

THE TURKEY.—FATTENING.

One of the most useful and beautiful domestic birds is the Turkey. It ranks next in importance to the common fowl. What we could do, or how we could keep Thanksgiving or Christmas without the turkey, is a question we hope never to be forced to investigate. The Turkey is a native of North America, and BUFFON says it was unknown before the discovery of America, and it has no name in the ancient languages. Its range is from the Isthmus of Darien on the south, to the fifteenth degree north; and east and west, the Atlantic Ocean and the Rocky Mountains. It has never been seen south of Panama, and is unknown beyond Lake Superior. The Wild Turkey is far more beautiful than the domesticated bird. The plumage of the Wild Turkey is generally described as being compact, glossy, with metallic reflections; feathers double, as in other gallinaceous birds, generally oblong or truncated; tips of the feathers almost conceal the bronze color. The large quill coverts are of the same color as the back, but more bronzed with purple reflections. The lower part of the back and tail coverts are deep chestnut, banded green and black: the tail feathers are of the same color, undulatingly barred and minutely sprinkled with black, and having a broad blackish bar toward the tip, which is pale brown and minutely mottled; the under parts duller; breast of the same color as the back, the terminating black band not so broad; sides dark-colored; abdomen and thighs brownish-grey; under tail coverts blackish, glossed with brown and the tips bright reddish-brown.

The plumage of the male is very brilliant: that of the female is not so beautiful. When strutting about, with tail spread, displaying himself this bird has a very stately and handsome appearance, and seems sensible of the admiration he excites. Dr. Bachman says, "that in a state of domestication the wild turkeys, though kept separate from tame individuals, lose the brilliancy of their plumage in the third generation, becoming plain brown, and having here and there white feathers intermixed."

At this season of the year, the subject of FATTENING is of the greatest importance. Many of the birds brought to market are very poor, and a little attention to this matter for a few weeks, will increase the profits of the farmer and the pleasure of the consumer.

It is only when the cold comes, and turkeys are about six months old, that they should be fed with better and more plentiful food, in order to increase their size and plumpness for market. Indian corn, ground barley, wheat, also rice and other articles used to fatten common fowls, are considered best for turkeys. Their weight, when well fattened and carried to market, should average twelve pounds; their living and dead weight is as eighteen to twelve pounds.

Cobbett says, "As to fattening turkeys, the best way is never to let them get poor. Barley meal, mixed with skimmed milk, and given to them fresh, will make them fat in a short time. Boiled potatoes mixed with Indian meal, will furnish a change of sweet food which they relish much, and of which they should be allowed to eat as much as they can. As with others, the food of this bird must be kept clean, and the utmost care taken not to give them on the morrow the mixture of the preceding day; because if the weather is warm, it will sour, which might displease them."

Much has been published of late in our agricultural journals in relation to the alimentary properties of charcoal. It has been repeatedly asserted that domestic fowls may be fattened on it without any other food, and that too, in a shorter time than on the most nutritive grains. "I have recently made an experiment," says a writer for a Philadelphia paper, "and must say, that the result surprised me, as I had always been rather skeptical. Four turkeys were confined in a pen, and fed on meal, boiled potatoes, and oats. Four others, of the same brood, were also at the same time confined in another pen, and fed on the same articles, but with one pint of very finely pulverised charcoal, mixed with their food—mixed meal and boiled potatoes. They had also a plentiful supply of broken charcoal in their pen. The eight were killed on the same day, and there was a difference of one and a half pounds each in favor of the fowls which had been supplied with the charcoal, they being much the fattest, and the meat greatly superior in point of tenderness and flavor."

WASHING CLOTHES.—It would save a great deal of toothache, and ague, and chills, if every woman would rinse her clothes in water a little warm. When the teakettle is put on to boil water for starch, fill it full, and put some into the rinse water. White clothes look better if the boiling suds is blued, instead of the last rinse water.—*Cor. Ohio Cult.*