

hitched to the buggy, does not think of moving off until told to go; does not take a trot until told to do so; stops instantly at the word and stands perfectly still until told to go; can be driven into a place big enough to let her through in darkness or in light, and seems to be afraid of nothing.

This little write-up of my notes is given, not to contribute to the stock of knowledge on horse training, but in the hope that some young man who has not yet had experience may read it and be convinced that there is no secret in dealing with horses except to study their nature and to realize that we are dealing with intelligence; that the animal is by nature somewhat timid, a little inclined to be stubborn when opposed, as we ourselves are, but that gentle persistence will accomplish everything; and that we are to conquer, not by superior force, which we do not possess, but by superior intelligence, by which we can train and educate without arousing either stubbornness or fear.

RAISING LAMBS FOR WINTER MARKETS.

By Dr. Galen Wilson, in *The Practical Farmer*.

[Dr. Galen Wilson, in a recent number of *The Practical Farmer*, puts forward the raising of young lambs for the Christmas and early winter markets as a profitable business for those who have the wit and the energy to make a success of it. Warm shelter and good varied food are two of the main elements of success, the same as in the production of winter eggs in the poultry business. The use of rams of the best mutton-producing breeds is also insisted upon. We append some extracts from Dr. Wilson's article. —EDITOR FARMING.]

"If a man does not succeed, it is his own fault. Will not the business be overdone eventually?" has been asked me several times a year for twelve years, and the business is as good now as ever. It will no more be overdone than making gilt-edged butter will be overdone, and for the same reason—lack of snap and vim in enough farmers to overdo it. Many work at both kinds of business that do not make anything, but those who do either right always come out ahead. A friend of mine averaged \$1,000 annually from the lambs and wool of 100 ewes, for several years down to the financial depression. At that time his farm would have brought \$100 an acre and his sheep \$6 a head. Now he gets \$800 from the same number of sheep, and the farm would not sell for over \$50 an acre and his sheep \$3 a head. Considering values of everything, he is making more money now than then. He has been making money right along growing hot-house lambs, and what he gets for them now will buy more than what he got for his sheep at any other time would buy.

Some new methods in feeding have sprung up within a few years. I will describe how the nearest flock to me is managed, and that will be a fair representation of all. Summers they are kept in good pasture, as any sheep should be. Some piece of meadow is plowed after the hay is off and corn planted for green feed in August and September, as may be needed. Crimson clover is sown at the same time. When the corn comes off, the very last thing in the fall, there is a considerable grazing of fresh clover for the ewes. Stormy weather and cold nights they are kept indoors. Here the feed

is clover hay, corn fodder, bean-stalks and straw for roughage, turnips, silage or beets for succulence, and bran, oats, corn and barley for grain variety. Right fattening and dressing assure the least disappointment in cash returns.

As to profit in this business, I am not afraid to say that it costs no more to grow hot house lambs than it does to grow lambs in the old way and sell them when they are six to ten months old. The bulk of care occurs in winter when the farmer has little else to do, and when spring opens there are no lambs to bother with. The price obtained can be made about twice that of the old way. More sheepmen in my country are engaged in it than in the old method.

SELECTING THE BOAR.

Editorial *Wallace's Farmer*.

Between now and the 1st of January a great many thousands of boar pigs will change hands, and upon the wisdom with which they are selected will, to a great extent, depend the income from the swine herd next year. We fear that the boar is not generally selected with the care that he should be. In the first place, we think he is not selected early enough. While breeders generally, and some few farmers, select the boar early in the fall a month or two before they expect to have use for him, as a rule the farmer does not do so until the week before he wants to begin breeding. This is not a good plan for two reasons; one is that the pigs have been more or less picked over and only the poorer ones are left to select from; another is that the pig is not given time to become accustomed to the change of feed and his new quarters before he is put to work, and as a result he falls off rapidly in flesh, and is not as vigorous as he should be, often failing altogether. The boar should be bought early in the season, or at least three or four weeks before he is needed for use, so that he can become accustomed to the change in his surroundings and his food, and feel at home.

As to the breed, that is something that each man must decide for himself, and within limits we regard it as a matter of almost secondary importance. There are several different breeds, and there are good hogs in each of them. Each breed has its partisans and each man has his preference. We advise each man to stick to the breed he thinks is best and to get the best hogs in that breed. The main thing is to get a good hog, and one that is reasonably sure to transmit his good qualities to his offspring. He should have a good sire and a good dam, and the buyer should make it a point to see them and be sure that they are good; also the grandsires and granddams if it is possible. Blood tells. The curl of his tail or the manner in which his hair lies do not matter so much. To be sure, the breeder is more or less prejudiced against swirls; the farmer who is raising hogs for market can afford to ignore prejudices and fancy points. What he wants is a good, growthy pig that stands well on his feet, has a bone strong enough to support all the weight he can put on his body, that is active, lengthy, as opposed to the fat, "chuffy" pigs seen

