

proportions, and this is moulded in a form as elegant as is consistent with his enormous power. Even the diligence horses of many parts of France are of very handsome frames, and their legs and feet are so sound that they are able to trot over the paved roads at a pace which, slow as it is, would speedily lame our English horses of similar size and strength. Their tempers are also so good that the stallions may be used together with mares in all kinds of work, and although vice in its various forms is not altogether unknown, yet it is comparatively rare." Visitors to France invariably remark the general excellence of the carriage and general purpose horses, and have admired at the Agricultural Expositions the excellent horses, fitted alike for carriage, and farm-work, strong, yet active. Such are called Anglo-Norman, from their being bred from Norman mares and sired by English thoroughbreds, several hundreds of which, under the Empire, were constantly kept at government expense at the different *Haras Nationaux* which were established in the different departments.

(To be continued.)

Mr. Britton, of Toronto, a man of very great experience in cattle-dealing, says: "There is a great difference in the quality of cattle, and we do not give any thing like the highest price for common cattle. You may attend twenty fairs in the back country, say on the line of the Northern Railway, and among the 800 of all sizes, ages, and shapes, which you may see, you could not select twenty five that would pay their expenses to Europe. They are, generally, large enough, but are mere masses of coarse, inferior, tough, and insipid meat. They cost more to raise than a thoroughbred animal, as they consume much more food. We buy common cattle at from two to three cents a pound in the fall, to make "chase" or peddling beef, which is sold to the fishermen of the Lower Provinces, "at \$9 per barrel. The labour costs \$2, leaving \$7 for the beef. Ont. Ag. Commission.

**Early maturity of sheep.**—Stephen White says: "We cross with Southdowns, as the lambs mature earlier than those of the larger breeds."

Mr. John Motherwell, of Bathurst, Lanark, is going to cross his sheep with the Southdowns "to secure earlier maturity."

Mr. Stone, Guelph, says: "The Southdowns are the best nurses, and take care of themselves better than the other breeds."

Professor Brown, Agricultural College, Guelph, says, but, here, I do not agree with him. "For early maturity the Leicester is first of all the breeds." I do not think Mr. Brown has ever tried the Hampshire Downs. If he ever does, I will thank him to let me know his opinion. The Leicester lamb would at present prices (say in March) fetch three cents a pound less in London than the Hampshire, i. e. if they both weighed 5 stone (40 lbs.) the Hampshire lamb would bring 40 shillings and the Leicester 35 shillings, a difference of \$1.25 per head.

Mr. Morgan says: "The Southdown sheep is the finest of the Downs;" which is true enough, but he continues: "when dressed it weighs as high as 80 or 90 pounds, about 80 lbs is the popular weight;" and this is, as an average, about 8 or 10 pounds too high. As Mr. Britton says: "Sheep dressing from 70 to 75 pounds are the best class for the English market." The *real* sheep for London is a dark-faced, dark legged sheep, well fleshed, i. e. plenty of lean, ripe, and weighing 9 stone, or 72 pounds. The long-wooled, white faced, heavy sheep always fetch an inferior price; a first rate West

End butcher would lose all his customers if he were to allow one of them to be seen hanging in his shop. It is a ticklish trade, and I recollect well that Allen, of South Audley Street, Grosvenor Square, killed nothing but *Norfolk Downs*, a cross between the old East Anglian heath-sheep and the Downs, hard to fat before three years old, but good on the loin and very high flavoured, with gravy as dark as that from a *seven years old* fallow buck, the fat of which whosoever has eaten and followed it up with a few glasses of still Champagne, need never envy the ancient Gods their nectar and ambrosia.

A. R. J. F.

## THE DAIRY FARMER.

### NOT THE ONLY THING NEEDFUL.

We notice that the Cheshire cheese makers have established a Dairy Farmers' Association. Just now Cheshire cheese is a great drug in the market, and prices for most kinds very low; indeed, to outsiders they seem lower than in any other county. We say to outsiders for this reason—*quality* is the first thing to be inquired about. If the Cheshire farmers' room are filled with cheese, barely medium in quality and some down to very common, then there is no wonder that sales are difficult to effect and prices are low. We see it stated that American cheese of the same quality fetch 10s. higher prices than Cheshire. On the face of it this is evidently incorrect. The American cheeses that fetch 10s. more are of *better quality*. Of that there can be no doubt. Trade in cheese is free enough, and there is competition enough to enable buyers to readily get to the cheapest market. The Cheshire cheese makers seem to think that the one thing needful is to have a monthly fair, in place of at present six fairs in the year, which plan only omits the least important months. The makers want to get to the retailer without the intervention of the "middle man." But if they did away entirely with that profit-loving party, and got a monthly fair, they would find these were not the only things needful. The first thing to do was to make cheese of *finest quality*, for that kind is always in demand, even in the duldest times, and fetches good prices even when the lower qualities are quite depressed. Neither the "middle man" nor American cheese affect the makers of really *fine* quality. It is well known that the makers of the *finest* cheese have always "several strings to their bow"—two or three factors ("middle men" waiting) the chance of superseding an old buyer, and bidding over his head. Such cheeses never go to fairs. There is also another item to be taken into consideration. During the last twenty years the taste of the public as regards cheese has been gradually changing, and the Americans have been paying great attention to this matter. Formerly cheese, strong in flavour, if rich in quality, met in some markets with a very ready sale. Indeed, in a few markets, cheeses of really bad flavour forty years ago were actually preferred. Now all this is changed, the great bulk of the public insist upon a pure flavoured cheese; in some select markets the flavour must not be higher than that of cream, and in those markets the highest prices are obtained. People used to talk at the public ordinaries over the high favour of the "Old Cheshire," which then was the kind selected. Such cheeses now are difficult to sell, and the price low, owing to the change that has taken place in the public taste. The peculiar flavour of Cheshire is not now in general favour, except in a comparatively limited number of markets, and that is most likely one reason why Cheshire cheeses now are lower in price than those in some of the other noted cheese making counties.—W. L.