

waste; and comfortable shelter will save many tons to every large herd. A skillful farmer informed us, that formerly when he had just erected a fine new barn, with ample shelter of the best kind, he had learned, as he thought, according to his usual estimate, that he would have to buy hay to complete the wintering of his animals; but on trying his new sheds and stables, so great was the saving actually effected, that he had several tons the next spring to spare.

STEAMING FOOD FOR CATTLE.

The subject of steaming food for stock seems to be engrossing the attention of farmers in many parts of the country, especially in those places where hay commands a high price; and the results of those experiments which have been tried in a thorough and systematic manner, would seem to prove that in point of profit, it was preferable to the ordinary modes of keeping; more especially is this the case in keeping milch cows. During the past fall I had the pleasure of forming the acquaintance of Mr. H. H. Peters of Southboro', Mass. This gentleman is largely engaged in producing milk for the Boston market, his herd of cattle consisting of about 60 thorough-bred Ayrshires, which is said to be the largest and finest herd of this breed of cattle in the United States. For two winters past, Mr. Peters has been experimenting in the different ways of keeping his stock through the winter, such as cutting, mixing and steaming the food for them. His apparatus for steaming food is thus described in the "Boston Cultivator":

"It consists of an upright boiler, such as is commonly used for working the ordinary elevating engines used on board ships and in stores. It is placed in one corner of the barn-cellar, and surrounded by fire-proof walls. The smoke-flue connects with a chimney on the outside, which is carried above the roofs of the nearest buildings. The fuel used is hard coal. There are two steam-vats, standing in two barns, which join at one corner, and form a right angle. The vats are on the floors where the cattle stand. Iron pipes carry the steam from the boiler to the vats. Besides these, gutta percha pipes are used to take the steam to the casks or tubs in which vegetables, oats, &c., are cooked. These pipes can also be put into the water, which is constantly running in and out reservoirs in the barns, and can be made to warm it to any degree that may be desired to make it agreeable or beneficial to the stock. The whole cost of the apparatus was \$300. About 400 pounds of fodder is usually steamed in each vat at one time, and the vats are filled once a day, the time of steaming being three hours. The two vats are filled with different substances. One, from which the working oxen and several steers, heifers, and dry cows are fed, is filled with cornstalks—the corn having been cut at the ground and shocked soon after it was *glazed*—and wheat chaff, barley chaff or beards, or oat straw, in about equal proportions, the cornstalks and straw having been passed through a horse-power cutter. The fodder is dampened in the vat, and wheat shorts mixed with it at the rate of 2 quarts to each animal to be fed. The cows

in milk are fed from the other vat, which is filled with good hay that has been run through a cutter, and the same quantity of shorts for a cow as mentioned for the other stock. When the vats are thus filled, the steam is let on. The steaming is done in the fore part of the day, and the cooked fodder is taken into large troughs which are placed on wheels, and are run along the floorway in front of the cows as they are fed. The fodder is left in the troughs several hours to cool, but it retains sufficient heat, even the coldest weather, to make it warm enough to be eaten by cattle. The cattle which have been fed wholly on corn fodder, straw and chaff, with the quantity of shorts mentioned, are in good order, although the oxen have been worked all the time. All the fodder is eaten; we could not see that the amount of a handful of cornstalks was left among the fifteen head in this way. The prepared food appears to be very palatable; it has an agreeable odour, nearly resembling newly baked Yankee brown bread, and the stock eat it readily. The milch cows are also in good order as could be expected, considering the length of time they have been in milk and the large quantity they give.

"The average cost of the food for all the cattle—about fifty head, exclusive of the calves of last season—is fifteen cents per head a day."

It is the opinion of Mr. Peters that there is considerable saving in rough fodder, such as corn-stalks, straw, chaff, &c., cooked in this way; at least cattle will eat much more of it, and do better in the meanwhile, than when fed in the ordinary way.

Mr. Peters estimates the cutting of the feed, cooking it, and serving it out to the cattle, to amount to about two cents a head per day, which, added to the cost of feed, would amount to seventeen cents a head per day for the fifty animals. From the consideration of the various experiments made and published on the subject of steaming food for cattle, it will be seen that the cost of keeping will depend in a measure on the cost of the apparatus used, the value of the materials used for feed, and the kind of cattle kept. The profits of this method of steaming over the ordinary way of feeding, must depend mainly on the cash value of the raw material fed.

C. T. ALFORD.

COLOURED WOOLLENS that incline to fade should be washed with beef's gall and warm water before they are put into soap suds. Coloured pantaloons look very well washed with beef's gall and fair warm water, and pressed on the wrong side while damp.

A MAMMOTH TURKEY.—There was a turkey cooked at Allerton's Hotel, at the cattle market in this city, on Christmas day, that weighed, several days after being killed, and when divested of all but tail and wing feathers, full 37 pounds. This is one pound heavier than the "Inauguration turkey," exhibited last Spring, at Barnum's Museum, and sent to President Lincoln by R. H. Avery, from his noted breed of bronzed black turkeys. A turkey that weighs 15 pounds is usually called "a big one."—*N. Y. Tribune.*