

turned over until he swims the length of the 20 feet tank, where he is taken upon a set of forks that raise his carcass to a table; here it is scraped, and all the hair and bristles removed, when it is again suspended, the head taken off, and given to a party whose duty is to finish dressing it; the intestines are put into tanks, and the fat detached from them.

Up to this time the operation of "takin' notes" is anything but pleasant to one who shrinks from flying blood, mud, or manure. But to return to the unctuous meat which was left suspended by the cords of the hind legs. The carcass is moved along on rolling trucks, being treated, in the meantime, to a bath of clean water, after which ablutionary exercise the two sides are cut apart, and run around on the truck pulleys to a cooling room to remain undisturbed for thirty-six, or forty-eight hours. In moderately cool weather, and when business is very driving, they are allowed to remain only twenty-four hours, when, as is also the case, if allowed a longer time to cool, they are taken down, wheeled to the cutting benches, the head, feet, and hams are cut off by two men, whose sole business is to do this work, and they make short sides, hams, shoulders, and neck-pieces in about the same time that a New England farmer would convert a small sized, soft-wood limb into stove lengths. The spare-ribs being taken out, the long or short sides, as the case may be, are trimmed, the hams and shoulders are subjected to the same operation, and then sent to a lower floor through a sluice-way, where they are assorted and salted.

The spare-ribs are sold immediately, and the feet are usually purchased by glue manufacturers. The small trimmings are converted into sausage, when the cleansed intestines are generally brought into requisition. The fat trimmings, and adipose portions are melted into lard in large tanks kept hot by engines. After being melted, it is drawn out into cooling tanks, constructed similar to the most approved sugar evaporators, placed under constantly moving fans to facilitate the process of cooling. When sufficiently cooled, the melted lard is turned into barrels, and is then ready for shipment. Many of the packing-houses barrel the lard without allowing it to cool, and some of them sell their sausage meat and hams fresh.

Having followed some of the corpulency of his pig-ship up to marketing, we now return to the sides, shoulders, &c., as they come through the sluices from the upper floor. The trimmed sides and shoulders are first rubbed over with salt, then put up in piles from 4 to 6 feet in height, with layers of Onondaga or Liverpool salt, where they are permitted to remain five or six days before overhauling and subjecting them to another rubbing over with salt. This overhauling is repeated three or four times, when they are retrimmed, cleaned, weighed, and pressed into boxes, containing, on an average, from 520 to 540 lb., in which it is shipped to market.

The greater part of the packing-houses do not smoke any hams, selling them fresh at present; but some are intending to erect smoke-houses, in addition to the packing-houses.

Prehistoric Culture of Flax.

Dr. Oswald Heer, the eminent botanist, and one who has devoted so much attention to the structure and history of fossil plants, publishes an article on flax, and its culture among the ancients, especially the prehistoric races of Europe. His memoir may be summarized as follows: "First, flax has been cultivated in Egypt for five thousand years, and that it was, and is one of the most generally diffused plants of that country. It occupied a similar position in ancient Babylonia, in Palestine, and on the Black Sea. It occurred in Greece during the prehistoric period, and at an early date was carried into Italy, while its cultivation in Spain was probably originated by the Phœnicians and Carthaginians. Second, it is also met with in the oldest Swiss lacustrine villages, while, at the same time, no hemp nor fabrics manufactured from wool are there to be found. This is considered a remarkable fact, since the sheep was one of the oldest domestic animals, and was known during the stone period. The impossibility of shearing the fleece by means of stone or bone implements is supposed to have been the reason why woollen fabrics were not used. It is thought probable that the skin, with its attached wool, was probably made use of for articles of clothing. Third, the lake dwellers probably received flax from Southern Europe, from which section fresh seeds must have been derived from time to time. The variety cultivated was the small, native, narrow-leaved kind, from the coast of the Mediterranean, and not at all like that now raised in Europe. It must, therefore, have been cultivated also in Southern Europe, although Dr. Heer could not ascertain among what

