

Stock Notes From Late Paris Letter.

The Department of the Nièvre is celebrated for the rearing and fattening of cattle, and agriculture there, once so backward, is now the most flourishing in the realm. The farmers have become wealthy by abandoning expensive systems of culture, and confining their attention to live stock. The enlightened agriculturists of France recognize two truths: That they cannot compete with America and other countries in the profitable raising of wheat, nor with Australia in the growth of wool. It is on the production of meat then that attention is fixed, and for which the demand is unlimited, and the competition nil. Wool is regarded but as an accessory. The question of improved breeds of cattle, and the precocious production of meat, are two subjects that occupy very seriously the attention of continental agriculturists. Belgium seems to have taken a strange step to advance these ends. The provincial council of Hainaut has decided that henceforth no pure Durham blood shall be imported for ameliorating local races; the latter must be amended by a careful selection of the best local types. Thus reliable purity of descent and aptitude for the butcher are secondary considerations. The discussion continues to be interesting between Professor Sanson and his opponents on the question of precocity. According to the professor it is the maturity of the bones that limits and stops the development of the flesh, etc.; while the contrary view is, that it is the complete development of the soft parts arrests the growth of the skeleton. Food acts in two manners: nitrogen tends to the production of flesh, phosphoric acid to that of the bones. M. Sanson lays down that the acid pushes to maturity by hardening the extremities of the bones, and thus checking the growth of the tissue. Not a few maintain that the solidification of the bone is the natural consequence of the animal's fleshy structure having been completed, and requiring no more phosphoric acid to form new tissue, the acid concentrates itself in the tissue of the bones—the latter contains thirty per cent. of organic matter. The phosphoric acid accumulates in the extremities of the bones, as it collects in the seeds of plants, and the laws in both cases would appear to be similar—to grow at first, and when growth is over, to ripen. Maturity is thus the consequence and crowning of growth.

Butter in France.

If our dairymen need a spur, an eye-opener, a lesson which speaks volumes in three words, here is one at the head of this article. Butter is actually brought from France and sold by the New York dealers. And this is thus because there is an actual scarcity in the market of good butter, put up in an attractive shape for small consumers. When we know that one dairyman gets \$1.15 a pound for his products, another \$1, and another 75 cents the year round, at his dairy door, it is easily seen that it will pay to bring butter across the ocean from France, if it is only good and shapely enough to suit the fastidious purchasers who will have something nice, whatever it may cost. All this butter is made from choice cows, chiefly fed on clean sweet food, the milking being done in the cleanest manner. The milk is handled as carefully as though it were nectar, the cream is churned with clock and thermometer, the butter is worked with skill, and is made up in shapely cakes, which do not require to be cut when brought to the table. Compare, then this cake—hard, golden yellow, sweet, fragrant and tempting to all the senses—with an unsightly chunk, which is cut out of a greasy keg, and smells of old age and rancidity, and is made from ill-kept cream from cows filthily lodged and carelessly milked, and is churned anyhow, and the difference is amply accounted for.—*N. Y. Tribune.*

Fat Sheep for Heavy Fleece.

A writer in the *Country Gentleman* says:—"There is much said about ewes being too fat to breed well. In my experience of twenty years I have never seen anything that led me to think so, providing the flesh was put on with good pasture during the summer, and a few roots with hay during the winter. The fatter sheep become under such circumstances the more valuable I consider them. There is no time in the year when it pays better to feed a small allowance of grain daily than in the autumn after the food gets frozen, and it is not necessary to bring the flock to the barn. It is an old saying that 'sheep well Novembered are half wintered.' Keep the ewes fat and the lambs will be fat, and the

fleece heavy. I do not say that it is better to have lambs come early or late; but whether early or late, they are saleable. All ewes that, with good care, will not raise a lamb and shear four pounds of washed wool, should be sold. I have them in my flock that shear nine pounds and raise a pair of twins, and it takes no more to keep one such than a sheep that shears but three pounds. I think that no one will hear the man who keeps his flock in this way, complaining because his sheep are all 'run out,' and 'do not pay him,' and the like. Ticks must be kept out of the flock; they are the worst enemies of the sheep. If they are not killed they will destroy the sheep. For killing them I have tried nothing better than tobacco juice."

New Food for Horses.

A new kind of mash for horses is now coming into use. It is thus described:— It is composed of two quarts of oats, one of bran and half a pint of flax seed. The oats are first placed in the stable bucket, over which is placed the linseed; add boiling water, then the bran, covering the mixture with an old rug and allowing it thus to rest for five hours; then stir the mass well up. The bran absorbs while retaining the vapor, and the linseed binds the oats and bran together; a greater quantity of flax seed would make the preparation too oily and less relished. One feed per day is sufficient; it is easily digested, and is especially adapted to young animals, adding to their volume rather than their height, giving substance to the frame. Prof. Sanson reminds us not to overlook food in connection with the amelioration of stock. He considers oats, so generally given to sheep, as objectionable, and approaching the unprofitable; rams generally receive one pound of oats daily; ewes half the quantity. Oats, forming an exciting food, are especially suited to rams during the season they are to serve, but for hastening the development of young sheep, they only build up the bones, and not the flesh.

One Cow a Mine of Wealth.

