

It is said that in England grass is cut early for young racers, and saved in a peculiar manner. How is it done? and would it not be good for other horses?

Books tells us that sows will always breed three days after farrowing. I have kept pigs for several years, but never had one to come sooner than three weeks.

J. C.

Orillia, July 20th, 1870.

REPLY.—We are not aware of the Charlier method of horse-shoeing having ever been tried in Canada. It is losing favour in Paris on account of its expensiveness. We cannot give you a description of the new Baltimore shoe.

Brittleness of the hoof is prevented to a certain extent by standing a horse for a couple of hours daily in moistened clay; the application of a hoof ointment composed of oil of tar one part, to eight parts of lard, is also attended with benefit.

If a certain kind of hay is good for race horses, it follows as a matter of course it must also be good for horses of another description. We believe that hay contains the greatest amount of nutriment when cut early before ripening takes place, and no doubt haymaking, like everything else, is better done in some parts than in others. English race-horses are usually fed on hay that is one or two years old.

Your experience with regard to sows breeding is the ordinary one. Instances of an earlier conception are exceptional rather than common.

Swollen Udder.

To the Editor.

SIR,—During the last two months our cow has been seriously afflicted with a swollen bag. As the swelling subsides, we get stringy or curdled milk from one or more teats.

If you know of any remedy, you will confer a great favour upon us by inserting it in your widely circulated paper.

A SUBSCRIBER.

July 1870.

REPLY.—Swollen bag, or inflammation of the udder, is usually best treated by cold applications. Apply a broad web of cloth around the cow, and cut holes in it to keep out the teats, then place some tow between the cloth and the udder, and keep it constantly moist with cold water. Give a good dose of purgative medicine, as three-quarters of a pound of epsom salts, dissolved in three quarts of water. When the swelling subsides, hand rub the udder several times a day, and give internally one drachm of the iodide of potassium daily for eight or ten days. The cow should be kept in a cool box or stall, and not exposed to the hot sun.

The Dairy.

Salting Dairy Cows.

The importance of salt for dairy cows is generally understood, but nevertheless it is much neglected. And where a quantity sufficient for a certain number of cows is supplied, it frequently happens that, from the manner in which it is fed, some animals get more than they require, while others obtain little or none at all. A late number of the *Rural New Yorker* has the following article on this topic:—

"The way to salt dairy cows is to have the salt conveniently located for stock where daily access may be had to it, and the animals allowed to take whatever their appetites crave. It may be placed in boxes arranged along in the feed alley of the stable, or in the troughs in the shed, or yard. When cows have free access to salt, they soon regulate their appetite to the daily use of small quantities of it, taking no more than is required to promote good health.

"Animals require more or less salt, according to the character of their food, and the practice of salting at certain intervals is often injurious, since they are liable to over-feed of it, causing excessive scouring and derangement of health. This is particularly the case when salt is thrown out to stock indiscriminately in the field at intervals of a week or more. In such cases, the master cows not infrequently gorge themselves, preventing the weaker animals from getting a due supply, and thus one part of the herd is injured by over eating, and the other part from not obtaining what is needed. When the animals have free access to salt, nature dictates as to its use, and hence, good results both as to health and the yield of milk follow.

"Salt is very necessary for milch cows. Without it the milk becomes scanty and imperfect. It is an important element in the blood, and furnishes the soda necessary to hold the cheesy part of the milk in solution. Maiden found, in his analysis, 1,000 pounds contained nearly half a pound of chloride of sodium. There was also one and three-quarters pounds of chloride of potassium. There are various purposes in the animal economy that require salt, and cows in milk should at all times have free access to it.

"Perhaps the greater necessity for its use is in Spring, when cows are first turned to grass. The feed then is rather deficient in saline matter, and does not furnish sufficient for a large quantity of milk. As the grass becomes more mature, the mineral elements are more abundant, and there is less desire on the part of animals for salt. It is on this account, and because cows have been dried of their milk, that in Winter much less salt is required in the dairy than in Summer. From experiments that have been made, it has been found that in May and June, when milch cows have been deprived of salt for

several days the milk shrunk from one to two per cent. in quantity, and from four to six per cent. in quality. Later in the season the experiments showed less difference.

"Thus it will be seen, that dairy stock, to produce the best results, should have a daily supply of salt, and the quantity is much better regulated by the animal than it can be by the stock-keeper who doles it out at intervals.

The Production of Cheese.

It is estimated, says the *New York Mercantile Journal*, that there are in the United States and Canada 1,000 factories, whose average production is equal to 117,250 boxes. The cheese made in the United States and Canada in 1867 reached 215,000,000 lbs., and in Great Britain, 179,000,000 lbs. The consumption in America during the same period amounted to 160,000,000 lbs., and in Great Britain to 490,000,000 lbs., leaving a deficiency over the joint-production of the two countries of 75,000,000 lbs. This deficiency was supplied by Holland and Belgium. The principal States engaged in the manufacture of cheese in this country are New York, Vermont, Massachusetts, Pennsylvania, Illinois, Ohio, Michigan, and Wisconsin. Western New York, the Western Reserve, and some sections of Illinois and Michigan, enjoy a deservedly high reputation for the excellent qualities of the products of their dairies. England has long been justly celebrated for the abundance and superior quality of its cheese. Cheshire, Stilton, Derbyshire, Suffolk, and Cheddar, are the best known varieties. Gouda cheese, the best made in Holland, is very pungent, which preserves it from mites; and this pungency is attributed to the fact, that muriatic acid is used in curdling the milk instead of rennet. Parmesan cheese, made at Parma, in Italy, owes its rich flavour to the fine sweet herbage of the meadow along the Po, where the cows are pastured. The best Parmesan cheese is kept several years, and none is sold until it is at least six months old. Swiss cheese is made, in part, of skim-milk, and is flavored with fragrant herbs. They usually weigh from 40 to 60 lbs. each, and are exported in casks, each of which contains ten cheese. Westphalia cheese derives its flavour from the curd being allowed to become soured before it is compressed. Dutch and Swiss cheese contains, according to chemical investigation, from 26 to 40 per cent. of nitrogenized matter, considered the most nutritive constituents of food. The best cheese is from 22 to 100 per cent. more nutritious than bread and meat, which contain only about 22 per cent. of nitrogen. The superior qualities of cheese have been repeatedly proved by the experience of labourers in those countries where it forms one of the principal articles of food. To delicate stomachs, cheese is objectionable, on account of its slow and difficult digestion; but to individuals of great physical strength,