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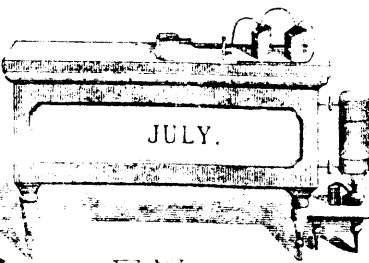
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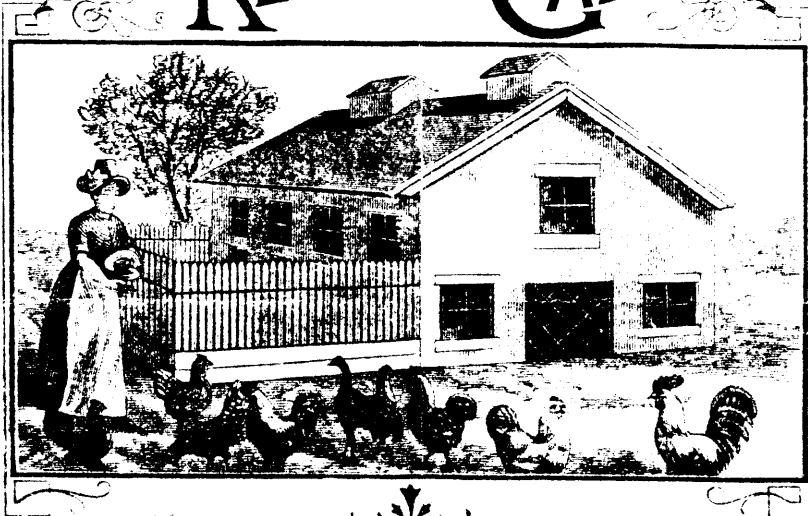
CANADIAN VOL. 12.
1889.

POULTRY REVIEW

AND
KENNEL GAZETTE

DEVOTED TO
POULTRY,
AND
K.C.S.

FOR THE
AMATEUR,
FANCY,
FARMER,
AND
FAMILY



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SEBRIGHT BANTAMS.

THE CANADIAN POULTRY REVIEW

DEVOTED TO POULTRY, IN ALL ITS BRANCHES

Vol. XII.

TORONTO, ONTARIO, JULY, 1889.

No. 7

NOTES AND COMMENTS

DATES.

Canada's Great Industrial Fair, Toronto, September 9th to 21st, H. J. Hill.

Midland Central Fair, Kingston, August 28th to Sept. 7th, R Meek.

Eastern Township Agricultural Association, Sherbrooke, P.Q. Sept. 3rd to 5th, E. Winn Farewell.

Central Canada Fair Association, Ottawa, Sept. 9th to 14th, C. R. W. MacCuaig.

Agriculture and Arts Association of Ontario, London, Sept. 9th to 14th, Henry Wade, Toronto.

Brantford Southern Fair, Brantford, Sept. 10th to 12th, R M Wilson.

South Renfrew Agricultural Society, Renfrew, Sept. 17th and 18th, Robert McLaren.

North-Western Exhibition, Goderich, Sept. 17th to 19th, R. C. Hays.

Peninsular Fair, Chatham, Sept. 17th to 20th, John Tissiman.

Lincoln County Union, St Catharines, Sept 23rd to 25th, Albert Pay.

Great Central Fair, Hamilton, Sept. 23 to 27, C. R. Smith.

Wellesley and North East Hope, Wellesley, Sept. 24th and 25th, Geo. Bellingier.

South Grey Exhibition, Durham, Sept. 24th, and 25th, Arch. Mackenzie.

North Lanarck Agricultural Society, Almonte, Sept. 24th to 26th, Wm. P. McEwen.

Lindsay Central Fair, Lindsay, Sept. 24th to 26th, James Keith.

Ontario and Durham Exhibition Association, Whitby, Sept. 24th to 26th, W. R. Howse.

Centre Bruce Agricultural Society, Paisley, Sept. 24th to 26th, S. Ballachey.

Southern Counties Fair, St. Thomas, Sept. 24th to 27th, John A. Kains.

Central Exhibition, Peterborough, Sept. 24th to 27th, Wm. Colling.

Great Northern Exhibition Association, Col-

lingwood, Sept. 25th to 27th, T. F. Crawford.

Central Agricultural Society, Walters Falls, Sept. 26 and 27th, B. Holmes.

Central Exhibition, Cannington, Sept. 27th and 28th, Arch. J. Sinclair.

North Brant Agricultural Society, Paris, Oct. 1st and 2nd, James O'Neil.

County of Haldimand Fair, Cayuga, Oct. 1st and 2nd, Thos. Bridger.

Great South-Western Exhibition, Essex Centre, Oct. 1st to 3rd, A. E. Jones.

Brampton Fair, Brampton, Oct. 1st to 3rd, Henry Roberts.

The Northern Exhibition, Walkerton, Oct 1st to 4th, Jacob Seegmiller.

East York Agricultural Society, Markham, Oct. 2nd to 4th, James J. Baker.

Ontario Central, Port Perry, Oct. 2nd to 4th, H. Gordon.

North Perth Agricultural Society, Stratford, Oct. 3rd and 4th, John Brown.

North Renfrew Exhibition, Beachburg, Oct. 3rd and 4th, John Brown.

South Oxford Union Exhibition, Otterville, Oct. 4th and 5th, Alex. McFarlane.

Howard Beach Agricultural Society, Ridgetown, Oct. 5th to 10th, D. Cochrane.

West York and Vaughan Fair, Woodbridge Oct. 9th and 10th, T. F. Wallace.

Central Wellington, Fergus, Oct. 10th and 11th, John Mair, Lora.

Scarborough Agricultural Society, Danforth, Oct. 10th, Alex. McCowan.

