"W. R. Carter" on Pig-Feeding.

A couple of racy letters have reached us with the above heading. The first is from Mr. J. T. Davics, of the Ontario Packing House. Hamilton, and is as follows :

To the Editor of The Canada Farmer :

Sir,-The 1st June number of The Canada Farmer contains a communication from Mr. W. R. Carter on pig feeding, in which he treats with levity the opinions advanced by Mr. Samuel Nash in a previous number of your paper on the same subject. Mr. Carter's general knowledge of pig-feeding and pork-Carter's general knowledge of pig-feeding and porkpacking may, for all I know, be very extensive, but
judging from the views advanced by each, it appears
to me Mr Nash is a better judge of the requirements
of the English bacon trade. He has had some 24
years' experience at it in Ireland and America. Mr.
Carter informs your readers that green Indian corn
and beech nuts will not poison a pig, and though
this piece of information may, perhaps, be important
to the uninformed, I think it a hint judicious farmers will be slow to put in practice. Mr. Carter cannot but be aware that beech nut-fed pork is an unmerchantable article, and subsequent feeding on merchantable article, and subsequent feeding on grain by no means effectually removes the bad effects grain by no means effectually removes the bad effects of previous feeding on beech nuts. I may here state that I have packed in Hamilton, during the past 19 months, 47,000 hogs, all for the English market. I set down these figures not by way of a boast, but merely to show that I am greatly interested; and I seriously assure Mr. Carter, and those of his opinion, that no price would tempt me to buy beech-nut-fed pork. Mr. Nash is correct in stating that Irish singed flitches, manufactured from pigs fed on boiled potatoes, with or without coarse meal or bran, 9 to 12 months old, 220 lbs. live weight, command in the English market the highest price. The same weights are required by me. I much prefer, and will pay a higher price for hogs alive than I will do if killed and dressed. The experience of the past season has convinced me of the necessity of buying hogs alive instead of dead. stead of dead.

The second letter is from Mr. Samuel Nash, pork packer, Hamilton, to whom we are indebted for having started this lively discussion on what is ordinarily a rather dull subject :-

To the Editor of THE CANADA FARMER:

Str,-A genius, who writes over the signature of " W. R. Carter," informs us through THE CANADA FAR-MER, of June 1, that " accident placed in his hands No. 7 of your paper," in which he read what he pleases to call "the amusing letter of Samuel Nash." It seems your readers are indebted to a lucky "accident" for the treat afforded them by his communication, which, though obscure and unpractical in some respects, is certainly enlivened with a dash of wit and humour. According to his own account, Mr. Carter has had a very "extensive acquaintance with pigs," and been a close observer of all their habits, even to their "winks of satisfaction" while feeding. Such being the case I records the wear that a very simple feel. "winks of satisfaction" while feeding. Such being the case, I wonder the more that a very simple fact should have escaped his minute and comprehensive mind. It is generally understood that a well-bred pig, kept even on Mr. Carter's favourite medley of "Swedes" "bean stalks," "beech nuts," &c., for 8 months, and then finished off with barley-meal and milk till 18 months o.d, must weigh much over (often double) 200 to 250lbs. alive, the weight required for the English market. I would not, as a pork packer, raise any objection to that gentleman's plan of feeding pigs on "oatmeal balls wetted with milk and rolled har I between the hands;" indeed, if he could persuade our Canadian farmers to take that much trouble, our success in the pork trade would be certain. He says I am wrong in placing barley-meal trouble, our success in the pork trade would be certain. He says I am wrong in placing barley-meal and milk second to peas on the list of pig-feed. My reason for doing so is, that dry peas or pea-meal makes the firmest pork. The pork trade of Canada possesses much interest for me, and I am very desirons that the best and most practical information may be brought to bear upon the subject, but I fear "W. B. Carter" has not contributed very largely to our enlightenment. our enlightenment.

SAML. NASH.

Hamilton, 11th June, 1864.

Horses rulling at the Halten. Many remedies have been proposed for curing this bad habit, but a simple and effective one is, to discard the common halter, and get a broad strong leather strap to buckle around the neek for a few inches below the ears. A horse may pull at this, but will soon give it up.



The Dairy.

Cheese-Making in Barre, Mass.

The town of Barre, Worcester county, has more milch cows, and makes mor cheese than any other town in the state. A gentle nan of that town, writing to the N. E. Farmer, says:

The milch cows which you find on first class dairy farms in Barre are generally Grade Durhams, and efford a striking illustration of the truth of the statement made in Mr. Flint's valuable work on Milch Cows, that no animal, of any other breed, can so cows. that no summal, or any other breed, can so rapidly transform the stock of any section around him as the improved Short Horn bull. By selecting the best native cows in their herds and putting them to thorough-bred bulls—a practice which has been customary here for some years—they have secured a class of cows peculiarly adapted to the special objects sought here in this vicinity, which are the production of cheese and here

of cheese and beef.

