

Poultry Yard.

Poultry Shows in Paris.

FIVE of the salons in the *Palais de l'Industrie*, the sides of which were covered a few months since with the productions of the artists of all nations, presented an extraordinary appearance on the 19th, 20th, and 21st instants. In place of history, battles, landscapes, and portraits, were collected the inanimate bodies of fowls, turkeys, geese, and ducks. The exhibition was a great success; there were more than five hundred contributors, and between two and three hundred specimens of poultry of one kind and another. Nineteen departments were represented. The arrangements were admirable; sloping tables were placed around, and double stands of the same kind in the centre of each room. These were covered with blue paper upon which the poultry was laid out, with ample space on all sides; the various lots, each consisting of four specimens, being separated by fillets of wood, painted red, so that every article exhibited could be seen perfectly. On the walls were neatly-painted devices, containing the names of the classes and localities of production, and hung about with laurel, intermingled and enlivened by a few coloured ribbons. The first day was devoted to arrangement; the second, till one o'clock, to the decisions of the jury; after which the public was admitted at a charge of half a franc, and the third, to exhibition and sale of the articles. The jury was composed of Comte Leopold, Le Hon. President, representative in the Corps Legislatif of the department of Ain, famous for its poultry; two Inspectors-General of Agriculture, four farmers, and four dealers in poultry. The sum of four thousand francs was devoted to prizes, besides medals in gold, silver, and bronze. The grand prize consisted of a large gold medal and a thousand francs. The awards were marked by means of oval cast-iron tablets, painted blue, with the raised letters picked out in gold colour. The fowls were divided into five categories—birds of the races of La Bresse, of La Fleche, of Houdan, of Normandy, and miscellaneous. The first of these was by far the most numerous, as the poultry is the most esteemed. One gold, one silver, and a number of bronze medals and honourable mentions were awarded in each class, and the grand Prix d'honneur was awarded to M. Gorgondet, of Treffort, in the department of the Ais, for four pullets of the race of La Bresse. The other five classes consisted of turkeys, ducks, geese, pigeons, Guinea fowls, and other poultry. The department of Seine-et-Oise carried off the first and second prizes for turkeys, that of Orne the gold medal for geese, and Rouen the same for ducks. The fowls of La Bresse were not so remarkable for size as for smallness of bone and plumpness; and the manner in which they are prepared for market is quite artistic. Some of the geese were truly gigantic, but the turkeys would not have borne comparison perhaps with those of Leadenhall market. The sale was very brisk, and the names of almost every celebrated gastronomic establishment in Paris were to be seen on tickets in all directions. Forty and fifty francs were asked and easily obtained for prize geese and turkeys; and fowls that had obtained medals were marked in the morning after the exhibition, as high, if not higher than, thirty-six francs each. Poultry is an article of great importance in France, and the rearing of fowls in La Bresse, Burgundy, is one of the staple occupations of the locality, but it is not carried on in large establishments, experience proving that the collection of large numbers of poultry in one place invariably gives rise to epidemics amongst them. The Bresse race is not, however, so pure as some others, the delicacy of the meat, and the rapidity of the fattening, being supposed to depend principally on soil and the mode of feeding. The Bresse pullet can be fattened at the age of three months, while those of other localities cannot be got ready for market till after the fifth or sixth month. The modes of rearing poultry differ in different localities. At La Bresse a pullet of three months is worth about two francs, and the fattening occupies from fifteen to thirty days. To produce what is called a fat pullet takes about five gallons of meal, made from maize and black wheat. This is mixed with curdled milk, and given to the poultry in balls, the greater part are, however, only half fattened. A fine fat pullet sells for six to ten francs, an ordinary one from three to five francs, at the local market of Bourg. The poultry of the Fleche race is fed in the department of the Sarthe, on barley and black wheat meal mixed in the same way with milk. Four young cocks, for which a prize was given, averaged eleven pounds (English) each, and were valued at 20s to 24s each.—*Journal of the Society of Arts, London.*

HEN MANURE AND NIGHT SOIL.—"L. R. T." of Onida, N. Y., wishes, in your paper of Jan. 5, to know how to prepare and apply hen manure, and I give below my method of doing so for years past.

