

Bad flavored eggs is the result of one of two causes: either of the food on which the fowls are fed or the substance on which the eggs are laid. Laying hens, if fed on garlic, malted barley or fish a few days, will give eggs that will taste of the food, and if laid on strong smelling substance and allowed to remain for some time, they will likewise have an ill-flavored or taste.

The following will probably meet the eye of some of our poultry-raisers. We may further say that the *Poultry Monthly*, Albany, N. Y., or the *Bulletin*, are good mediums for the purpose named.

Please answer through your paper where pure bred poultry-breeders most generally advertise. I wish to purchase some pure bred, brown Leg-horns.

J. ROBINSON,  
Sandfield.

## DAIRY.

### QUESTIONS ON CREAMERY.

For the CANADIAN FARMER.

DEAR SIR.—I am anxious to get some information concerning a creamery: I have thought by corresponding with you, I would receive the knowledge I desire. I would like to know what size of a building there would be required for about two hundred cows, and what would be the expense of machinery required, and also if there would be much trouble in getting a person that would understand the business and what wages do they generally have for the season.

W. C. SWITZER.

### CLEANING DAIRY STABLES.

This is a work every dairyman in this latitude, who does anything like justice to his herd, has daily to perform. The manner in which he does it modifies the results of his business. If done in a slovenly, slipshod sort of a way, his herd may go along all winter without becoming fatally sick, or losing their strength, and a stupid herdsman never notices that there is anything wrong about them. But an observing dairyman will readily discern the difference between keeping cows in a foul or an odorless stable. Intelligent horsemen appreciate the difference, and take great pains in keeping their stables clean and free from offensive odors, and they find that it pays in the increased health and vigor of their horses, and in the cost of their keeping—food being always better digested and appropriated by healthy than by sickly animals. Cows are as much affected by having their stables clean or foul as horses, though they are less demonstrative in manifesting it. Breathing the stench from the stables affects them all over, and sickens and weakens them. When an ox is taken from a filthy stall in which he has been confined to fatten, and slaughtered at once upon his removal from it, every pound of his flesh and fat will be flavored by the stall, and betray something of its odor. When an animal's flesh and whole body are thus saturated with noxious effluvia, what else could be expected than general debility and a loss of flesh, as well as a loss of vigor, and at least a tendency to disease, if it is not positively produced?

—National Life Stock Journal.

### COWS, NATIVE AND FOREIGN.

The American Dairyman in a curious and lengthy article deprecates the "worshiping" of cattle and foreign origin, and pleads the cause of our native cows. The Dairyman thinks that imported stock does not in the hands of dairymen generally, prove any better than the old natives; and

the majority of cases, the new cattle, if required to work side by side, year in and year out, with the old native, could not in the end show so good a record.

The paper alluded to adds: "The great claim for the foreign breed is that they are thoroughbred, and therefore reproduce their good qualities with precision. Does not this rule apply to their bad qualities also? Taking six half-bred calves of well selected imported cows of any of the fancy breeds, and which six will produce the greatest number of heavy milkers? If those six natives were selected out of the best herds in our dairy districts, we are not altogether certain that the foreigners would beat them. With our system of handling cattle, if those twelve calves were put in the hands of one of our dairymen, it would be found that the natives would adapt themselves to their surroundings as their ancestors had done before them, and in this way, if in no other, in the end prove the most profitable animals of the twelve. The chances are that by the introduction of foreign blood we will weaken the constitutions of our cattle, and find in the end that instead of improving on our hands they have slipped behind and left us with a herd that has retrograded as we have advanced.

