

## SHORT-HORN STOCK.

Mr. Thorne, of Dutchess County, N. Y., is a worthy competitor of Col. Morris, in the purchase and importation of first-class Durham cattle from the best herds of Great Britain. He has twice paid 1000 guineas for a single animal.

We believe he has imported several of the best Short-horn cows to be found in England, totally regardless of cost. We hope, before long, to pay a visit to Thornedale, in which case we shall be able to speak more fully of Mr. Thorne's stock. In the mean time, we subjoin the remarks of B. P. Johnson, Esq., the intelligent and trustworthy Secretary of the New York State Agricultural Society:—

THORNEDALE.—We visited Mr. Samuel Thorne, with Hon. Wm. Kelly, last month, and found his farm and stock in fine condition. Since our last visit Mr. Thorne has added another farm of 250 acres, admirably adapted to his purposes, and particularly well calculated for his sheep. He is engaged in completing his farm buildings, the last erection being in the hands of the carpenters, and when completed, there will be no more convenient and well arranged buildings and yards in the country.—The stock were in fine condition, healthy, and all the cows breeding finely. Since we were last at Thornedale, Grand Duke has been disabled, and 2d Grand Duke and Neptune have been imported to supply his place; the former at the price of 1000 guineas, the sum paid for Grand Duke. Although the loss of Grand Duke is a very serious one, still we are of opinion that, so far as Mr. Thorne's herd is concerned, and his interest as a breeder, it is far more than made up by the very superior bulls he has secured. We think them decidedly superior to Grand Duke; and our only wonder is, that 2d Grand Duke should have been permitted to leave England, as his equal, of his age, we do not believe was left behind. Neptune, from Mr. Booth's stock, is a very perfect animal, and to our taste is a bull of extraordinary qualities, and a Short-horn breeder would rejoice to breed from such an animal. He has all the fine qualities for which Mr. Booth's breed is distinguished; and after examining him again and again, we were constrained to admit that we found no fault in him. We shall expect that the produce from these bulls will do credit to the Thornedale herd.—Of Mr. Thorne's young stock, most of it was sired by Young Balco, and it sustains most fully the opinion we formed of him, when we first saw him at Thornedale. For style and finish, some, and, in fact, almost every calf dropped from him would do credit to any herd; and the loss of this very choice animal is a very serious one, he having met with an accident, which rendered it necessary to kill him.—The cows imported by Mr. Thorne, all now breeding, were gems in the English herds from which they were selected, and the produce from them show that they are likely to be perpetuated here in all their excellence. We were pleased to find Mr. Thorne's cattle in good breeding condition, ensuring healthy and vigorous offspring.—Mr. Thorne purchased at Sir Charles Knightly's sale, in April, four cows and heifers, whose arrival is daily expected, which will make the female department of his herd the richest, probably, of any herd in this country, if not in the world.—We are glad to see the interest Mr. Thorne takes in his herd. He has entered upon it as a business, and is well prepared to carry it forward with that intelligence, which will be rewarded with success to himself and great advantage to the country.—We advise those who are desirous of examining first-rate stock, and seeing a farm in capital order, to visit Thornedale, where they will be kindly welcomed.

RASPBERRY VINEGAR.—*B. G. F. Gerry, N. Y.* The following is a good receipt for making raspberry syrup or vinegar. The vessels used in making or preparing it, should be China or glass. Mixed with water, it is one of the most pleasant as well as wholesome summer drinks:

Put one quart of best vinegar, (white is preferable) to two quarts of raspberries not over ripe. Let them steep in the vinegar twenty-four hours; then strain them through a sieve without pressing the fruit, and pour the liquor so strained on two quarts more of raspberries. In twenty-four hours more strain it off again, and to a pint of juice put one pound and a half of very fine loaf sugar. Put the above into a jar and the jar into a pan of warm water, and let it stand till all the sugar is melted, taking off the scum as it rises; then take the jar from the warm water, and when cold bottle off for use.