

They are so constructed that when filled they can be placed one upon another without injury to the tubers, and in such a manner as to allow a free current of air to pass through the stacks of boxes. The boxes hold about 14 lbs. each (when the tubers are set up for sprouting), so that the seed for planting five or ten acres occupies much space, and the large barns or sheds are generally built with great care to avoid extremes of heat and cold.

"In November the boxes are all gone over very carefully, women being employed to place each tuber on its 'stem' end. By this means the shoots from the buds or eyes are produced with great regularity, and the tubers can be more easily be planted without injury to the shoots."

The aim in all this is to get the seed as well on the way as possible before planting begins. Potatoes prepared and planted as described will be ready for lifting ten days earlier than if not so treated. Last year the crops of the Isle of Jersey yielded as high as eight to ten tons per acre.

The following system of manuring is given as being adopted by one of Jersey's successful potato growers:

"8 per cent. ammonia supplied with sulphate of ammonia.

"18 per cent. to 22 per cent. soluble phosphates supplied with mineral phosphates.

"1 per cent. to 3 per cent. potash supplied with sulphate or muriate of potash.

"Of this compound there is applied at the time of planting and, as a rule, in the row, at least 14 cwt. per acre up to 1 ton per acre. Top dressing, when the crop begins to show above ground, is not done.

"Besides the above dressing, a very liberal application of dung may be added, or, as a substitute for dung, bones (vitriolized or dissolved) are applied, after ploughing, at the rate of 12 cwt. to 1 ton per acre. Bones, as referred to, analyze 1 per cent. to 1½ per cent. ammonia and 30 per cent. to 38 per cent. soluble phosphates."

No instances are given among the many cited where potato seed is cut before planting, though some growers plant the small tubers. From a careful perusal of the treatise we gather that it is not the general practice to plant, as is so largely the case in this country, cut seed. The potatoes are planted whole, and great care is exerted to preserve the seed in good condition.

(To be continued.)

Feeding Young Chickens

An English View of the Subject

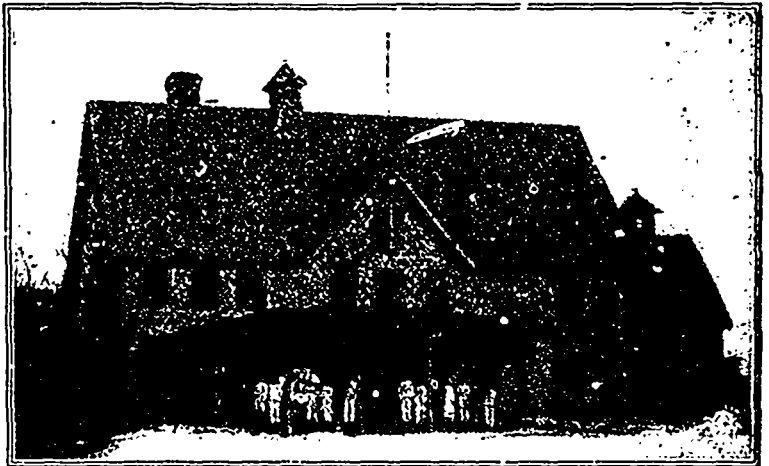
(Continued from last issue.)

The times of feeding may be briefly as follows: When the chicks are less than a fortnight old they should be fed every two hours; for the next fortnight every three hours; and after that time until they are fully grown, say, when four or five months old, four times a day. There are those breeders who always keep food before the birds, and this plan saves a great deal of trouble, but we have never adopted it. Only grain can be fed in this way, as soft food would go sour if left to stand. We think it better for all animals to have regular times of feeding, for picking is one of the worst things for children or chickens. And the plan we have recommended so frequently, namely, to cease giving the food when the appetite is satisfied, is especially necessary in the case of chickens. We always like to see birds ready for their meal when it is ready for them. This is a good sign of health.

Reference has already been made to the importance of insect and grub life for fowls. Where this kind of food is absent it must be artificially supplied. In the winter season there is nothing better than the prepared crissel, sold by Spratt's Patent, but at other seasons of the year it can be naturally supplied. Dead fowls or other forms of flesh meat can be used for this purpose, and may either be buried under the ground or hung up. In this manner this most important element in the feeding of fowls can be provided

for. It is only desirable to state that under no circumstances should a diseased fowl be used in this way, as that would be the means of propagating disease; and it is also desirable that the supply of this kind of food be not excessive. When fowls are in a state of nature they have much more exercise than when in confinement, and this must always be taken into account when making comparisons between the food obtained under the two conditions.

No mention has yet been made as to the importance of green food for the young chickens, but it must not be lost sight of. The sweet juices of young grasses or vegetables have a wonderful effect on the economy of the birds, and though we do not say that chickens cannot be reared without one or the other, we do not think that they can be so reared with the same amount of success. Wherever a good grass run can be given it is desirable that the birds shall have the benefit thereof, but it cannot be regarded as essential where tender vegetables, especially lettuces, can be provided. Where fowls have been kept on ground for several years without its being renewed, the grass may be positively injurious instead of beneficial, but with lettuces this will not be so. The poultry breeder will do well to grow as many of these succulent vegetables as he can, and give them freely to the chickens. Other kinds of vegetables can be used, and in winter time the roots are of great benefit, the latter being given mixed with soft food. There are poultry breeders who never give water to their chickens,



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and their experience shows that this is not essential if sufficient moisture is given in the soft food. They say that water encourages gapes, but this must depend upon the water. We have never found it to do so, and our chickens have always been supplied with water without any harm resulting therefrom.

Keep the Whey Tanks Clean

One of the conditions stipulated as being necessary to secure the premium offered by the Quebec Government, an outline of which is given elsewhere, is that the maker shall bind himself to wash out the whey tank every day. We wonder how many makers in Ontario would care to undertake a task of this kind. The Quebec authorities, however, are wise in making this one of the necessary conditions, and if some means could be adopted whereby every maker in this province would be compelled to clean the whey tank at his factory every other day at least it would help to improve the quality of the product very much.

In the much-needed agitation for new and better facilities for curing the cheese after it is made it will not do to neglect other conditions affecting the making of the product. One of the eyesores, or perhaps it would be better to say "nose" sores, in connection with many of our cheese factories is the neglected and filthy condition of the whey tanks. Many of them go for weeks at a time without being