

The Ayrshire.

The Ayrshire cows are justly celebrated throughout this country and Great Britain for their excellent dairy purposes. Though the most recent in their origin, they are pretty distinct from other Scotch and English races. In color the pure Ayrshires are generally red, and white, spotted or mottled, not roan, like many of the Shorthorns, but often presenting a bright contrast of colors. The head is small, fine and clean. The face is long and narrow at the muzzle, with a sprightly, yet generally mild expression. The eye is small, smart and lively. The horns are short and slightly twisted upward, set wide apart at the roots. The neck is thin. The body is enlarging from fore to hind quarters. The back is straight and narrow, but broad across the loin. The ribs are rather flat. The joints are rather loose and open. The hind quarters are thin. The teats of the cow are of medium size, and set wide apart. The milk veins are always very prominent and generally well developed.

On the whole the Ayrshires are good looking, but want some of the symmetry and aptitude to fatten which characterize the Shorthorn, and which is supposed to have built up this valuable breed on the basis of the original stock of the county of Ayr, a county extending along the eastern shore of the Frith of Clyde, in the south-western part of Scotland, and divided into three districts, known as Carrick, Cunningham and Kyle; the first famous as the lordship of Robert Bruce, the last for the production of this, one of the most remarkable dairy breed of cows in the world. These cattle are naturally hardy and active, and capable of enduring severe winters and of easily regaining condition with the return of spring and good feed. They have been known to produce over ten gallons of milk in a day.

It is the opinion of good breeders that a high-bred Shorthorn bull and a large-sized Ayrshire cow will produce a calf which will come to maturity earlier and attain greater weight and sell for more money than a pure-bred Ayrshire. This cross, with feeding from the start, may be sold fat at two or three years old, the improvement being especially seen in the early maturity and the size.

In this cross with the Shorthorn the form becomes ordinarily more symmetrical, while there is, perhaps, little risk of lessening the milking quality of the offspring, if sufficient regard is paid to the selection of the individual animals to breed from.

The Ayrshire unites to a greater degree than other breeds the supposed incompatible qualities of yielding a great deal of milk and beef.—*Ec.*

Whipping Horses.

Prof. Wagner, in writing upon this subject, says: "Many think they are doing finely, and are proud of their success in horse training, by means of severe whipping, or otherwise arousing and stimulating the passions, and then through necessity crushing the will through which the resistance is prompted. No mistake can be greater than this, and there is nothing that so fully exhibits the ability, judgment and skill of the real horseman, as the ease displayed in winning instead of repelling the action of the mind. Although it may be necessary to use the whip sometimes, it should always be applied judiciously, and great care should be taken not to arouse the passions or excite the will to obstinacy. The legitimate and proper use of the whip is calculated to operate upon the sense of fear almost entirely. The affectionate and better nature must be appealed to in training a horse as well as in training a child. A reproof given may be intended for the good of the child, but if only the passions are excited the object is depraving and injurious. This is a vital principle, and can be disregarded in the management of sensitive and courageous horses only at the risk of spoiling them. I have known many horses of a naturally gentle character to be spoiled by whipping once, and one horse that was made vicious by being struck with a whip once while standing in his stall."

Mr. Carpenter says the farmers in Somerset are endeavoring to breed the sort of cattle that will answer for the plow, the plow and grazing—a very difficult task, he admits, for those that are of the highest proof (exhibiting those points or conformations of particular parts which usually indicate a propensity to fatten) are generally the worst milkers, both as to quantity and quality.

Obstructions in the Teats.

I have a four-year-old heifer which, when she calved last fall, did not give the milk from one quarter of the udder. It was filled with a thick, cheesy substance, and there did not appear to be any bunch or stoppage. She will calve within a month or two again. Can I do anything to make it all right again when she calves?

REMARKS.—The teats of the cow are subject to various affections, which more or less impede the flow of milk, or stop it altogether, and often form the basis of an inflamed state of the udder. One of the chief causes of these obstructions are small tumors of about the size of a pea, which may be felt on compressing the teats between the finger and thumb, and can be often moved up and down the teat. Sometimes these entirely stop the flow of milk, and at others a small stream can be got by much pressure. These small substances are either what are called lacteal calculi (milk stones), or tumors attached to the lining of the teats. In these cases a silver probe or a knitting-needle must be pressed up to the teat, and the obstruction either broken down or passed into the udder, where they often remain without inconvenience. It is not often possible to extract them from the end of the teat, nor should this be tried, as, from the irritation caused, inflammation is frequently set up, and the quarter is lost. Strictures frequently exist in the passage of the teat, diminishing the flow of milk, or causing the same to become curdy or cheesy. In these cases, a probe or knitting-needle, as large as the stricture will bear, and gradually increasing in size, should be frequently passed, so as to distend and keep the passage open. Warts at the end of the teat are occasionally found, and are a great annoyance, not only obstructing the milk, but, from their soreness, causing the cow to become fidgety and uneasy while being milked. In these cases the wart must be removed, either with the knife, or by a ligature of fine silk tied around it; the latter is a preferable mode, as warts when sloughed off are not so liable to return as when excised with the knife.—*Nat. Live Stock Journal*.

Balky Animals.