Norfolk Union Fair, Simcoe, Oct. 15th and 16th, J Thos. Murphy.

UNITED STATES.

Buffalo International Fair Association, Buffalo, N. Y. Sept. 3rd to 13th, C. W. Robinson.

New York State Agricultural Society, Albany, N. Y. Sept. 12th to 18th, J. S. Woodward.

Hornellsville Eposition, Hornellsville, N.Y. Aug. 26th to 30th, C. W. Robinson.

Detroit International Fair, Detroit, Mich., Sept. 17th to 27th, C. W. Robinsen.

DR. NICHOLL

Montreal paid us a brief visit on the 10th inst.

THE Orillia Packet

is responsible for the following:—

Mrs. Church, at Sanson's Hill has a white chicken of two or three weeks old which possesses three and a quarter legs. The third limb is all right, except that it terminates in only two toes; the remaining extremity is merely embryonic. The bird is active and lively, but doubts are felt as to its being lucky.

MR. R. HAMILL

Secretary of the Ontario Poultry Association writes us under date of June 20th. Amongst other items he humourously remarks.

"Poultry as a whole are doing very well this season, old birds are dying with the Pox, the chicks are dropping off with a variety of diseases too numerous to mention, the first hatches did well but of the last fully 75% died." "We are getting the Ontario business to a close. Vice-Pres. for '90 will put new life into the Association, there are several things that need it badly, the by-laws must be attended to at the coming meeting in Toronto."

MR. R. B. SMITH.

formerly of Perth has changed his location to Mount Forest where he hopes to stir up a lively interest in the fancy.

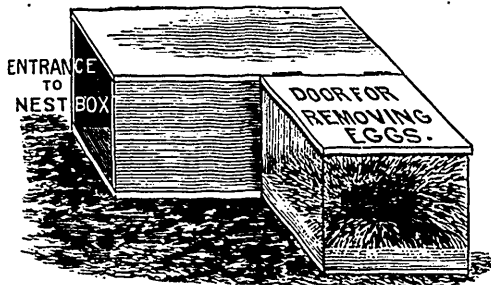
REV. W. H. BARNES

and Mr. Geo. H. Carley, Barrie were in Toronto on the 12th ulto.

POULTRY

NEST BOX TO PREVENT EGG-EATING.

To prevent hens from eating eggs the nest should be somewhat dark, and hens will not stay in a dark box longer



NEST BOX TO PREVENT EGG EATING.

than to deposit the eggs and come out. In the illustration is a simple box, into which the hen enters, turns to the right, and finds a secluded nest, where she will lay and run out to give notice by cackling. As the eggs will be always hidden from view the temptation to eat them will be removed. The box may be of any desired size, or a soap box may be altered for the purpose. The eggs are removed by raising the door A, on top over the nest, or the door may be placed at the side, if preferred.

MORTIMER'S MONTHLY MORSELS.

BY F. A. MORTIMER.

Be careful how you use your friends. Do nothing that causes bitter feeling. Reconciled friendship is wounds ill-salved.

Oatmeal is good for young ducks and for every other tenant of the poultry yard. It is not necessary to have the hulls removed. Half oats and half corn ground together will do very well.

Eggs may be kept fresh by closing the pores of the shells by rubbing them

with melted lard when fresh. A mixture of freshly slacked lime and water of the consistence of cream, poured over eggs in a jar, if they are fresh will keep them so, but the lime makes the shell brittle, and they will break easily, and require to be handled carefully.

Be careful in mating up the breeding

pens to select only the best and most promising specimens. Separate them from the rest and keep them in good healthy breeding condition, but guard against feeding too much, for fat hens really are not fit to use for breeding purposes, and are also much more liable to disease. They do not need very much corn, or any such fattening feed, until the very cold weather comes.

Don't expect to work up a large trade in a year or two. It is unreasonable to expect it. Begin in a small way and branch out, as the difficulties and mysteries of breeding are mastered. Be particular to give your customers full value for their money, and they will come again. And don't forget that to sell your stock you must advertise.

Salt and cayenne pepper are two substances that are both useful and grate-ful in small quantities, stirred in the soft food for poultry. The salt is appetizing, the red pepper tonical and warming to the system. The cayenne may be given in their drink, also, in cool weather, to good advantage.

It is not too late yet to set hens. But be sure the eggs are fresh, the fresher the better.

Grit.—What is meant by "grit," is the gravel, oyster shells, and other material used by fowls for the purpose of grinding their food. Although the gizzard is capable of masticating without the help of grinding substances, yet its action is not so easy and complete without the aid of the hard substances. Sand is not grit, neither are all small gravel stones, for the round and smooth gravel stones must be taken into the gizzard in larger number than may be required. The fowls naturally select the sharp, irregular stones, which are also ground up by friction and constant movement, and the sharp pieces of oyster shells not only assist in pulverizing the food, but pass into the system as adjuncts to the production of eggs.

We are often asked the prices of pure-bred fowls and eggs. Now, to keep the pure breeds, the poultryman has quite a task to perform. He must be careful to prevent different breeds coming together. If a rooster or hen escapes and gets with another flock, his whole season's work is ruined. He is expected to give satisfaction to all, and must bear the faults of those who purchase of him. The prices depend upon the skill of the breeder, and the purity of his stock. At the recent New York show, trios sold anywhere from \$100 to \$150, and large offers were made for choice specimens at from \$50 and upwards, for single birds, and refused. If, therefore, you desire good stock, do not expect to obtain it at market prices. Even at \$25 for a single cock, the improvement of a flock is but very little, compared with the benefit.

One of the best uses to which the hens may be applied, is that of scratching in the manure heap. They not

only find worms, grubs, and grains, as well as other desirable matter, but they render the manure fine and keep themselves in exercise. If the fine manure be removed occasionally so as to expose the under layers of coarse material the hens will make it much more servicable for garden purposes, especially where fine small seeds are to be sown.

