

FALL IN THE PRICES OF PEDIGREE CATTLE.

The Aberdeen *Free Press* discourses on the fall in high-bred stock and gives the following interesting tables, the great feature of which is the remarkably rapid decline in the value of Polled cattle. Taking the averages for the Polled cattle since 1882, it will be found that in that year they were 145 per cent., in 1883 that they were 88 per cent., and that in 1884 that they were 42 per cent. higher than the average for the present year. For Shorthorns the demand has been steadier, and the fluctuations in their value have not been so great, but still they have lost about £3 per head as compared with last year's prices. It was, of course, due to the American demand that prices of Polled cattle rose so high in 1882. This year not a single American has been seen at any of the Polled sales, and there have been no enquiries privately, but it is expected that next season the demand from America will revive:—

	No.	Average.	Total.
	1882.		
Polled ..	341	£62 16 6	£21,458 10 5
Shorthorns ..	547	26 6 10	14,409 12 6
	888		£35,868 2 11
	1883.		
Polled ..	242	£48 8 0	£11,718 0 6
Shorthorns ..	481	29 6 2	14,097 16 6
	723		£25,815 17 0
	1884.		
Polled ..	773	£36 12 11	£28,327 8 0
Shorthorns ..	762	27 11 9	21,249 17 6
	1,535		£49,577 5 6
	1885.		
Polled ..	885	£25 14 1	£22,748 3 6
Shorthorns ..	720	24 10 8	17,664 9 0
	1,605		£40,412 12 6

WATER SUPPLY OF DAIRY FARMS.

Henry Stewart, in *Home and Farm*.

Water is the most important part of the feeding of cows. Few people think that water is food. Food really consists of whatever may be taken by an animal or plant for the purpose of supporting life and adding to its sustenance. If this is a true definition, water is then food, and from its peculiar influence upon the system and its rapid and complete absorption into the blood and circulation of an animal, it is of greater importance to health and profit in feeding than solid food. The blood and flesh of animals consist chiefly of water. Seventy-five per cent. or three-fourths of the live weight consists of water. Were it not for this large proportion of water the blood could not flow in the veins and life could not exist. Moreover, water is absorbed into the blood with more rapidity. A cow drinks a few gallons of water, and that process of absorption begins immediately. In a few minutes it is passing through the blood and then through the kidneys to be discharged as urine, or, in the case of a milking cow, it passes from the blood into the milk. The latter fact is thus a very important one to the dairyman, for if the water is not pure it carries with it into the blood and milk whatever impure matter it may contain, and the cow becomes diseased or the impurity collects in the milk and injures its quality. There are abundant facts which go to prove this. Cows have drunk the stagnant water in low, swampy meadows, which have been filled with putrid germs, and a few hours afterward the milk has been filled with these same germs and become putrid in a short time. Cheese makers have had disastrous experience in this way, and the cheese has been spoiled and unfit for sale, or it has been impossible to make it from the effect of such

impure water. The well known trouble in cheese-making called "floating curd," is thus caused. Indeed as such impure water causes fevers, dysentery, and other fatal diseases in mankind, it is quite certain that it cannot be healthful for animals, and as much of the diseased matter from blood so disordered passes into the milk of cows as the readiest way of escape, and makes it impure, it is of the utmost importance for dairymen or other owners of cows to avoid the danger, for no healthful milk, good cheese, or fine butter can be procured from cows which are supplied with impure water, and unless a pure supply can be secured the dairyman's profit is greatly reduced or vanishes altogether.

Pure spring water, brought in pipes or open troughs, by which it may be warmed by the sun, is the best kind. Water from wells that are protected from surface drainage is equally good, excepting that it may be too cold, but this may be avoided by pumping it into open troughs a few hours before it is used in the summer time. In the winter, water from deep wells is best of all, because it is warmer than the air. Rain-water collected from the roofs of barns and sheds is free from objection if the cistern is kept clean, or the water is passed through a filter before it reaches the cistern. With the average rain-fall of 40 inches in a year, the roof of a barn 40x25, equal to 1,000 square feet, will afford a supply of 3,333 cubic feet, or 25,000 gallons yearly. This would supply eight head continually without any other source. But a reserve of water from this source would be found of great value, and every farm having a barn or stable should be furnished with the means of saving all this water.

Open ponds, unless supplied with fresh water from a spring or stream, are always suspicious, because surface water will flow into them and bring in some impurities which will be dangerous. But stagnant water should never be used under any circumstances, nor should ponds into which drainage of yards or fouled ground may flow. The water from a spring may be brought on to higher ground by laying a pipe and connecting it with a lift-pump on the slope. A yard 30 or 35 feet above the spring may be thus supplied with water.