Take good soil from the surface of a field, or woods earth, and put it under cover, with which compost the hen manure at the rate of one bushel of manure to twenty of earth, adding thereto the contents of all the privies and the chamber lye from the house daily, with a liberal allowance of ground plaster, and the spent ashes of the farm.

A month before using, cease adding to the heap, and turn it up once or twice a week, carefully breaking all lumps with the shovel. It will lose all unpleasant smell, and my men do not object to dropping it in corn hills with their hands or sowing it along turnip rows, &c.

As soon as one heap is finished, I begin another, and never fail, when planting time comes round, to have enough compost to give eighteen acres of corn a vigorous start, and some left for turnips and other vegetables. I think it much superior to anything I can buy—and it is made up from materials which are sadly neglected on many of our American farms. Try it, for it will repay all its cost.

Burlington Co., N. J.

INCUBATORS.—I shall be most happy to give "Veritas" my small experience with an incubator, though I am not certain whether mine is like those at present advertised in your columns. Mine is somewhat like a small chest of drawers, with two shelves for the eggs, of which it can contain from twenty-six to thirty at a time. I first placed nine eggs in it on the 1st July last, seven were hatched, one was bad, and one contained a dead chick, which had apparently undergone eighteen days' incubation. The seven chicks are all alive, and very strong; one laid its first egg last week. I must now mention my numerous failures, of the cause of which I should like to gain some information. On the 1st September I placed thirteen eggs in the incubator; two were hatched (both doing well), and eleven contained dead chicks apparently of eighteen days' incubation. On the 1st October I tried nine eggs; all but one, which was bad—contained the usual dead chicks. On the 1st December I tried seven more eggs; two were bad, and five had my old friends, the dead chicks. Now, can you, Mr. Editor, or any of your correspondents, inform me the cause of my failures? I kept the heat from 100° to 106°, turned the eggs twice a day, morning and evening, leaving them exposed to the air about three minutes each time. You may remark that all went well till the yolk came to the abdomen of the chicks.—*Cor. of Field.*

The Household.

Cleanliness and Health.

THE most startling results accrue, among the lowest classes especially, from a due attention to matters likely to affect health, is apparent in the very low mortality rate of the pauper schools placed under proper management. In the Central London district pauper school at Hanwell, the late Mr. Aubin succeeded in reducing the rate to less than two per cent., notwithstanding that the scholars were taken from the very heart of London, many of them being half-starved, stunted, scrofulous, and suffering from ring-worm and ophthalmia. It cannot be too widely spread abroad that the secret of this clever and philanthropic superintendent's rule, consisted in the practice and maintenance of extraordinary cleanliness. The eight hundred or nine hundred children under his care were well washed all over in warm water twice a week, as well as down to their waists twice a day, and the younger children were washed after every meal. Directly a garment was soiled, it was changed, although, perhaps, it had only been worn a few minutes, and, in the regular way, every elder boy was allowed three clean shirts weekly. The sheets of every bed, too, were changed weekly, and frequently oftener when required. The profusion of clean linen caused as many as fifteen thousand pieces to be washed weekly. But the system worked wonders. Instead of a hundred little graves being made in the graveyard yearly, the sexton was not called upon to dig many more than a dozen. Farmer children in country workhouses furnish a death-rate of twelve per cent. But this unpromising selection, with this management, yielded a smaller death-rate than the wealthiest communities in the land. Thus it will be seen that the secret of the preservation of health lies in one word—cleanliness. This quality, long and worthily held next to godliness, must be applied in its widest sense, and be