According to published statistics "King Cotton" must give may to the little barn yard pullet. The figures show that for the year 1883, the value of the poultry product of this country was \$560,000,000, or about \$10 to every man, woman and child, to say nothing of the amount imported. This was \$150,000,000 more than the cotton production of that year.

When the fowls are kept in yards, they as a rule receive good attention. There should not be too many together however, as crowding prevents them from thriving. Confinement brings them directly under the observation and notice of the breeder, and should neglect occur, he can only charge himself with any misfortunes that may arise. Judgment is everything in managing fowls, whether they are confined or running at large. If the feed is too carbonaceous, they will not lay. If they are not fed properly and provided with plenty of water, they will cause disappointment. Being confined they cannot assist themselves. Upon the poultrymen will rest all the responsibility, and should failure result, examine yourself and you will find the cause to be due to some fault of your own.

Make nests so that hens can walk in upon them, and not in a deep box or barrel where they will have to jump down to it and break the eggs.

Keep Asiatics on a light diet, if you

want eggs, but in keeping them so, look out that the cock eats food enough to keep him strong and healthy.

Quarrelsome cocks may be subdued by slitting two pieces of thick leather and putting them on their feet.

Never do anything that will cause your friends to doubt you. Broken faith cannot be tied up with red tape.

THE KEMPENFELDT POULTRY, PIGEON AND PET STOCK ASSOCIATION.

A meeting was held on Thursday evening June 6th at the Decorative Parlors of Messrs. Love and Morrison 128 Dunlop Street Barrie. The chair was taken by the 1st vice-president Mrs. W. C. G. Peter with a fair attendance of members.

The meeting was called to order after which the minutes of the previous meeting were read and confirmed, upon a cordial invitation from Mrs. Peter to hold next meeting at her residence in Angus, Mr. P. Love moved that the next meeting be at Angus, which was seconded and carried. At this meeting it is intended to discuss the advisability of holding a winter show the coming winter.

Rev. W.H. Barnes tendered his resignation as president on account of his weak state of health, which deprived him of filling the position as he wished. After some discussion and a feeling of much regret among the members his resignation was accepted. It was moved by Mr. P. Love seconded by Geo. H. Carley that Mrs. Peter be president which was carried. It was moved by Mr. P. Love seconded by Mr. W. Patterson that Mr. J. Barrand be 1st vice-president which was carried.

The Secretary was instructed to push Constitutions and By-laws through the printers hands. There being no further business of importance the

meeting was adjourned till first Thursday in July, or such date as may be fixed. We anticipate a large meeting at Angus in July.

GEO. H. CARLEY,
Barrie June 10th 89. Sec'y.

TORONTO BANTAM, PIGEON AND PET STOCK CLUB.

The above club held its usual monthly meeting on Tuesday, 18th inst, the Vice-president, Mr. W. Fox in the chair. The minutes of the previous meeting were read and confirmed. There was a fair attendance of members. It was proposed and carried that the club drop the July meeting. There was an exhibition of Game Bantam hens, all black-reds and Antwerp, Jacobin, Turbit, Tumbler and Dragon Pigeons. The prizes were awarded as follows:—Bantams, 1st, 93; 2nd, 89½, Geo. McDermott. Pigeons, 1st, R. C. Antwerp, W. Fox, 2nd, R. C. Antwerp, A. J. Groves, 3rd red Jacobin, R. Burroughes. Judges Messrs. Bonnick, Thompson and Otter and Messrs. Hobden, Bache and Doty. The prizes being awarded the meeting adjourned. Receipts \$3.00

E. F. DOTY Sec'y.

TORONTO POULTRY PIGEON AND PET STOCK ASSOCIATION.

The regular monthly meeting of the Toronto Poultry, Pigeon and Pet Stock Ass. was held Thursday June 6th. Mr. Dilworth reported progress in regard to incorporation. We had a lively discussion on holding a show this coming winter, it was decided to lay the matter over till we meet in September. It was also agreed that we adjourn till the 1st Thursday in September.

E. J. OTTER, Sec'y.

USE THE HATCHET.

I have been amused often in reading the different ways and cures given by your subscribers in relation to Gapes,

Roup, Scaly legs, Colds, etc. I have been keeping poultry for amusement for some twenty-five years, and at times from thirty to one hundred, I don't think in all that time I lost over thirty from disease. My system of cure is if a fowl gets any of the fatal diseases such as Roup, Gapes, Colds, Catarrh, Diarrhea, etc. I kill it and have it buried at once, as it really does not pay for the trouble of treating fowls with costly medicines and if they do recover depend upon it they are never worth their food after, and it is folly to breed from such fowls, as I am satisfied more diseases are propagated by curing sick fowls and then breeding from them, than from any other single cause, and it is one of the chief sources of sickness and death among chickens. Far better to keep the stock perfectly sound by getting rid of the bad ones.

I have my fowl house cleaned out every morning, and keep them in a sound wind proof building, with plenty of sun-shine, very dry and with good ventilation, never leave out on cold rainy days especially with cold winds. Strew the floor every second day with dry earth mixed with a little lime or plaster unbaked, pounded crockery, *mind no glass*, as I have seen it recommended in your journal, as glass is fatal to any fowl, coarse gravel, sand, mortar, also if you have room, keep one separate with six inches of chaff, short straw, or leaves and short substances for them to scratch in, scatter a little mixed grain amongst the straw. I notice in the agricultural papers I subscribe to, the advertisements of all descriptions of medicines to cure all diseases in fowls, such as Apoplexy, Catarrh, Cramps, Crop bound, Diarrhea, Gapes, Leg weakness, lice complaint, Roup, etc. Kill the fowl I say to prevent all or any infectious disease and keep them as I describe and as clean as in your own dwelling and I will vouch for your fowls being as healthy as you could wish them to be. It is also a mistake to

kill off hens after they are two years old as they make up by laying much larger eggs than pullets, as it takes fully twenty-four pullet eggs to weigh eighteen of the older hens. I have hens six years old and still good layers and healthy.

