

Wise Creator, renders useless the crude admixtures and when received into a healthy stomach, never fails to effect the good of the animal, entire, asking no assistance from chemical tyros and apothecary alternatives.

4. The capacity of the stomach should be most carefully tested. There is a limit to the digesting power of even a hog, and when this limit is past there is a waste of the vital energies in resisting the tendencies to disease, that should be employed in carrying to each part of the animal the necessary deposits to secure a healthy growth. A little wisdom in feeding animals tells amazingly upon the granary, and never seriously injures the pocket. In this respect, a "penny saved" in grain, pays two in the health and growth of the hog.

5. The liver of even a hog is never diseased without a cause, and the cause is generally found in the quantity and quality of the food and drink, bad air and poor sleeping apartments. "A word to the wise," &c.

R. WALKER.

Spencer Brook, Minn. —In *Practical Farmer*.

IS POULTRY KEEPING PROFITABLE.

Upon this subject the *Western Rural* makes the following just and sensible remarks, giving some cogent reasons why poultry should be kept upon the farm, and as to the profits arising therefrom:

"For several years poultry have been profitable, eggs and chickens commanding a high price. By a little attention to their breeding and management, poultry may be made very valuable to the farmer in many ways, one of the most important being the excellent manure which they make. A comfortable frost-proof poultry house should be constructed, in such position that the hens will have access to the orchard for they are exceedingly useful for destroying the curculio, the apple worm and other hurtful insects. Plum trees in a poultry yard generally yield an abundant crop of fruit, perfectly free from the attacks of the curculio. The best breed of fowls are always the most profitable; but even these should not be kept more than two or three years. Old hens should be got rid of, and young, vigorous pullets put into their places. The floor of the poultry house should be covered with wood ashes, dry muck, or old sawdust for the purpose of absorbing the offensive smell. The house should be cleaned out frequently, and the manure kept in a shed, or in large casks or boxes, until required for use in the spring; its effect on field or garden is remarkable."

EGG-EATING HENS.—The *Journal of Agriculture* gives the following remedy for this habit:—Break an egg and dust the contents nicely with fine Cayenne pepper, afterwards turning the egg round so as to get the pepper below the yolk, if possible, and leave the egg in the offender's nest; or if he catches her in the act of eating an egg let him drive her away quietly and place pepper in the remainder of the egg, end-avoring, as stated before, to get the pepper underneath. He will very soon see her running furiously about with distended beak. If one dose is not sufficient administer another, a little stronger; but I think once will be enough, for I saw the remedy tried, and it turned out to be a perfect cure.

PURE BUTTER.

The fresh sweet pastures of June, furnishing that abundance of succulent feed which new milk cows need to give rich milk in abundance, make this month pre-eminently the butter month. We present herewith the views of a good butter maker, expressed in a communication to the *American Agriculturist* by one of the correspondents of that journal. "I am very particular about thoroughly scalding and sunning my pans in hot weather; do not fill them more than half full, and skim after the milk thickens sufficiently, so that the cream will come off smooth without taking any milk with it, which, I think, is apt to make curdles in the butter, and that injures the looks of it. Churning should be done every day, if sufficient cream be obtained. If not, the cream in the pot should be thoroughly stirred whenever any is added, and I add a little salt, which certainly is not a bad idea. I design, when I churn, to have the cream the right temperature, neither too warm nor too cold, so as to avoid putting in any warm or cold water, and as soon as it is gathered I take it out and wash it in cold water, until it is thoroughly freed from buttermilk; salt it to my taste, and set it in a cool place until the next morning when I work it over again until it presents a firm and uniform appearance. Last summer, I worked my butter three times before packing. At the last working I add a small quantity more of salt. After packing it smoothly I sprinkle a tablespoonful of loaf sugar and a little salt over the top between every layer, and apply on the top of that a cloth pressed down closely to keep the air from it during the time that must intervene before the packing of the next layer. After the jar or firkin is well filled, I put the cloth on the top and apply another thicker one, and fill up with salt packed tightly, and even with the top of the jar; then lay on another cloth to fit the top. I also put another one over the jar and have it come over the edge and paste it tight to the jar, then put on a board and weight. Or another way: Instead of putting in salt I take melted butter and turn in on the thin cloth even full, and lastly, apply salt sprinkled over the top before putting on the last cloth and weight. Then again, I have had butter keep well after packing thoroughly as I have stated to fill up the top of the jar with strong brine, which should stand two inches deep on the top without being filled up with butter and it is necessary to put a little saltpetre in the brine. Any one whether he has a very good place to keep butter or not, if he attend to the strict observance of these rules can have good butter and keep it for months, and that through the hottest weather."

THE COW'S INTELLIGENCE.

The *London Milk Journal* says: That cows have memory, language, signs and the means of enjoying pleasant association, combining for aggressive purposes, have been recognized, but scarcely to the extent the subject merits. Travelling in Italy many years ago, we visited some of the large dairy farms in the neighborhood of Ferrara. Interspersed among much of the low lying, unhealthy land, remarkable for the prevalence on it of very fatal forms of anthrax in the summer season, are fine undulating