

ficial. Nitre and rosin should not be given in this complaint, as these medicines increase the irritation. The horse should be encouraged to take mucilaginous drinks, as linseed tea, hay tea, &c., and be fed sparingly on mashes of bran or on certain kinds of green food, as grass and lucerne, when it can be conveniently procured.

Strangles.

This is a disease peculiar to the young of the equine species. It usually attacks the colt about the period of dentition. There is an appearance of general bad health; the colt appears to be out of sorts; he is not so playful as was his wont, gulps his water and fails in his feed. His coat stares, and in a word, he has a dumpish appearance. Very soon a swelling shows itself under the jaw, and at the same time a creamy discharge takes place from the nostrils. This swelling can be distinguished from that which occurs in glanders, by its uniformity. In glanders the swelling is of a nodular character, and generally at one side, with a tendency to adhere to the jaw or to some of the surrounding membranes. The discharge is usually only from one nostril, and in the nostrils there are deep angry ulcers, with rugged overhanging edges.

There is another form of strangles called *bastard strangles*. In this form there is no discharge of nasal gleet; the swelling may appear on any of the groups of lymphatic glands; it may even settle on some of the internal organs, lungs, mesentery or brain. Every endeavour should be used to make it break externally. Sometimes, in genuine strangles, if there has not been a free discharge externally, it goes in and settles on the brain.

I had an opportunity of examining the brain of a horse which had died from this cause, and found that there were two or three large abscesses on the *cerebrum*, and two on the *cerebellum*. The animal had got what the owner called "over the distemper," although not thriving as well as he ought. At length he became delirious, and finally died in a state of coma.

The treatment for strangles is very simple. Medicine, in most cases, does more harm than good. Keep the colt in a comfortable loose box, give the most nourishing food possible boiled barley for example; steam the nostrils well. This may be done best by cutting the bottom out of an old sack and then drawing it over a horse-bucket; then put a boiling hot bran mash in the bucket, and place the colt's head in the bag. A large bran or linseed poultice should be put under the jaw, or wherever the swelling appears. The poultice cloth should be a sheet, to cover the entire head, with holes cut for the nose and ears, and tied at the back of the ears.

Sometimes the colt is in danger of immediate death from dyspnoea, then tracheotomy should be performed: this cannot be done without the assistance of the veterinary surgeon.

This disease is contagious, emphatic to the contrary notwithstanding.

In ordinary cases, with the above treatment, the colt will be as well as ever in three weeks.

A. M. C.

The Dairy.

Why Winter Butter is Poor.

The month of June, all things considered, is regarded as the best month in the year for manufacturing butter. This is due to a combination of circumstances. Drought seldom commences so early in the season; accordingly both feed and water are abundant. The grasses which are the natural food of cattle are then in a state to furnish not only the most food, but that of the best quality for producing rich milk. The insects which are so troublesome later in the season have not made their appearance in large numbers. The air is not tainted with bad odours as it is later in the season. The temperature is very favourable to the rising of cream, neither so warm as to cause the milk to sour quickly, nor so cold as to prevent the separation of the oil globules.

Another season very favourable to the production of good butter is the early fall. At this season we ordinarily have rains that bring up the grasses to something like the plenteousness they gave us in the spring. Many of the insects so plenty in midsummer have disappeared, and the temperature throughout the day is more uniform.

When winter arrives, however, the quantity of the butter is greatly lessened, and its quality is much inferior. In truth, the chemical composition of the butter is considerably changed. The ingredients are different, not in kind but in quality. Oleine, which is the softer fat in butter, is much more plentiful in summer butter than in that made in winter. The colour of winter butter is also different from that made in summer. The former is almost white, while the latter is golden.

The unfavourable condition and appearance of winter butter are partly owing to causes that we cannot control, and partly to causes that we can, in a measure, obviate. Dry food will produce less oleine than fresh green food. We, however, can prevent a very great diminution of this fat, by cutting our grasses earlier, and curing them so that they will retain all their natural juices and their aromatic qualities. We can prevent the lessening of the quantity of milk to the extent that usually happens by keeping our cows as well supplied with food and drink as they are in summer, when they can feed at will, and can procure water whenever they wish. Giving cows food and drink only after long intervals of fasting has a most injurious effect on the secretion of milk.

The light colour of butter in winter is, doubtless, due to two causes. The oleine is of a darker colour than the other ingredients of the butter, and the more scanty it is, the paler will be the colour. The chief cause, however, of winter butter being so light coloured, is due to the cream becoming

bleached before the butter is churned. Cream has its richest colour when it first rises to the surface, and if it is churned in that condition the butter will be yellow. If it remains, however, exposed to the light, particularly if the temperature change, the rich yellow colour disappears, and it will be found to be impossible to produce golden butter from white cream.

Let any one try the experiment of taking some yellow cream with a little milk below, and let this remain for two days or more in a glass vessel, and mark the changes that take place in the colour. At first the line between the cream and milk is very distinctly marked, but after a little, the cream has become bleached to such an extent that it cannot be distinguished from the milk in colour. Winter butter is white, then, because the cream is ordinarily kept too long before it is churned. It is very hard to obviate this difficulty in small dairies, particularly when the cows are so poorly provided for that their milk becomes very scanty. It is, doubtless, better, even if the supply of cream be small, to churn as often as we do in summer, using a churn proportionally smaller.

Winter butter has a poorer flavour than grass butter, from a variety of causes. The food the cows eat is devoid of the agreeable taste common to the grasses while growing or in blossom. Besides this, the milk is too often kept in a room the atmosphere of which is foul from the odours arising from cooking. The milk, at such times, acts the part of a disinfectant, and carries the stench of the kitchen into the cream pot, and from thence into the butter jar.

Good butter can be, and often is, made in winter, but it is only done by having all the circumstances surrounding the cows—the milk room and churning—as nearly as possible like those in summer. The cows must be fed on food rich in sugar, and never be stinted in amount. The milk must be set in a room the air of which is pure, and the temperature of which does not greatly vary. And lastly, the cream should be churned when it is not above 24 hours old.

— *Prairie Farmer*.

Grinding Cheese Curds.

The process of grinding curds seems to be coming gradually into vogue. One day last week we visited Dr. L. Wight's factory, at Whitesboro, to witness the operation of grinding by the use of a small oscillating engine, which does pumping, churning, etc. The curds are first treated after the American Cheddar method, by running off the whey just as it begins to acidify, and allowing the curd to drain and air while the acid is developing. It is then taken out in large chunks, put into the sink, run under the curd mill and ground, or rather picked to pieces, salted, and immediately put to press. If allowed to