Yours truly,

CHAS. HUGHES.

Montreal.

EXACT EXPERIMENT AT LAST.

Editor Review:—

"Science" has tried so often, and without result, to induce some of our breeders to give us through your columns their experience in form exact enough to be of scientific value, that he had become a little disheartened. However, the reports of Mr. Gilbert from the Government Experimental Farm were a pleasant and refreshing surprise and an example in themselves of what is wanted and has been actually accomplished. I wish to point out that it does not need an experimental farm of a public character to do such work. There are scores of breeders in Canada quite competent to do it. The great needs are exact observation under known conditions and careful record of the same. I hope these observations may stimulate us all to do more for our own education and that of our brethren in the fancy. Such a course would elevate us in a year 50 per cent. Expressing my satisfaction at, and my gratitude for, Mr. Gilbert's work.

I remain yours,
SCIENCE.

EGG DEALERS ASSOCIATION.

The egg Dealers Association of Ontario held a meeting in Guelph some time ago. It is a somewhat close corporation, and is accused of being a combine, so that in any case, very little of the result of their deliberations is made public. From the fact that a New York man is among the list of those present it is presumed that the

business is in connection with the selling of the product on the other side. The members of the Association present were: D. D. Wilson, Seaforth, President; A. Carter, Elora; F. D. Moor, St. Mary's; H. McNaughton, Chatham; W. Richardson, Walkerton; Jas. Nichol, Waterloo; W. Blackwell, Clandeboye; Wm. Young, Waterloo; J. W. Flavelle, Toronto; R. C. Spooling, Wingham; Wm. Dunswith St. Mary's; B. Scott, Alliston; A. G. Habbick, Waterloo; W. Burt, New York; S. H. Brown, Mount Forest, Wm. Sanivelle, Hamilton; F. Hogg, Galt; John Padmore, Ingersoll; and John C. Scott Strathroy.

FOR THE LADIES.

EGGS, SOME WAYS OF COOKING THEM
AND SOME USES TO WHICH
THEY MAY BE PUT.

Baked Omelet.—Beat 4 eggs separately until light, melt a piece of butter the size of a bantam egg; don't let the butter get hot but just melt; stir smoothly a slightly heaped tablespoon of flour with half a cup of milk. Stir the milk and flour into the yolks of the eggs and stir the butter into the yolks and the milk. If the butter is not very salt add a pinch of salt; lastly stir in the whites gently. Have a skillet nicely buttered and hot on top of the stove; pour the omelet into this hot skillet and in a few moments it will rise up beautifully. Have the oven a nice, quick heat and slip the skillet with the omelet into the oven for two or three minutes. See that the platter is hot; slip the omelet off on to this platter without turning it upside down. When cutting to serve, a sharp knife should be used. The above will be enough for five persons.

Scrambled eggs with milk.—Butter a sauce-pan well. Proportion your eggs to your milk according to your supplies of each. Three eggs to a cupful of milk does very nicely, but four, five, or

six can be used, as either eggs or milk are plentiful or scarce. Add the eggs to the cold milk, turn into the cooking-dish; stir constantly till it thickens, and remember that the utmost care is necessary to remove it from the fire at exactly the right instant, when it is just done, or it will whey, and the sooner the more milk is used. In scrambling eggs plain, if you are a little short of eggs, a few spoonfuls of milk can be added and nobody will ever know the difference. Like scrambled eggs, the foregoing dish can be used plain or over toast, or a dish the children will like amazingly can be made by dipping pieces of very stale bread into hot salted water, buttering lightly and adding eggs when cooked.

Scalloped eggs.—Boil eight eggs until they are hard; let them get quite cold, but do not put them in water to cool them; take them out of the shells and slice them; butter a baking dish, and sprinkle cracker crumbs over the bottom; put on this a layer of egg, and over it sprinkle pepper, salt, lumps of butter and a few tablespoonfuls of cream; add another layer of crumbs, then of eggs and seasoning till all are used up. Over all sprinkle cracker crumbs and a little grated cheese. Bake until it is a light brown, and serve at once.

Deviled eggs.—Boil a sufficient number of eggs ten minutes or until they are perfectly hard. While hot remove the shells and cut each egg in halves, taking a tiny slice off each end of the white to make it "stand on end" nicely. Then rub into the yolks mustard, butter, pepper, salt, and vinegar to taste, making a smooth paste of it. Have the mustard and vinegar flavors sharp. Refill the whites with the mixtures, rounding each slightly, and serve cold for luncheon or tea.

The yolk of eggs alone is better for invalids, and will be frequently relished

when the white would be rejected. When cream cannot be procured for coffee the yolk of a soft boiled egg is a very good substitute.

To prevent the juice of fruit pies from soaking into the bottom crust, wash the crust with a beaten egg before putting in the fruit.

When making frosting in warm weather set the whites of eggs on ice for a short time before using. If the eggs you have to use for frosting are not quite as fresh as you could desire a pinch of salt will make them beat stiffer. The white of an egg, an equal quantity of cold water and confectioner's sugar—triple X—sufficient to make it the required consistency makes a frosting which is very nice, and, as it requires no beating, is easily made.

When beaten eggs are to be mixed with hot water, as in making gravies or custards, dip the hot milk into the beaten eggs a spoonful at a time, stirring well each time, until the eggs are well thinned, then add both together; this will prevent the eggs from curdling.

It is often a question what to do with either the whites or yolks of eggs which are sometimes left after making cake, frostings, etc. Either will keep well for a day or two if set in a very cool place—the yolks well beaten and the whites unbeaten.