IRISH BUTTER.

The following appears in the *Butter Trades Gazette*—Shippers of Irish butter will have to look sharp, or before long their butter will be unsaleable in the English markets. It is not the packages that are at fault, but the quality of the butter, which is oversalted, largely adulterated with water, and colored with saffron—not by any means a suitable coloring for butter. That Irish farmers can make as good an article as that produced in any country in the world does not admit of the slightest doubt. It is good makers who are the principal losers by the adulteration of salt and water so largely practised in nearly all parts of Ireland. The remedy is in the hands of the shippers of butter. They should post notices in the different markets that they would not buy any butter unless it was fresh made, properly colored, not exceeding three per cent. of salt, and the buttermilk to be well worked out, instead of water being worked in, as at present. The great inducement which shippers of Irish butter hold out to the English grocers to buy is that the price quoted is about 20s. per cwt. under the value, and being well salted it will keep. On the other hand, from every other country an article is produced only fit for immediate consumption, and for which alone there is really any regular demand. The trade in stout salted butter is gone, probably never to return, and the sooner the Irish people become alive to this fact the better it will be for themselves. The choicest mild butters will always meet with a ready sale, but all secondary sorts have a powerful opponent in

butterine, which is daily getting into greater request, and is certainly a more wholesome article of food than Irish butter containing 20 per cent. of salt and water.

The greatest possible benefit to the Irish farmers would be an exceedingly high standard of inspection in the Cork market. If this is done, we can guarantee in reasonable time that Cork butter will again have the confidence of English grocers. We are fully aware of the difficulty of raising the standard of inspection to the extent that is absolutely necessary, but the gain will be very great. It would be far better if even only 25 per cent. of the farmers obtained first quality the price will be so high that every butter maker will do her best to turn out a most superior article. If our advice is taken, the best makers of butter in all parts of Ireland will reap a great benefit, as, unquestionably, Cork market prices rule the prices in all the other Irish markets. The committee of the Cork market should not spare either trouble or expense in making out the best coloring for butter, and commence by boycotting saffron in the interests of the farmers. Not a single manufacturer of butterine or butter-mixer in Denmark, France, Holland, Sweden, or Germany, uses saffron as a coloring, and these people, knowing how much benefit appearance is as regards the market value of their goods, have taken care to use the most suitable coloring. We would further strongly recommend the using of the "Dutch mixing machinery" for mixing lump butter, and a splendid article of a uniform color can be made. This machinery is used in nearly all continental countries, and we have not the slightest hesitation in stating that it is quite a success. The working of it is not difficult, and every butter merchant who is in a position to buy large quantities of lump butter will make considerable profits by setting up the machinery.

TRANSFERS OF THOROUGHbred STOCK.

American Berkshire Record.

Proctor's Castoria, 14497. T. R. Proctor, Utica, N. Y., to James Leach, New York, N. Y.
Black Belle, 14498, and Saratoga Queen, 14499. T. R. Proctor to Wallace L. Neebbs, Jonesville, N. Y.
Grand Princess, 14475. C. Hibbard & Son, Bennington, Mich., to F. J. Tompkins, Girard, Pa.
Grand Success II., 14476. C. Hibbard & Son to C. D. Muzzy, Dude Corner, Mich.
Jumbo, 4959, and Zora, 11128. G. W. Clark, Woodstock, Ohio, to Byron Hawley, Woodstock, Ohio.
Lassie's Prince, 14430. Geo. W. Penney, Newark, Ohio, to T. S. Cooper, Coopersburg, Penn.
Gorham Girl, II., 14352, and Gorham Girl, III., 14353. C. A. Brackett, Gorham, Me., to C. P. Mattocks, Portland, Me.
Mary Anderson, 14483. W. W. Stevens, Salem, Ind., to Geo. W. Clark, Hardinsburg, Ind.
Fred. Douglas, 14481, and Lady Douglas, 14482. W. W. Stevens to Sam. G. Ellis, Hardinsburg, Ind.
Sampson, 14523. J. J. Renfro & Sons, Collinsville, Ill., to Chas. W. Prange, Edwardsville, Ill.
Ruby V., 10186. N. H. Gentry, Sedalia, Mo., to J. J. Kern, Friedensaw, Neb.
Stumpy Duchess, 14553, Count Bruno, 14554, and Leinster Duchess II., 14567. N. H. Gentry to James Riley, Thornton, Ind.

A donkey, which is said to have been more than a hundred years old, has just died at Cromarty. The animal had been in the family of a Mr. Ross since 1779, and its age at the time it passed to its late owners was unknown.—*Irish Farmers' Gazette*.