Loultry.

GEO. D. GOODHUE, EDITOR.

POULTRY NOTES.

About seven-eights of the European eggs received in this country are limed; they are shipped to this country from Antwerp, Copenhagen and Hamburg; those coming from Antwerp are gathered in Belgium, Italy and France; those from Copenhagen in Denmark, and those from Hamburg in Germany.

In preparing the poultry-houses for winter the most important matter is to so line them as to prevent draughts or currents of air. A crack as large as a thread will cause the comb of a fowl roosting near it to freeze, which will be a loss in eggn, as hens with frosted combs will not lay until the injured part is thoroughly healed.

One gobbler and ten hens is an average flock of turkeys. The old hens make better layers and mothers than the younger ones, and in selecting the breeding stock this should not be overlooked. Always procure the gobbler from a distance. In-breeding has much to do with the difficulty usually encountered in raising young turkeys.

Disease is not a natural condition of fowl life. There are no other animals in domestication so free from inherited or contagious diseases. Sound, healthy, dry food and pure, clean, cold water, with the necessary supply of mineral food to aid and promote digestion, constitute the very best medicine for preventing or curing the ills of poultry.

Choice of Breeds in Poultry.

A correspondent of the American Cultivator, published at Boston, Mass., contributes the following interesting discription of the various breeds of poultry and their adaptability to the various uses. Nearly every person who contemplates raising poultry for market or home consumption has his particular fancy as regards a breed. In the standard of excellence there are seventy different varieties, and nearly every year finds us with a new one that some enterprising breeder has developed and for which is claimed every partical quality.

For the most part these new breeds are made up of crosses, bred for a sufficient time to establish peculiar types. The aim seems to be to get a generalpurpose fowl, practical in every way, an all-the-year layer, plenty of flesh with little bone and early in maturing. Careful experiment among prominent breeders has resulted in the opinion that thoroughbred poultry is the best to keep. Birds that are necessary to breed very carefully for plumage should be avoided, as it will generally result in ped fine with a heavy shoon, add three sacrifice of quality to points. In selecting a breed, get one that has been thoroughly established and has a wellearned reputation.

Crosses, as a general thing, after the first cross, are apt to prove failures, the benefits being lost in the second generation. A preponderancy of one of the parents is sure to crop out, objectionable features being usually the most prominent, unless carefully balanced, which only a breeder of great experience can accomplish. Practically crosses are useless with the ordinary poultry keeper after the first cross. Type making should be left to the fancier.

Among the first important considera-tions in deciding upon a breed is the location of the henhouse, whether the fowls are to have limited or free range, as some birds cannot bear close confinement, and secondly the hardiness necessary to bear the climate. A low comb cold chmates.

The market demands for poultry a bird with yellow skin, clean yellow legs, small in bone and plump when dressed. Broilers to average from one to two pounds, and roasters from 2½ to six pounds. There are a number of grades of eggs, but those that bring the highest price are warranted fresh, large uniform in size and color, which latter should be dark brown, and lastly clean. The dif-ference in price between large, dark brown eggs and small white ones is us-ually from five to ten cents in the Boston retail market. The first-named eggs are usually in great demand for boiling and among housewifes are con-sidered to be worth fifty per cent. more than the latter.

Probably the most prolific lawyers are the Leghorns, the White Leghorn being considered superion to the Brown or Black by many breeders. They can bear confinement, are clean feeders and good foragers. On the other hand they are high fivers, it being necessary to have high fences to keep them in their yards. They are very small, and as a market fowl are not profitable on this account, while their eggs are thin and watery and quite small. Their high combe large wattles are to their disadvantage during the cold weather, but this may

be overcome by dubbing. A frozen comb

is not an incentive to egg production.

There never has been two breeds of poutry copy such universal favor as the Light Brahma and the Plymouth the Light Branina and the Plymouth Rock. The Plymouth Rock is probably the best general-purpose fowl and com-bines all the practical qualities. They are good all Winter layers, hardy, quick to mature, plump, with yellow legs and skin. A Plymouth Rock makes a good broiler at eight weeks old, and a first class rooster at three months. Their flesh is very fine and juicy. A good bird has a moderately low comb, which is affected but little by the cold, if properly cared for. They lay a large brown egg, are good setters, excellent mothers, and can be kept in comparative confinement.

The Wyandotte, though popular, is apt to be disappointing in its results.

It has the qualities of the Plymouth
Rock, and is claimed to be an equal to the latter in practical utility. The birds are very handsome, but after a second moulting become very light, and their ancestry constantly shows itself. The best of all Asiatics is the Light Brahma. They do not mature as early as the Plymouth Rock, but are one of the best breeds for the market. Their flesh is very fine and as broilers they are unsurpassed, while they are excellent Winter layers, producing the most eggs from October to May. Their eggs are dark colored and of a large size. The Brahmas are not good mothers, being heavy and clumsy. The birds when young are almost wholly without feathers, but are hardy and fatten quickly.

