

for ailments about the nature of which they are entirely ignorant, and also from the owners of horses taking the opinion of every Tom, Dick, or Harry. If Mr. N. had placed his horse under the charge of a competent practitioner he should certainly have carried out his instructions. As far as we can judge of the case it was one of irregular strangles, and the abscess that formed on the neck required to be poulticed, and after due time should have been opened and the matter allowed to escape. The patient should also have been well fed, and given plenty of fresh air.

We cannot recommend bloodletting except in some urgent cases, and we think it very lucky for Mr. N. that the operator failed to carry out his instructions.

We would also kindly advise Mr. N. to use a little more rational judgment in the treatment of the dumb animals placed under his care.

Intestinal Obstruction.

To the Editor.

SIR,—A singular case of intestinal obstruction came under my observation a few days ago.

This most peculiar case was that of a year old filly, the property of Mr. Robert Creighton, of Oneida Co., Haldimand, Ont. I was called in on the morning of the 19th instant, no symptoms of any thing wrong having appeared on the previous night, and she was parently in the full enjoyment of health. That morning she was observed to be struggling and knocking herself about, the symptoms resembling those of colic.

I found her down and very restless,—pulse 85. Administered linseed oil, tinct. opii., and sp. eth. nit. I also gave repeated injections of warm water during the forenoon. The pulse becoming full and oppressed, I took about three quarts of blood from the jugular vein, and ordered hot fomentations to the abdomen. About two o'clock, p. m., the ears and legs became cold; respiration short and quick, and it became evident that the case would terminate fatally. She continued to strain to the last, and so much so that the rectum was protruded about six inches. About five o'clock, p. m., she died.

On opening the abdomen a peculiar knot was revealed in the last division of the small intestines, (the ilium), causing complete obstruction. The intestines behind the knot were quite empty, while those anterior to it were distended almost to bursting. The portion of bowel within the knot was filled with bloody serum and gas.

Of course it is needless for me to say any thing about the contingency which may have caused this derangement in the relative position of the parts, and I leave my professional brethren to draw their own conclusions as to the symptoms and treatment of such cases. I am, &c.,

J. GARDINER, V. S.
Caledonia, 22nd June, 1872.

The Dairy.

American vs. English Cheese.

In the report of the Department of Agriculture at Washington for February, we find the following relating to product, favorite cows, and the growing importance of American cheese in Scotland.

In the six principal dairy counties of Scotland it is estimated that the milk of rather more than 100,000 cows is utilized for the purpose of making cheese. The product is 18,000 tons annually; worth at the average price of last year, about \$5,000,000. The Ayrshire cows, that are eminent for their milking qualities, even when fed on poor pastures, form the favorite breed. The cheese is made for about 190 days in the summer period of the year. After that the milk is made into butter; or, if near a railroad station, sent into town for sale. The American cheese factory system is generally being adopted. The consumption of cheese is rapidly increasing and is appreciated by the laboring classes, entering largely into their daily diet. The reports of the American dairy-men's associations are reprinted in England. Many of the old English brands of cheese are passed by and declined on coming into competition with American importations.

A Pound of Milk.

Referring to the custom now practiced of weighing milk, the *Country Gentleman* says A correspondent who criticises the very excellent custom which has become almost or quite universal at butter and cheese factories, and is rapidly spreading elsewhere, of reckoning milk by the pound instead of by the gallon, is not aware of the origin of the custom, and is in error in basing his criticism upon the supposed fact that everybody "knows what is a quart of milk."—There are several standards as regards measure of capacity, especially the wine gallon of 231 cubic inches, and the beer gallon of 282 cubic inches. One of these is sometimes used and sometimes the other. In the early history of the factories, farmers were often induced to give beer gallons instead of wine gallons, because they wished the price per gallon to be nominally as large as possible; and the system of buying and selling by measure rapidly came into disfavor. A pound is standard weight and has the same meaning wherever the English language is spoken. The bulk of a given quantity of milk, moreover, will vary with its temperature, and we have had occasional doubts whether the froth were not sometimes "counted in," when the number of quarts yielded is measured warm from the cow, for the information of the public. As to the comparison of weights and measures, it is common to regard a pint as a pound, but a careful correspondent of the *Country Gen-*

tleman lately stated, as the result of numerous trials, that a quart of milk will average 2 1-5 pounds in weight, and when thoroughly cold, that he had found a quart of milk to weigh nearly 2 1-4 (2.23) pounds.

How Easily Butter is Spoiled.

A farmer's wife writes to an exchange: "Of all the products of the farm, the butter is the most liable to be tainted by noxious vapors floating in the atmosphere. Our people had lain some veal in the cellar, from which a little blood flowed out and was neglected until it had commenced to smell. The result was that a jar of butter which I was then packing smelled and tasted like spoiled beer. Another lady reader observed that there was a pond of filthy, stagnant water a few hundred feet from their house from which an offensive effluvia would be borne on the breeze directly to the milk-room, when the wind was in a certain direction, the result of which was that the cream and butter would taste like the disagreeable odor coming from the pond. As soon as the pond was drained, we had no more damaged butter."

Churning.

In the *Milch Zeitung*, published at Dantz, Germany, the following conclusions are arrived at from experiments made by Mr. Peterson to determine the causes affecting the yield of butter, viz:

The churning of whole milk is, as a rule, little known. It is, however, often resorted to in Holstein, where cheese is not made.—The general mode of procedure is self-evident; instead of being skimmed, when it is ripe enough, the whole of the milk is worked in the churn.

All the experiments I have made to determine which method yields the most butter have been in favor of churning the whole milk, when other circumstances have been equalled. To obtain the greatest amount of butter, in churning cream, it is necessary,

1st. To be in a position to control the temperature at all times of the year.

2nd. To be able always to perform the skimming at the right time.

3rd. Such a daily supply of milk as will yield enough cream to allow it to be churned before its yield of butter is damaged by standing too long.

These conditions cannot be complied with in all dairies, and the less so the smaller establishment. The greater number of dairies depend on three or four cows, and the yield of butter is often considerably lessened by the cream standing too long; owing to the quantity not being sufficient to churn.

In churning whole milk I always proceed as follows:—The evening milk of one day and the morning milk of the next are churned together. The former is placed in a tub directly after milking, and the latter added to