### A MONSTROUS COW.

In a recent issue of the *Ohio State Journal* we notice an account of a monstrous cow owned by Martin S. Stakes of Grayville, White county, Illinois. This cow is seven years old and weighs 3,000 pounds, is 17½ hands high, 10½ feet long from the end of nose to buttock, 17½ feet long from the nose to the end of the tail (considerable tail), 8 feet 9 inches around the girth, 26 inches around the forearm and 31 inches across the hips. She has been exhibited in four States—Illinois, Indiana, Missouri and Tennessee. She is white and red, mostly the latter, well formed and a perfect beauty; has two calves, one three years old and the other three months old. She was raised in Posey county, Indiana. Now this is a little the biggest cow story we ever heard of, and if these are facts, she is probably the largest cow in the world. However, we shall not dispute the writers word at all, for while this may be true, we can refer to a singular occurrence, which is true, and sufficient proof can be obtained to testify of the same. We have a cow ten years old, that has given birth to ten calves, being three years old before having the first calf. Now some may think this a dream; but it is a fact, and can be proven. She is a grade Short-horn, very large; however, not so large as brother Stake's cow (indeed much smaller). She is of a light roan color, almost white. When three years old she gave birth to a very fine heifer calf. When four, a pair of twin bull calves. When five, twins again, one of each sex; and when six years old she had her third pair of twins, one of each sex. Thus you see she had three sets of twins in succession, making her as many calves as she is years old, or averaging one calf for every year of her life. Now if any of the brother farmers has a cow that can beat that, let them trot her out.—Cor. Ohio Farmer.

### BUTTER AND OLEOMARGARINE.

The growth of the manufacture of oleomargarine and the skill which the manufacturers have attained in its production has alarmed the butter makers throughout the country. A few days since the subject was presented to a committee in Congress by representatives of the dairy interest. In the course of the presentation of facts, it was stated by a New York dairyman that if nothing was done to compel the manufacturers of oleomargarine to stamp every package of their goods, the dairy interest of the country would suffer a loss of 50 per cent. in its production and profits. The dairy interest ask Congress to compel the manufacturers of oleomargarine to stamp every package they put upon the market, in order that people may not be deceived.

It appears from a report of the proceedings at a meeting of the International Dairy Fair in New York, recently that the oleomargarine interest actually undertook and came very near getting control of the organization. This was a bold push on the part of those who make butter by other than dairy methods to get control of an association of dairymen.

The St. Louis Globe-Democrat recently published an article in which it was asserted in the most positive terms that what is known as "creamery" butter is largely adulterated with oleomargarine. The statement seems incredible, and will be received with many doubts. It states that creameries where this quality of butter is made are often located near oleomargarine factories. In these the tallow and grease are made into an oil, which is mixed with the cream at the creameries, and made into the finest appearing creamery butter. It is further stated that this oil is shipped in barrels to distant parts of the country.—Journal.

A CORRESPONDENT asks if some of our readers would give information as to the best churn in use and wants to know if the figure "8," churn is strictly first class.

### Premiums, April 1882.

Any subscriber, or member of his family, or any school teacher or postmaster, sending us a new name accompanied with one dollar, will be entitled to a choice of any one of the following articles or collection. Grape vines—from the celebrated Bertie Vineyards of P. Hendershot, Stevensville—one well-rooted vine, one year old, of either of the following varieties, viz., Concord, Lindley, Agawam, Creveling, Eumelin or Champion; 25 strawberry plants, Crescent seedling; 15 packages of garden, vegetable or flower seeds; or 15 packages of assorted seeds. Seeds to be selected from the catalogue of James Rennie, of Toronto. The seeds are being put up for the CANADIAN FARMER and are guaranteed to be pure and true to name.

MOTHERS.—Have you delicate, weakly children, who are always taking cold and subject to Croup? Remember, there never was a case of Croup which did not originate in a Cold! ALLEN'S LUNG BALSAM is your remedy.

A GENTLEMAN, aged 65, writes:—"I heartily thank you for the great boon I have obtained through the use of your wonderful rejuvenator, known as Mack's Magnetic Medicine. I am fully restored—feel like a young colt." Read the advertisement in another column. For sale by H. W. Hobson, Welland, and by all druggists everywhere.

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P. H. Hendershot.

Stevensville, March 28, 1882.