

# CANADIAN FARM POULTRY

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"All cookery rests on an egg. The egg is the Atlas that supports the world of gastronomy, the chef is the slave of the egg. What is the masterpiece of French cookery, the dish that outlives all other dishes, the thing that is found on His Majesty's table no less than upon the table of the bourgeoisie—the thing that is as French as a Frenchman and which expresses the spirit of our people as no other food could express it!—the omelette. Could you make an omelette without breaking eggs? Then cast your mind's eye over this extraordinary Monsieur Egg and all his antics and evolutions. Now he permits himself to be boiled plain, and even like that without frills, naked and in a state of nature, he is excellent. Now he consents to appear in all ways from poached to *perdu*, now he is the soul of a *vol-au-vent*, now of a sauce; not a piecrust fit to eat but stands by virtue of my lord the egg, and should all the hens in the world commit suicide, to-morrow every chef in France worthy of the name would fall on his spit, for fish is but a course in a dinner, whereas the egg is the cement that holds all the castle of cookery together."—*Stacpoole*.

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