In selecting a breed to keep for profit buy that which suits your purpose. Get a good strain to commence with and in its purity. Good selected stock at the start means strong, healthy, vigorous chickens, and the standard once set you will never vary from the best. Most fanciers have a mating for producing cockerels and one for producing pullets. Not that the mating will produce all pullets or cockerels, but if a male happens to be hatched from the first or a female from the second it will be a good one. Thus, in ordering eggs for foundation stock it is well to mention what you want.

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SCRAPPLE.—This is a Dutch dish, and quite palatable; it is a nice way to work up bits of meat and the head of a hog, and in case of emergency is a quick dish to get ready for the table. To make it, soak the blood all out of the meat, clean the head thoroughly, and boil it till the flesh parts easily from the bones. Take out every bone, and drain the meat from the water in which it was boiled; then for four quarts of meat, after being choptablespoonfuls of pulverized sage, one of black pepper and four of salt; mix thoroughly with your spoon while it is hot. Then put in a clean kittle and bring it to boiling heat; have ready three pints of sifted Indian meal, and stir it in, sifting the meal through your fingers, so there will be no lumps. Slice when sold, and you have your bread and meat all together. Some persons like it better without the meal, but the true scrapple needs the meal. Either way, it is a pleasant method of cooking the head, and there is no danger of warm weather tainting the meat, as it will keep for months if in a cool place. The lard that rises on the water in which the meat is boiled is nice for shortening, and the water is a great treat for the poultry.

A Suggestion to the Traveling Public.

Tourists, emigrants and mariners find that Hostetter's Stomach Bitters is a medicinal safeguard against unhealthy influences, upon which they can implicitly rely, since it prevents the effects of vitiated atmosphere, unaccustomed or unwholesome diet, bad water or other conditions unfavorable to health. On long voyages, or journeys in latitudes adjacent to the equator, it is especially useful as a preventative of the ferbile complaints and disorders of the stomach, liver and bowels, which are apt to attack natives of the temperate zone sojourning or traveling in such regions, and it is an exellent protection against the influence of extreme cold, sudden changes of temperature, exposure to damp or extreme fatigue. It not only prevents intermittent and remittent fever, and other diseases of a malarial type, but eradicates them, a fact which has been notorious for years past in North and South America, ifexico, the West Indies, Australia and other countries. A Suggestion to the Traveling Public.

The seven wonders of the world are or were the Colossus of Rhodes, now destroyed; the Mausoleum erected by Artemisia in memory of her husband of which the ruins remain; the Pyramid of Cheops at Ghizeth; the Temple of Diana at Ephesus; the Pharos at Alexandria; the Hanging Gardens at

high fences to keep them in their yards.
They are very small, and as a market fowl are not profitable on this account, while their eggs are thin and watery and quite small. Their high combe large wattles are to their disadvantage during the cold weather, but this may revers. For sale by all drugglets.

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Frying - The French Method.

There are properly but two methods of frying; one by which the object to be friend is immersed in smoking hot fat, and the second by which the object is friend by contact with the metal of the frying-pan, just enough fat being used to prevent sticking. Food properly fried is delicious and not greasy. When fried food tastes greasy it is because the grease was not properly heated, or because there was not enough of it.

When fat is hot enough to fry with it is at a temperature between 345%F. to ORNAMENTAL AND SHADE 400%F., and closes the pores and carbonizes the exterior of the object, so that no fat is absorbed. The directions herewith are for frying by the first pro-

Use a pan large enough so that the fat, lard or oil will immerse the article to be fried. If you use the wire basket made for lifting articles out of fat without piercing them with a fork, it is necessary to set the basket into the fat before it is heated. If you set the cold basket containing cold food into the heated fat, there will be a spluttering sufficient to throw the food over the stove; the fat will also be cooled below the frying point. Fried articles should be laid for an instant on warm blotting paper when they are taken from the fat, that any adhearing fat may be absorbed.

How to Clean Dresses.

Get five cents worth of soap-bark from the druggists (about a teacupful). For one dress, take half of it and steep in about one quart of boiling water for about half an hour or more, then strain through a cloth.

For a silk dress, while the liquid is warm, take a piece of white flannel and WOODBURN dip into it at intervals, and rub the silk or satin, with it till it seems cleansed. When done, pull the material straight the silk or satin. If the dress is very much soiled, use clean liquor to rinse it; but do not use clear water for silk, or it will not stiffen up well.

For a woollen dress, dip the part to be cleansed, or the whole of it, if needed, into the liquor. This can be rinsed in the same, after washing, or in clear warm water. If very dirty put the dress to soak in a tub, in the liquor, with more water added, before cleaning or washing. The woollen goods should be pressed before they are quite dry.

Water in which potatoes have been boiled will cleanse delicate-colored woollen or worsted goods. The dress should be wet all over. Use no soap, Rinse in clear warm water. Press while still damp. This will not injure the most delicate colors.

The liquor in which soap-bark has been steeped, when used cold, is excellent for washing blue lawns that are easily faded. It should be washed with more water than is used for woollens .-Farm and Garden.

Palpitation of the Heart.

Persons who suffer from occasional palpitation of the heart are often unaware that they are the victims of heart disease and are liable to die without warning. They should banish this alarming symptom and cure the disease by using Dr. Fint's Heart Remedy. At all druggists, or J. J. Mack & Co., 9 and 11 Front street, S. F.

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