people, and at what age this took place. If this could be ascertained, it would be an important point in the determination of the antiquity of the lake-dwellers. Fourth, at the time of the empire, both summer flax and winter flax were cultivated in Italy, as now, but in what form it was grown in ancient Egypt, is not determined. It is thought probable that the narrow-leaved variety was first introduced, and after that the Roman, and then the common varieties followed. The common plant has, doubtless arisen from the cultivation of the narrow-leaved, while the Roman winter flax, and the *Linum catharticum* constitute the intermediate stages. The original home of the cultivated flax was, therefore, along the shores of the Mediterranean. The Egyptians had probably cultivated it, and from them its use was doubtless disseminated. It is possible that the wild variety and the winter flax were grown elsewhere at the same time, when the cultivated variety had long since driven them out of use in Egypt. — *Nature*.

Short-horn Intelligence.

A large company at Childwick Hall, on Wednesday, and weather all that could be desired, combined to raise expectation of a tolerably good sale. Above all, the cattle generally, were of a creditable class, the young stock looking especially well. Lord Verulam presided at the luncheon, and the sale was conducted by Mr. Thornton. Mr. Fawcett announced his intention to sell every animal except Athelstane, upon whom he placed a reserve price of two thousand guineas. There was, however, a reserve of fifty guineas upon Lot 1, a blind cow, and, no advance being offered, she was passed; so likewise was Athelstane. For the other lots the bidding was brisk. The Earl of Ellesmere bought up all the four Brampton Rose females, at an average of 131l. 5s., for two of them giving 100 gs. each, and for the other two 150 gs. apiece. The Katherines, 8 in number, 3 of them calves of this year, averaged 98l. 14s. each, thus showing the value of Booth blood, even in what is called "a parvenu family," and with some alloy of strains not very distinct in blood, however excellent. The herd of 17 averaged 68l. 2s. 9d.; 12 bulls made 35l. 17s. 6d. each; and 35 cows and heifers, made an average of 79l. 3s. 5d. Good and useful sorts are not yet crushed out of the market by predominating fashion.

On Thursday, Mr. Thornton disposed of the 46 Short-horns offered by Mr. Marsh, and Mr. Fowler, (of Henlow) at Little Olfley, near Hitchin. The company was not quite so large as at Mr. Fawcett's, but a goodly attendance nevertheless, and there was very eager competition for the best lots. Several were not in calf. The 35 females averaged 31l. 1s., and the 8 bulls 20l. 1s. 3d.; the 46 of both sexes, 31l. 12s. 3d. This sale is an instance of the increase of value in a herd when three or four good bulls are used in succession upon common dairy stock. The offspring of Mr. Marsh's original cows, by bulls of their own class, could scarcely have been expected to realize within say 15l. a head of the prices obtained on Thursday (taking young calves and non-breeders into consideration); and in addition to the extra prices at the sale, the annual drafts of two-year-old bullocks (last year's averaging 33l.), and occasional other private sales at prices beyond the current value of ordinary market stock, should be reckoned to the credit of the well-bred bulls selected by Mr. Marsh. The total profit derived from such sires, used instead of common bulls, must be very great indeed. — *Bell's Weekly Messenger*, Monday, Nov. 5.

The Fruit Crop in England.

From our fruit reports kindly furnished by correspondents in various parts of the country, and which will be found in detail in our present issue, it appears that this season apples are, in general, an abundant crop; pears only middling, plums under the average, but abundant in some parts of Leicestershire, cherries thin, except Morelles, which are a full crop everywhere, peaches and nectarines a very poor crop, except in Leicestershire, where they are plentiful; apricots a total failure almost everywhere, the wood not having been properly ripened last autumn in consequence of the heavy rainfall, a remark which also applies to peaches and nectarines, and indeed to many other kinds of fruit trees. Bush fruit—that is gooseberries, currants, and raspberries—very fine and abundant everywhere; strawberries heavy crops, and the fruit of fine quality; nuts and filberts an irregular crop, good in some places, bad in others; figs generally good; walnuts generally a deficient crop, but extra heavy in Lincolnshire; grapes on walls good; damsons an entire failure almost everywhere, but in Worcestershire very plentiful in one or two places. — *The Garden*.

