

Stock and Dairy.

Short Weights in Cheese.

In an article commenting upon the action of the Utica Dairyman's Board of Trade in sending a committee to New York to investigate the subject of short weights, the *American Grocer* suggests some causes and remedies, among which are the following:—

The next thing is to trace the evil to its source and apply the remedy. It cannot justly be imputed to dishonesty on the part of the factorymen, unless it be in very rare cases. The fact that they sent a committee of their own number to investigate the matter, and their report confirming the complaints of dealers, shows that they had confidence in their own weights and wished to get at the truth, either for self-protection or honorable adjustment. The spirit manifested on both sides is to be commended.

There are several ways in which the evil of light weight might arise. The scales may be imperfect, they may not be correctly balanced, and there might be carelessness in weighing. But, doubtless, after so long and continued complaint, these sources of error have been guarded against. Then whence can come the discrepancies? One source is the natural shrinkage of the cheese, which is unavoidable, and is considerable where the cheese is quite green—say under thirty days' old. But buyers are not taking cheese as green this year as formerly, and if natural shrinkage were the only source of loss of weight, the fact ought to be apparent. The loss ought to be largest on the greenest lots, and proportioned to the time they have been out of the factory—the item of exposure to a dry atmosphere being duly considered.

This element in the problem is an important one, and should by no means be overlooked. But it does not account for all of the difficulty, especially as factorymen are in the habit of giving flush weight for the purpose of covering the shrinkage between the factory and the New York store-room.

There is another source of loss of weight which perhaps has been little thought of, and which may be the main cause of the evil complained of; this is dry cheese boxes. There is a large percentage of water in all good cheese, and this is most easily and rapidly extracted where the cheese is new. Supposing the boxes to be very dry—having stood some time in a dry place; if cheese is put into them the boxes will rapidly draw the moisture, and it would not be at all strange if a cheese in such a box should lose a pound between the times of weighing in the factory and in New York.

The fact that one factory had two lots all right, the third short one pound on five cheese, and the fourth short three pounds, would seem to indicate boxes containing a fair amount of moisture for the first two lots, somewhat dried for the third, and still more dried for the fourth lot; probably the same lot of boxes being used for all, some of them used before they got dry for the first two lots, the rest standing and drying before the third lot was boxed, and continuing the drying process until the fourth lot was boxed. If the lots tested were numbered according to the order of shipment, this conclusion is almost irresistible. The hint which it affords deserves careful consideration.

Of course the remedy for loss from dry boxes is the use of boxes containing a due proportion of moisture. A basement or some place where boxes will not dry up is a proper place in which to store them. By so keeping they will not only be prevented from absorbing an undue amount of moisture from the cheese, but be tougher and less liable to split and cause accident to the cheese from landing. Boxes made of some tough material that will not absorb moisture are a desideratum.

Great exposure of the boxes of cheese in transit, or their standing for some time in a hot, dry atmosphere, not only must heat up the cheese and injure its keeping quality, but rapidly expel the moisture. This is a matter which, therefore, doubly deserves attention both from dealers and factorymen.

It is to be hoped that the whole matter of short weights will be satisfactorily explained and adjusted. The character of the men having the matter in charge gives assurance of this.

Thoroughbred Stock.

A writer in the New York *Times* puts the question plainly, in saying if a farmer is raising cattle for beef and he can add two hundred pounds to the

carcass of each by the time it is ready for the shambles, by the use of a Shorthorn bull, it will certainly be profitable for him to pay a good price for such a bull. This is the average result of using thoroughbred bulls on the native cows of the country, as estimated by the best stock breeders; and this two hundred pounds is a clear gain, for it is produced by no greater consumption of food. If the use of a thoroughbred ram on a flock of ewes increases the weight of fleece one pound on the average, certainly more than "five in a hundred can make it pay," whether more than five would or not is another question. And so with hogs. The difference between the common breed of the past and the improved breed of the present is beyond comparison.

Nothing can be more penny-wise than the practice of many of our farmers of breeding from scrub and grade boars. To the farmer who breeds ten or more sows a thoroughbred boar is cheaper at \$50 than a grade boar for nothing, even if the hogs are all to be fattened. A single dollar on each pig would make up the money, and I am confident that I have seen in many cases a difference of \$5 each, with the same care, between thoroughbred hogs and those that have been bred hap-hazard. On hundreds of farms to-day can be found stock hogs a year old that will not weigh over eighty pounds each, and that are not ten pounds heavier than they were in December. If offered for sale now they would not bring over five and a half cents a pound, and they have probably consumed as much grain as the breed of hogs that, at the same age, weigh two hundred pounds, and are worth seven cents a pound.

The man who is carefully breeding pure stock is a public benefactor, and ought to be well paid for what he offers to the public, for it is valuable. Such men should be patronized and encouraged, for the farmers cannot do without them. In the good time coming, more attention will be paid to this matter than at present. Not only should this question be discussed in the Grange, but the members should co-operate and purchase such animals as will improve their stock.

Remedy for Foot Disease in Sheep.

