

Our Cattle Trade—A Yankee Dodge.

As we go to press we notice in political papers that the United States Treasury has issued a circular prohibiting the importation of neat cattle from Canada, to go into effect on the 1st of December. What such a restriction is issued for we cannot conceive. Some Canadian journals attribute it to a retaliatory feeling; some Americans say it is to prevent the introduction of disease from Canada, but as there exists no disease of an infectious nature among our stock that argument cannot hold good. What effect it will have on our stock and our market is what we have to consider. Our opinion is that it will act most beneficially on our trade and most profitably to our farmers. All that is now necessary for us to do is to feed a little better, aim to raise larger animals, and to fatten them better. We have the British market open to us for live or dead meat. The Americans have purchased some of our stock, fattened it and sent it to market. Why cannot we fatten our own stock just as well? They have bought large numbers of our lambs yearly; if our farmers had kept and fattened them they could make them pay as well as the Americans can.

We are pleased that they have prohibited the trade. It will tend to the enrichment of our farms and farmers, and we trust that now they have issued the proclamation, they may not recall it until their stock are free from the numerous infectious diseases that infest them. That will take a long time; perhaps they never will be eradicated. Then, and not till then, we might hope that such arrangements might be made between the two countries so as to abolish entirely the expensive custom-house force.

Our Dominion Government has acted wisely in preventing American cattle from being imported; they would confer a blessing on Canada if they would prevent the possibility of hog cholera being again imported from the States. We do not consider that our Government acted for the best interests of the farmers (although it may be regarded by them as intended to be such) when a duty was put on American corn. For the benefit of all real farmers that we have spoken to on this subject, we feel safe in asking for them that the duty on corn may be removed. Our farmers want cheap corn to enable them to manufacture beef, wool and mutton, and to enrich their farms. It would add much wealth to the nation if the duty on corn was taken off; we do not know any it would injure. The profit to be made now by having cheap corn would richly repay all that the Government realizes as duty in many other ways.

Pear Blight.

The Gardener's Monthly gives the following cause and cure:

It has shown by careful microscopic examination in its earliest stages, that the disease is caused by a minute fungus which develops in the bark and penetrates inwardly, destroying the cell structure as it proceeds. The fungus is so small that the distinguished investigator, Dr. J. Gibbons Hunt, under a powerful microscope, could not distinguish the species; but this is of no consequence.

This being the cause of the disease, the preventive is obvious. Any one who is in a neighborhood liable to blight, can have immunity by washing his trees annually with pure linseed oil, sulphur wash or other things that will kill a fungoid spore without injury to the bark. Of course spores may get into a crevice where the washing can not reach, and hence may be some cases where, even though the trees be washed, there will be disease. The cause of the disease has been so clearly demonstrated, and the remedy so patent, that the cases of "fire blight" only prove ignorance or neglect.

Apples—How to Use Them.

Many of you have a good crop of apples this year; perhaps you will have none next season. Some are selling in the orchards; some are carefully storing their best; some are letting their stock eat them; some are letting them rot. Read the following from the Country Gentleman. Perhaps some of you may want apple butter next year, or wine, cider or vinegar; careful farmers will have some of each. Many thousands of dollars worth will be wasted. Have you made the most of yours? If not, try the following:

CIDER VINEGAR.

This is almost a necessity in house keeping, and is easily prepared. After cider is fermented draw it off into a keg, and take strips of straw paper, dipped either into West India molasses or maple syrup, put them into the keg of cider and set in a warm place, near a stove or chimney where it will not freeze, and in a few weeks you will have a sharp, pure vinegar. If one needs it to use in a shorter time, they can fill a jug with cider and turn into each gallon of cider a pint of molasses and a cupful of lively yeast. Have a jug full of the liquid, let it stand uncorked back of the cook stove where it will keep warm. It will commence fermenting in twenty-four hours, and will not take over a week to make splendid sharp vinegar. It must be drawn off into another jug, leaving the dregs, and kept in a tight corked jug or bottles, where it will not freeze. If one has good cider, there need be no trouble about vinegar, as it can be made into sharp vinegar in a short time by using a little labor, and taking care of it. Straw paper, saturated with molasses, acts upon cider like mother, and in a few weeks has every appearance of that article, only a little firmer in consistency, and rather thicker in texture.

BOILED CIDER.

This is prepared by boiling sweet cider down in the proportion of four gallons into one. Skim it well during boiling, and at the last take especial care that it does not scorch. A brass kettle, well cleansed with salt and vinegar, and washed with clear water, is the best thing to boil it in. For tart pies for summer use it is excellent; and for mince pies it is superior to brandy or any distilled liquor, and in fruit cake, it is preferable to brandy. It is a very convenient article in a family.

