover if any are imperfect. If fermentation has commenced, bubbles will be seen in the syrup, and the covers will be loosened. If taken at once the contents may be saved by thoroughly reheating.—Another way is to prepare a syrup and allow it to cool. Place the fruit in the bottles, cover with the syrup, and then