

STOCK.

WEIGHTS OF SHEEP.

But few farmers are aware of the heavy weights sometimes attained by the large breeds of sheep. Some of the breeds, as managed in England, exceed 300 pounds. The average weights of ten months' lambs, at Smithfield, England, in 1884, show that the growth of these lambs from the special breeds is very rapid. The lambs of the Hampshire and Wiltshire Downs averaged 204 pounds; cross breeds, 188 pounds; Oxfordshires, 178 pounds; Cotswolds, 176 pounds; Shropshires, 163 pounds; Southdowns, 161 pounds; Leicesters, 129 pounds. At the age of twenty-one months, the weights were as follows: Hampshire and Wiltshire Downs, 263 pounds; Oxford, 292 pounds; Lincoln, 283 pounds; Cotswolds, 283 pounds; cross breeds, 270 pounds; Kentish, 253 pounds; Leicesters, 244 pounds; Shropshires, 230 pounds; Southdowns, 216 pounds. Here we notice that the Southdowns fell but little below the Leicesters at twenty-one months and exceed them at ten months. The above showing is a creditable one for the Southdowns, and confirms their position as one of the best breeds that can be used for improvement.

STOCK NOTES.

The Holstein butter cow Mink lays claim to being the best milk and butter cow yet heard from. Imported as a yearling, calving at two, she gave when three, in ten days in August, 631½ pounds of milk from which was made twenty-three pounds and three ounces of butter. As a four-year-old her best daily yield was ninety-one pounds. Best ten days 870 pounds, best month, 2,499½ pounds; yearly yield, 16,628½ pounds. She gave in ten days twenty-nine pounds and six ounces of butter. Last year she made three pounds nine ounces of butter in one day. All this time she has taken her chances with a large herd, and has ordinary dairy care.

J. N. Muncey, in a prize essay on butter-making in the *Rural New Yorker*, submits the following propositions as the result of experiment: 1. Milk set at 90 degrees in water at 40 degrees for 24 hours, will yield more cream and butter than milk set at 80 degrees in water at 60 degrees for the same time. 2. Milk set at 90 degrees in water at 50 degrees for 24 hours will yield more cream and butter than the same milk cooled to 50 degrees before setting. 3. Milk set at 90 degrees in vessel four inches deep in a room at 60 to 65 degrees for 24 hours, will raise more cream and make poorer butter than milk set the first two propositions. Practically, then, the most cream is obtained from the milk when it is set as it comes from the cow at about 90 degrees and gradually cooled to, say 50 degrees before acidification. Milk in the creamer, or elsewhere, should be cooled so rapidly that acidification does not begin until the cream has risen.

Every paper in the United States, in the opinion of the Lewiston, Ill., *Gazette*, ought occasionally to keep the fact before its readers that burnt corn is a certain and speedy cure for hog cholera. The best way is to make a pile of corn on the cob, effectually scorch it, and then give the affected hogs free access to it. This remedy was discovered by E. E. Lock at the time his distillery in this county was burned, together with a large lot of store corn, which was so much injured as to be unfit for use, and was hauled out and greedily eaten by the hogs, several of which were dying daily. After the second day not a single hog was lost, and the

disease entirely conquered. The remedy has been tried in a number of cases since and never failed.

AT SHADELAND

A Chatty Letter on a Pleasant Trip

A visit to "Shadeland" Powell Bros. Stock Farm, is one always to be enjoyed, and one of which he will always think with the most pleasant recollections. Business called us there last week, and although our stay was very brief, we enjoyed our visit very much there. William B., one of the three brothers who constitute the firm had been away to New York for ten days and returned to Springboro on the same train with us. The extremely warm greeting that he received on his return from his other two brothers led us to believe that they were brothers in deed as well as in name; and we thought this accounted to a certain extent for their being bachelors. We were greeted with the usual warm welcome that always makes us feel at home at Shadeland, and enquiries after my friend, who was going to accompany me thither were next in order. Shadeland is one mile north of Springboro, the road running along the base of the mountain which gradually rises to the eastward. On the left mainly lies the beautiful valley which comprises Shadeland farm, and further on to the west rise the distant hills. As you approach the house, to the right, in a clump of trees (evergreens nicely trimmed, and elms) stands a weird-looking figure of gray stone, like some old man standing sentry. A jet of crystal spray is always playing around this old stone man. The home of the family is in a house on the side of the mountain, nestled down amongst the beautiful shade trees, in the midst of a green lawn, and like many American houses it has no fences surrounding it to mar its beauty. Springs and brooks in great variety and endless succession abound furnishing an abundance of water for the stock, and for other purposes. Shade is everywhere abundant, making "Shadeland," the name of the place very appropriate.