The history of the Shorthorn cow, Duchess 66th, which was sold in 1853, at Earl Ducie's sale, in England, to Col. Morris, of Fordham, for 700 guineas, or \$3,675, is remarkable as showing the actual value of one good breeding animal. From this cow, which was calved in November, 1850, there may be traced in direct descent a number of animals which have sold for about \$500,000. Let it be admitted that as much of this value as may be is depending on fancy or rich breeders, and is not the intrinsic value of the beef and milk produced; yet no one can help admitting that an immense value estimated in these alone, has accrued to the world from this cow; and in proportion to this value may be estimated the profit to a breeder from any superior animal he may produce. A line of breeding animals is brought into existence which spreads out fan like, and diverges year by year wider and wider, until we can no longer reach the bounds of the beneficial influence. It is in this that lies the value of any good animal, and it is an unfair disparagement to confine its value to the weight of meat upon its carcass, or its produce in milk and butter. The breeder who produces a superior animal sets in motion an impulse which must in time spread and increase enormously, and far beyond computation.—*American Agriculturist.*

One Million Milch Cows.

In the dairy show opened recently at the Agricultural Hall, a novel and interesting addition is made to the agricultural exhibitions periodically claiming metropolitan attention. The dairy farmers constitute an important section of the community, the returns of last year showing that in England alone there were 1,600,000 milch cows, of which number it was calculated 1,200,000 were in the hands of 50,000 persons. The value of the milk produced by these cows, putting the price at sixpence per imperial gallon, and estimating that each cow yields 490 gallons a year, would amount to twelve millions sterling. With the facilities afforded by the railways and the operation of the adulteration act, the milk trade is rapidly increasing, so that there is as much excuse for an annual exhibition of dairy produce as of horses, poultry, dogs, cats, bar-maids, donkeys or babies. If the dairy show leads to the vending of pure milk and total annihilation of "Simpson," "calves brains," "the cow with the iron tail," and other adulterants, until recently said to form component elements of "London milk," the British Dairy Farmers' Association will not have lived in vain.

Cheese Product of 1876.

According to Prof. Arnold, secretary of the American Dairymen's Association, the cheese product of the United States for 1876 is 25 per cent. short, caused by the drouth. The quality of the cheese, down to the middle of August, was faulty. Cheese made later than the middle of August is of decidedly better quality than that made earlier in the season, at least the samples are finer and better flavored.

How to Cure Bacon, Ham, and Pork.

In reply to a subscriber asking for directions for saving meat, we give from the *Telegraph* the following instructions how to cure bacon, ham, and pork:—

As the wintry months approach, the hog gains greatly in the estimation of his friends, and many persons who would not taste of his flesh in the summer months are pleased to see various dishes composed of it upon their tables. But bacon holds its own at all seasons of the year, and ham is always appreciated when properly cured and cooked.

Opinions differ as to the derivation of the term "bacon." Some wise heads think it to be a corruption of the Scotch baken (dried); while others believe it to come from *beechen*, as the finest flitches are furnished by animals fed upon beech-nuts.

There are also various ways of curing bacon. The Yorkshire (England) method is to burn off the bristles, rather than to scald them, then brush the carcass and wash it in cold water, and let it hang where it will not freeze for twenty four hours. One quarter of a pound of saltpetre and twenty-five pounds of common salt are then rubbed thoroughly into the pieces of the animal, which should be placed in a large tub and covered up closely in a cool place for a fortnight. Then turn over each piece and rub in a little more salt. Let it remain in the pickle another fortnight, and the bacon is ready to be smoked. The best way to smoke it is with corn on the cobs, burned upon charcoal, keeping up a slow, dense smoke, and not a fire. Then put it in a cloth and wash it over with whitewash, to preserve it from mould or fly-blows, and place where there is no moisture, and it will keep for years.

The Westphalian hams and bacon are cured by the following recipe:—

To six pounds of rock salt add three ounces of saltpetre and two pounds of Coffee C. sugar. Put it into three gallons of water and boil until dissolved, skimming it well while it boils, and when cold pour it over the meat, keeping every part of it under the brine.

Bacon can be pickled ready to smoke in about ten days; but ham should remain in for four or five weeks. This pickle can be used again and again, if it is boiled up, skimmed, and a small portion of its ingredients added each time.

Before putting the meat into the brine it should be carefully washed and wiped clean from blood, as that spoils the pickle. Pickling tubs should be larger at the bottom than at the top, so that the pork can remain undisturbed in its layers until needed for use; and the bottom of the tub should be covered with coarse salt, and then a layer of meat placed upon it, and so on until the tub is filled.

At the Annual Convention of the International Association of Shorthorn Breeders, held at St. Louis, Dec. 6, the following officers for the ensuing year were elected:—President, Hon. D. Christie, of Canada; Vice-Presidents, B. B. Groom, of Kentucky, and J. H. Kissinger, of Illinois; Secretary, C. F. Lockridge, of Indiana. In the Board of Directors are Stephen White, Charing Cross, Ont., and Hon. M. H. Cochrane, Compton, Quebec.

Dr. E. W. Sylvester, of Mayne Co., N. Y., is reported to have made an experiment with a French method of butter making, as follows:— He put the cream in a canvass bag, and enclosed that in another bag, so as to prevent the cream from escaping and foreign matter from entering; he then put the bag in the ground two feet deep, when the earth was dry, covered it over and allowed it to stay there twelve hours. At the expiration of that time he found the inner bag full of butter, which, after receiving the ordinary attentions in the dairy, was pronounced by competent judges a superior article.

Mr. F. B. Starr, of Litchfield, Conn., exhibited a Jersey cow two and a half years old, that during the two months of July and August gave 1,758½ pounds of milk.