

acid is the cheapest. I put it on with a common paint brush, being careful not to let much of the acid drop on the body of the sheep. But see that every part of the foot, outside and between the hoofs, is completely wet with the liquid. In a few days go over the flock again. It is little work, and is a safeguard against foot-rot.

Dipping the sheep to kill ticks is also very important, but the scent of the dip is supposed to interfere with the ram, and it is better on this account, when early lambs are desired, to postpone the dipping until all the ewes are served (1) Merinos are not as liable to ticks as the long-wooled sheep and their grades, but all sheep should be dipped twice in the autumn, say at intervals of three or four weeks apart.

As to the selection of a ram for early lambs for the butcher, opinions differ. There is a notion that the black faced sheep afford better mutton than the white-faced. There is a certain degree of truth in this, though the color of the head has nothing to do with the quality of the meat. Southdown mutton is not so fat as Cotswold, Lincoln and Leicester mutton—and the Southdowns have dark faces, and the Cotswold, Lincoln and Leicester have white faces. Hence the popular notion.

Cotswold mutton is too fat. Merino mutton is too lean, and there is not enough of it. There is too much tough skin, and bone, and tallow, in proportion to the nice, juicy, tender, lean meat. As a blacksmith once said, a carcass of Cotswold, and a carcass of Merino "should be welded together."

A carcass of a nice, moderately well-fed Southdown, affords better mutton than a large carcass of a fat Cotswold. And it has been supposed, therefore, that to get the choicest of lambs for the butcher we should use a Southdown ram. This may be true, but it does not necessarily follow. We never get young lambs too fat. The truth of this matter is, that it will probably make very little difference what particular breed of mutton sheep we select the ram from. The real point is to get a good, well-bred ram of any of the mutton breeds.

The use of ram lambs is not desirable, except to a very limited extent, say a dozen or twenty ewes in a season. (2) A vigorous yearling ram or one two, three, or four years old, can be allowed to run with sixty ewes. If the ram and ewes have some extra food, say a quart of oats each per day, you will be likely to get earlier, stronger and better lambs. (3)

#### Digging Early Potatoes.

When potatoes are dug during hot weather, some care is needed in storing or pitting them. Farmers who wish to sow winter wheat after potatoes, are obliged to dig them early in September. The work is frequently done in a hurry, and the potatoes are drawn to the cellar, or placed in a pit in the garden or elsewhere. The potatoes are full of juice, are warmed by the sun, and the skin is broken and bruised—conditions, all of them, highly favorable for fermentation and decay. We have rarely met a farmer, who has not at one time or other lost potatoes in this way. "It served me right," he would say, "because I knew better, but I was in a hurry to get in the wheat, and forgot to take the necessary precautions to prevent their heating." Spread the potatoes out on a barn floor, or if you pit them, put plenty of dry sand with them, and only a few bushels together in a heap. J. B.

(1) I don't like meddling with ewes after they are served. They very often return and have to be served again. A. R. J. F.

(2) A strong Hampshire ram-lamb will serve 40 ewes without detriment. Twenty would be quite enough for a backward one. A. R. J. F.

(3) The ram should be put into a small pen by himself every day, and receive a pint of pease and  $\frac{1}{4}$  a lb. of best oil-cake each day at noon, particularly if the weather be hot. A. R. J. F.

#### Do not Stack Corn Fodder.

In nine cases out of ten, stacked corn fodder will heat and spoil. Sometimes corn fodder sown broadcast is so poor, yellow, and dried up, that there is not enough sap in it to ferment, and such fodder may be stored on a scaffold or even in a small stack, or mowed away in the barn. But good corn fodder that has been sown in rows, and the land cultivated between the rows, cannot be saved in this way. It must be either put into a silo, or tied into bundles and placed in shocks in the field.

A good self-raking reaper will cut the heaviest crop of corn fodder, and throw it into bundles. After they are well wilted, bind up with straw bands or corn stalks, or binding twine, and place the bundles in shocks at convenient distances, and let them remain until October or November. Then make nine of these shocks into one large shock, and tie it with two bands on top. J. H.

#### Danish Skimmed-Cheese.

Mr. Ryder, the United States Consul at Copenhagen, has issued a report on this subject, from which we take the following particulars:—"To all dairy proprietors it is a well-known fact that, while butter is an article at times eagerly sought after and easily disposed of, skimmed-milk cheese, on the other hand, is hard to sell. Many methods have been tried in its manufacture in the attempts to bring this description of cheese more into repute, but, unfortunately, so far without much success. The following mode of procedure would, however, appear to have met with much approval in many quarters:—As soon as the milk is separated from the cream by the centrifuge, it is taken, fresh and sweet, for cheesing, which in a great degree contributes towards the attainment of favourable results. There has then to be added a sufficient quantity of rennet, so that the milk can be curdled in the course of thirty minutes at a temperature of 28° to 30° C. (22° to 24° R.). It is also of importance that the temperature should be carefully watched, and that just the right quantity of rennet is added, so that the cheesing shall be completed in the thirty minutes, for if the commencement is faulty, so surely will the result be of an unfavourable nature. So soon as the milk is well curdled, it is then cut up with the cheese knife, in a circular form, and with the aid of two cheese forks the pulp is broken up until it is subdivided into small irregular pieces, which will be effected in four or five minutes. The pulp is then left quiescent for about fifteen minutes, during which period as much whey as possible is run off. The cheese mass is then rapidly stirred about for another five minutes at a temperature of 28° C. (22° R.). During the heating in the cauldron this should be kept over the fire, but in such manner that the temperature is never allowed to rise or fall more than 2° C. at the utmost, namely, from 30° to 28° C. (21° to 22½° R.). With this mode of treatment the cheese pulp has the appearance of clean snow down, and it may be removed after lying over for another five minutes. When more rennet is added, or the pulp allowed to lie over for a longer period, the cheese will become harder and more coarse. The cheese pulp is then placed upon the table in large moulds, and is carefully distributed into these. These moulds are subsequently replaced by others of proper size, which have a breadth of 60 and depth of 10 centimetres. The cheese is then pressed slowly and at the commencement, very lightly with a screw, but later on greater pressure may be made by placing heavier weights upon it. During the course of this work, the dairy-maid should on no account absent herself from the cheese-press, for the cheese being in a soft state, its position may

(1) 80° to 84° F