

eat, and all but the bull died: loss about \$7,000! Fortunately, these beasts were from the first kept away from the herd of ordinary milch cows on Mr. Webb's farm, or else they would probably have followed in the same road.

These instances are only trivial, but I note them as having happened within my own circle. The losses suffered by English farmers in general from contagious diseases during the last fifty years amount to many millions of pounds sterling: can any reasonable person, then, wonder that the British authorities should act peremptorily when even the most distant probability exists of a renewal of these frightful calamities?

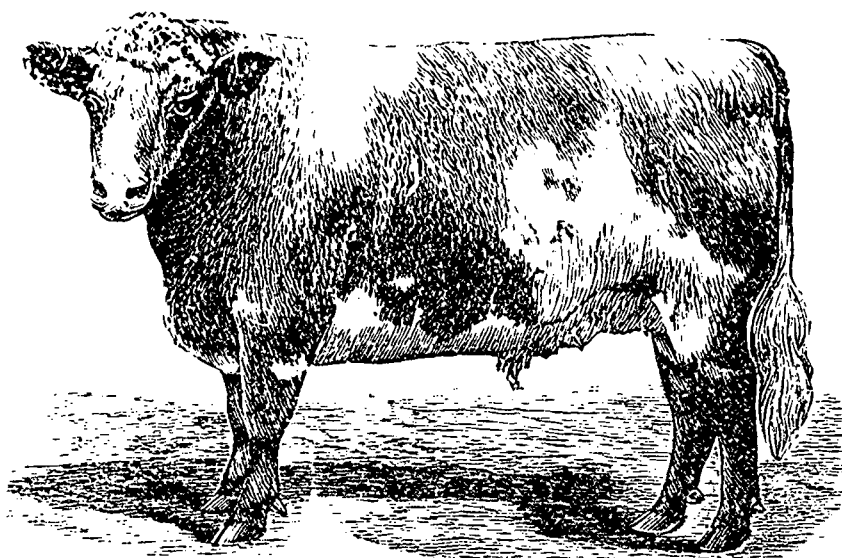
Canada's sheep trade with Britain is said to be a failure this season. Shippers have sustained heavy losses.

Mutton.—The *Vermont Watchman* has a paragraph in its last issue, (October 26th, on the fact that "the market for choice mutton is widening yearly." "The writer", it continues, "knows many people who a few years ago would not eat

their mutton, and more particularly, if they will persistently pay the same price for a pound of meat from a worn-out ten year old long-wool ewe, that they pay for a fresh two year-old short wool wether, all I can say is that I do not pity them if they never find out what good mutton really is.

I see that what is scientifically called a "Hippophagous", or horse-eating society, met the other day in the States, to dine on a variety of dishes, each made entirely from some part of a horse. The same thing occurred in London some years ago, by the bye, at which the *filets* from Lord Ossington's 20 year old cabhorse (not a hack cab horse, by any means but a splendid powerful beast, gray in colour and worth, in his youth, anywhere between 250 and 300 guineas), were said by the best judges to be the most tender, delicious meat they had ever tasted.

Well, why does not some enterprising butcher, like the Messrs. Brown of St. Catherine Street, advertise a dinner composed of dishes made from the various parts of a, two



FIRST-PRIZE CROSS-BRED AT BIRMINGHAM SHOW.

mutton at all, but now prefer it to any other meat. They had never tasted first-class mutton, and were sickened by the taste of the inferior article."

Well, I do not wonder at people being disgusted at the taste of "the inferior article". Only last month, my butcher, Mr. Winch of St. Catherine Street, sent me the loveliest saddle of lamb. It was dressed to perfection, with all the gravy in it, and just cooked enough. It cut a good deep thickness, and—it was uneatable. An early male lamb, uncastrated, that had, I dare say served half a dozen ewes! Not the tradesman's fault at all, but the farmer who neglects to castrate small lambs dropped early by the 1st September, and lets them run loose among his ewes, deserves corporal chastisement.

We often hear of mutton that has a "woolly taste". This arises, in most cases, from not stripping the pelt off the moment the sheep is dead; for sometimes a butcher will stick a dozen or so and leave them half an hour before stripping: I have seen it happen on a Friday afternoon at Sorel.

Neglect to thoroughly wash out the interior of the sheep after emptying it of the paunch, &c., is often the cause of bad flavoured meat. If people will not look into these defects in

year old Shropshire wethers? The tickets might be placed among "the 400", and the Managers of the principal hotels might be invited to sit as judges. Joking apart, some means ought to be taken to remedy the lamentable ignorance of the flavour of good mutton that exists among our people. On the London market, the best Downes are always worth 3 cents a pound more than the best Scotch bullocks. Here are the last quotations:

October 10th, 1892.

90 to 95 stone = 720 lbs. to 760 lbs. Scotch..	4 10	\$1.15
7½ to 8½ " " = 60 lbs to 65 lbs Downes..	5 10	\$1.40
And I must add 8½ " " Canadian..	4 2	\$1.00

Is it not sad to see that the value of Canadian sheep in the first market in the world is less than the value of an English sheep of the same weight by nearly \$4.90?

Create a taste for good mutton here, and it will not be long before all the rubbish we send to England will cease to exist, as it will no longer pay any one to breed or feed it.

Sweet or sour milk for pigs, &c.—I see that Professor Cooke, of the Vermont station, has shown slightly better re-