

Dairy Department.

Good Cow.—According to the Madison (Ind.) *Courier*, a lady of that city is the owner of the banner cow of the United States, which is proved by her achievements in the milk and butter line. The record for fourteen consecutive days foots up 96 gallons and upwards of milk, from which were made 32½ pounds of excellent butter.

Philadelphia Butter.—One of the Philadelphia dairymen, who never sells for less than a dollar a pound, puts up his butter in pound rolls stamped with the same stamp his father used, and it is said that not a pound of inferior butter ever went to market with that sign upon it. He keeps his milk pantry at a temperature of 55 degrees Fahr. Philadelphia butter has obtained a high reputation for its delicate color and its exquisite flavor, which in all first class butter are due almost entirely to the cleanliness and care used in the manufacture.

POTATOES FOR MILCH COWS.

Mr. R. A. Hunt, of Euclid, Ohio, gives the following result of an experiment he made in feeding carrots and potatoes to a milch cow. The cow to which the roots were given had precisely the same treatment each day, so far as care and other feeds were concerned, while the test was being made, having nothing in addition to the roots but dry hay and water. While thirty-six quarts of carrots were fed daily, thirty two pounds of milk were received in return; and while the same quantity of carrots and potatoes, equal parts, were fed, thirty-six pounds of milk were given; and when potatoes alone were given, forty pounds of milk were received.

The roots were cut and fed in messes of twelve quarts each, three times per day, and alternate changes made, so that a correct estimate might be set upon the different roots as milk-producers. Mr. Hunt believes potatoes to be a paying crop, when raised for feeding milch cows alone.—*From the Mass. Ploughman.*

SALT FOR COWS.

A writer in the *Buffalo Live Stock Journal* recites experiments made in June, for testing the effects of salt upon the milk. It was found that going without salt three days reduced the milk five per cent. in quality, and five days, seven per cent. Similar experiments later in the season produced less effect, as the season advanced. Withholding salt for the last two weeks in November, when the cows were regularly fed on hay to supply the place of the failing grass, no appreciable effect was noticed in the milk either for butter or cheese; nor did the cows show a much sharpened appetite for salt after so long an abstinence. He argues that since cows, as well as other stock, do not always require the same amount of salt, the best and safest way is to place it where it will keep dry and clean, and let them partake of it *ad libitum*.

WINTER MILK.

Requisites for Obtaining Healthy Milk in Winter.—Thomas Whitaker, Needham, Mass., makes some very sensible remarks in a late number of the *New England Farmer*, in regard to the care and feeding of milch cows. He says unless the skin of a cow is kept in a healthy condition, she cannot give healthy milk nor yield good butter. A healthy skin he regards as indispensable. Since through the pores of the skin a large amount of effete matter is thrown off, and if these pores are not kept open this matter is thrown back into the system and goes off by other secretory vessels, which are as likely to be the milk glands as any others. When this condition prevails, the skin becomes dry, scaly and itchy, and the cows are continually rubbing and licking themselves. The grooming of the cow, therefore, would remedy this to a great extent. And, as hay and oleaginous foods tend to increase an unhealthy condition of the skin, a liberal

supply of roots should be given, to correct the evil, which, together with grooming, will, for the most part, if not wholly, counteract the difficulty. He gives his method of treating stock, and its results, as follows:

In winter I go to the barn at half past five o'clock in the morning, rather sooner, perhaps, than a good many would like to go. I give each cow a small handful of hay, and then go to grooming them just the same as I should a horse—first the curry comb and then the corn broom brush, and then the hair brush—keeping them supplied with hay, a small quantity at a time, for about an hour. Then the boy milks. At night we fill a pork barrel with cut hay with which we mix about a half a peck of cotton seed meal, half a peck of corn meal, and half a peck of shorts. Upon this mixture we pour hot water, and cover with an air tight lid. In the morning we pour on more hot water, and after milking this is given to the cows; at eight o'clock they are turned out to water; at noon, when the boys come from school, they are fed with hay, and at four o'clock a little more hay; they are then turned out to water. After which they are fed each a pailful of mangolds, rutabagas and carrots cut fine; then cleaned and milked, then they have each about two quarts of cotton seed meal, corn meal and shorts—equal quantities of each; upon this boiling water is poured, to which cold water is added enough to fill a pail, with a little salt; after this a little more hay, and they are left for the night.