understood to mean cleanliness in our houses, our streets, and our towns, as well as in our food, linen, and persons. Air, earth, and water must be kept sweet and clean, and even our fires are not exempt from influences upon health, for we may burn substances that emit unwholesome odours. Sanitary reform, therefore, resolves itself into an old, old story. The patriarch Jacob gave the pith of it when he commanded his household to "be clean and change their garments," and Moses only enlarged the same command, when he declared that if a house should be unclean the priest should look upon it, and cause it to be thoroughly scraped and cleansed, and should signs of uncleanness again present themselves, it should be taken down—stones, timber, and mortar, and these materials cast out of the city upon an unclean place; and in the minute directions he issued respecting repeated ablutions. It will not be of much use to tell the story, even with its Syrian associations, to grown-up people—they know it already; but habit is second nature, and it is difficult for them to change their ways. Those to whom sanitary reform must be preached, are school-children. They should be taught, if we are dirty, we shall become diseased; if we sin, we shall suffer, as certainly as twice two are four, and twice four are eight. It is in the minds of little children that we should sow this seed.—*Chambers's Journal.*

Household Leaks.

OUR readers are indebted to Mrs Haskell's *Household Encyclopedia* for the following enumeration of household leaks. There are some, doubtless, who need no telling of this sort, while there may be others who will learn something by reading what follows:

Much waste is experienced in the boiling, etc., of meats. Unless watched, the cook will throw out the water without letting it cool to take off the fat, or scrape the dripping-pan into the swill pail. The grease is useful in many ways. It can be burned in lamps mixed with lard, or, when no pork has been boiled with it, made into candles. When pork has been boiled alone, it will do to fry cakes, if cleansed. Again, bits of meat are thrown out which would make hashed meat or hash. The flour is sifted in a wasteful manner, or the bread-pan left with the dough sticking to it. The crust is left, and laid by to sour, instead of making a few tarts for tea, etc. Cake batter is thrown out because but little is left. Cold puddings are considered good for nothing, when oftentimes they can be steamed for the next day, or, as in case of rice, made over in other forms. Vegetables are thrown away that would warm for breakfast nicely. Dish-cloths are thrown down where mice can destroy them. Soap is left in water to dissolve, or more used than is necessary. If bath brick, whitening, rotten-stone, etc. are used, much is wasted uselessly. The scrub-brush is left in water, pails are scorched by the stove, tubs and barrels left in the sun to dry and fall apart, chamber pails allowed to rust, tins not dried, and iron-ware rusted, nice knives used for cooking in the kitchen; silver spoons used to scrape kettles, or forks to toast bread. Rinsings of sweetmeats, and skimmings of sirup, which make good vinegar, are thrown out; cream is allowed to mould and spoil; mustard to dry in the pot, and vinegar to corrode the easier; tea, roasted coffee, pepper and spices, to stand open and lose their strength. The molasses jug loses the cork, and the flies take possession. Sweet meats are opened and forgotten. Vinegar is drawn in a basin and allowed to stand until both basin and vinegar are spoiled. Sugar is spilled from the barrel, coffee from the sack and tea from the chest. Different sauces are made too sweet, and both sauce and sugar wasted. Dried fruit has not been taken care of in season, and becomes wormy. The vinegar on pickles loses strength, or leaks out, and the pickles become soft. Potatoes in the cellar grow, and the sprouts are not removed until they become worthless. Apples decay for want of looking over. Pork spoils for want of salt, and beef because the brine wants scalding. Hams become tainted, or filled with vermin, for want of the right protection. Dried beef becomes so hard it cannot be cut; cheese moulds, and is eaten by mice or vermin, lard is not well tried in the fall and becomes tainted, butter spoils for want of being well made at first. Bones are burned that would make soap; ashes are thrown out carelessly, endangering the premises and being wasted. Servants leave a light burning in the kitchen when they are out all the evening. Clothes are whipped to pieces in the wind, fine cambrics rubbed on the board, and laces torn in starching. Brooms are never hung up, and soon are spoiled. Carpets are swept with stubs hardly fit to scrub the kitchen, and good, new brooms used for scrubbing. Towels are used in place of holders, and good sheets to iron on, taking a frob one every week,