Those in one sample, that had been merely packed in a box without preservation, were quite rotten. Two others preserved with glacialine had a decided taste. Those preserved in lime-water and cream of tartar were not equal to others that had been placed in lime-water alone. The eggs that had been rubbed with grease or varnished—processes which involve trouble—were not equal to those that received the prizes. That eggs preserved for months by any plan are equal to those which are new laid is not to be expected, but they are most useful for kitchen and pastry purposes at a period of the year when new laid eggs cannot be obtained easily. In proof of this I may state that Mr. Comyns, the secretary of the Poultry Club, recently informed me that the farmer who has received the award of the prize for the best poultry accounts, places all his eggs laid during April and May in lime-water, and sells them by contract to a confectioner during the autumn months, when, from the moulting season, eggs are very scarce and consequently dear.

On the same subject the Farm and Garden says:—We have given articles regarding preservation of eggs repeatedly, but now that eggs are cheap it will not be out of place to do so again. We prefer to recommend the dry processes, one of which is to use finely-sifted ashes (either from wood or coal) and pack the eggs in a box, first placing a layer of ashes and then a layer of eggs, filling all the spaces, care being exercised not to allow the eggs to touch each other. Repeat the layers till the box is full; place in a cool place, and *turn the box* three times a week, in order to prevent the yolks from settling to the sides of the eggs. Remove the roosters, if eggs are not desired for hatching, as infertile eggs will keep twice as long as those that are fertile, while the hens will lay as well when not in company with cocks as when the males are present. Among the substances that may be used for packing are dry salt, oats, corn, wheat, dry clean earth, dry saw dust, and chaff, but dry ashes are best. There are also liquid processes, but they do not keep the eggs so easily. The main points are not to allow the eggs to touch each other; keep them in a cool place, and turn them two or three times a week.

Do not feed laying hens and those intended for market in the same yard. Their wants are not alike, and no good result can be obtained by so doing. To fatten a hen give her all the corn she can eat, but to the laying hen give none at all.

Where the hens are confined the best grass for them is that which is taken from the lawn by the lawn mower, and especially if it is in short lengths. The lawn is usually seeded with mixed grass seed, and the hens can therefore be given a variety, but white clover is best.

A new feature of the Chicago Fat Stock Show, to be held in November next, is the Prairie Farmer corn-show. This journal, published in Chicago, will distribute $577 in prizes for the best exhibit of corn grown in the United States, and there is a class open to Canadian farmers who desire to compete. For particulars write to the editor of the Prairie Farmer.

Correspondence.

NOTICE TO CORRESPONDENTS.—1. Please write on one side of the paper only. 2. Give full name, Post Office and Province, not necessarily for publication, but as guarantee of good faith and to enable us to answer by mail when, for any reason, that course seems desirable. If an answer is specially requested by mail, a stamp must be enclosed. Unless of general interest, no questions will be answered through the ADVOCATE, as our space is very limited. 3. Do not expect anonymous communications to be noticed. 4. Matter for publication should be marked "Printers' MS." on the cover, the ends being open, in which case the postage will only be 1c per 4 ounces. 5. Non-subscribers should not expect their communications to be noticed. 6. No questions will be answered except those pertaining purely to agriculture or agricultural matters.

Correspondents wanting reliable information relating to diseases of stock must not only give the symptoms as fully as possible, but also how the animal has been fed and otherwise treated or managed. In case of suspicion of hereditary diseases, it is necessary also to state whether or not the ancestors of the affected animal have had the disease or any predisposition to it.

In asking questions relating to manures, it is necessary to describe the nature of the soil on which the intended manures are to be applied; also the nature of the crop.

We do not hold ourselves responsible for the views of correspondents.

