

thing but curd (chopped fine), seasoned slightly with black pepper and a few green onion tops, chopped fine, and mixed in. Young turkeys' digestive organs are delicate, and they eat but little the first week. After a week old, we add to their feed, boiled egg, about one-half, and, at two weeks old, a small quantity of meal can be added. After four weeks old, they are sufficiently strong to be fed scalded meal, or meal and sour milk, and a dish of sour milk at all times within their reach is good. After two weeks old, they should be allowed to range with the mother, when the grass is dry, for if drenched or drabbed in the wet grass, they get chilled, and often droop and die. Their natural diet is insects, and they should be permitted to forage as much as possible. Turkeys grow very rapidly, and, when hatched as late as August, will mature so as to winter well. It fact, a young turkey, unlike a very late chicken, will grow and thrive through the coldest weather, with liberal feed, and, in this latitude, it is better not to house or shelter full-fledged turkeys. For all they consume during the period of growth, turkeys make ample weight, and it costs scarcely more to keep them than it does ducks and chickens. On a farm, where insect food is abundant, they are very profitable, and are fed grain to a good advantage."

As a good market has now been established in England for our poultry, an extensive business is certain to be done, and all farmers can raise large flocks in confidence that there will be a large demand at good prices.

Get the largest and strongest stock procurable to start with, even if you have to pay a few more dollars for it, as large stock almost invariably bred large stock; it costs no more to feed a large than a small turkey, and the finer the bird the little price can be obtained for it, whither as poultry or for a breeder.

Notes from Waterloo.

No. 10.

The season of fall shows being now at hand, no doubt most of the fanciers will be putting their best foot foremost in trying to carry off the honors with their fowls.

In a great many ways fall is the worst season of the year for fowls to be exhibited, as few of those that are over a year old are fit to be judged, owing to their molting, and very serious injury is often done by removing them from comfortable quarters to confinement in coops, where their droppings are allowed to accumulate, and these coops frequently exposed to currents of cold, autumn winds, at a time when fowls require extra care to enable their system to provide a new covering of feathers. For these reasons, the best and most valuable birds are often left at home. In addition to this there is the

likelihood of being beaten by inferior birds that are in better condition, and this, though no fault in judging, for feathering is so all-important that no other good points can counterbalance the deficiency, or enable a ragged, half-clad bird to win.

It has been often suggested, why not leave out adult fowls at fall shows, and only give prizes on chicks, but we have to consider that at no other time can they be seen by the great mass of the people, more especially the farmers, the class above all others whose interest it is to know and understand the different breeds of fowls, and their particular merits or demerits, the class that we are anxious to teach that pure bred fowls are not kept merely to look at, but are profitable as well, for they will furnish more weight by far both in meat and eggs than the mongrels, which are too often seen around farmers' barn-yards. Most farmers will admit that the pure-bred or high-grade Berkshire or Yorkshire pigs will furnish more pork for the amount of food consumed than the lantern-jawed, slab-sided racer breed, happily now so rare; I think it is generally admitted that the Ayrshire, or Jersey cow, will furnish more milk and butter, and the Durham cattle more beef, in proportion to their food, than any mongrels or scrubs. Is there any reason then why similar results may not be obtained in selecting and breeding poultry. It is not alone the peculiar color of feathers, the shape of comb, or other peculiarities, which make them attractive, but in breeding for these the economic qualities are seldom lost sight of, and the breed which fails to give a good supply of eggs will never be popular, even amongst Fanciers, no matter what their color or marking may be.

A number of years ago parties who paid several dollars per pound for Early Rose potatoes were looked on with much the same kind of pity that many people now feel for the deluded poultry-man who pays \$20 or \$30 for a pair or trio of pure-bred fowls, yet by the (so-called) foolishness of the few, the many have been benefited; the introduction of the Early Rose has increased the potato crop, and thereby the wealth of the country, by thousands of dollars. So in like manner we hope that the cultivation of pure-bred poultry will prove a benefit to the community, and the labors of poultry fanciers be appreciated accordingly.

I am pleased to see that "Gallinae," one of the ablest correspondents of the REVIEW, has commenced a series of articles on poultry-keeping for farmers, a subject of importance at any time, but more especially so at present when the people of Great Britain are ready to buy, at good prices, all our surplus beef, mutton, pork, poultry and eggs. I wish that every farmer in Ontario could be got to read and ponder his remarks.

Waterloo, Sept. 1st.

J. L.