Veterinary Surgeon Felizet draws attention to the continued success attending the employment of the caustic lime for the foot disease in sheep. It is very laborious to touch the feet of a numerous flock of sheep with the usual astringents—solutions of copperas, white vitriol, calcined alum or spirits of turpentine. Instead, form a species of enclosed "run," fifteen yards long by two wide. Make a well-trodden floor; raise a border with puddled clay round the enclosure, so as to secure the uniform depth of nine inches towards the middle of the run; pour into this bath four barrels of water, and distribute over the bottom two cwt. of quicklime, covering all with a dozen bundles of the refuse fodder from the racks, so as to form a carpet. Drive the sheep into this foot-bath, one hundred at a time, and compel them to well pass and repass from one end to the other. The spread fodder prevents the feet sinking too profoundly, and acts as a brush at the same time for forcing the caustic solution to enter the nails. The bath must be made entirely new once a week, as the lime, absorbing carbonic acid, loses its causticity. It is a common practice to wet the straw intended for thatching purposes with a solution of quicklime; the straw becomes thus more durable, incombustible, along with possessing sanitary advantages.—*Paris Correspondent American Farmer.*

Where to Set Milk.

There is no doubt that immense quantities of poor butter are made from the milk set in improper places. The kitchen pantry, the living room, and the cellar used to store vegetables and other family supplies, will impart peculiar taints to the milk and cream, in such a degree as to be destructive to flavor, even though the butter in other respects be skillfully handled. Dairy room so situated as to catch the odor from the pig sty, the cess pool, or other decomposing filth, cannot be used for making good butter. There should be a freedom from filth and impurities of every description about the milk-house, and the milk should be delivered by the milkers in an ante-room, or some point outside the milk-room, and from thence conveyed to the place where it is to be set for cream. In this way the fumes and the litter from the stable may be kept from the milk-room.—*Practical Farmer.*

Sheep in the Fall.

Old, experienced sheep men will not need the advice which follows, unless they have gone through life with their eyes shut; but young farmers, who are not yet too old to learn, may profit by it. Keep your sheep in good condition during the fall. If pasture has been good, they will now be in good condition, generally, and the owner must keep them there if he would profit by the business of sheep raising. I know by experience, that after killing frosts come and wither the grass, sheep will decline unless fed a little something extra. The grass, after frost, is not nearly as nutritious as before. Give a little grain once a day, feed pumpkins, turnips, or any other green food at command—anything to keep up the growing thrifty state all sheep should be in at the close of the vegetable season. I cannot impress this point too closely. Sheep must be kept up during the fall months, in order to winter well and easily, and become a source of profit to the owner. Especially does this advice apply to breeding ewes. If they are permitted to run down until they are coupled with the ram, they are hard to serve, and not by any means sure. Then the progeny are, evidently, greatly influenced by the condition of the ewes at and succeeding impregnation. Every careful sheep owner will adopt such methods as will improve his flock. Some men will spare no expense in procuring a ram, but at the same time pay no attention to improvement through the ewes. One is just as important as the other. Indeed, I prefer the sheep reared by a careful man who keeps them at all seasons in the most vigorous condition, even though the blood on the male side may be inferior.

Sheep do not pay very well now unless they are good. Poor sheep are a loss any time, and especially at this time. Common sense prompts prompts every man, then, to cull his flock. Take out the poor, the maimed, the halt, and the blind, and Spartan-like, sacrifice them to the good of the commonwealth. Those that from some cause or other have dropped back a little in condition, should be separated from the flock and especial care given them. Dispose in some way of all that are not worth taking especial pains with, and thus have your flock at the beginning of winter, composed only of the best, and they in the best possible condition. Take the word of an old sheep man, who assures you that the next crop of wool and the lambs will fully demonstrate the wisdom of such a course.—*Ohio Farmer.*

Glauber Salts and Its Use.

D. E. Salmon, D. V. M., in the *Country Gentleman*, in relation to sulphate of soda—Glauber salts—as a remedial agent, not especially popular among English veterinarians, but nevertheless generally in use among farmers on both sides of the ocean, says: It is equally effectual when given to horses, cattle, sheep, swine or dogs; though, from the dose having been imperfectly understood by us, the results are not always as satisfactory as they might otherwise be. Being kept at almost every country store, it is the most available medicine of its class, and costing but a few cents a pound, it is within the reach of all.

The dose as a purgative is as follows: Horses, one to two pounds; cattle, one-half to one pound; sheep and swine, three to five ounces; dogs, one to two ounces. In these doses it is always necessary to give it as a drench, dissolved in two or three times its weight in water; but when given to horses in smaller doses, as a condiment, diuretic or laxative, it is generally readily taken dissolved in a part of a pail of water.

Effects and Uses.—The effect of Glauber's salt differs with the dose in which it is given. In small doses it is a cooling salt, diminishing the plasticity of the blood, and increasing the action of the kidneys; in medium doses it increases the appetite and also the functions of digestion and assimilation; and in the large doses mentioned above, it determines a rapid purgation in each of the different animals, an effect that is always of short duration.

When animals have an unhealthy appearance—the skin tight, the coat rough and staring, the eyes dull and the appetite poor—with no particular ailment, this medicine, given with the ordinary drink, in doses of six to twelve ounces to cattle and one to two ounces to horses, once or twice each day, speedily relieves the condition. In the increased doses of from one and one-half to four ounces it is one of the most useful medicines at our command, acting as a cooling salt, diuretic and laxative. It is then of great benefit in the various inflammatory troubles, in discases of the skin

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