

chickens. We keep our turkey hens in the orchard until their broods are a few weeks old when they are permitted the range of the farm, the hens are kept from flying over the fence by a light board or shingle 10 inches long by 5 inches wide secured on their backs by *soft felt* strings run through holes in the board and tied under their wings by this method they can be as readily confined as sheep or other small stock and it does not injure them in the least. The young should be first fed egg bread, curd or light bread crumbled in a shallow pan of milk, after they are a week or so old crushed corn boiled the same as hominy makes a fine feed for them. By the time they are five or six weeks old grass-hoppers and other insects are plentiful and they will thrive upon these, but should be given one feed in the evening to teach them to come home to roost. This county—Bourlow—claims to be the champion turkey producing county of the world; over \$100,000 worth of turkeys are annually exported to the eastern markets and to be used for breeders. Quite a number of varieties are reared here and all attain the very highest perfection. The noble Bronze is the most extensively bred and is the king of all turkeys, 40 lb. toms are to be met with on every side, while in a three year old form they sometimes reach the mammoth weight of 50 lbs. The Narragansett rules next in size and is quite a favorite with those who have near neighbors as it is a very gentle turkey, they have a dark metallic plumage, with salmon colored legs, they are sometimes called Silver grays. The Bourlow Butter Nut is a new variety, and is rapidly coming to the front, as one of our best market turkeys; this is a beautiful turkey, being in color a deep golden with white wings, this variety is not yet recognized in the American standard of excellence, but should be as it is a better turkey than most of the standard ones, and breeds true to color. The White Holland turkeys are bred in a

considerable number, and when prepared for the table are considered the finest flavored turkey we have, but are less hardy than other breeds, they are pure white in color. The Buff or Yellow turkeys have their admirers but are not very extensively bred. The Kentucky Crested turkey is another new variety and is quite a handsome bird, they have crests similar to the Pea fowls. The Slate is a favorite with some and is not wanting for names, as it is also known as the Blue Maltese or Lavender. The Domesticated Wild turkey is also reared and is the hardest turkey we have, one of its peculiarities are they have no wattles like other varieties. All of the prominent turkey breeders of the U. S. and Canada procure their fresh blood here in Central Ky., as they attain a greater size here than anywhere else in the world. But the demand for Kentucky's celebrated turkeys is not confined within the limits of America but reaches out across the briny deep to merry England and to gay France. Perchance some one may enquire why is it that turkeys attain a greater size here than elsewhere. In reply we will say why is it that Central Ky., has produced the fastest trotter as well as the fastest running horse, and here are reared the largest mules and the finest cattle, this is the home of the fairest woman and the bravest man. There is undisputably a strong affinity existing between Blue grass and Blue blood.

NOTES.

The pages of the REVIEW are freely open to correspondents on any subject of interest to the fancier, but we must request that all communications will be kept as free from personalities as possible.

In looking through the pages of *Poultry*, we notice that Mr. John Nunn of Toronto, has been elected a member of the English "Black Spanish Club."

In his report of the last meeting of the Toronto Poultry, P. & P. S. Association, the secretary omitted to mention the name of Mr. W. H. Doel as one of the judges chosen by that association to be recommended by the delegates to the Industrial Board. As will be noticed in another column, Mr. Doel has since been elected to judge several classes.

Through an oversight of the Poultry committee of the Industrial, rose comb Leghorns were omitted from the prize list, in fact, we believe none of the delegates present were requested to have them put on. The REVIEW has since been in communication with the Board, and we have succeeded in getting a class added for them, viz: rose comb Leghorns, brown or white cock, do. hen, and the same for chicks. In doing this, we had to guarantee forty entries, and we hope the breeders of this variety will not see us out of pocket by it.

Through the efforts of Mr. E. Lawson, Toronto, and one or two other fanciers, Minorcas have been placed on the Industrial prize list, since the meeting of the Poultry committee.

Mr. W. Eddy, Toronto, has been appointed superintendant of the Poultry Department of the Industrial Exhibition. This will make the third consecutive season in which he has held the position.

We are glad to see that the two illustrations of Wyandottes in our April issue, are likely to lead to a discussion as to the standard color of this variety. As we look at it now, every prominent breeder has a standard of color of his own, no two of them being alike. We know for a fact that several Canadian breeders have given them up through this fault, having purchased birds from one fancier which were almost black, and from another almost white. We will be pleased to see