CIDER WINE.

To three gallons of new unfermented cider add nine pounds of sugar; dissolve the sugar by stirring it well. Put it into a sweet keg and let it stand four weeks; then strain it through a cloth strainer and put it either into bottles or jugs, cork tightly and it will keep for any length of time, as age improves it. Every housekeeper knows what a luxury and convenience a pure unadulterated wine is in a family, either for cooking purpose or medicinal uses. Maple sugar is as nice for wines as any other.

Instead of fencing in a garden, leave it open, or at least with a space of full twelve to fifteen feet all round. It can then be worked almost entirely by horses attached to the plough, harrow and cultivator, and at one-fourth the expense, and perhaps even less, than with the spade, the fork and the hoe. I have had my garden kept open for many years past and nothing would induce me to let it be fenced. The cart or wagon, also, with manure, can be driven freely upon this, and also to take off the vegetables when grown, for there is plenty of space all around to come and go and turn.—[Cor. N. Y. Tribune.]

Cargoes of wheat are continually shipped from Montreal to Bordeaux, Antwerp and Rotterdam, this being the opening of a new foreign trade.

Winter in the Sheep Fold.

Sheep should have better care in early winter than farmers are in the habit of bestowing. Wintering sheep to make them live only, is not attended with profit, let prices rule high or low. Sheep are commonly neglected more in early winter than any other farm stock, for they are often the very last taken from the pastures.

If sheep go into winter quarters in a declining state, the result is a demand for extra feed and care during the winter, and a light clip of wool in the spring. When a sheep is thriving, wool grows rapidly; when a sheep is declining the growth is checked. If kept fat, large fleece; if poor, a light one. Sheep should have a little grain every day, from the time grass begins to fail in the fall until it has a good start in the spring. I would rather my sheep would have a gill of corn or oats per day from the middle of November till April, than a pint a day from January till June. There should be one object constantly before the mind of the flockmaster, and that is, to keep his sheep in a thriving condition.

Shelter is one of the first objects in wintering sheep successfully. Farmers often condemn barns and sheds as unhealthy places for sheep, when it is a want of ventilation that does the injury. It is no argument against housing, because some people keep them so poorly ventilated as to injure their health. Nor is it an argument against shelter for stock, because it is improperly used. I am no believer in having sheep shut up too closely; I like warm comfortable quarters for them at night, but they should not remain there all day. They should go out, get some exercise, and have some sunshine after a storm. We ought to know and appreciate its beneficial effects on animals.

Too large a number of sheep should not be wintered together. I believe seventy-five is enough for one lot; by no means let there be more than one hundred. There is much more danger of disease in large flocks than in small ones. The proportion of sheep that do not thrive is always greater in large flocks than in small ones. The division should be made so as to put sheep of about the same strength together. Lambs should be by themselves, with a few old tame sheep to keep them tame. All large and strong wethers should be by themselves, also all breeding ewes. By this system of division all have an equal chance, which is impossible where large numbers of all ages and conditions run together.—[Rural World.]

PROTECTING PLANTS IN WINTER.—Pits dug in the ground and walled up, say to the depth of about four feet, are excellent as a means for preserving tea and Bengal roses, carnations, and other half-hardy things over winter. In the bottom, in a soil containing a good proportion of sand, the plants may be hilled in pretty thickly, or the pots plunged up to the rims. Here also plants such as cabbage, cauliflower, lettuce, etc., for early use, may be heeled. They must be kept from hard frost by a covering of glass, and hay or mats, and have ventilation in fine weather, or when it is not freezing. A little care will thus enable you to winter successfully many plants, both for the vegetable and flower garden.—[Prairie Farmer.]

COLORING BUTTER.—A Dairyman speaking of coloring butter, says:—A neighbor grated red carrots and put them into the churn with the cream; but he preferred giving the cows the carrots with the hay, and thus got his butter colored in the cow instead of outside of her. An excellent plan, for he not only obtained it, but the further advantage of the roots moistening and softening the hay in the stomach and making it almost equivalent to a ration of luscious grass, and an additional ration in them also for the cow.

A FINE COUNTRY FOR SHEEP.—The heat killed seven thousand sheep out of a flock of twelve thousand being driven from Kern County, California to Willows, Nevada. And yet we find some farmers leaving the healthy climate of Canada for the malarial regions of the South-west.

The largest orchard in the world is probably that of Robert McKinstry of Hudson, N. Y., which contains more than 24,000 apple trees, 1,700 pear trees, 4,000 cherries, 5,000 peaches, 200 plums, 200 crabs, 1,500 vines, 6,000 currants and 500 chestnuts. The apple crop of last year was 30,000 barrels.