

the meal-colored band around the mouth, a yellow strip runs along the middle of the under lip, crosses over to the upper lip, and extends up the sides of the nostrils, and the switch-tongue and hoofs are black.

These cattle are now being imported in large numbers into Italy, Germany, and Russia. There is a growing demand for them in America, and Great Britain and Spain have each imported a few.

In the Dominion, with its fine stretch of thousands of miles from sea to sea, embracing so large a variety of soil and climate, and much of which is pre-eminently adapted to dairying, it is highly probable that the Brown Swiss will yet find a home.

In adaptability to purposes of dairying there is not a little resemblance between Quebec province and Switzerland. Both are mountainous. Both have rivers rushing on with a haste that can brook no delay. Both have wide, deep valleys where rich pastures grow, and both have rugged hills where the foot of the grazing cow is far more in place than that of the ploughman. The winters in both are stern. The historic associations may be different. Quebec has no William Tell of departed centuries, or no hero of "Sempach on the Lake," but that will not hinder the marvellously rapid growth of her grasses in springtime, nor their adaptability to the purposes of dairying.

It may be objected that the Ayrshires are there now, the Guernseys are there, and the Jerseys are there. We answer the cows of no one of these breeds averages 1300 to 1400 pounds in weight. Switzerland has produced a vigorous race, nursed amid the mountain air of her cantons, and fed on the pure milk of the Brown Schwyzers, and the air that has given nerve to her people has also given hardihood to her cattle.

At Cham, in Switzerland, there is a milk-condensing company which uses the milk of 6000 cows per year, and they are only ordinary Brown Swiss cows. The average yield of milk per year is given by the United States Consul of Basle, in the year 1883, as 5315 pounds, and here we are in this Ontario of which we feel so justly proud creeping along with an average yield of during the cheese-factory season of 2673 pounds.

Poultry.

About Eggs.

The standard yield and weight of eggs for the different varieties of domestic fowl have been given about as follows:—Light Brahmas and partridge Cochins, seven to the lb.; they lay, according to treatment and keeping, from 80 to 100 per annum; often times more if kept well. Dark Brahmas, eight to the lb., and about 70 per annum. Black, white, and buff Cochins, eight to the lb.; 100 is a large yield per annum. Plymouth Rocks, eight to the lb.; lay 100 per annum. Houdans, eight to the lb.; lay 150 per annum; non-sitters. La Fleche, seven to the lb.; lay 130 per annum; non-sitters. Black Spanish, seven to the lb.; lay 150 per annum. Dominiques, nine to the lb.; lay 130 per annum. Game fowls, nine to the lb.; lay 130 per annum. Creveceurs, seven to the lb.; lay 150 per annum. Leghorns, nine to the lb.; lay 150 to 200 per annum. Hamburgs, nine to the lb.; lay 170 per annum. Polish, nine to the lb.; lay 150 per annum. Bantams, sixteen to the lb.; lay 60 per annum. Turkeys, five to the lb.; lay from 30 to 60 per annum. Ducks' eggs vary greatly with different species; but from five to six to the lb., and from 14 to

28 per annum, according to age and keeping. Geese, four to the lb.; lay 20 per annum. Guinea fowls, eleven to the lb.; lay 60 per annum.

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Fattening Fowl For Christmas

As the season of good cheer draws near not a few of our readers may, even at this early date, have their eye on a majestic gobbler, a plumper goose or a brace of pullets to deck their festive board on that most auspicious occasion—a Christmas dinner. Others again besides this desire to have prepared for the profitable market at this time of the year some of their fowl. How to have them in time for this important period is a problem that has before now met many. In methods of fattening fowl we have, perhaps, to acknowledge that our European friends may teach us a lesson, or at least offer some ideas worthy of our practice. A writer in one of our English periodicals, *The Farmer*, describes the whole process, as adopted by them, in what follows:

