

SMOKED GOOSE AND DUCK.

We do not know how practical the following suggestion may be, but there is interest in it certainly. Mr. W. M. Ryer writes to the Bulletin as follows: On the continent of Europe smoked geese and other wild birds are to be found in the provision stores, and are sold at prices considerably higher than ordinary meats, being considered delicacies. The breast or liver of a goose, when smoked, is a choice morsel for an epicure, and the whole bird is at all times desirable as a change in the ordinary routine of the dinner table. You are aware that in the mountains of California and Nevada among the miners, and upon the plains among the farmers, fresh meat cannot always be had, except in or near the towns. From this both miners and farmers become consumers of salt and smoked meats, as well as canned meats and fruits. To these smoked birds might advantageously be added. Smoked fish, such as herring, mackerel, salmon, etc., and smoked pork, in the form of bacon, ham, etc., and smoked beef and venison are all excellent articles for food, and why not smoked geese and ducks?

Some may suppose that at the price wild birds sell for in San Francisco, it would not be possible to get them in quantities sufficient for smoking. This is a mistake, for the birds are more abundant than the salmon in the rivers, and there are plenty of men to hunt them, provided they could dispose of them near their hunting grounds. Hunting grounds for ducks and geese are rarely near towns, railroad depots or steamboat landings. The hunter of one day spends the second in getting his game on the cars; the third day finds his game in the hands of a commission merchant or middleman; the fourth day one-half or more is spoiled or is not sold, and the return made to the hunter is discouraging. Before the canneries were established only enough salmon were caught to supply immediate wants. Now fishing is largely for export trade. Smoking establishments are not necessarily expensive, nor do they require much capital to conduct them. Every slough, river, lake, and all the overflowed land abound in edible birds. If a hunter could send every day to such smoke-houses or curing establishments the game he shoots, he would have a profitable occupation, and probably 2,000 men who are now idle could thus find a means of living. As it is now, a hunter may drop fifty geese or ducks in a day, and find no available market for them, but if canning establishments were near his hunting place he could make satisfactory wages.

TO TELL THE AGE OF FOWLS.

If the hen's spur is hard and the scales on the legs rough she is old, whether you see her head or not, but her head will corroborate your observation. If the under-bill is so stiff that you cannot bend it down, and the comb thick and rough, leave her, no matter how fat and plump, for some one less particular. A young hen has only the rudiments of spurs; the scales on the legs are smooth, glossy and fresh colored, whatever the color may be; the claws tender and short, the nails sharp; the under-bill soft, and the comb thin and smooth.

An old hen turkey has rough scales on the legs, callouses on the soles of the feet, and long, strong claws; a young one the reverse of all those marks. When the feathers are on the old turkey-cock has a long tuft or beard; a young one but a sprouting one; and when they are off, the smooth scales on the legs decide the point, besides the difference in size of the wattles of the neck and in the elastic short upon the nose.

An old goose when alive is known by the rough legs, the strength of the wings, particularly at the pinions, the thickness and strength of the bill, and the fineness of the feathers, and when plucked by the legs, the tenderness of the skin under the wings, by the points and the bill and the coarseness of the skin.

Ducks are distinguished by the same means, but there is the difference that a duckling's bill is much longer in proportion to the breadth of its head than the old duck's.

A young pigeon is discovered by its pale color, smooth scales, tender, collapsed feet, and the yellow, long down interspersed among its feathers. A pigeon that can fly has always red-colored legs and no down, and is then too old for use as a squab.

A PARASITIC CATERPILLAR.—We read that Mr. J. C. Bowring has discovered a curious moth, which in the caterpillar state is parasitic on the Chinese lantern fly (Pulgora cantaluaris). The caterpillars are very short and thick, fleshy and about half an inch in length, and, when fully fed, covered with a "cottony coat," which makes them resemble certain bark lice. The pupa is covered by a thick cocoon, and the time in which it remains in the pupa state is very variable; in one instance only nine days, in another "during our cool season" upward of 12 months. The caterpillars are themselves infested by hymenopterous parasites. Prof. Westwood, who describes the insect in the "Transactions of the Entomological Society of London," under the name of *Egypocypa anomala*, thinks that the caterpillar feeds upon the waxy secretion of the fulgora. The moth is referred to the arctians by Prof. Westwood; but while it is probably one of the bombycids, we think it is wrongly referred to the "arctiids."

STEEL COMPRESSED BY STEAM.—A gentleman who has just returned from a tour among the Pennsylvania rolling mills, tells the Iron Age of witnessing a very interesting process by which steam pressure is applied to Bessemer steel while in the molds, and thus far with excellent results, considerably reducing the bulk and improving the texture.

"I will not learn a trade!" exclaimed the Chicago youth to his father. But this business of learning a trade is only a matter of time, for within a year that young man was studying harness-making in State-prison.

"Myrrin, will you lend me your paper? He wants to send it to his uncle in the country." "Oh! certainly. And ask your father if he'll lend me the roof of his house? I only want it to make the tea-kettle boil!"