And now for the result. We sell one hundred and thirty-six quarts of new milk a month; in November we sold fifty-seven pounds of butter; in December we shall sell about the same quantity besides what we have for family use. This is from two cows and a heifer that was two years old last April, and calved the first of May. One of the cows dropped her calf in May, the other last September. We made butter all last winter, and shall make it all this winter. It pays better to make butter in winter than summer. Churning has never exceeded half an hour, and generally inside of that time. The milk is not scalded, but the cream before churning is brought to a temperature of about sixty degrees. I would say here that my wife was brought up to a New England farm, and that she loves to make butter; but she is satisfied that unless the cows are properly fed she cannot make good butter, and the fact that her butter comes so quick she ascribes to the feeding of the cows. A neighbor of mine some little time ago, told me my cows were too fat, and would dry up. A short time after he asked me how my wife got her butter, he said his wife had churned all day, and after he got home he took hold and churned till ten o'clock, and the butter did not come then. I told him to keep his cows as fat as mine and butter would come in half an hour.

DUTCH OR HOLSTEIN COWS.

A correspondent of the *New England Farmer*, gives the following account of his experience in a search for good cows in Holland:

"But I must come to the Dutch cow, which ought to interest you more, and about which you are aware I brought with me something of a distrust; indeed, I cannot now remember those I have seen at home as like the fine animals I meet with in North Holland. Certainly that is not the best method of selecting a stock, which has been adopted by some New Englanders.

"Even the porter of the hotel from which I write has his orders from America for Dutch cows, and he particularly for no apparent reason, but because he speaks English. He knows nothing on the subject, nor does he pretend to; his method seemingly is to go to the nearest cattle market, and buy such young stock as can be got for the least money. Here, as elsewhere, the only animal worth exporting to such a distance must be sought for many days, and when found, it is quite commonly in the hands of a man who has no desire to part with her.

"The best stock in Holland is raised and kept by gentleman farmers, who occupy the fine, high lands to the south of Haarlem towards Leiden, who never sell; and by the cheesemakers of the Purmer, the Beemster and the Shermer in North Holland. In Friesland and in Guiderland are also fine cows, but nowhere so generally as in the Purmer and the Beemster. I have spent much time in these places, and have exercised my Yankee inquisitiveness, and always with the same replies. The Dutch cow, in the latter named districts, and in all the better portion of Holland gives an average of twenty Dutch cans, equal to twenty-eight wine quarts per day of the pasturing season of about six months, or all the people with whom I have conversed are mistaken. From this is made two and a half Dutch pounds of cheese, and one-half pound of butter per day. The butter in this case being made from the skimming of the whey after making the cheese, and is not of a first-rate quality as I tested it. It is said this process is sometimes reversed. The cheese now sells at the farm at sixpence sterling per pound. I have endeavored to learn what is the largest milking known, from a single cow in one day, but not so satisfactorily. At Elswout, a gentleman's place near Haarlem, the farmer, who was a very intelligent man of past fifty years, said he had never known of more than thirty cans (forty-two wine quarts), twenty cans he considered the average of good cows for the season.

"A large farmer of the Beemster, knew a cow many years ago, who gave thirty-four cans (forty-eight wine quarts) in a day. One farmer assured me that he would not take more than twenty-four cans a day from a cow, seemingly thinking it as much as she could afford to part with. This sounds very much like a joke, but they are extremely careful in this regard, and do not, as a rule, milk a cow more than nine months of the twelve, or rather within three months of calving. Yet it is quite the rule to bring them in with their first calf at about thirty months old. Nowhere here do I find large cows sought after as milkers; at 'Elswout' when I asked the farmer to show me his best milker, he pointed to the smallest cow in the field.

"Neither do I find any apparent choice as to color; perhaps five in six are black and white, others of a fine steel grey—if there is any preference it is for these—while everywhere are to be seen red and white, frequently the finest in form of any.

"During all these goings about, I had failed to see anything attainable which I would like to send home, and had about given up the plan, but determined upon one day more of thorough search.

"One farmer after getting half-way into the field with me, turned upon his heel and would go no farther, saying if he parted with his best he did not know where to look for more.

"Last Friday, at six in the morning, with a reliable broker, I started for the Purmer; at four in the afternoon with but little success so far, I was in the midst of the Beemster, when a farmer, whose acquaintance I had previously made, said 'it is milking time, go along the dykes and you may find what you want.'

"At the next place of stopping were some twenty of the finest cows; on inquiring particularly for young stock, the farmer said he had two 'schots' (heifers), half an hour away, which we would travel miles to find the like of. I asked if he had raised them himself. Yes, he said, and their mothers before them, one of which he pointed to, as a girl was commencing to milk her.

