

poultry has deprived them of a source of revenue that is much more certain than any other.

What the farmers should do in the poultry department of the farm is to recognize it as a business, and not turn it over to the weaker members of the family. To secure more eggs, better laying stock should be used, and careful attention given. Work is required in every department, and why the farmers are so unwilling to do for the hens as they will do for the larger stock cannot be explained, unless an established custom has never been overthrown, for they are depriving themselves



Preserving Eggs.

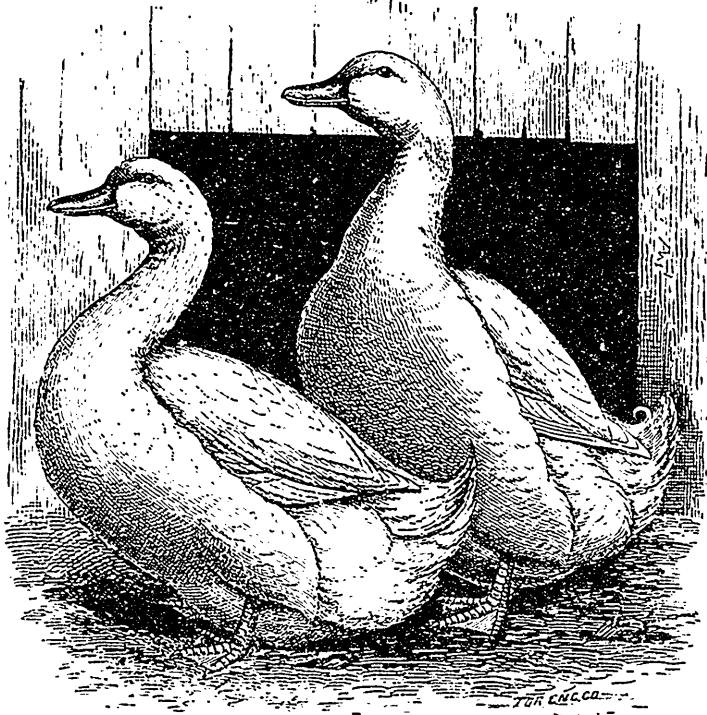
Editor Poultry Department, FARMING :

What do you consider the best and most satisfactory method of preserving eggs? I know full well that you advocate selling eggs when fresh laid, but, if not too much trouble, you might give me your advice.

London, Ont.

J. H.

ANS.—I consider the best and most satisfactory method to be as follows :



Pekin Duck and Drake (1895 Hatch)

Prize winners, Toronto Exhibition. Owned and bred by W. J. Haycraft, Agincourt, Ont.

of one of the best mediums for making the farm pay.—*Poultry Keeper.*

SHOULD your hens lay eggs with soft shells, it is an indication that your hens are too fat, or it is owing to the absence of food containing lime. If the hens are too fat, the food should be reduced to green food during the day and oats at night. Be sure, however, that they have to scratch for the grain. This will give them exercise.

(1) Use only eggs from hens that are not with males.

(2) Place the eggs on racks or trays, or in any manner so as to permit of turning them readily. If placed on trays, have an extra one which you can put right over the one containing the eggs. Turn the bottom tray completely over, so that the eggs will fill the empty one. This turns them over. Do this at least twice a week, so as to prevent the contents adhering to the shells.

(3) Keep them in a cool place.

The first rule, however, is the most important one.