AIMS IN HORSE BREEDING.

At the late meeting of the Massachusetts Board of Agriculture, as reported for the New England Farmer, Mr. John E. Russell of Leicester, spoke on the breeding, training and management of horses. He said that horse breeding in New England for the past 20 years, had been without profit. This has not been because capital and ability have not been employed, but because they have not bred horses to meet the present demand for good road horses, both for the saddle and carriage, good, large, stylish carriage horses, not fast, but good stately horses. There was also a demand for good farm horses, and heavy dray horses.

The leading object in breeding horses at present is to produce a Lady Thoro or a Dexter, but in this case, everywhere, failures are the rule; success comes so seldom that it can hardly lay claim to an exception, and the failures are utterly worthless for any other purpose. The trotting horse was an accidental horse, which frequently upset all theories. These accidental trotters when they obtain a low record are used in the stud, and not infrequently more is charged for the service of one mare than their whole stock is worth.

It is much easier to produce a finely developed horse than a fast one; good brood horses of good form reproduce themselves, which fast horses seldom do. Good formed horses, with a noble lineage, invariably reproduce themselves; an accidental good horse seldom, but goes back

to some inferior stock. Eastern horses are the foundation of the best stock in the world. The English blood horses, their descendants, are found all over Europe, and if New England farmers desire to breed good stock they must go to the thoroughbred horses. Breed from no weedy stock. He would have no horse who did not show good style and noble action; would have them from 15 to 16 hands, with legs not long at that. It would be easier for him to tell what mares not to breed from, than to say what they should breed from. The dam should be equal to the sire in blood. Old, worn-out mares were not fit to breed from. A mare in foal should have regular exercise, and if gently worked every day she would be all the better for it.

When a horse enters the stud, he should never have any excitement, nor should he be confined in a close box alone, for horses so confined and fed high become vicious and sometimes insane; should have regular exercise, be worked every day, and would be best worked with another horse. In feeling the colt use common sense. It takes the first two years to make a horse. At two years old the colt should be broken and put to gentle work. The French work their horses at one year old, and at one and a half they earn their living. The best time to sell is before the colt is foaled; the next, when it is a weanling; and to keep one beyond two years is like burning daylight.

The training of a fast successful horse one year costs more than the horse is ever worth. Of trotters that are produced not more than one in a hundred proves successful. Before a person seeks to control a horse, he must control himself. But the greatest mistake made with the horse is in allowing an ignorant, stupid smith to shoe them. Few horses live out half their days, on account of bad shoeing. He objected to the manner of awarding premiums at fairs; he did not object to speed being considered as one point, but he would also consider symmetry of form, soundness and style of action. He saw a horse which took a premium because of its speed which was suffering from ophthalmia, and another had two spavins, and to such animals the highest prizes were awarded.

GOLDEN-WINGED WOODPECKER.

Our illustration this week shows the golden-winged woodpecker. It is an inhabitant of all parts of the United States and of Canada. At all times admired and happy, these birds are peculiarly so at the love-making season of early spring, when their voices may be heard in the utterance of joyous sounds, and when the coy female is pursued by several males until she has indicated her preference, which produces no strife, as the rejected at once fly off elsewhere to woo. The song of the male, at this season, is not unlike a jovial laugh, or by any means unamical. As soon as mated, each pair immediately proceeds to excavate the trunk of a tree, and fashion a place for themselves and their young. The hole is at first made horizontal, and then downward about six or eight inches. They carve each other on the branches, climb about and around the tree with



THE GOLDEN WINGED WOODPECKER.

apparent delight, rattle with their bills against the tops of the dead branches, chase away the red-heads, and feed abundantly upon ants, beetles and larvae. Before two weeks have passed, from four to six semi-transparent eggs are laid. Two broods are thus produced in each season.

This species is scarcely less happy when domesticated in confinement than when enjoying the utmost freedom, feeding well, and finding amusement in every thing, but especially in the destruction of wooden furniture, for which it has great capabilities.

SUITING FOR POULTRY OR FISH.—Two cups of light bread or cracker crumbs; one cup of mashed potatoes; one egg well beaten; butter size of an egg; one small teaspoonful of sage and savory; one dozen clams or oysters chopped; moisten with warm, rich, new milk, adding salt and pepper to the taste. This is nice for poultry and fish; for duck, goose or wild game of any kind, an onion chopped fine and added is an improvement.

PRESSED CHICKEN.—Boil two chickens until dropping to pieces; pick meat off bones, taking out all skin, etc.; chop pretty fine; put back into the kettle with a little of the liquor in which it is boiled; season with plenty of butter, pepper, salt, and a little sage; put in a dish and press with plate and weight to be sliced when cold.

The suspension of Robert Mitchell & Co., brass founders and plumbers, of Montreal, is principally due to the competition of American goods. Their creditors have given them permission to carry on business under an inspector.

CAUSE OF DECAYED TEETH.

