

buys or leases land, a herdman is hired who takes and brings back the cows for a consideration, and for those who have no share in the company a paying price is asked for pasturing cows belonging to them.

A plan like this ought to work pretty well. It is surprising that in these days of companies and co-operation something of this kind has not been suggested and worked out before.—*Germanstown Telegraph*.

### Keeping Cream.

Next in importance to having milk perfectly pure and sweet, and freed from all animal odors, comes the matter of keeping the cream after it is taken off the milk. In the first place, the less milk there is with the cream at the time it is set in the cream jar, the better. A great deal of carelessness is shown in this matter, for be it known that milk makes cheese, while the cream only makes butter, and the more milk there is in the cream at churning time, the more cheesy-flavored will be the butter, and therefore the more likely to spoil afterwards unless excessively salted. Really pure good butter requires very little salt, while butter as ordinarily made will soon spoil unless well salted, or kept covered in brine.

Secondly, the cream jar must be of the very best quality of stone-ware; thick glass would be still better; and it must have a cover that will exclude all dust and insects.

Thirdly, the cream jar should be kept in a place where no noxious odors or gases can be absorbed when the jar is open to add more cream, and also where the temperature can be kept cool and equable, say at about 60°, and, lastly, the cream is to be made into butter as soon as it just begins to sour, and when the jar is emptied it is to be thoroughly cleaned and scalded in boiling water before being again used.—*Boston Journal of Chemistry*.

In Siberia, during the winter, milk is brought and sold in a frozen state, and can be carried for a long period in a simple bag. When required for use, the requisite quantity is chopped off with a hatchet or sheath knife, and thawed as needed.

The English Milk Journal describes a case where the milk dealer on a second conviction for diluting milk with water, was not only fined but required, in accordance with the provisions of a special law, to pay the cost of a conspicuous notice in a leading paper, giving in full an account of the transaction.

**MILK STATISTICS.**—Sixteen quarts of pure milk are required to make one pound of butter and ten quarts to make one pound of cheese. When butter is forty cents a pound, and cheese eleven cents, one pound of butter equals in value sixteen quarts of milk, and returns two and one-half cents per quart to the dairyman. But one pound of cheese from ten quarts of milk only gives him one and one-eleventh cents per quart for the milk.—*Ohio Farmer*.

## Poultry Yard.

### Comparison of Breeds of Poultry.

Isaac Lynde, of Ohio, in the *Poultry World*, describes an experiment tried by him last season. At the first of September he took 10 pullets each of five breeds, each within a week of being six months old, and placed them in yards 40 feet square, with comfortable houses. For the next six months he kept an account of their food and egg production with the following results:

The Dark Brahmas ate 369½ quarts of corn, oats, and wheat screenings, laid 605 eggs, and weighed 70 pounds.

The Buff Cochins ate 406 quarts, laid 591 eggs, and weighed 73 pounds.

The Grey Dorkings ate 399½ quarts, laid 524 eggs, and weighed 59½ pounds.

The Houdans ate 214½ quarts, laid 783 eggs and weighed 45½ pounds.

The Leghorns ate 231½ quarts, laid 807 eggs, and weighed 36½ pounds.

All the eggs were sold at 15 cents a dozen. The Leghorns ate less corn than the Houdans so their food cost less, and the receipts, deducting cost of food, was largest from them. It would have been interesting to have had the weight of the eggs laid by the hens of each breed. The difference in value of the light and heavy fowls should also be taken into consideration.

### Vitality of Eggs.

It may be well to say to those whose experience in rearing fowls is limited, that, because the sitting hen stays off the nest longer than they think desirable, or if by accident she gets on to the wrong nest, they should not be frightened into rejecting the lot of eggs as worthless. We have known a sitting of eggs that had been left uncovered all one cold summer's night, after having undergone the process of incubation for about two weeks, produce ten strong healthy chicks from the sitting of thirteen eggs, which is about as well as could have been expected under the most favorable conditions. In relation to this matter, Mr. L. Wright, in his new poultry book, says:

"In ordinary weather eggs sometimes survive a very long absence, and really valuable eggs should never therefore, be abandoned, even after quite cold, till the hen has fairly set her time out, and two or three days beyond. We have had a hen absent several hours in the middle of incubation, and still bring on a very fair number and on another occasion on the very last day of incubation, the eggs really became stone cold, yet we saved the greater part. This last case was somewhat peculiar, the hen nearly at the end of three weeks having manifested the unnatural vice of breaking the eggs and eating the nearly developed chickens, and finally aban-

doning the nest altogether. She had been absent many hours when this was discovered, and we gave the sitting up as a matter of course. The treatment we adopted was to put the remaining eggs into a vessel of water heated fully to 105°, whilst another hen was being procured, and, to our astonishment, in about ten minutes six of the eggs showed signs of life, and eventually hatched. We note this because in all cases of a decided chill at any period, this is the best plan that can be followed, the warm water getting the heat and life back into the eggs much more quickly and effectually than the hen can; besides which, if the hen has forsaken them, they may be kept thus for hours, if necessary with the help of a thermometer, whilst other arrangements are being made."—*National Live Stock Journal*.

### Fowls Don't Pay.

Owing to some reason, farmers and many others look upon fowls as worthless in a commercial or pecuniary point of view; they are tolerated upon the farm to act as scavengers only and allowed to live as best they can, rather than being kept with an idea that profit may be realized by them. The trifle that is realized from poultry on the farm is so small as not to be considered worthy of the farmer's notice, and is not unfrequently the acknowledged perquisite of some female member of the family. He sees his fowls consume a quantity of his grain, but he individually reaps no benefit from them, little wonder then that he comes to the conclusion that fowls don't pay.

Now when we consider with how much disfavor all kinds of poultry are looked upon, and with the acknowledged idea that fowls don't pay predominating, it is not surprising that our farmers are slow to introduce into their farm yards improved breeds of fowls, and for which must be paid a price far beyond what they consider any class of poultry worth; nor is it to be wondered at that no greatly marked change is yet perceptible in the majority of the farm yards throughout the country, either in the increase of numbers or improvement of breed.

In no more forcible way can the value of improved breeds of fowls be brought to the notice of the community than by poultry shows, the usefulness of which, when properly managed, with a view to the general welfare and not to the pecuniary advantage of the few, cannot be denied; inasmuch as they tend to stimulate an increased interest in the keeping of good poultry and encourage the breeding of the best and most profitable stock. In the Province of Ontario we have, perhaps the best and most complete system of exhibitions that can be devised; each township and county, has or on complying with certain conditions specified may have their annual agricultural show, with their share of the government grant for such purposes, in which is a separate class for poultry;