now and then, well developed in the most valuable parts, symmetrical, with a good appetite and a disposition to fatten easily and readily. When a pig of the right sort is found, buy him. Don't haggle over a few cents, or a few dollars. There is too much looking at the money instead of the pig. Five dollars or ten dollars may look very large when added to the price of a boar, but divide it up among fifty or one hundred of his pigs, and it makes only a few cents on each one, while each may be worth several dollars more than pigs from the same sows and the cheaper boar. The idea should be to get the very best pig possible, judging on a basis of practical usefulness and not fancy points. Thirty or forty dollars is not too much to pay for the right kind of a pig. Five dollars is too much to pay for the wrong kind. Barring calamities, men do not lose money on good boars if they take the right kind of care of their pigs. The trouble is, not enough are willing to take the time and trouble and give the money for the right kind.

THE STORAGE OF VEGETABLES.

A. A. SOUTHWICK, in *American Agriculturist*.

Potatoes, turnips, table beets, carrots, etc., should be kept where it is perfectly dark and the protection should be afforded as soon as they are taken from the ground. If stored in a cellar, there is nothing better than a good tight barrel with three inches of sand on top. Take any cheap material, old bran sacks are best, cut in pieces the right size to well cover the top of the barrel, then put on the sand, and the following spring you will find your vegetables as fresh and plump as when taken from the ground. Keep the cellar cool, but never take any chance of letting frost get in. If there is the least danger of this, burn a few lamps, or, better, a kerosene stove, till danger is over. A great amount of storage room can be gained by ranking the barrels in tiers one above the other.

Potatoes deteriorate in cooking qualities when exposed to light probably more than any vegetable grown, and should strictly be kept in perfect darkness if the highest quality is to be preserved. Probably the cheapest and most desirable method of storage in large quantity is in pits in the field. Dig the pits when the crop is taken out and fill directly. Do not fear water, for you never will find any either in actual or imaginary quantity in the pits.

Experience suggests that a pit 6 ft. long, 3 wide, and 3 to 4 deep for general purposes is best, though for mangels the length might be greater with safety. Fill the pits even full or a trifle less, and cover immediately with a good heavy layer of tops, or if these are valuable for feeding, with bright straw or hay. Do not put on any earth until there is danger of a winter freeze, and then do not cover more than 5 or 6 inches deep. When indications point to the ground freezing 2 or 3 inches in 24 hours shape the top of the pit like the roof of a house with all the soil. It is not necessary to make any provision for drawing off surface water. Before covering on any soil a stick should be placed in

each corner of the pit as nearly perpendicular as possible, for a guide in covering. As simple as the operation may seem, an expert cannot cover evenly and be certain that exposed portions are safe without these guides. Cover the cold side much more securely than the sunny side. Take out these vegetables any sunny day during the winter when wanted, when the mercury is above freezing. Do not leave any vegetables in a pit to be taken out at another time. In filling something over 2,000 pits I never have found any sign of water and very rarely damage by frost. The chief danger in the use of this method is in covering with earth before the sweating process is complete.

Cabbage are best kept by turning the heads down on the top of a row, placing as closely as possible. After standing in this way for a day or two so that all the water may be well drained out, throw up the earth on each side in the shape of a roof, completely covering the whole cabbage, stump and all. When taken out they should be marketed at once. Onions will keep best in a temperature very near freezing, but the air must be dry, and the layer about a foot deep or less. Shake over a little bedding, and if the frost happens to touch the bulbs no harm will be done. Squash and pumpkins keep all right if the air is dry and moderately warm. If a family has vegetables in ever so small a quantity let the supply be cared for so that no wilting and subsequent deterioration in quality may ensue.

THE VALUE OF SKIM-MILK.

Editorial, *National Stockman and Farmer*.

The disposition of the skim-milk is a problem that does not receive the consideration that its importance warrants. It is for the most part regarded as a secondary product, and, as such, convenience has too much to do with its ultimate resting place. If fed to the hogs it is too often allowed to get sour in summer and frozen in the winter, and thus has the profit squeezed out of it before it has a chance to show what it can do. Skim-milk contains the most valuable part of the milk when either fertility or muscle-making is in question. The value of a ton of skim-milk, for either of these purposes, may be reckoned at \$2.31, while that of a ton of butter is only worth forty-nine cents; and when, roughly speaking, a cow gives twenty tons of skim-milk to one ton of butter we see that the fertility of the skim-milk is far greater than that of the butter. Skim-milk that is all skim-milk contains no fat at all, and is therefore an excellent feed to balance a ration of corn. The ordinary farmer produces too much feed in the shape of carbohydrates, and any feed that contains an abundance of protein is to be welcomed, and as such skim-milk stands high in the list. But if the skim-milk is dumped into a dirty barrel and once or twice a week, according to the fullness of the barrel, is carried down to the hog pen and there allowed to stand a few days before it is finally all fed, a large part of its usefulness has been destroyed by that foe to thriftiness, bacteria. Why the separator people do not lay more stress upon this advantage of their machines has always been a wonder to