

heart. At length, in such localities, the fat invaded the muscles themselves, by passing in between the fibres. Thus is produced the streaked appearance of meat,—a condition which, within due limits, in no way interferes with the health of the animal, nor impairs the nutritive quality of its flesh for food. On the contrary, fat itself is a necessary constituent of the most nutritious food; and by no provision can a due proportion of this ingredient be secured so effectually as when it is thus intermixed with the substance of the muscles themselves. Thus each mouthful of meat contains a wholesome and agreeable proportion of fat; but beyond these limits an animal cannot be fattened without impairing its own health, and also its nutritive value as human food. Let an animal be fed beyond the limits compatible with health, and the superfluous fat is no longer confined to the interstices of muscular fibres, but actually invades, and eventually supersedes them."

It may be said that there is but little danger of over-fattening live stock in Canada, as our animals, generally, are not distinguished for too high breeding, nor are they crammed and pampered with oily and stimulating food. We have seen, however, particularly at our butchers' Christmas show of meat in Toronto, both cattle, sheep, and swine, fattened to a degree that can scarcely be considered compatible with the health of the animals, or the wholesomeness of their meat for human food. Both sheep and cattle, although in low condition in spring, will often upon our pastures in summer and autumn, lay on fat rapidly, sufficiently so for all useful and practical purposes, without recourse to artificial stimulants.

The Report thus concludes:—"Under the present system the public have no guarantee, and are not insured the best, if indeed the cheapest food. The bulky withers of a fat bullock are no criterion of health for his flat, tubular back may conceal the revolting ravages of disease. All this alone can be discovered by an inspection of the animal's interior after death. The flesh of animals which has been produced by organs themselves diseased, is itself also necessarily deteriorated, and ought not to be regarded as prime samples of human food. These facts will be best understood by pathologists, but they also come home to the understanding, and certainly to the stomachs of the people."

A MIRACULOUS CORN.—The Michigan "Farmer" says: There are new circulars being issued which proclaim the Wyandotte Prolific Corn, the wonder of the age. Its yield is terrific 20 stalks from a single grain, and 128 bushels of shelled corn a common product. This is all certified to by respectable parties, and of course we have to believe it. It must be so, or it would not be put in print! especially by those who have the corn for sale at the rate of \$4 00 enough to plant an acre. Wyandotte corn is a new variety of white corn, said to have come originally from California, where it was cultivated by a tribe of Indians of that name. It stools out more than any other variety, and if the accounts are correct, it yields remarkably. Mr. Wm. Cochrane of Corunna, Shiawassee county, the agent of Messrs. Penfield, Burrall & Co., nurserymen, Lockport, N. Y., called upon us on the 25th. and showed us an ear of this corn, which he had bought at Evansville, Indiana. It was one of fourteen which had grown from a single grain. The ear was handsome in shape, about 11 inches long, and the grains of corn were large, white, flat, compact and regular. The question is, will this corn ripen as far North as this. It did not ripen in New York this past season, but it was an unusually wet, cold fall, and spring. The Wyandotte corn certainly is worth trying, but don't depend upon it for a crop.