Whites or yolks of eggs may be used with whole eggs in any cake or other recipe calling for eggs, counting two yolks or two whites as one egg.

Sort out the little eggs and keep them for settling coffee, using the larger ones for cake.

When eggs are plentiful and cheap in summer wash all those used in cooking before breaking. Save the shells, and when a quantity are dry crush them fine, beat half a dozen eggs well and stir them into the shells. Spread them where they will dry quickly, and, when thoroughly dry, put in a thin cotton bag and hang up in a very dry place.

In the winter, when eggs are scarce and dear, a tablespoonful of this mixture in a cup, a little cold water poured over it and left to stand over night, or for half an hour or so in the morning before breakfast, will answer every purpose of a whole egg in settling coffee.

Egg stains can be easily removed from silver by rubbing with a wet rag dipped in table salt.

To clean vinegar bottles and cruets, crushed egg-shells in a little water are as good as shot, besides being healthier and handier.

To mend broken china use a cement made by stirring plaster of Paris into the white of an egg.

An egg, well beaten, added to a tumblerful of milk, well sweetened, with two tablespoonfuls of the best brandy or whisky stirred in, is excellent for feeble or aged persons who can take little nourishment.

Eggs are valuable remedies for burns, and may be used in the following ways: The white of the egg simply used as a varnish to exclude the air; or, the white beaten up for a long time with a tablespoonful of fresh lard till a little water separates it; an excellent remedy is the mixture of the yolk of egg with glycerine, equal parts; put in a bottle and cork tightly; shake before using; will keep for some time in a cool place. For inflamed eyes or eyelids use the white of an egg beaten up to a froth with two tablespoonfuls of rose water. Apply on a fine rag, changing as it grows dry; or, stir two drams of powdered alum into the beaten whites of two eggs till a coagulum is formed. Place between a fold of a soft linen rag and apply. For a boil, take the skin of a boiled egg, moisten it and apply. It will draw off the matter and relieve the soreness in a few hours.

To cleanse the hair and promote its growth rub the yolk of an egg well into the scalp and rinse out thoroughly with soft warm water.

The eggs of the turkey are nearly as

good as those of the hen, and that of the goose is about as preferable for culinary purposes. Ducks' eggs have a richer flavor, but are not as desirable to eat alone; they are, however, as good for all purposes of cookery, and for puddings and custards superior to any. The eggs of the guinea hen are also good for all culinary purposes.

CHICKENS AND FOWLS; SOME WAYS OF COOKING THEM.

Curried Chicken.—Lay the pieces of a dressed chicken into a stewpan with a sliced onion fried brown, a clove of garlic and some good white gravy; simmer till the chicken is tender; add a spoonful of curry powder, flour rubbed smooth with a lump of butter; a quarter of a pint of cream, with a little salt, may be added twenty minutes before serving; squeeze a little lemon into it, and put an edging of rice around the dish.

Fricassee Chicken.—Having cut up your chickens, dry them in a towel, season them with pepper and salt and dredge them with flour; fry them with lard and butter; they should be of a fine brown on both sides; when they are quite done take them out of the frying-pan, cover them up and set them by the fire to keep warm; skim the gravy in the frying pan and skim into it a half a pint of cream, season with nutmeg, mace and cayenne, and thicken it with a small bit of butter rolled in flour; give it a boil and pour around the chicken, which must be hot; put some lard in the pan and fry some parsley in it to lay on the pieces of chicken; it must be done green and crisp.

Chetney of Chicken.—Ingredients: One large or two small chickens, one quart can of tomatoes, butter the size of a pigeon's egg, one table spoonful of flour, one teaspoonful of minced onion, one teaspoonful of minced pork, one small bottle of chetney (one gill). Press the tomatoes through a sieve. Put the butter (1½ ounces) into a stewpan; when hot throw in a minced onion, cook in a few minutes; then add the flour, which cook thoroughly; now pour

in the tomato pulp, seasoned with pepper, salt, and the minced pork and stir it thoroughly with an egg whisk until quite smooth, and then mix well into it the chetney, and next the cooked chicken cut into pieces. The chicken may be sauted (if young) in a little hot fat, or it may be roasted or broiled as for a fricassee. The chicken is neatly arranged on a hot patter, with the sauce poured over. Slices of beef (the fillet preferable) may be served in the same way with the chetney sauce.

Chicken pie with oysters.—Boil the chicken—a year old is best—until tender; line a dish with a nice crust, put in chicken, season with salt, pepper and butter, add the liquor, which should be about a pint, in which chicken was boiled, cover loosely with a crust having a slit cut each way in the middle. Drain off the liquor from a quart of oysters, boil, skim; season with butter, pepper salt, and a thickening of flour and water, add oysters, boil up once and (about twenty minutes before the pie is done) lift the crust and put them in it.

Chicken broth.—Boil an ordinary sized chicken in two quarts unsalted water, cracking the bones well before putting in the fowl. Cover it closely, and boil until the meat all falls to pieces. The water must be cold when the chicken is put in. When done strain the broth, to which add one tablespoonful of rice or pearl barley, soaked in a little warm water, and simmer half an hour; then add two tablespoons of milk some salt and pepper and a little chopped parsley, and simmer five minutes. Be careful not to oversalt, but carry up a small salt-cellar on the waiter with the broth. Serve with dry toast.

Chicken fried with Hominy.—This is a favorite dish at the South, and one of the nicest ways in which to cook a young chicken. Cut in joints as for fricassee, and in a large frying pan heat enough dripping to cover the bottom to the depth of an inch. Dip the

pieces of chicken, one at a time, in cold water, roll in flour, season with salt and pepper, and when the fat is smoking hot lay them in. As the pieces brown crowd them together more closely to make room for others. When all are done, place on a dish and fry in the same fat, little squares or cakes of cold boiled hominy. When these are brown lay them on the same dish with the chicken. Into the fat remaining in the pan, stir a tablespoonful of flour wet with cold milk, and a cupful of hot milk or cream. If you use milk add to it the beaten yolk of an egg. Remove at once from the fire or the egg may curdle, and serve in a boat.

