ed additions of fat. When the wheat and

the barley and other grains have been har

vested, the birds are turned in 'on the

stubble," where they soon round them-

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selves out on fallen grain which would

otherwise be wasted.

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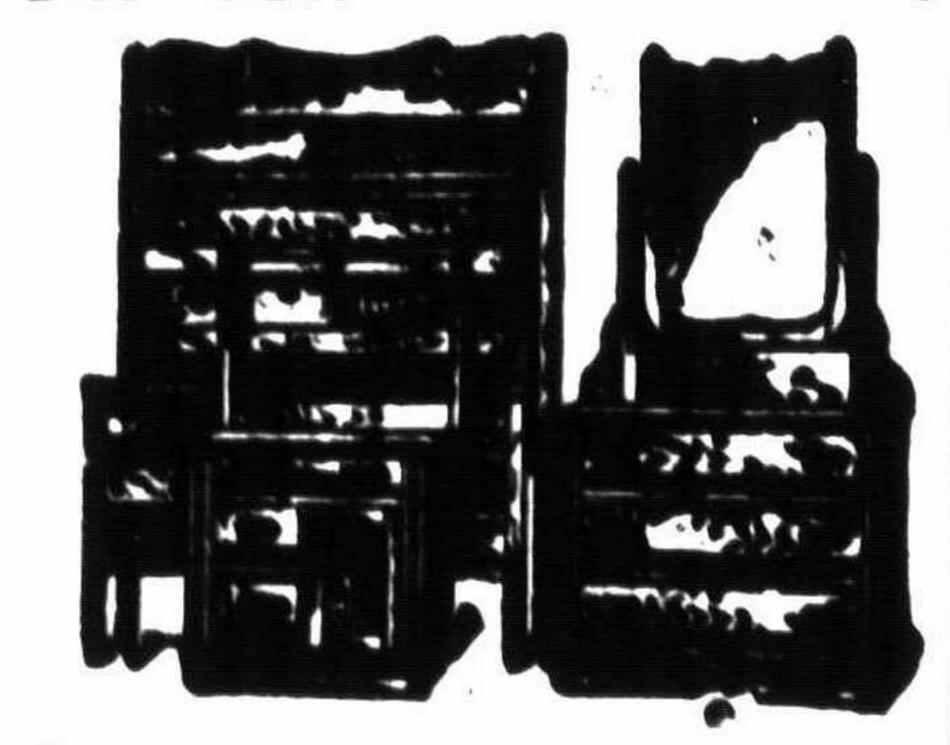


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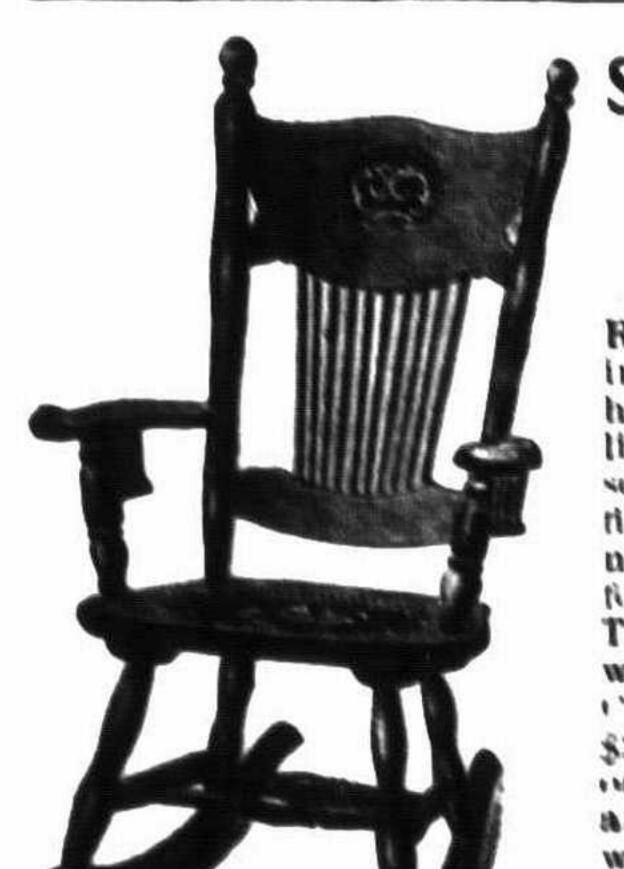
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ALL ABOUT TURKEYS

THE WILD BIRD AND SEVERAL OTHER SPECIES.

