

It is only necessary to look at the daughters got by Litchfield, so uniform in excellence and beauty, to know at once that he is a bull of great value. Prince Edward is as handsome as Litchfield. I think Mr. Starr's cattle excel especially in their udders, horns and heads.

Not every one—not many, indeed—can have a choice and large herd of registered Jerseys, but there are few who cannot, at least, afford to buy a thoroughbred Jersey bull or a bull calf, of the best-butter strains, which are to be had at prices within the reach of all. And, if to this he can add a choice heifer calf, or yearling, which would cost from \$120 to \$200, he would be amazed at the rapidity with which he would accumulate a little herd, worth thousands of dollars. If he chose, instead of keeping them, to sell the calves of this heifer as fast as they came, he would find her a far better investment than the money put at 15 per cent., and he could afterwards sell her at an advanced price. A registered heifer calf, if from a good cow, will bring from \$50 to \$100 at a few weeks old. Then, as to butter. Take the price of butter, as now made by the average farmer, and after deducting all expenses of production, how much of this is *profit*? Only a few cents. But if you can add very much to the profit, without at all increasing the expenses of production, is not that an end worth trying for? *It is the last penny that tells!* Now, if the presence of a little Jersey blood in a man's stable will enable him to command only 5 cents per pound over the market price, for all his butter, is not that clear gain? How much would it add to his yearly profits? And 5 cents above market price is a low calculation, which can be largely exceeded, according to the skill and intelligence brought to bear on the subject. I will give a little of my own experience, hoping that it may benefit others. I obtained some choice Jerseys, and a few grades, a year ago. Last year, I printed my butter, and sent it all the way from Canada to New York, in a neat, attractive form. I received 72 cents per pound, and it sold for 90 cents. The expense of sending, including duty, and express on return tins, was 10 cents per pound. Any surplus that I had was bought up at home. When butter in our Canadian market is 20 and 22 cts. per lb., mine brings 35 and 40 cts. When the market is 28 and 30 cts., mine brings 50 cts. It is always firm, sweet, and very yellow, but to attain such results without Jersey blood is simply impossible.—*E. M. Jones in Litchfield Enquirer.*

A YOUNG man once engaged on a ranch in Truckee, Cal., was sent to driving a yoke of cattle, and at noon, when he wanted to feed, was observed trying to unscrew their horns in order to get the yoke off the animals.

#### THE DAIRYMEN'S CONVENTION.

THE annual convention of North-western dairymen, held recently in Chicago, appears to have been unusually successful. The exhibition of dairy products is pronounced the finest ever made in America. The western men secured all the prizes, and it is predicted that they will ultimately take the palm for butter against the entire country. The first premium in cheese was won by New York State, the second by Pennsylvania, and the third by Wisconsin. Mr. George E. Gooch, President of the National Butter, Cheese and Egg Association, in the course of an interesting address on home and foreign markets, stated that there had been exported from the port of New York since January 1, 1877, over 104,000,000 lbs. of cheese, and 20,000,000 lbs. of butter. Boston, Montreal, Philadelphia and Baltimore have also exported large quantities, making at a moderate estimate over \$20,000,000 worth of dairy products exported to foreign countries, an increase of \$3,000,000 over that of the year preceding. He stated that a comparatively new feature in the butter trade for foreign markets was the export of creamery butter, and that mostly made in the Western States. Great Britain was taking all she could get at prices ranging from 22 to 26 cents per pound.

Mr. M. Nolmsom, of New York, addressed the Convention on the subject of foreign and domestic markets for cheese, and was warmly received by the members. He said that there had been a good, honest, steady consumptive demand for cheese in the English and Scotch markets, and that good prices had been obtained. English buyers were always ready to purchase September cheese, their idea being that it was solidly made and would keep well, but it is season, owing to the unusual extension of summer temperature, this make had not proved specially desirable. The bulk of the cheese made up to October had ripened rapidly, and, on landing, had quickly lost its flavor. The finest Canadian cheeses seemed to possess superior qualities to that made in New York State, and much Western cheese, especially that of Wisconsin, showed good keeping qualities. From May 1 to Dec. 1, 1877, the exports to Europe were 250,000 boxes in excess of those for the corresponding period in 1876, and consumption seemed to be practically unlimited, provided the price was moderate. The requirements of English towns for fresh milk, cream and butter was so great that it paid farmers better to sell their milk than to manufacture cheese. Mr. Folsom advised factorymen who make full cream goods to improve the quality so as to gain the difference in price between their product and their skimmed goods, would not sell.

In conclusion, the speaker furnished some interesting statistics showing that the annual consumption of cheese in England was 300,000,000 pounds, or ten pounds to each inhabitant, while in the United States the consumption was 180,000,000 pounds, an average of four and a-half pounds per capita.—*Montreal Gazette.*

#### MEASURING THE BEASTS.

AN invocation was made lately by the stewards of the Cattle Show, at Islington, which will not be without its interest to the consumers and raisers of fat stock. The proportions of the prize beasts, their height, girth, and, in short, all the details of their actual size, were for the first time noted down, and will no doubt be recorded in the annals of this year's show. It seems rather strange that these measurements should never have been taken before, and that while so much importance is attached to mere weight there should be so little attention paid, ostensibly at least, to bulk and shape. Virgil, in his poetical treatise on live stock and breeding, lays down some very strict rules as to the proper size and form of each limb and feature, both in the cow and in the bull, but the English farmer, though he no doubt, after his fashion, thinks a great deal about these matters, says nothing or marvellously little. It is said that the suggestion to measure the animals yesterday was first made at Marlborough House, and conveyed thence in the form of a request to the stewards. Its originator is, moreover, stated to have been the Crown Prince of Hanover, who was anxious to compare notes of the English prize beasts with the fattest oxen that Germany can produce. Whether the results of the comparison when made will be disclosed or not remains, of course, to be seen. But it is obvious that for purposes of description as well as comparison the measurements must be invaluable, and have a very great advantage over some records of weight, or even in many cases of photographs. If the plan now started should be continued year after year, the registry of measurements at the Agricultural Hall ought to become in time quite a standard book of reference for cattle dealers and graziers.

#### COOKED FEED FOR SWINE.

A WRITER in the *Country Gentleman* says: "Having for some years kept numerous swine, both for fattening and breeding purposes, I have practised, in the fall, feeding them steamed potatoes, and the result fully satisfies me that hogs, on half the corn with steamed potatoes, do full as well as with a full ration of corn, and as a feed for chickens, with a little milk, they are not to be excelled.