

son appears to be that they do not get the supply of meat in winter which they obtain in the warm season from worms and insects.

M. de Sora was aware of all these facts, and living at the time upon an old dilapidated estate, a few miles from Paris, the acres having been bequeathed to him a few years previously—he set himself earnestly at the task of constructing a hennery, which should be productive twelve months in the year. He soon ascertained that a certain quantity of raw mince meat given regularly with the other feed, produced the desired result, and commencing only with some 300 female sows, he found that they averaged, the first year, some twenty-five dozen eggs, each, in the 365 days. The past season he has wintered thus far, about 100,000 hens, and a fair proportion of male birds, with a close approximation to the same results. During the spring, summer and autumn, they have the range of the estate, but always under surveillance. In the winter, their apartments are kept at an agreeable temperature; and, although they have mince meat rations the year round, yet the quantity is much increased during cold weather. They have free access to pure water, gravel and sand, and their combs are always red. To supply this great consumption of meat, M. de Sora has availed himself of the constant supply of superannuated and damaged horses, which can always be gathered from the stables of Paris and the suburbs. These useless animals are taken to an *abattoir* owned by M. de Sora himself, and there neatly and scientifically slaughtered. The blood is saved, clean and unmixed with offal. It is sold for purposes of the arts at a remunerative price. The skin goes to the tanner—the head, hoofs shanks, &c., to the glue maker and Prussia blue manufacturer; the larger bones form a cheap substitute for ivory with the button maker, while the remainder of the osseous structure is manufactured into ivory black, or used in the shape of bone dust for agricultural purposes. Even the marrow is preserved; and much of the fashionable and highly perfumed lip salve and pomade, was once inclosed within the leg bones of old horses. Uses are also found for the entrails—and in fact no portion of the breast is wasted.

The flesh is carefully dissected off the frame of course, and being cut into suitable proportions, it is run through a series of revolving knives, the apparatus being similar to a sausage machine on an immense scale, and is delivered in the shape of a homogeneous mass of mince meat, slightly seasoned, into casks, which are instantly headed up, and conveyed per railroad, to the egg plantation of M. de Sora.

The consumption of horses for this purpose, by M. de Sora, has been at the average rate of twenty-two per day for the last twelve months, and so perfectly economical and extensive are all his arrangements, that he is enabled to make a profit on the cost of the animals by the sale of the extraneous substances enumerated above—thus furnishing to himself the mince meat for less than nothing delivered at his hennery.

It has been ascertained that a slight addition of salt and ground black pepper to the mass, is beneficial to the fowls, yet M. de Sora does not depend upon these condiments alone to prevent fermentation and putrefaction, but has his store rooms so contrived as to be kept at a temperature just removed from the freezing point through all months of the year, so that the mince meat never becomes sour or offensive; the fowls eat it with avidity; they are ever in good condition, and they lay an egg almost daily, in all weathers, and in all seasons.

The sheds, offices, and other buildings, are built around a quadrangle, enclosing about twenty acres, the general feeding ground. This latter is subdivided by fences of open paling, so that only a limited number of fowls are allowed to herd together, and these are arranged in the different compartments according to age, no bird being allowed to exceed the duration of four years of life. At the end of the fourth year, they are placed in the fattening coops for about three weeks, fed entirely on crushed grain, and sent alive to Paris.