The Mexican Turkey and the Meleagris Ocellata-Turkey Breeding and Fattening-"Foundry Feeding" and Its Effect on the Flavor.

[Copyright, 1898, by the Author.] Those wise men termed ornithologists say there are only two separate and disfinct species of turkeys, though admitting the existence of many crosses and variations caused by domestication. One of the two species allowed by the wise men is now commonest in Mexico, they say, though formerly found nearly everywhere in the temperate and in much of the tropical part of North America. It is in turn divided into two varieties—the northern wild turkey, once common from Maine to Texas, and the Mexican turkey, supposedly the progenitor of the common barnyard The second species known to the orni-

thologists is the Meleagris ocellata, meleagris being the jaw breaking scientific name for turkey and ocellata being added to show that birds of this species wear feathers adorned with glistening eye shaped spots, much like those that ornament the tail feathers of peacocks. This variety of turkey is found chiefly in Central America and among the unlearned is known as the Honduras turkey. It is much smaller than the wild turkey of the States and shier, but not so clever.

Lifelong turkey hunters, however, ignore the scientific classifications. They say there are four distinct races of turkeys in the United States. The first is clearly identical with the northern wild turkey. termed Meleagris gallapavo americana by the ornithologists, and the second is undoubtedly the same as the Meleagris mexicana and is called the Rocky mountain turkey by the hunters. They tell of a third variety, found only in Texas and northeastern Mexico, and a fourth, the Florida turkey, much smaller and handsomer than any of the others, which is found only in the peninsula that stretches Cubaward. The hunters seem to know nothing of the Honduras turkey, but it may be that it and the Florida bird are the

Although nobody in the old world seems to have known anything about the turkey



THE WILD TURKEY.

until after America was discovered, it was thought to be a native of Turaey for a hundred or two years subsequent, probably from its name, though as the name "cock of India" was also applied, and likewise "Guinea henne," there were many hot discussions as to its origin, many believing it came from Hindustan, while others considered Africa to be its original home

beyond the shadow of a doubt. When the claims of Turkey and India and the Guinea coast were investigated, however, all fell to the ground, those of India collapsing first from the curious fact that the Hindoo name of the bird is "peru," pronounced exactly as the South American country whose spelling is the same. From this it would seem that the first turkeys to reach the old world might have been taken thither from South America, reaching Europe via India, Turkey and Egypt, though this is only conjecture based on what might be termed the evidence of nomenclature.

As to the naming of the bird, wild turkey hunters say it could by no means have been derived from the land of the sultan, but that it is clearly an imitation of the wild bird's call of "turk, turk, turk!"

Persons familiar with the wild turkey's flavor declare it much better than that of the farm grown bird and say the superierity is due to the pungent berries, spley nuts and aromatic seeds which form the diet of the former, yet the fact remains that the prices realized by certain standard turkey breeders are generally higher than can be obtained for the cheicest wood bred birds. As a matter of frozen truth. however, a fat turkey is mighty good eating wherever he is raised, and there are thousands of turkey gormands in the United States who care not a rap whether the Thanksgiving bird is eastern, western, southern or even Canadian, so long as it's