The fowls to be fattened should not exceed six or seven months old, and the pullets should be put up before they have laid, should be in good condition, and well fed, from their birth up to the day on which they are cooped. Cramming is regarded as the most economical and effectual mode of proceeding. The fowls to be fattened are placed in coops in which each one has its own compartment. The coop is a long, narrow wooden box, standing on short legs; the outer walls and partitions are close boarded, and the bottom is made with rounded spars one and a half inches in diameter, running lengthways of the coop; on these spars the fowls perch. The top consists of a sliding door, by which the chickens are taken out and replaced. The partitions are eight inches apart, so that the fowls cannot turn round. The length of each box is regulated by the number of divisions required, the cocks and pullets, and the lean and the fat lots, not being mixed up indiscriminately, because their rations differ, and the new comers would disturb the old settlers by their noise. The floor beneath the boxes is covered with ashes or dry earth, which is removed every two days with a scraper. The food is chiefly buckwheat meal, bolted quite fine. This is kneaded up with sweet milk till it acquires the consistency of baker's dough; it is then cut up into rations, each about the size of two eggs, which are made up into rolls about the thickness of a woman's finger, but varying with the sizes of the fowls; these are subdivided by a sloping cut into "patons," or pellets, about two and a half inches long. A board is used for mixing the flour with the milk, which in winter should be lukewarm. This is poured into a hole made in the heap of flour, and mixed up little by little, with a wooden spoon as long as it is taken up; the dough is then kneaded by the hands till it no longer adheres to them. Oatmeal, or after that barley meal, are the best substitutes for buckwheat meal. Indian corn-meal makes a short, crumbly paste, and produces yellow, oily fat.

In cramming, the attendant has the buckwheat pellets at hand with a bowl of clear water; she takes the first fowl from its cage gently and carefully, not by the wings or the legs, but with both hands under the breast; she then seats herself with the fowl upon her knees, putting its tail under her left arm, by which she supports it; the left hand then opens its mouth (a little practice makes it very easy), and the right hand takes up a pellet, dips it in the water, shakes it on its way to the open mouth, puts it straight down, and carefully

crams it with the forefinger well into the gullet; when it is so far settled down that the fowl cannot eject it, she presses it down with the thumb and forefinger into the crop, taking care not to fracture the pellet. Other pellets follow the first, till the feeding is finished in less time than one would imagine. It sometimes happens in cramming that the windpipe is pressed together with the gullet; this causes the fowl to cough, but it is not of any serious consequence, and with a little care is easily avoided. The fowl, when fed, is again held with both hands under its breast, and replaced in its cage without fluttering; and so on with each fowl. The chickens have two meals in twenty-four hours, twelve hours apart, provided with the utmost punctuality; if they have to wait, they become uneasy, if fed too soon, they suffer from indigestion, and in either case lose weight. On the first day of cramming only a few pellets are given; the allowance being gradually increased till it reaches twelve to fifteen pellets. The crop may be filled, but before the next meal the last must have passed out of the crop, which is easily ascertained by gentle handling. If there be any food in it, digestion has not gone on properly; the fowl must then miss a meal, have a little water or milk given it, and a smaller allowance next time; if too much food be forced upon the animal at first, it will get out of health, and have to be set at liberty.

The fattening process ought to be complete in two or three weeks, but for extra fat poultry twenty-five or twenty-six days are required; with good management you may go on for thirty days; after this the creature becomes choked with accumulated fat, wastes away, and dies. The fowls are killed instantaneously, by piercing the brain with a sharp knife thrust through the back of the roof of the month. After plucking and trussing the chicken is bandaged, until cold, to mould its form, and if the weather is warm it is plunged, for a short time, into very cold water. A fowl takes usually rather more than a peck of buckwheat to fatten it. The fat of fowls so managed is of a dull white color, and their flesh is, as it were, seen through a transparent delicate skin. Plucking should be done instantly the fowl is dead, as the feathers then come off with the greatest ease, and the skin is not liable to be torn.

The Apiary.

For the CANADIAN LIVE STOCK AND FARM JOURNAL. Out Door and Cellar Wintering.

By R. F. HOLTERMANN, Romney, Ont.

So much has been said upon the subject that it is well-nigh threadbare, however as there are many farmers who keep bees, and who only read agricultural papers having no bee department, a few thoughts here may not be out of place. A man has to be guided by circumstances in the matter if he has not a good winter repository for his bees; there is no use discussing the advantage of indoor wintering unless to induce him to build such a place. A man having but a few colonies rarely cares to do this unless he can kill two birds with one stone, and in building make the repository an addition to some other building. Those who must winter outside should seek to put their bees in shape early, just as it is poor farming to have our stock in the fall of the year out on chilly nights and days, so it is poor bee-keeping to have hives exposed in the fall of the year to all the changes of weather. So much doubtless requires to be done in other departments that one is very liable to neglect the bees or something else under these circumstances. It would

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