

BEES AND POULTRY.**FATTENING FOWLS.**

Fowls to be palatable and tender should be fattened quickly. From eight to ten days are sufficient. Place the birds in a roomy coop, in some outbuilding, where they will be free from draught and in a modified light. The morning food should be given as early as possible, and should consist of good, sweet, yellow cornmeal, mixed with one-third its quantity of heavy wheat middlings; mix with boiling water, and in the water should be chandler's scraps sufficient to make the water quite greasy. To every two quarts of feed, every other day, mix a tablespoonful of powdered charcoal before the water is poured on the feed. Let it stand covered up; after being mixed for twenty minutes then feed. At noon use the meal, leaving out the middlings, and in its place put in all the table scraps you can get and some finely-chopped cabbage. Use the charcoal only in the morning feed. At night feed corn that has been boiled until it has swollen twice its natural size. Every other day add to noon feed a little buckwheat (in grain). Give water after each feed. Warm sweet milk is best, if you have it to spare. Give during the day, but always give water for drink at night. Do not feed anything for at least twelve hours before killing, and let the last feed be soft food; and if you would like a nice, gamy flavour to the meat, let it contain a good proportion of chopped celery. Fowls fed in this way fatten very rapidly, and their flesh is tender, juicy, and tempting.

APIARY.

Messrs. T. P. Hodgson & Son, of Horning's Mills, Gray County, Ontario, have an apiary which will repay anyone to visit in the summer time when their many millions of little honey gatherers are at work. They have three kinds of bees—Italian, Cyprus, and Holy Land. The Italians are the favourites. The season recently closed has been, with Messrs. Hodgson & Son, a favourable one for bee culture. They began the season with sixty-six hives or colonies, and now have one hundred and forty, after having sold some six or eight. The season's product of honey was 6,000 lbs., about one-half of which was marketed at home and the balance at Toronto. The same gentlemen recently sold two hogs to Mr. Joseph Dickey, for export, whose united weight was 1,350 lbs.

THE DORKING FOWL.

Perhaps there is no breed of fowls better adapted for general purposes than that known as the Coloured Dorkings. There is a variety of this breed which is pure white, but they do not attain the size of their coloured congeners, are somewhat more tender, and are slower in coming to maturity. These fowls have rendered the small village in the county of Surrey, England, where they originated, and after which they are named, a place of celebrity throughout "the poultry world." While fair layers, their chief excellence is as table birds. Their flesh is of fine texture and excellent quality. They have the welcome



DORKINGS.

peculiarity of being plump in the breast, giving a large proportion of what is the daintiest part of a cooked fowl. The only defect urged against the Dorkings is that the chicks are somewhat tender, and need extra care; but the same is true of some other choice breeds of fowls. As a cross with the Brahmas, and other large Asiatic breeds, they are very valuable, securing size, without losing the quality of the meat, so highly and justly prized as the distinguishing feature of this branch of the poultry family. The above illustration is engraved from the pencilling of Harrison Weir, a noted English artist, especially skilful in delineating birds.

COFFEE GROUNDS FOR FOWL.

It is well known that in many Eastern countries, and especially in Arabia, where we get our very best coffee, Mocha (unless we except the African, of which there is but little yet in the market), the entire bean is used, and in some instances the pericarp, or outer covering of the bean, also. The reason of this is that when the infusion is made and drawn off only a portion of the nutritive properties are extracted. What we get are chiefly the exhilarating and refreshing elements of the bean, which are calculated to

diminish the wear and tear of the animal frame, while we too often throw away the major part of the positively nutritious substances which remain in the grounds. The chief of these is legumine (vegetable caseine), but there are others in smaller quantity, such as sugar, gum, fatty matter, etc., all of which, if saved and given to our poultry, would be eaten by them to advantage.—*Poultry Yard.*

ROUEN DUCKS.

In plumage Rouen ducks are exactly like the Mallard or wild duck. For exhibition the drakes must have the breasts rich red-brown of darkish hue, the drake's bill yellow, with a greenish tinge, not lead nor bright yellow; the bill to come straight down from the head—long, broad; the legs rich orange, and the head rich, glossy green; and round the throat is a ring of pure white, but this must not go right round; the back is greenish black; tail, darker; wings, gray and brown, and a bar across of brilliant blue, edged with black and white, clean cut; the flights are gray and brown; the fluff and under-parts must be toned down to light gray—no white must be seen. The duck's bill, orange colour, must be nearly covered, but

not to the tip, with an irregular splash of dark colour, blackish; the ground colour dark chocolate brown, with pencilling of still darker tint. Birds for breeding are good weight at seven pounds. In the show pen they have exceeded twenty-four pounds, and were once shown over thirty-two pounds, but such fattening destroys breeding power, and the birds are useless. The eggs are not so large as the Aylesbury; they are of both colours, green and white, and are very plentiful; the flesh is as good as the Aylesbury, and they fatten equally well.

Let the honey be *thoroughly graded* as it is put on the market; let it be in clean crates, so made that every passer-by shall be enticed, as he sees through a glass, not darkly, the tempting honey; let there be no possible chance for the honey to leak, and disgust the dealer; and always see that every groceryman in the vicinity has a supply of this most beautiful and wholesome article of food constantly on hand. The best way to manage *sour honey* is to heat it till it boils, which kills the plant-germs which cause the fermentation; then feed it back to the bees. In the process of restoring, the honey seems to have regained its previous excellence.—*A. J. Cook.*