Turkey scallop.—This savory dish was cooked by a venerable "Auntie," once the famous chef in the house of a wealthy Southern family. Make a pint of gravy from the bones and skin; chop the bits of meat picked from the bones very fine. Have ready a buttered pudding dish with a layer of dried and rolled bread or cracker crumbs; add a layer of mince turkey, and dot with bits of butter, seasoning with salt and pepper. Moisten each layer with some of the gravy with either milk or oyster liquor added, and so continue until the dish is full. Let the top layer be of crumbs, seasoned and dotted with butter and moistened with the gravy, or make a crust with crumbs wet with gravy, milk or oyster liquor, or all three mixed beaten up with two eggs. Spread it smoothly over the top about a quarter of an inch thick: invert a pie dish over it and bake in a moderate oven until it begins to bubble at the sides; remove the cover and brown. After you have partaken of this dish you will think the second state of that bird better than the first.

Chicken salad.—One head of celery, one small chicken boiled until very tender the day before required; chop very fine, when all the skin, bones and fat are taken from it. Chop the celery fine and mix well together, adding half

a cup vinegar, two tablespoons of salad oil, two of mixed mustard, a salt spoon of sugar and of salt with a pinch of red pepper.

Chickens a la Chivry.—Singe draw and truss as for roasting two tender chickens, but do not stuff them. Put a little butter in a stewpan large enough to contain them comfortably, and when hot lay in the chickens, brown lightly all around, dredge on a little flour and add boiling water, about a pint, a few sweet herbs, such as a bay leaf a sprig of thyme, one of summer savory, another of tarragon, and some parsley, simmer until tender, seasoning with salt and pepper when about half done. Pare two large Bermuda onions, and cut them in rings; parboil until tender, and drain on a sieve. Dish the chickens; lay these rings of onions over the breast, strain the gravy, thickening and seasoning if necessary and send to table in a boat.

Doubtless every good housewife has in her garden such herbs as those mentioned above, if not a very small space will suffice for the raising of them. Tarragon is one of the most valuable and chickens are called *a la Estragon* when they are cooked as above, with the addition of a few slices of salt pork laid over the breasts during the process if a tablespoonful of slightly boiled tarragon leaves is added to the gravy after it has been strained and thickened.

Spanish Method.—Prepare the fowls as for roasting. Set a deep frying pan on the fire, and put in a piece of butter the size of an egg, or you may use half dripping or the fat fried out from the salt pork. When very hot lay in a dozen pieces of raw ham, about two inches square and less than half an inch thick. Upon these place the chickens, two small carrots, two onions, parsley, pepper salt and a trifle of grated nutmeg. Cover tightly and simmer for forty minutes in the hot fat, turning

occasionally so that they may be of a light brown all over. Dish the chickens, garnish them with the ham and vegetables, skim off some of the fat from the gravy, add two tablespoonsful of tomato sauce, a little lemon juice and thicken with flour wet with cold water. Small pieces of fried bread should be placed around the chickens alternately with the ham. Use salt carefully, as the ham may make it salt enough.

Eggs for the sick.—Eggs are often relished by the sick, when other food is nauseating. A nice way to serve them is the following: Break one egg, putting the white in a saucer, and the yolk in a tumbler; add two teaspoons of granulated sugar to the yolk and beat until it is perfectly light; the white is beaten stiff, then stirred into the yolk. It should be eaten with a spoon as soon as it is beaten. Eggs prepared in this way are soothing and strengthening to the weak. Soft boiled eggs are easily digested and are good nourishing food; fill a common teacup with boiling water and let stand several minutes, until the cup is thoroughly heated; pour off the water, place the egg in the cup, and again fill it with boiling water. Set the cup away from the front of the stove, and by the time the water cools the egg will be cooked to a nice softness.

(Now ladies send in your recipes don't be backward, we have room for all—Ed.)

GOVERNMENT EXPERIMENTAL FARM

Continued from page 46 Kennel Gazette.

Houdan, hatched 25th May, first egg 23rd December, 1888.
 Silv. P. Hamburg, h'ted May 25, first egg Dec. 24
 Black Minorca " June 5 " " 26
 White Leghorn " June 7 " " 30
 Black Hamburg " May 25 " Jan. 2
 Andalusian " May 18 " " 4

Plymouth Rock " June 9 " " 6
 Buff Cochin " May 18 " " 16

NUMBER OF EGGS LAYED FROM 12TH DEC. TO 20TH JAN.

The following table will show the number of eggs layed by the different breeds from time of laying first egg in December, 1888, to 20th January, 1889:—

		PULLETS.								
DATE.		2 Wyandottes.	11 Houdans.	2 Silver Pen. Hamburgs	10 Black Minorcas	9 White Leghorns	6 Black Hamburgs	2 Andalusians	6 Plymouth Rocks	6 Buff Cochins
1888										
Dec'r	12	1
"	15	1
"	16	2
"	18	2
"	19	2
"	20	2
"	22	2
"	23	2
"	24	2
"	25	2	1
"	26	1	3	1	1
"	27	1	1
"	28	2	4	1
"	29	2	3	1	...	1
"	30	2	1	1
"	31	2	4	1	1	2	1
1889										
Jan'y	1	2	3	1	...	2
"	2	1	3	1	1	2	1
"	3	2	2	1	1	1	1
"	4	1	2	4	2	1
"	5	1	4	...	1	6	2
"	6	1	2	...	1	1	1	1	...	1
"	7	2	3	...	4	5	3
"	8	2	2	1	2	4	1	...
"	9	2	2	1	2	4	2	...	1	...
"	10	2	2	1	2	4	2	...	1	...
"	11	2	2	1	2	5	2	...	2	...
"	12	2	2	2	2	...	1	...
"	13	1	2	4	1	...	1	...
"	14	1	1	...	1	2	2	...	1	...
"	15	2	3	3	...	1	...
"	16	2	3	...	1	1	2	...	1	...
"	17	1	3	3	1	...	2	1
"	18	2	1	1	2	2	3	...	1	...
"	19	1	1	6	1	1
"	20	1	1	1	1	3	2	...	1	2
Totals		44	52	13	30	66	35	7	14	3

