

with fattening foods, sweet or sour (*separator*) milk? I have lately met some advocates of the sour milk theory, although they could give no reason for their belief.—B. T. S.

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It would seem from experiments that sour milk gives better returns than sweet milk when fed to hogs. Cook, at the Vermont Station, as the result of a feeding experiment, makes the following statement: "It was evident within three weeks after the pigs were put on the separate diets that those having sour milk were eating their food with a better relish, were looking sleeker and growing faster, although both lots ate their food up clean." Henry speaks of "the evident superiority of sour over sweet milk for pig feeding"

Of course the above refers to a good clean sour milk, not an article from the usual foul skim milk tank of a creamery or to old milk of any kind.

The above question, as to whether sweet or sour skimmilk is the better food for hogs, was settled, at least 120 years ago, by the celebrated Arthur Young.—*Hoard*.

Arthur Young was an intensely industrious Suffolk farmer; industrious, not only bodily, but also mentally. He, and the well known Lord Chesterfield, the author of the "Letters," were the only two men who foresaw the advent of the Great French Revolution. One of the most interesting of the books written in the latter days of the last century, is Young's "Tour in France."

However, this has not much to do with either hogs or milk, so we may as well stick to our text. Arthur Young was so thoroughly convinced of the superior value of sour food for hogs over sweet food, that he built, in connection with his piggery, a series of ten tanks, each of which held a sufficient supply of food for his swine for one day, so that the hogs received no food that was less than ten days old.

We remember, too, in our youth, that there was always a large cask on wheels, holding about 200 gallons, standing under a spout leading from the scullery, which received all the kitchen-waste, dish washings, etc., and was taken to the farm about every ten days and emptied into a tank, where it was mixed up with a quantity of pollard and given to the pigs, who thrived famously on it. This "hog-wash," with green-meat of some kind, such as tares or vetches, and the grain left by the thresher in the straw that was thrown out of the barn daily (for the *flail* was still in use in

those days), was the sole food the hogs—from 30 to 50 generally—received till they were put up to fat, and they were always in good, thriving order.

*Devonshire-cream*.—As two of the leading lights of dairying in the province of Quebec have recently written to us, asking for directions for making Devonshire, or clotted, cream, we think it would be a good thing to give in this JOURNAL, a full description of the best way to set about making this delicious comestible, which is just as easily and perfectly concocted on a common cooking-stove, as in a creamery furnished with every modern appliance.

*Apparatus*.—All the apparatus needed is: a pail, holding about 6 or 8 quarts, made of tin; though in Devon and Cornwall the dairy-farmers generally use brass-pails; a *bain-marie*, i. e., a metallic vessel, to hold the water into which the milk-pail is to be plunged; a wooden spoon or stirrer of some sort; a stove or some other means of heating the *bain-marie*; a hair-sieve to strain-off the butter milk from the butter, and a pair of "Scotch hands," with which to form the pats.

As soon as the milk is drawn from the cow, strain it into the tin pail, in which it should stand about 8 inches high, and place the pail with its contents in a cool place for the milk to cream. The time this will take depends, we need hardly say, on the temperature: in ordinary cool weather, 24 hours may be an average time; in hot weather, perhaps 15 hours is as long as will be found safe; for, it must be borne in mind that, if the milk is in the least sour when heated, it will curdle and the process will be utterly ineffective.

*Heating*.—When the milk has stood long enough, place the pail containing it in the *bain-marie*, taking it up carefully to avoid mixing the cream with the milk. The water in the bath should be cold, and the temperature should be raised gradually. It would be well if at the bottom of the pail there should be 4 boxes to prevent it from touching the bottom of the bath; for, it may sometimes happen that, in the case of the fire being too fierce, the milk, and therefore the cream, may absorb a burnt flavour from the absence of the *water-cushion* between the two vessels.