Canadian turkeys, by the way, are generally sold in the New York markets as Philadelphia birds. When I say Canadian turkeys. I refer only to the circumstance of birth, for such birds destined for markets in the United States are almost invariably fattened in Vermont, whither they are shipped chiefly from the province

of Quebec. The gathering of the turkeys is a pic turesque operation. Breeding turkeys for the "American market" is a great indus try among the French 'inhabitants.' They rarely attend to the fattening of the birds however, feeding them little or mothing at all after the feathers begin to form, but allowing them to run virtually wild and get their living the best way they can. By Sept. I they are ready for the buyers, invariably Yankees, each of whom has a route which he travels over every We give this fine fall, taking all birds offered at such prices watch for selling two as can be agreed upon. It is the buyer's custom generally to begin on his route at the point farthest from the American



NARRAGANSETT TURKKYS.

boundary line. As the buyer collects his Lever Button Co | turkeys they are driven by boys in droves along the roads toward "the States," some of which contain from 1,000 to 2,000 birds by the time the line is reached and extend over half a mile of highway. Des Rivieres used to be a great point for railway shipment of turkeys to Vermont and probably still has that distinction. Though well grown and hardy, the turkeys are mostly lean when unloaded from the cars in the Green Mountain State and of preelsely the wrong type apparently to furnish good I hanksgiving eating. Vermont folk are "master hands" at feeding tur

on in Indiana, Illinois, Wisconsin and, is fact, nearly all the states of the middle west much after the method adopted in

A PRIZE BRONEE TURKEY.

Canada and Vermont—that is, the farmers raise great numbers, but rarely fatten any. The preparation of the birds for the met ket is done by the owners of "turkey foun. dries" or mammoth coops, each capable of accommodating a young army of mele | agridee. Collection of turkeys for 'foundry feeding" begins at about the same time as in Canada, but the birds are taken to the "foundries" in wagens and not driven, and fattening by more or less selentific processes is carried on from the date of the first turkey's reception till the end

of the season. The flavor of the birds when brought to the table depends in large measure, of course, upon the food wherewith they are fed, and it is only fair to state that year | by year the turkey founders are becoming | 512 experter in their selection thereof and that mowadays some "foundry fel birds" art quite equal to the choicest that can any where be bought. OSBORN SPENCER.

The Original Recipe-1656.

"Take about halfe a pound of Pumplon," saith ye olde booke, "and slice it, a handful of Tyme, a little Rosemary, Gir Parsley, and Sweet Margoram, slipped off the stalkes, and chop them smal, then take Cinamon, Nutmeg, Pepper, and six Cloves, and beat them, then mix them. and beat them altogether and put in as 52 much augar as you think fit, then fry them like a froiz; after it is fryed let it stand til it be cold, then fill your Pye; [25] take sliced Apples with Currans betwint the layer while your Pye is fitted, and put in a good deal of sweet butter before you close it; when the Pye is baked take six yelks of eggs, some white wine of Vergie. and make a Caudle of this but not toe 5 thicke; cut up the lid and put it in; stir them well together, whilst the Eggs and Pumpions be not perceived, and so serve 25



[Copyright, 1898, by the Author.]

The leaflets are gleaming In russet and red. The turkey is dreaming In peace overhead,

The butternut patters In nature's gray lap, The red squirrel chatters,

The pancake's on tap; From Rome to Nantucket We dance and we cheer And bet our last ducat



The hunting dog circles While whisking his tail The farmer bedirkles

The pig without fail. The crow's wildly cawing High over the wood. The housemaid is pawing The dough for the "pud,"

The football is bounding O'er fields that are sere. And every horn's sounding. "Thanksgiving is here!"



The choreboy is pumping The cow that looks glum, The partridge is thumping

Away on his drum, The pumpkin is glowing. The bloom's on the ple. The chill wind is blowing.

The overcoat's nigh. And by the haze curtain That hangs o'er the well We're morally certain Thanksgiving is here!



Then let us be thankful And let us be gay-Oh, let us be prankful And sing all the day! Though frail as a wishbone

Is joy such as this. Let's cling to the wishbone And pudding in bliss And hall the cranberry, The Kohinoor's peer.

And eat and be merry-

Thanksgiving is here!



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