The brain of a horse seems to entertain but one thought at a time, and for this reason continued whipping is out of the question, and only confirms his stubborn resolve. But if you can by any means change the direction of his mind, give him a new subject to think of, nine times out of ten you will have no further trouble in starting him. As simple a trick as a little pepper does, or the like thrown back on his tongue will often succeed by turning his attention to the taste in his mouth. A simple remedy is to take a couple of turns of common wrapping twine, such as grocers use, around the fore leg just below the knee, tight enough for the horse to feel, and tie in a bow-knot. At the first check he will go gently dancing off, and, after going a short distance, you can get out and remove the string to prevent injury to the tendon in your further drive. Or tie a string lightly around his ear, which will serve to direct his mind to forget his stubbornness.—*Our Dumb Animals*.

COLORING CHEESE.—The *Agr. Gazette* says:—"The preference for colored cheese is one of the strangest commercial infatuations we are acquainted with. These Yorkshire people, shrewd as foxes in things generally, have a notion that plain cheese is not genuine for some reason or other, that it is not so rich as the other, whereas it is really the colored cheese that is not genuine—that is actually adulterated with annatto to produce the deep tint which they unwisely prefer. If these good people were to taste just a teaspoonful of annatto, such as is used to color cheese with, we venture to predict they would eschew colored cheese for the future. However, this fallacy is being gradually extinguished."

The roan bull 2nd Duke of Collingham has gone to the poll axe in his tenth year. He was an excellent heifer getter, two of his getting having brought 1,810 and 1,000 guineas respectively at Lord Dunmore's sale. Mr. Seddon, of Warwickson, into whose hands he passed three years ago, thinking him now uncertain as a calf getter, tied him up to fatten. Without much artificial feeding he scaled 23 cwt (2,576 lbs.) and was sold to the butcher at 50 guineas.

Mr. D. Peetor, Markham, Ont., has sold the Shorthorn bull Duke of Boston, to Mr. Kennedy, Kentucky.

Increased Demand for Good Butter.

In the last number it was suggested that as the demand for butter was increasing much more rapidly than the demand for cheese, "the hope of the dairy interest lies very largely in the widespread introduction of butter factories," to which we now wish to add another suggestion, equally important, in connection with the same matter.

The tendency of the times is to do everything by combination—by wholesale—and in all branches the large establishments crush out the small ones. We have no doubt but the time will come, and perhaps sooner than most persons think, when the evils of this system will outweigh its benefits. But assuming that the mania is to run its course, we suggested the increase of butter factories, as likely to be more remunerative than the further increase of the manufacture of cheese. We should, however, be very glad to see an increase in the home product.

Among the evils connected with the factory system may be mentioned the facilities for combinations to keep down the prices of milk and cream, and to influence the markets against the domestic product. Cattle breeding is also very injuriously affected by the large dairy business. The professional dairymen seldom rear calves, and the cows seem peculiarly subject to the epizootic abortion. On the other hand, the prices they pay for cows will not justify the breeder in rearing cattle for this purpose—being usually about 50 per cent. less than good steers will bring at the same ages.

In view of these facts, the suggestion we have to make, in connection with the butter supply, is this: Cannot farmers, having two or three hundred acres of land in any of the Western States, make a herd of cows pay a very fair profit by making butter and rearing calves? In the fore part of the season a part of the milk could be taken, and by feeding the calves (which should be on good grass) liberally with mill feed, they may be weaned at four or five months, so that in the fall all the milk could be had for the dairy. We think butter can be profitably made by our farmers on this system; and we are very decidedly of the opinion that every consideration of public policy requires that the whole business should not be subject to the control of these factories.

If any of our readers, who are practising approved methods in the manufacture of butter or cheese on the farm, will favor us with the results of his experience, we shall be under great obligations, as we have no doubt the public will.—*Exchange*.

Fresh Meat to Europe From South America.

The French steamer *Frigorifique*, which is in the docks at Havre, is being fitted up with special apparatus with all possible dispatch. This steamer, commanded by Captain Lemaire, is intended for the transport of fresh meat without any preparation, simply by constantly maintaining a very low temperature in the store rooms. The whole of the interior, with the exception of the engine-room, will form one vast warehouse, isolated throughout the whole length by a sheet-iron partition lined with planking, but having between the iron and the wood a layer of non-conducting substance, consisting of chopped straw and felt. The quarters will be suspended by hooks, as in a butcher shop.

X. A. Willard, in his report, says:—"The difference in the relative market value between these (English cheddar) and American extra fine cheese has not seemed to attract so much attention as recently. Dairymen are now asking the question, Why it is that English cheddar, which has been selling on an average for 72 s. per cwt.—equal to 22½c.—should be worth so much more than extra fine American, which sells at 66s.—not quite 16c. of our currency. At the Rome convention Mr. Adams told the dairymen that it was because American cheese was not equal in flavor and long keeping qualities to the English cheddar. Be that as it may, the unvarying high price of English cheddar cheese in England shows that the English are willing to pay high prices for extra fine goods, and that consequently our extra fine cheese is likely to advance rather than decline in price."

The *Live Stock Journal* says the Tennessee Co. have refused for the bull 5th Duke of Hillhurst an offer of \$15,000.