Now let us see what this stock will do. Barre is the banner town of the State for cheese, producing 609,000 pounds per annum. I have made inquiry of many in regard to the average yield per cow in well selected herds, and am satisfied that first class dairies produce five hundred pounds of cheese per annum for each cow, although the average yield is perhaps not over four hundred pounds. Some claim to have made an average of six hundred pounds each from a dairy of eleven cows. At an average price of twelve cents per pound for the cheese, these cows would secure their owners an income of seventy-two dollars

Good pastures are as essential to a good dairy as good cows, and that the farmers of this section have good cows, and that the farmers of this section have these no one can entertain a doubt, who, upon a June morning, has been permitted to look upon the broad fields of white clover in full bloom which stretch far away upon the Barre hills like a sheet of newly fallen snow. Most of these have never been disturbed by the plough, but have sometimes been dressed with plaster and other inexpensive fertilizers.

There is one practice of the Barre farmers which the

plaster and other inexpensive fertilizers.

There is one practice of the Barre farmers which I think is deserving of notice, and is worthy of imitation. They milk their cows at regular hours. At six o'clock in the evening they are driven from their pastures and relieved of their milk, and milked again at about six in the morning, thus dividing the day into periods of equal length. All other work is so arranged as not to disturb the appointed hours for milking, which is considered an important operation and dewhich is considered an important operation and descring a good degree of attention.

But in order to produce a superior article of cheese, there must be skill and attention exercised by the dairy-women. That these are not wanting here is abundantly proved by the tidy appearance of their dairy rooms, and the perfect neatness with which every utensil is kept, as well as by the shining rows of golden cheeses which are arranged upon either ide.—Country Gentleman.

Fine Cows.

A warren in the Valley Farmer states that his brother, in Danube, N. Y., has two cows, native breed, which he kept on a five acre pasture, together with "several calves, a heifer or two, and a horse." The family of the owner of the cows consisted of three

much more." the writer says they produced more than a humbred dollars each, while the average, we believe, is but a trifle, if any beyond thirty dollars to a cow! From the tenor of the whole article—which we have read with interest—we have no doubt that this unusual success was secured, mainly, by the treatment which the cows and the land upon which they were fed received, and not through any superior excellence of the cows.

upon which they were fed received, and not through any superior excellence of the cows.

Since the introduction of pure blood animals from abroad, what are called native cows have gradually fallen into disrepute, and yet we believe a hundred natives, or grades,—as probably most of them are now.—may be found to day, that will produce as much as a hundred pure blood cows of any breed.

Since preparing the above, we have found the following in the Country Gentleman:

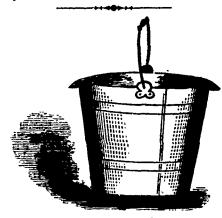
Two Extra Milkers.—Messrs. Editors:—The cows noticed in the Country Gantleman of the 26th Nov., as having produced large quantities of milk, must "clear the track," in order that I may "trot out" two Dutch heifers imported and now owned by my-

self.

These heifers were imported in the autumn of 1861, and were four years old last spring. One of them dropped a heifer calf on the 2d day of last April, that weighed at birth 92 pounds, and during the mouth of June following, a record of the cow's milk was carefully kept, showing a result of 1704; pounds for the month, or an average of 56.81 pounds per day. The first six days in June she gave an average of 59.91 pounds per day, and on four respective days

day. The first six days in June she gave an average of 59.04 pounds per day, and on four respective days during the month she gave 60.50 pounds per day. The other heifer dropped a bull calf on the 26th day of last August, that weighed at birth 110 pounds, and a record of this cow's milk was kept from the 3d to the 9th day of September inclusive, showing a yield of 3384 pounds, or an average of 48.39 pounds per day. The calf of this cow was weaned when two days old, and fed upon a portion of the mother's milk until he was eighty days old, when his weight was found to be 350 pounds, a gain of 240 pounds in eighty days. be 350 pounds, a gain of 240 pounds in eighty days, or just three pounds per day. And this without an ounce of grain of any kind. W. W. CHENERY.

Highland Stock Furm, Belmont, Mass.



A Convenient Milk Pail.

The above cut will give our readers an idea of a ery simple device, to which the following extract from the American Agriculturist refers:

"Any thing which adds to the safety of the milk pails over all the land, and to the convenience of milkers, is very valuable, and the simple contrivance we here present, the invention of a subscriber to the American Agriculturist, Peter Mulvany, of Calboun County, Michigan, seems to be of this kind. Mr. Mulvany writes: "While getting a milk pail of heavy tin marked at the tinsmith's the other day is coursed to me that it would be held more brother, in Danube, N. Y., has two cows, native breed, which he kept on a five acre pasture, together with "several calves, a heifer or two, and a horse." The family of the owner of the cows consisted of three persons; he had a common share of company, and yet he sold, for several years in succession, \$100 worth of butter a year, at ah average of 21 ceats a pound. Besides tais, all the butter and milk the family needed was used, and 400 pounds of pork made! He lays this success mainly to the treatment which the cows received. In the winter their stables were kept warm and clean. Running water and salt they could constabily get, but had no grain. Their pasture was rendered sufficiently dry by ditching, and produced abundantly of timothy red top and clover, so that some of each kind seeded. It was lightly typ dressed with plaster and ashes. Did not feed short in the fall.

There is scarcely any product of the farm in which there is such diversity of result as in the product of milk plaster. In this case, with only "good cows, not relief to the muscles of the legs of the milkers."