A writer in the British Medical Journal gives some valuable suggestions on the preservation of the teeth: The general prevalence of dental caries is chiefly owing to food remaining on and between the teeth after meals—from breakfast time till the following morning—when, according to custom, the teeth are brushed; brushed, but probably not cleaned, as the brush is more often used to polish the surface merely than to assist in removing what has accumulated between them. Experiments have been referred to that prove the solvent action of weak acids on the teeth; and I think it will be conceded without proof that, were portions of our ordinary food, mixed and moistened as in mastication, kept during the night at the high temperature of the mouth, the compound would be sour. It follows that dental caries must continue to reveal as to now, while it is the custom to allow the food to remain in contact with the teeth all night.

The following observations show the dependence of caries on food remaining in contact with the teeth. When the teeth are wide apart food is not retained, and they generally remain free from caries. The lower front teeth are seldom attacked by caries when, as is generally the case, the spaces between are closed to the entrance of food by tartar. The backs of all the teeth, upper and lower, being kept free from food by the tongue, are seldom affected by caries. Lodgment of food takes place between the bicuspids, between the molars, in the depressions on the masticating surface of these teeth, and on the buccal walls of these molars, and these are the chief seats of caries. While mastication is performed by the molars and bicuspids, the upper front teeth remain free from food and from caries; but, when they themselves are made to do the work of lower or diseased molars, and the food gets between them, caries is certain to follow before long. Further proof cannot be required that, if no food remained in contact with the teeth after eating, they would be free from caries, unless acted on by acidity from other sources. The only indications, therefore, for the prevention of dental caries are the neutralization of acid applied to the teeth and the removal of food before it has become acid. The food should be removed after every meal, and all who have not the opportunity of doing so should not fail to remove it every night at bedtime by rinsing, as the brush cannot be trusted to remove the food from between the teeth.

ADULTERATION OF TOBACCO.

Tobacco, as even its users know, says the Boston Commercial Bulletin, is notoriously adulterated, and so skillful are those who perpetrate these frauds, that it is almost impossible to detect the imitations of the choice brands. With the cheaper grades, where less care is taken, it of course is different. Of the vegetable substances used there are leaves of the dock plant, rhubarb, coltsfoot, cabbage endive, chicory, elm, oak, etc. In addition there are immense quantities of decayed moss and sea-weed used, with oakum, brown paper, logwood, and various other articles, most of them innocent of harm. The saccharine substances, such as beet-root, licorice, molasses, drugs, etc., are also nameless. But when we consider the article employed to give taste and pungency to the fraudulent combinations, it is at once seen what risks confirmed tobacco users run. To flavor these bogus manufactures, oxide of iron, bichromate of potash, chromate of lead, amber and Spanish brown are used. Of all the preparations of tobacco, snuff is that whose use is attended with the most danger. It would be difficult to find a specimen of snuff which does not contain the oxides above mentioned, together with salt, cayenne pepper, and very often finely powdered silica and glass.

FEMALE HEROISM.—"One day," said Massena, "being at Buerghen, I perceived a young soldier belonging to the Light Artillery, whose horse had been wounded by a lance. The young man, who appeared quite a child, defended himself desperately, as several bodies of the enemy lying around could testify. I immediately dispatched an officer with some men to his assistance, but they arrived too late. Although this action had taken place on the borders of the wood, and in the front of the bridge, this artilleryman had alone withstood the attack of the small party of Cossacks and Havarians, whom the officer and the men I had dispatched put to flight. His body was covered with wounds inflicted by shots, lances and swords. There were at least 30. And do you know, Madam, what the young man was?" said Massena, turning to me. "A woman!" "Yes, a woman, and a handsome woman, too! although she was so covered with blood that it was difficult to judge of her beauty. She had followed her lover to the army. The latter was a captain of artillery; she had never left him; and, when he was killed, had defended like a lioness the remains of him she loved. She was a native of Paris; her name was Louise Belleta, and she was the daughter of a fringe maker in the Rue de Petit Lion."—Memoirs of the Duchess d'Angoulême.

ANOTHER CASE OF ANILINE POISONING.—The fact has recently come to light in Germany that poisoned aniline dye is sometimes used to color the lining of hats. A hat with a brown leather lining was purchased at Stettin, near the Baltic sea, by a gentleman, who began to suffer from inflammation of the head and eyes soon after he commenced wearing it. A chemical examination of the hat showed that the brown hue was imparted to the leather lining by means of a poisonous substance intermixed with the aniline dye made from coal tar.

BEAUTIFUL INCIDENT.—A friend relates to us a very interesting circumstance which occurred at West Point not long since. It was on one of the late delightful autumnal Sabbaths, when windows were universally left open. Over the pulpit, in the chapel, as some of our readers will remember, is a fine allegorical picture by Weir. A part of it represents Peace as a female figure, holding an olive branch in her hand. During the service, at the time alluded to, a small bird flew into the chapel and made several attempts to alight on the branch. What a fine criticism upon the fidelity of the artist.