

eye of the epicure. They may prove valuable as egg-producers, but these lack many good qualities as a table bird. Dorkings are undoubtedly at the head of the list as table birds, but of late years have become subject to disease that we question the feasibility of rearing them profitably for market in our changeable northern climate.

THE BEST AS EGG-PRODUCERS.

As egg-producers the Hamburgs are claimed to stand at the head of the list. This claim we are prepared to dispute; for, as winter layers, we find that the Brahma, Cochin, Leghorn, Poland, and Houdan stand relatively in the position here named. That the Hamburgs are good egg-producers we admit; but that they are any better than a number of non-setting fowls, so called, we deny. The richness and meateness of their eggs are not to be compared with those of the Poland, Leghorn, Houdan or Brahma; and their eggs lack the size of those named. All things considered, we have no hesitancy in saying that for eggs we should name the Poles; for the table, Dorkings; and for early marketable chickens Brahmas and Cochins.

A correspondent of *Moo's Rural New Yorker*, who has had considerable experience in rearing fowls for profit, says: "The Farmers Breed for profit. It consists of Brahma hens and colored Dorking cocks—the chicks from which are hardy, easily reared, grow fast, and in four months, without extra feed, will dress four to five pounds each of fine grained, well-formed, plump-breasted, well-coloured flesh, fit for the table of any amateur or epicure, and always commanding a good price in market. The hens from this cross are even better and more continuous layers than either pure Brahma or the Dorking; but if wanted to breed again, the farmer must keep one coop separate of Brahmas—say a cock and two hens—and so also of the Dorkings, and thus yearly with the cross of pure bred birds, cocks of the Dorkings and hens of the Brahmas keep up the 'Prime Breed for profit'."—*The People's Practical Poultry Book*.

SHEEP SHEARING.

The operation is one requiring much patience and care; the shearer being obliged to content himself, when commencing, with clipping a small amount of wool, and if he set himself properly to the work, he will find no necessity for an exhibition of strength or violence. The threshing floor of the barn is the place usually selected in this country for the process. It should always receive a liberal littering of clean straw, from which all dust, and small broken straws should be shaken, for, were these allowed to remain, they would adhere to the sheep, and not only retard the shearer, but also give the wool an unprofitable appearance. The floor itself should have received a thorough cleaning with a broom, or, still better, with brush and water.

Much practise will be required to become a skillful shearer, and it is almost impossible, when there are so many different modes practised, to give instructions suitable for the guidance of beginners. The following directions, furnished by Jennings, are perhaps as plain as can be made: The shearer may place the sheep on that part of the floor assigned

to him, resting on its rump, and himself in a position with his right knee in a cushion, and the back of the animal resting against his right thigh; he grasps the shears about half way from the point to the bow, resting his thumb along the blade, which gives him better command of the points. He may then commence cutting the wool at the brisket, and proceeding downward, all upon the sides of the belly to the extremity of the ribs, the external sides of both sides to the edge of the flanks, then back to the brisket, and thence upward, shearing the wool from the breast, front and both sides of the neck, but not yet the back of it, and also the poll, or forehead, and top of the head. Then "the jacket is opened" of the sheep, and the position, as we have said of the shearer, is changed by the animal being turned upon its side, on knee of the shearer resting on the cushion, and the other gently pressing the fore-quarter of the animal, to prevent any struggling. He then resumes cutting upon the flank and rump, and thence onward to the head. Thus, one side is complete. The sheep is then turned on the other side, in doing which great care is requisite to prevent the fleeces being torn, and the shearer proceeds as upon the other—which finishes. He must then take the sheep near the door through which it is to pass out, and neatly trim the legs, leaving not a solitary lock anywhere, as a lodging place for ticks.

By adopting this plan, which I think a very good one, almost any careful person may soon become proficient in handling the shears, without experiencing many of the usual annoyances of the operation of shearing. After shearing the sheep should be marked. Every sheep-owner should be provided with a marking instrument with his initials on it, or some peculiar device that will stamp the animal at a single stroke. The practice of doing this as they are sheared is not a very commendable one, as more time is consumed in the operation than would be were it made a special job; especially is this the case when a ho pigment is used. Pigments are made of various compositions, oil and turpentine boiled being the most desirable. The rump I consider the proper place for the brand, for besides being more conspicuous, the wool there grown, on account of its inferiority, can be better exposed to disfigurement.—*Co. American Stock Journal*

HEALTHY HOGS.

1. Medicine should never be given to man nor beast, when it is possible to avoid it.

2. Animal constitutions are wonderfully recuperative, resist extraneous agencies to almost an indefinite extent and often recover despite of the most pernicious and empiric practice. Care, cleanliness and nourishing food judiciously given, will generally cure when diseased, and will always prevent disease if the animal organism has been from the beginning, habituated to normal management—wise treatment.

3. An All-Wise Providence, gives in the food of man and beast, all the mineral substances essential to nourish and mature each part of the system. We need not go to the lime-kiln, nor to the smelting furnace, to our coal beds, nor to our ash-heaps, to procure material for the bones, teeth, muscles, &c., of our animals. The food prepared by an All-