		HENS.					
DATE.		6 Dirigos	5 Brahmas	3 Black Russians	1 Black Minorca	7 White Leghorns	Mixed Hens
1888							
Dec.	17.....	1					
"	19.....	1					
"	20.....	1					
"	22.....	1					
"	23.....	3					
"	24.....	1					
"	25.....	2		1			
"	26.....	2					
"	27.....	1		1			
"	28.....	2					
"	29.....	2	1	1	1		
"	30.....	1				1	1
"	31.....	2	1	1			
1889							
Jan.	1.....	3	2	1		2	
"	2.....	1	1	1	1		
"	3.....					3	1
"	4.....	2	2	2			
"	5.....	3	1				
"	6.....	2	1	2	1		
"	7.....	2		1			
"	8.....	3	1		1	1	
"	9.....	4	1	1		2	
"	10.....		2				
"	11.....	2					
"	12.....	3	2				
"	13.....			2			
"	14.....	1	2				
"	15.....	3	2				
"	16.....			1		3	
"	17.....	4	1	1			
"	18.....	2					
"	19.....	2	1	2			
"	20.....					2	
Totals....		57	22	17	7	13	2

(To be continued.)

INDUSTRIAL EXHIBITION.

GRAND NEW POULTRY BUILDING—
ROOM FOR 3,000 BIRDS.

The Industrial Exhibition Association have at length decided to erect new poultry buildings some particulars of which we are enabled to give. The main building will run east and west 125 feet long by 32 feet in width, with a wing at either end running south, 50

by 32. In addition to this which will be devoted to the larger varieties, a building 70 by 24 will be allotted to Bantams, pigeons, incubators, poultry appliances, &c. This will also contain the Superintendent's office and feed bins, and can be entered either from the main building or from the outside.

All the buildings will be very lofty, well ventilated, and lighted both from sides and roof.

The sizes of the pens will be for Asiatics 3 ft. high, 3 ft. 6 in. wide and 3 ft. deep. For other varieties such as Spanish, 2 ft. 6 in. high, 2 ft. 6 in. wide and 2 ft. deep, with others of like proportions. Better and more complete arrangements will be made for the water and feed cups which are to be newly furnished throughout. Ample room will be allowed for 3,000 birds, but many more can be accommodated if necessary. Chairman Dilworth and his committee are to be congratulated on the fruits of their labor in this direction.

ANSWERS TO CORRESPONDENTS ON
DISEASES, BREEDING, MANAGE-
MENT, ETC.

Correspondents are requested to make full use of this column. The answers to enquiries as to diseases will be answered by a well-known medical man and breeder. Please read the following rules carefully.

1. Give a concise, clear and exact statement of case, always stating age, sex, and breed.

2. Enclose 3 cents stamp for reply.

3. Report result, not necessarily for publication. *This is absolute.*

4. Acute cases requiring immediate treatment to be answered by mail in the first instance, later through REVIEW for the benefit of our readers.

5. Write legibly and on one side of the paper only.

6. Answers to be to name in full, initials or *nom de plume*, the first preferred.

QUE.—Will you kindly inform me in your next issue as to the way of telling the age of fowl, if such there is. Yours truly, O. E. TALBOT, St. Michael, P.Q.

ANS.—There is practically no way of giving the information you require. Fowls up to one or two years of age, according to the condition

in which they are kept, remain clear and bright in the shanks. An "old hand" can fairly well guess at the age, but knowledge can only be gained by experience. Old fowls to one accustomed to handling birds have something in their appearance which says they are aged, but which cannot be put on paper.

IODOFORM—REPLY TO H.A.P.

Since H.A.P. does not state how badly in general the Japanese cock was injured by his encounter, nor how much of the drug he applied I am unable to say whether the results he describes arose from the battle or the iodoform. Although I have used this drug scores of times I never noticed any outward effects from it; on the contrary the more experience I have of it the better I like it. It is, however, a poison only in the sense that calomel, tartar emetic and other valuable drugs are poisonous and is not on a par with a substance like arsenic. As a rule an amateur is inclined to use too much of every drug. I never apply more than would lie on the point of a pen-knife and often less. As little as will cover the affected part is enough. It is not intended for internal use, but is especially indicated where there is foulness or ulceration, and in running sores. It is of course, unequalled in certain stages of roup.

SCIENCE.



Mr. J. H. Cayford, Box 1,168, Montreal is our Agent and Correspondent for the Province of Quebec. Any correspondence relating to subscriptions or advertising may be addressed to him.

Notices in this Column Inserted at 3c. per Word. No Display Allowed.

TO THE DEAF—A person cured of Deafness and noises in the head of 23 years' standing by a simple remedy, will send a description of it FREE to any Person who applies to NICHOLSON, 30 St. John Street, Montreal. 8-89.

EXHIBITION NUMBER.

In this issue will be found a circular referring to our big Exhibition Edition. We commend it to our advertising patrons, it will repay perusal.

DOES THIS REFER TO YOU.

Several of our subscribers have left their subscriptions run into arrears, the accounts for all of what will be found enclosed in this months REVIEW. We trust that all indebted to us will remit promptly. The amounts are small, but in the aggregate come to a considerable sum.

