

come among you to study your system of dairying. Two years ago a lady was sent to France to learn how to make the fancy brands of French cheese. Other agents have been sent to other countries of Europe for the same purpose, and information eminently valuable to Russia's dairying interest has been thus obtained. Sweden, Holland, England and the German States have been visited, and now in our dairy school the art of making nearly all of their fancy brands of dairy goods is being taught. The head school is near Iver, with branches being established at some points in European Russia. At this school butter and cheese making is taught in all its branches; also the care of stock, the construction of barns, and other dairy buildings."—*Rural New Yorker*.

Acclimation of Domestic Animals.

Horses, cattle, sheep, dogs and other domesticated animals, are no more exempt from the effects of a change of climate than is man himself. Hence in importing animals from abroad, or in exporting them to the South, it should be done in the autumn, after the malaria has been killed by one or two sharp frosts. In 1835 the writer moved with his servants from Maryland to Churchill, in Mississippi, taking care to arrive there in the Autumn after frost. He had with him some valuable cattle purchased from the then famous Short-horn herd of Mr. Betzhoover, of the Fountain Inn, Baltimore, intended for the Coles' Creek plantation belonging to the late James C. Wilkins and Thomas Hall. The importation was looked upon by the old foggy planters of the neighborhood as a foolish venture, and the speedy death of all the animals predicted. But, acting on the advice of the late Wade Thompson, father of the present gallant general of that name, the bull and the three cows were carefully protected as well from the heavy dews as from the mid-day sun; the result was that they all became acclimated without difficulty, and in a few years the large herd of native cattle kept upon that immense estate was doubled or nearly trebled in value. In the five years that the writer lived in Mississippi, he had a great many dogs, chiefly hounds, sent to him from Maryland. The only dogs lost in the acclimating process were those which arrived out in the spring. So with dogs imported from England; those arriving in the spring have a severe and sudden ordeal to undergo in being transported from a comparatively mild and equable climate to the canicular summer heats of the North American continent. Make it a rule, where you have the choice of seasons, and wish to remove animals of whatever kind from one climate to another, to select for the purpose the months of October and November.—*Turf, Field and Farm*.

The Art of Carving.

It is worth learning, worth in fact the expenditure of a good deal of time and patience in order to its thorough mastery. When an affable but modest host has two or three times succeeded in landing the lussing turkey in his neighbour's lap, and the platter and gravy in his own, he will appreciate and strive to familiarize himself practically with the following regulations, laid down by the *Rural New Yorker*. We would merely suggest that his first experience takes place in a retired part of the house, where no curious quidnuncs are present to mar the solemnity of the occasion. The writer says:—It is not proper to stand in carving. The carving knife should be sharp and thin. To carve fowls (which should always be laid with the breast uppermost), place the fork in the breast, and take off the wings and legs without turning the fowl, then cut out the merry-thought, cut slices from the breast, take out the collar-bone, cut off the side pieces, and then cut the carcass in two; divide the joints in the leg of a turkey. In carving a sirloin, cut thin slices from the side next to you (it must be put on the dish with the tenderloin underneath), then turn it and cut from the tenderloin; help the guests to both kinds. In carving a leg of mutton or ham, begin by cutting across the middle of the bone; cut a tongue across and not lengthwise, and help from the middle part. Carve a fore quarter of lamb by separating the shoulder from the ribs, and then divide the ribs. To carve a fillet of veal, begin at the top and help to the dressing with each slice. In a breast of veal, separate the breast and brisket, and then cut them up, asking which part is preferred. In carving a pig, it is customary to divide it and take off the head before it comes to the table, as to many persons the head is revolting; cut off the limbs and divide the ribs. In carving venison, make a deep incision down to the bone to let out the juices, and then turn the broad end toward you, cutting deep in thin slices. For a saddle of venison, cut from the tail toward the other end, on each side, in thin slices. Warm plates are very necessary with venison and mutton, and in winter are desirable for all meats.

A Dog's Confidence.

