

The plan of forming syndicates or "pools" for such purpose is frequently resorted to in the case of stallions, and we desire to suggest that this same idea may be satisfactorily applied to the bull problem. The type to be selected must be settled by the particular requirements of different sections. In some cases it would be best to breed for a pronounced beef form, in others special dairy sorts may profitably be maintained, and throughout other portions of the country the dual-purpose kind will be found best of all. In any case, it will not be difficult to find a satisfactory bull for the desired purpose, and those who are un-

able to make the investment individually should take the matter up with their neighbors and arrange for the ownership of a first-class bull in common. The idea is, of course, not a new one. It has been adopted in a great many instances in different parts of the country in the past. Nevertheless it is true that there are many places at the present time where this practice could be inaugurated with great profit to all parties concerned. We hope that such of our readers as are confronted with the problem of how to obtain the service of a good bull will give this idea serious consideration.—*Breeders' Gazette*.

### About Feeding Calves.

**D**ON'T overfeed. Calves are very greedy at feeding time, and there is often a great temptation to give more milk than the calves can properly handle, thus causing them to scour. Overfeeding is undoubtedly the main reason why so many farmers are unable to raise good thrifty calves on skim-milk. At the college we find that calves from three to four months old will not stand more than eighteen to twenty pounds daily per head; from seven to eight weeks old, fourteen to sixteen pounds; and three to five weeks, ten to twelve pounds. (One quart equals two pounds.)

Kaffir corn-meal is proving an excellent feed for young calves at the agricultural college. It is constipating, and aids materially in keeping calves from scouring. They commence to eat the meal when ten days to two weeks old. At first a little of the meal is placed in their mouths after drinking their milk, and in a short time they go to the feed boxes and eat with a relish.

Never put corn, kaffir corn meal or any

other grain in the milk for calves. The starch of corn has to be changed to grape sugar before it is digestible. This change only takes place in the presence of an alkali, and is done chiefly by the saliva of the mouth. When corn is gulped down with the milk the starch is not acted upon by the acids of the stomach, but remains unchanged until it comes in contact with the alkaline secretions of the intestines. With hogs, the stomach is small and the intestines long. This allows starchy matter to be digested in the intestines. The opposite is true with the calf, the stomach being large and the intestines short. Unless the starchy matter is largely digested by the saliva of the mouth, complete digestion will not take place in the intestines, and the calf scours.

Flax-seed meal made into jelly or gruel is good to mix with skim-milk to take the place of butter fat. Oil meal is frequently used for this purpose, but, like skim-milk, it has a large amount of fat removed, and is not as good as meal with the fat in it.

### Preserving Surplus Summer Butter.

**A**BOUT the most convenient way of preserving a small quantity of butter for future family use is to wrap each lump of butter by itself in a clean and moistened piece of thin muslin and then pack in stone jars. Tubs will do if perfectly sweet and not leaky. Keep the butter covered with a clear brine made by bringing to boiling point and holding for some minutes a solution of salt in water. It should be made of good butter salt, free from odor, and pure water, and the solution should be saturated, i.e., there should be as much salt added as will dissolve. After boiling slightly for eight to ten minutes, set in a cool place, and when thoroughly cooled the brine may be poured over the butter.

Be sure to keep the butter well under the brine by means of a slight weight placed on top of it. If the butter is allowed to float it will come in contact with air and be injured. The boiling removes the air from the brine and destroys the ferments which may be present in the salt or water. Keep the jars covered and on the bottom of the cellar or other cool place. If tubs are used put them on a board or a stone to prevent the hoops rotting off. It ought to be understood that butter for long keeping must have the buttermilk very thoroughly removed at the time it is made. Treated in the manner indicated, there should be no difficulty in preserving the summer butter surplus for the following winter and spring consumption.—*Ex.*