Canadian Cheese in British Markets.

From Scotch papers of recent date, we are pleased to learn that Canadian cheese are not only attracting some attention, but beginning to occupy a high position in the markets of Great Britain. This is particularly noticeable at the great annual cheese fair held lately in the west of Scotland. The number of entries was unusually large, upwards of thirteen hundred of the most famous dairies of Scotland and England being represented. The judges were selected from the most experienced cheese factors of the Kingdom. Thus the specimens of Canadian cheese were placed alongside of the very finest cheese produced in the world, and were tested by those who are most capable of forming an opinion as to their merits. It is interesting, therefore, to notice the remarks of Mr. Copeman, of the firm of Yeats, Acocks & Copeman, of London, who with the concurrence of the other judges, expressed himself as follows:—"The general quality of the cheese shown was as good as he ever saw. As a stranger to the district, coming here quite unprepared to see such fine cheese, he thought there was the nucleus of this becoming the finest cheese producing district in the United Kingdom, because it was well known that the making of cheese in a number of dairies in Somersetshire was decreasing every year. *There was some Canadian cheese as finely flavored as any shown.*" As we have already said the other judges concurred in this opinion. It must be extremely gratifying to cheese manufacturers in this country to learn that in the production of an article of such extensive domestic use, they can not only compete with their neighbors across the line, but also with the most famous makers of Britain, whose reputation was world-wide before Canadian makers had turned their attention to this branch of agricultural industry. — *Berlin Telegraph*.

U. S. Poultry Shows.

Connecticut, Hartford...	Dec. 16, 18
Eastern Ohio, Youngstown...	Dec. 17, 23
Maine, Portland...	Jan. 13, 16
Massachusetts, Boston, Music Hall...	Feb. 4, 11
Michigan, Detroit...	Dec. 17, 23
Middlesex Co., N. J.	Feb. 11, 13
Monmouth Co., N. J., Freehold...	Jan. 7, 10
New England, Worcester...	Jan. 20, 22
New Hampshire, Manchester...	Feb. 11, 13
Northern Ohio, Cleveland...	Jan. 23, 29
Pennsylvania, Philadelphia...	Dec. 5, 13
Western New York, Buffalo...	Jan. 15, 20
Western Pennsylvania, Pittsburgh...	Jan. 14, 18
Winona Co., Minn., Winona...	Dec. 26, 28

THE total number of admissions to the Vienna Exhibition, from the opening to the closing day, was 7,250,000.

It is reported, on good authority, that \$20,000 was recently offered for Megibben's 2d Duke of Oneida, the \$12,000 illustrated ball in the October number of the *Live Stock Journal*.

There has been an outbreak of pleuro-pneumonia on a farm at Sheffield-lane, near Sheffield. The veterinary inspector has been called, and effective measures have been taken to prevent the spread of the infection. This is the first case which has occurred for a long time in the South-West Riding.

It has been decided to invite the Royal Agricultural Society to Taunton next year. A good site is said to have been obtained. The Bristol and Exeter Railway Company will give £500, and the Lord Lieutenant will convene a county meeting on the subject.

The high prices paid for certain breeds of sheep, a few years ago, when "Attwood merinos" from "over the mountain," in Vermont, brought anywhere from \$100 to \$200,000, are recalled by some sales of breeding sheep that recently took place in Edinburgh, and Kelso, Scotland. Black-faced and Cheviot sheep sold for about \$250 each, and Lord Patworth disposed of some fancy Leicesters, at prices ranging from \$200 to \$500. His best ram brought \$1000.

The Royal Society for the Prevention of Cruelty to Animals offer premiums, amounting to £400, for improved cattle trucks. The *Graphic* says that a law recently enacted in the United States provides that when cattle, sheep, and other animals are conveyed in vessels or cars they shall not be kept in confinement for more than 28 hours, at the end of which they shall be released for five hours for rest, food, and water. The infraction of the law is punishable by fine.