Robert Hoy, Prebendary of Litchfield, Vicar of Belper, Derbyshire, sends the following description of the conduct of a bull terrier at Clay Cross to the *Animal World*: She was rejoicing over a litter of pups, attending to them with motherly care, caressing them, and showing for them much anxiety. The owner of this interesting family, accompanied by a few friends, came to look at them. The fierceness of the mother was at once developed, and manifested by impetuous growlings, snarls and barking. She would evidently die in defense of her offspring. But the master said, "I can take every one of those pups away from the mother, and she will not hurt me." He drew near and approached his hand toward one of the pups. The mother flew at it and seized it in her mouth. He did not attempt to withdraw it until she released it. He proceeded to lay hold of one of the pups. She seized his hand again and held it fast, but without biting it. By degrees he withdrew one of the little creatures. The same process was repeated until every pup was removed and the mother was bereft of all her offspring. She was the picture of misery. She looked up piteously in her master's face, and howled with an exceeding bitter cry. The appeal could not be resisted. He replaced the little ones in their nest, and rejoiced to witness the caresses and gratification of the mother. But his surprise and that of his friends was great when he saw her take them up, one by one, in her mouth, and bring and lay them down at his feet. He waited to see what she meant and was soon convinced that she wished to express her entire confidence in her master. She laid her dear ones at his feet, one by one, with the assurance that he would take care of them with affection equal to, if not greater, than her own. She then returned to her nest, now empty, lifted up her head into the air, and gave vent to several piteous cries, until her little ones were once more restored to her. It was impossible to misunderstand her impulse. She had at first misdoubted her master, but now she trusted him. She brought them of her own accord and placed them at his disposal, with full confidence in his love.

How House Air is Spoiled.

Hearth and Home gives some facts concerning the impure air of the home, which are worthy of attention.

The following facts will show how air in houses becomes contaminated.

1. An adult person consumes thirty-four grammes of oxygen per hour, a gramme being equal to fifteen grains.
2. A stearine candle consumes about one-half as much.
3. An adult gives off forty grammes per hour of carbonic acid. A child of fifty pounds weight gives off as much as an adult of 100 pounds weight.
4. A schoolroom filled with children will, if not well ventilated at the beginning of the hour, contain twenty-five parts in 1,000 carbonic acid, at the end of the first hour forty-one, and end of the second hour eighty-one.
5. The air is spoiled by the perspiration of the body and by the volatile oils given out through the skin. An adult gives off through the skin in twenty-four hours from 500 to 800 grammes of water mixed with various excrements, poisonous if breathed.
6. A stearine candle gives off per hour four-tenths cubic feet of carbonic acid and 0.03 pound of water.
7. Carbonic oxide is a much more dangerous gas than carbonic acid, and this obtains entrance to our rooms in many ways—through the cracks in stoves and defective stove pipes, or when the carbonic acid of the air comes in contact with a very hot stove and is converted into a carbonic oxide. The dust of the air may, on a hot stove, be burnt to produce it; or it may flow out from gas-pipes when the gas is not perfectly consumed.
8. Another form of air injury is the dust of a fungus growth which fills the air in damp and warm places. We call it miasm from want of a true knowledge of its character.
9. Accidental vapors are the crowning source of air poisoning. These are tobacco smoke, kitchen vapors, wash-room vapors, and the like.

National Importance of Sheep Husbandry.

Mr. Chas. S. Lugin, editor of the *Colonial Farmer*, in a paper read at a recent agricultural convention in that Province, says that the census returns for the past thirty years show the average yield per acre of cultivated land in New Brunswick is actually decreasing! He then continues: "Sheep farming would stop this at once, and soon, by restoring the fertility of old farms, and at least 25 per cent. to the average yield per acre, more than enough to make up the deficiency in our agricultural productions. No question do I urge with more emphasis upon the farmers of New Brunswick, than that of sheep-farming. The home