"She is of medium size, white, with little black, and has all the indications of a good milker, with a silky skin and prominent veins. She is four years old, and gave between eight and nine Dutch cans at this milking; last May, according to her owner, she gave twelve to thirteen cans at a milking.

"The other is small, but of the finest model, steel grey and white in color, is four

years old, and the maid said, gave more milk than the first, which I had not time to confirm, but started to see the heifers. On the way it came out that I had hit upon the breeder and owner of the prize cow at the Purmerend show, which is equivalent to saying the best 'calf cow' exhibited in North Holland, according to the judges on that occasion; such judges are not, however, always infallible.

"To cut this abominably long letter short, I was not twenty minutes in deciding to buy the three, if I could do it reasonably; and it is done. The prize cow stands five feet high on the quarters, was six years old last March, is black and white, and will calve in November next.

"One heifer is a handsome black and white, was two years old last March, and will calve the latter part of November; the other is gray and white, two years old in May last, and will calve in September; both are uncommonly large and finely formed."

The *Mark Lane Express*, of a recent date, contains a report of Short-horns sold at the Royal Society's Show—among which are the following to come to Canada:—Lord Sudeley's Cherub, to Mr. Cochran; Compton; Col. Townley's Baron Hubbard 2nd, to Mr. Gibson; Col. Townley's British Baron, to Mr. Snell, Edmonton; the Rev. Bruce Kennard's Oxford Duchess, to Mr. Cochran; Mr. Ladd's Lord Oxford heifer, to Mr. Miller, Pickering; Mr. Hosken's Countess of Oxford, to Mr. Gibson; Mr. C. Burnitt's Belinda Oxford, to Mr. Cochran; Mr. Outhwaite's Lady Brough, to Mr. Gibson; Messrs. Garne's Nellie Booth, to Mr. Cochran; Col. Townley's Lady Oxford, to Mr. Miller; Col. Townley's Butterfly's Memento, to Mr. Gibson; Mr. C. A. Barnes' Royal Duchess 2nd, to Mr. Cochran.

COOKED WHEAT FOR HOGS.

A correspondent of the *Cincinnati Gazette* says:—On the 4th of August, 1870, I put up 15 hogs, weighing 2,400 pounds, and fed them 5½ bushels cooked wheat the first week. On the 11th their weight was 2,600 pounds; gain 200 pounds, or a gain of 13½ pounds to the hog, being nearly two pounds a day. The next week I fed them 6 bushels of the cooked wheat, producing an increase of 251 pounds, or 14½ pounds to the hog, being a gain of over 2 pounds a head a day. The third week I fed them 10 bushels of cooked wheat, resulting in a gain of 260 pounds, or 17½ pounds a head, or 2 10-21 a day. The fourth week I fed them 11½ bushels of cooked wheat, the gain being 320 pounds, or 21½ pounds a head, or a fraction over 3 pounds a day each. The hogs were then sold and taken away. They gained in four weeks 995 pounds on 32½ bushels of wheat. In this manner of feeding I received a good price for the wheat, as the hogs were sold at \$8.25 per 100 pounds. The breed was the Russian China stock, about fifteen months old.

Training Colts and Calves to Lead.—The first attempt to discipline a young animal is to teach it to stand while tied, and to lead with the halter. A calf should be taken from the cow as soon as dropped, and tied up; a strap with a buckle being placed around its neck. A ring should be fastened to the strap, and a light chain, with a swivel in it, fastened to the ring by means of a snap-hook. The calf will not chew nor suck the chain as it would a strap or rope; and this annoying trick will not be learned. It can turn about as much as it pleases without twisting the chain and strangling itself. It should be led to the cow to suck twice a day for four or five days, when it may be taught to drink. Patience will be required the first or second time in teaching it to lead. It should not be dragged along, but should be managed with judgment until it understands what is required, when it will go along very readily. It is desirable at times to lead a heifer or cow, and unless trained in this way when young, difficulty is experienced in doing so. A colt should be trained to remain tied up while the dam is at work; it may be loosed when turned into the mare at night. Much after-trouble may be spared by preventing a colt from running around and getting into mischief, which it will readily do, by having a halter for it and training it to lead.

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—A writer in an English that small pieces of non-seasoned perfectly by ours—the process taking od which shrinks nearly in full leaf in June or o he until every leaf has nearly dry, as the leaves themselves until they haveusted all the sap of the uired is from a month to to the dryness or wetness e floor of a mill laid with d cut up and put in place after the leaves fell has tightest shrinkage.