"How to Set Milk for Profit."—In your editorial, under the above heading, of last month's ADVOCATE, you have used my name freely, and as this question is *not* settled, as you say, by universally recognized authorities, I hope you will allow me space to say a few words in defence of my system of dairying. I admire the general tone of the ADVOCATE, but I must say its course on dairying does not promote the butter interests, and is not consistent with its own principles. You generally express your doubts about extreme yields of special cows, etc., but you seem to place implicit confidence in any statements which show that our system as practiced by our Canadian dairymen, is imperfect. Is it not possible, or rather probable, that in a country like Denmark, where the centrifugal machine is booming, these tests you refer to may be influenced very materially through self-interest? When our wonderful Professor, who did no earthly good as dairy manager of the Model Farm last year, came back from Denmark, he was going to make Danes of us all, but his Danish ideas were impracticable and did not take worth a cent, and his mission was a complete failure. The table you give us of the Danish tests is absurd and misleading, and cannot do any good, but hinders the progress of our dairy movement. Do you for one moment imagine that our people would not discover the imperfection of a system of raising the cream which took only 1.52 cream out of the milk which contained 4.41? Over and over again tests have been made by farmers here, not in Denmark, which always resulted in favor of deep setting. Since your article appeared I have made several tests where the cream from 20 lbs. of milk, raised by deep submerged setting, made a pound of butter. This is better than anything we can get from any part of Europe, and as long as we can do better than they can, let us not think of importing ideas, but go on with our "scrubs." To make these tests we require no experts, no professors, but our farmers and our creamery men can do it. It is not even stated in what way the ice was used to raise the cream in those Danish tests. Cheese men use ice to prevent the cream from rising, so you will see that ice must be judiciously used. Only those who are handling milk and cream have any idea how easily it is affected by hundreds of influences, and it is very unfair to put confidence in kid-glove tests, as though our creamery men and farmers were blind in ignorance. So long as professors will teach our farmers to plow, who never held one themselves, we may in vain look for improvement. I will now take up some of your ideas, and also Prof. Arnold's, and see how much we differ, and then compare the different systems and show the practical results. You say "deep setting is only justifiable when the air is impure and the temperature low." Is the air ever so pure that it does not contain myriads of germs which have a strong affinity to milk, blood, fruit, etc., etc.? The milk, with its remarkable powers of absorption and the rapid fermentive changes which it undergoes when it becomes mixed with putrefying matter, makes it not only justifiable, but of the greatest importance, always to set deep and entirely exclude the air. Hundreds of cases of typhoid and scarlet fevers, diphtheria, etc., have been traced to milk which contained the poison collected in the air. You say in "pure air the shallower the setting the better it purifies, ripens and flavors." If you ever looked at cream after it stood 36 hours in shallow pans, you must have noticed a yellow covering over it, and fine dust scarcely perceivable with the naked eye, but enough to frighten one if examined with a microscope. This will take place in that pure air which *purifies*. If you ever see cream perfectly free from the above two things, then you may think that there is such a thing as pure air. Let a room be ever so clean, there are always particles of matter floating in the air. I will not take up room here to say anything about ripening, as I have given my ideas on that point before through the ADVOCATE, but will agree with you that the air flavors the butter with all the delicacies of barn-yard odors and thousands of other such luxuries. Some may prefer it, but I don't. Milk was designed to pass from the mother into the stomach of her offspring, without coming in contact with the air, and therefore most natural and wholesome, and does not require the *purifying* influence of the air. You quote Prof. Arnold "that cream must undergo a ripening process, by exposure to the oxygen of the air, while it is rising." Now let us look at this. While it is rising it is below the surface and not exposed to the air: as soon as the first gets to the top the drying influence of the air will form an impervious coating over it, and the air has no effect on the cream immediately below this covering, but the top gets the benefit of all the *good* of the air, and so completely that you have a mass of oxidized and partly decomposed matter, which imparts to the butter a flavor about which some people may have the same opinion as the old squaw about whiskey, "that a little too much is just enough." I quite agree with Prof. Arnold when he says that cream makes better butter if raised in cold air than in cold water exposed to the air, but he does not explain the reason. In cold air the milk does not get colder than the surrounding atmosphere, but if set in water it will get colder and consequently take up moisture and impurities from the air. hence the importance of setting milk *under* water so as to exclude the injurious effects of the air. Again you say that "the depth of setting should vary with the temperature," without a word to explain why. If your ideas are correct, then you can never obtain the best result. If it is necessary to expose the cream to ripen while it rises, it should be most exposed in a cold temperature, because a warm temperature imparts that which you desire more rapidly than a colder temperature. You will see that you will either suffer for want of proper ripening or else not get the quantity of cream. Milk cannot get too cold to raise the cream, but it can be cooled too quickly. The smaller the quantity of milk the more gradual must be the cooling. Cream must have time to rise, and if a larger quantity of warm milk, it will not cool under the same temperature as quickly as a smaller quantity. Cream rises while the milk changes in temperature, and if very little milk and subjected to extreme cold, it gets as cold as it is possible to get it before the cream has time to rise. It should require the same length of time to reduce a quart of milk from 90° to 45° to raise its cream, as it does to reduce four gallons. This is the reason why the cream does not rise in shallow pans if too cold. This is also the reason that some of those fancy tests of small quantities of milk raised in ice or ice water, are so misleading. In conclusion, let me say, set your milk not only in water, but completely under water, and regulate the temperature with the quantity of milk, but in all cases reduce it as low as possible. This is reasonable, consistent with science and nature, practical and satisfactory to the farmers, and pleasing to the consumers.—M. MOYER.

Condensed Milk.—Will you be kind enough to let me know in your next issue something about the process of condensing milk. How much is the bulk reduced? What would be the probable cost of a factory to work the milk of 100 cows? Is there a factory of this kind in Canada? If not, where is there one? Where can a market be found for the milk when condensed, and what is it worth?—J. H. R., Adolphustown.

[We believe there is a factory in Truro, N.S., called the "Truro Condensed Milk and Canning Co," to whom you may write for particulars. At Elgin, Illinois, there is one known as the "Elgin Condensed Milk Co.," who will also furnish you with particulars. There is very little demand at present for condensed milk, chiefly owing to the perfection to which refrigerators have been brought. Milk can now be kept sweet on ocean passages, and is largely used instead of condensed milk. For other purposes, very little condensed milk is in demand, as it is much dearer than fresh milk, and possesses no superior qualities.]

Curing the Heaves.—If you know of any sure and permanent cure for the heaves, you would do me an everlasting kindness by sending it private or through your columns as soon as convenient.—E. C., Allandale.

[There is no sure cure for the heaves. They may be eased, however, by feeding lightly, and the patient should not be driven fast after heavy meals.]

Keeping Clover and Grass Seeds.—1. I have some clover and grass seed left over after finishing seeding. Will it grow if kept over till next spring? 2. What kind of spavin is "jack spavin"?—C. W. B., Prescott, Ont.

[1. Clover seeds will keep sound for years; but grass seeds are not so safe, although you will run no risk in keeping them for one year, providing they were not old when you bought them. Keep them dry and cool as possible. 2. "Jack spavin" is not known to veterinary surgeons.]