demand is not nearly supplied, while the United States will take all we can send her, either sheep or wool. Last year Ontario and Quebec exported over \$800,000 worth of wool to the Republic, and nearly \$100,000 worth to England; while New Brunswick sent to the former country only some \$6,000 worth, and not a dollar's worth to the Mother Country. To be sure we sent her a couple of thousand dollars' worth of woollen goods, but this is nothing to what we could and ought to do. The old Swedish proverb that "sheep have golden feet," is worth laying to heart, and I believe that the farmers of New Brunswick will never realize their full tide of prosperity until, like Jason of old, they find the golden fleece, but not like him in a distant land, amid the noise of warfare, but on the quiet hillside of their own farms." Truths as applicable to Ontario as to New Brunswick.

Short-horn Sales.

The sale of Mr. Gilham's herd came off at Lincoln, Illinois, on the 15th ult. The attendance, owing to unfavorable weather, was poor. Of the cows sold:—

Imported Goady Two Shoes, brought.....	\$ 1,100
Goady Two Shoes 3rd.....	600
Wildflower's Duchess.....	400
Crema Tella.....	303
Wahwahienak.....	310
Hell Marion.....	350
Goady Two Shoes 4th.....	320
Wildflower's Duchess 2nd.....	320
Senora.....	300
Adelaide 3rd.....	320
Jowie.....	220
Lalla Rookh.....	200

The cows averaged, including calves, about \$240 each.

The following are the leading prices for bulls:—

Buckalew.....	230
Buckalew 2nd.....	230
Lord of Fitchburg.....	200
Duke of Scott.....	110
Third Duke of Exeter.....	150

The total proceeds of the sale were..... \$7,570

Mr. Wilson Wilson's Sale.

At this sale, conducted by Mr. Thornton, the following were the principal figures reached:—

	Guineas.
Lady Ellen (old).....	51
Royal Charming 4th.....	115
Gazelle 27th.....	310
Daughter of Gazelle.....	100
Nimporail.....	115
Twenty-nine cows and heifers averaged £74, and three bulls up wards of £71 each	

Perth, Scotland.

At the annual sale of McDonald & Fraser, Perth, on the 5th ult., the following prices were realized:—

	Guineas.
Stirling Rock.....	47
British Champion.....	02
Chilton.....	43
Bandmaster.....	46
Valentine.....	49
Valentine Hope.....	44
Sir John.....	55
John O'Groat I.....	49
Annandale II.....	60
His Lordship.....	53
Prince of Athole.....	102
Master Tree.....	50
Bank Note.....	50
Miscellaneous.....	65

Australia.

Mr. McCulloch's sale at Essendon, La Rosse, Australia, took place last month. Eleven bulls and fifty-seven cows and heifers were disposed of, the sum realised being £16,285, 10s. (\$31,427). The highest price paid for a bull was 650 guineas (\$2,730), and for a cow, 775 guineas (\$3,255). Roan Duchess sold for over \$5,000.

The Oakwood Herd.

At this sale which took place at Des Moines, Iowa:—

Lady Newham and calf, brought.....	\$920
Peachbud 11th.....	340
Emma Brock 2nd.....	350
Bloom of Oakwood.....	350
Pine Apple 6th.....	400
Nannie 6th.....	475
Cora 3rd.....	350
Nannie 2nd.....	500
Sallie Ann.....	375
Rosemary.....	340
Peri Constance Duke (bull).....	600

Mr. Collard's Herd.

The leading prices were "Oakwood Portulacca" \$245; "Besek Lass" \$200, and "Constance Duke of Airdrie" (Bull) \$650.

Mr. Briggs' Sale.

Seventy-three cows and heifers were disposed of at this sale for an aggregate sum of \$20,420, or an average of about \$280 each. The highest prices paid were:—

4th Louan of Oakhill.....	\$300
Riva 3rd, and calf.....	600
Rosa Nell.....	605
Bonny Red Rose and calf.....	1,775
Louan of Oakhill.....	440
Maggie May.....	410
Belle and calf.....	450
Wair.....	420
Maurice's Baron of Oxford (Bull).....	690