AN EASY WAY TO GET FELCH'S GREAT BOOK.

To any one sending us five new subscribers with \$5 we will send a copy of "Poultry Culture" by I. K. Felch, value \$1.50, a book no fancier should be without. We have lots of these, books so don't be afraid the supply will run out.

Canadian Poultry Review,

WITH KENNEL GAZETTE.

Is Published the first of each Month at

TORONTO, . . . ONTARIO, CANADA

BY
H. B. DONOVAN.

TERMS—\$1.00 for both per year, payable in advance.

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Advertisements will be inserted at the rate of 10 cents per line each insertion, 1 inch being about 10 lines.

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Half column.....	8 00	15 00	20 00
Quarter column.....	6 00	10 00	15 00
One inch.....	3 00	5 00	8 00

Advertisements contracted for at yearly or half-yearly rates, if withdrawn before the expiration of the term contracted for, will be charged full rates for time inserted.

Breeders' Illustrated Directory, 1-5 col card, 1 year, \$8; half year \$5.

These are our only rates for advertising, and will be strictly adhered to. Payments must be made invariably in advance. Yearly advertisements, paid quarterly in advance, changed every three months without extra charge.

All communications and advertisements must be in our hands by the 20th to insure insertion in issue of next month. Address,

H. B. DONOVAN,
27 1/2 Wellington St. East,
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BREEDERS ADDRESS CARDS.

WM. FLEMING, OWEN SOUND, ONT.
Breeder of Black Breasted Red Exhibition Games only. Birds for Sale. Eggs \$3 to \$5 per setting. See advertisement.

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This Coupon is Good for one Advertisement of Thirty Words in the "For Sale and Exchange" or "Stock Transfers" columns.

Canadian Poultry Review,
Toronto, - - Ontario.

TO MEET THE WANTS OF ADVERTISERS WHO ARE CONTINUALLY USING THIS COLUMN AND WHO FIND IT A GREAT TROUBLE TO BE CONSTANTLY REMITTING SMALL AMOUNTS, WE HAVE ADOPTED THE PLAN OF ISSUING COUPONS (AS ABOVE) GOOD FOR 30 WORDS EACH, 4 FOR \$1.00. ANY ONE BUYING THESE COUPONS CAN USE THEM AT ANY TIME, IN LIEU OF MONEY, WHEN SENDING IN AN ADVERTISEMENT.

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For Sale—One pen of Light Brahmas (5 birds) \$9.00. One Black Jacobin cock, one Black Tumbler hen, one Black Wing Turbit cock. Write, H. N. HUGHES, Box 97, Barrie, Ont.

For Sale—Antwerp Carriers. Wishing to sell off my entire stock, I offer 17 Antwerp Carriers at \$2.00 per pair. Good homing birds. G. GUNN, Kingston, Ont.

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For Sale or Exchange—Two Breeding Pens of superb Barred Plymouth Rocks. One Breeding Pen Partridge Cochons. THE BALTIMORE POULTRY YARDS, Box 27, Barrie, Ont.

For Sale—At a bargain, regardless of cost, my entire stock of Langshans, Black Minorcas and Japanese Bantams. Secure a bargain by addressing at once, FRANK LONG, Elizaville, Ind.

For Sale—A very fine white Fantail hen. One yellow Jacobin cock, (imported stock). Pair Archangels. Pair grand silver Swallows. Four pairs yellow Jacobins and pair black-red Bantams. "Some winners here." C. MASSIE, Port Hope, Ont.

For Exchange—Golden Polish and W. C. B. Polish, for Brown Leghorns or offers. JOS. LIMON, 39 Cumberland Street, Toronto.

For Sale or Exchange—Pair each, Blue English Owls, White Fans, Ring Doves, Blue Winged Turbits, also nice trio Pekin Bantams. Apply quick. GEO. H. CARLEY, Barrie, Ont.

The New Standard of Perfection is now ready. Price \$1 from the Review office.

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Eggs in season, \$3 per setting of 13. See March number of REVIEW for prizes won at the Montreal show.

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NEW HOME SEWING MACHINE (G. ORANGE, MASS.)
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Wyandottes,
No Eggs for Sale.
Birds in Autumn.
Alfred Trigge, Hamilton, Ont.

A GREAT BARGAIN!
Three Light Brahma hens and one cock, three Black Spanish hens and one cock, three Houdans, trio of Buff Cochins, trio Black-red Game, pair of Plymouth Rocks, pair Duckwing Games, pair Langshans, and twenty-five Brown and White Leghorns, Black Spanish and B. Red Game Chicks, and twenty Show Coops, \$35.00 cash takes the lot. These birds are from great prize winners, and won Sixty Prizes last fall at Brantford, Paris, Woodstock, and Berlin. I am selling them at quarter their value, as I am giving up the business.
W. W. REID,
AYR, - - - ONTARIO



LINCOLN POULTRY YARDS.
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BLACK RED GAMES,
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STOCK FOR SALE AT ALL TIMES.
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My Pen of Red Caps won this season:
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Eggs from above in season, \$3.00 per 13.
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Charles Scott
Mellville Cross, Ont
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PEKIN and WHITE POLISH BANTAMS. Ex-
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See my past record for prizes won. Corres-
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Has Bred more Winning
DARK BRAHMAS
Than any breeder in Canada dur-
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prepared to furnish Eggs for Hatching from the
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Eggs for Setting in Season.
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Send three cents for circulars. Birds and prices right.
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Also the best English Galvanized
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All Sizes, at Rock Bottom Prices.
Cocker Spaniels and Fox Terriers as usual. No
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Having done business in Canada for the past 30
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We pay salary and expenses from the start if every-
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Write us for terms, which are very liberal, before en-
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BIRDS
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BREEDER OF
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