On the 16th of July they received their first consignment (for this season) of imported horses. Forty-one head of Percherons were shipped from France, and thirty-nine were safely landed at Shadeland, one dying on board the steamship, and one on the cars after landing. We were assured that this was a very fortunate trip, the number generally lost on a voyage much exceeding this. They have some very fine horses among this number, but a good many are sick with the distemper and show the effects of their long voyage. The most of this stock will no doubt be kept on hand until acclimatized, thereby reducing the risks and uncertainties to the purchasers to a great extent. Some of the horses that we saw there last spring, we would scarcely know now, so great has been the improvement in them. The constant succession of importations enables them so to equalize the supply so that acclimatized stock is always on hand for purchasers, which is a great consideration. The stock that we saw at Shadeland was all looking well notwithstanding the long drought they have had there. On the 19th of last month they had a terrific thunder storm. The lightning struck the Brookside barn, the abode of the trotting-bred horses, and passed down the gable end, of the barn, and through the box stall of Satellite, fortunately however, not injur-

ing the horse nor setting fire to the stable although shattering that portion of it. A team was instantly killed in a brick-yard close by. The new office that stands close to the house, so handsome in design and artistic in finish, is being still more improved by the addition of beautiful stained cathedral glass windows of twenty-three different colors. On one of the windows, we noticed the head and neck of Satellite, also the head and neck of their wonderful Holstein heifer, "Maud," painted on a crystal white groundwork and burnt into the glass, half life size and as natural in color and form as we could suppose possible. On enquiry we ascertained that it was the work of Booth & Reister, glass stainers of Buffalo, N. Y. Sixty-five men are now employed on the farm, and obliging demeanor and kindness are noticeable everywhere and among all connected with the establishment.

What a contrast between the dirty workshops of the cities with their smoke and dust, and the pure air and healthful, pleasant work on such a farm, so ennobling and elevating in every department pertaining to it. Powell Bros. establishment we believe justly entitled to the name of "The Live Stock Emporium of the World."

J. A. R.

DAIRY.

MANAGEMENT IN THE DAIRY.

A paper read before the Mississippi Valley Dairy and Creamery Association by Mrs. A. H. Wing, of Vandalia, Ill.

There appears just now a growing interest among the farmers in regard to the dairy and creamery business. Almost every farmer you meet has something to say upon the subject. The question is: "Which will put the most money into the farmers' pocket, to go into the dairy business themselves, more thoroughly, or sell their cream to a creamery?" I am very frequently asked the question: "Does it pay to keep so many cows?" I answer yes. But to make it pay you must keep good cows, and no other, for one or two inferior cows will eat up all the profits of the good ones. Then they must be well fed on the best and most nutritious food. I think the very best feed a milk cow can have is clover hay, all she can eat, and a good feed twice a day of oats ground, together with all the water she will drink (not ice water either), pure, fresh water from the well. Then they should be provided with clean, warm, comfortable barns where they will be safe from the inclemency of the weather. In a word keep all the good cows you can, and keep them well; give them more of your individual attention; don't throw too much responsibility upon hired help. Make it your business to look after your cows, keeping yourselves posted on all and everything connected with them. Be sure your cows are milked by careful, kind and gentle hands, and the milking done in the most cleanly and quiet manner.

Use tin pails, never use wooden ones; you cannot keep them sweet and pure, and never allow your milk pails to be used for any other purpose. Set the milk in deep cans, not too large to be conveniently handled, twenty inches deep by eight in diameter, with close-fitting covers, I think the most desirable, the cans to be set in a tank of cold water or refrigerator, where the milk will be kept at a uniform temperature of fifty-four degrees. Of course, if you have a spring of clear, cold water where

you can convey the water around the milk you can keep it better than any other way.

But let careful handling and the most perfect cleanliness be your constant care. The milk house room should be used for dairy purposes and no other, never allowing any offensive odors to come in close proximity to the milk. No person smoking tobacco or with dirt of any kind on their feet, should be allowed to enter the dairy room, as they will leave an offensive odor that the milk will take up and impart to the cream.

The result will be inferior butter. No difference whether made in a dairy or creamery, the result will be the same, for no dairy or creamery can produce gilt-edge butter out of poor, inferior cream, but have to depend upon the quantity of the cream for the purity of their butter.

So there is no difference which plan you adopt, dairy or creamery, either will pay you, so long as you will observe all of these rules. Good cows, (the more the better), well fed and watered, comfortably kept and kindly handled, the milk kept in the best possible manner to get the most and purest cream. If you decide to sell your cream to a creamery, which I think is much the better plan, if you have but few cows, you certainly will find it to your interest to observe all of these rules. You will find by so doing that "it will pay to keep so many cows," but it will not pay to keep inferior cows, poorly fed and allowed to drink ice water, (and go days without even that), and stand in the fence corners shivering with the cold, then cursed, beat and kicked because they can't stand still while their inhuman owners try to get the little milk they have to give, poor in quality as well as quantity, which is more than their master deserves, into a pail used for all purposes, and often a wooden one, or if tin, the strainer attached to the pail, where it is covered with the loose dirt from the cow's udder, then the milk is strained through it into all conceivable kinds of vessels. It is then set in the cupboard or safe standing in the kitchen, where all the different kinds of vegetables are cooked, and the men sit and smoke after each meal, and too often the women smoke all the time they are cooking, skimming the milk, churning and working the butter, often churning for two or three hours, then setting the churning aside to be finished the next day, (that day often the Sabbath), and all for the want of a thermometer (costing forty cents) to test the cream and have it at the right temperature—many hours spent in the hardest kind of labor to be charged to guess work. The salting of butter is done in the same manner by guess; taking up a handful of salt (common barrel salt), and working it into the butter; then they think they have not put in enough, and so put in another handful, and work, slap and smooth it over until it is nothing but salty grease, which they cannot sell for more than ten or fifteen cents per pound, and it is dear even at that price.

I think it would take a pretty smart expert creamery man to make butter out of their cream, that he could palm off on the city dealers as good creamery butter. And those same parties will tell you "it does not pay to keep so many cows." Any wonder?

Ask them what agricultural papers they take. Their answer will be the same: "It doesn't pay to take a paper."