

fodder-corn, 3 bushels per acre, in rows about 2 feet apart, and subjected to horse cultivation. Three acres are in clover, which furnishes the first available food for soiling; then grass and corn. Alternating or mixing is found to answer best, as corn, when fed alone as fodder, is found too releasing, and hence a feeding of dry hay or wheat bran is occasionally given. The cows, when in milk, are soiled, being fed from the crops named. Dry cows, young animals and sheep are pastured on a farm six miles distant. The whole of the hay and fodder for the winter feeding is cut on the home farm. Any clover or corn fodder left from soiling is dried for winter use. When drilled fodder is well dried it is found equal to the best hay. Nothing is better than green or well dried clover for making milk.

The following are the number of acres for each crop on the 50 acres:—

Pasture,	10 acres.
Meadow,	20 "
Fodder corn,	4 "
Clover,	3 "
Cabbage,	3 "
Roots,	3 "
Tobacco,	4 "
Buildings, &c.,	3 "

50.

No grain is raised, but meal is bought for feeding with steamed fodder, with the proceeds of the sale of cabbage and tobacco, and the income of the place is derived from the milk and the sale of Ayrshire cattle, which is the only breed raised, and of which there are about fifty head, of all ages; twenty or twenty-five are cows, and the rest younger animals of various ages, besides 20 Cotswold sheep and 40 horses. One of the Ayrshire cows, from the excellence of the food given, gave its weight in milk in 25 days.

Having noticed the mode of feeding practiced by Mr. Bennie, we will now pass to notice

Method of Treating Milk and Making Butter

Practiced by Mr. Crozier, who feeds on the same principle, but on a larger scale. Mr. Crozier, from the excellent food given his animals, is enabled to average a pound of butter for each of his animals per day. This he sells for 70 cents per pound, which is found to be more profitable than making cheese or disposing of the milk in any other way; the milk yielding at the rate of 10 cents per quart in butter, the sour-milk and buttermilk for pigs more than paying for the manufacture of the butter.

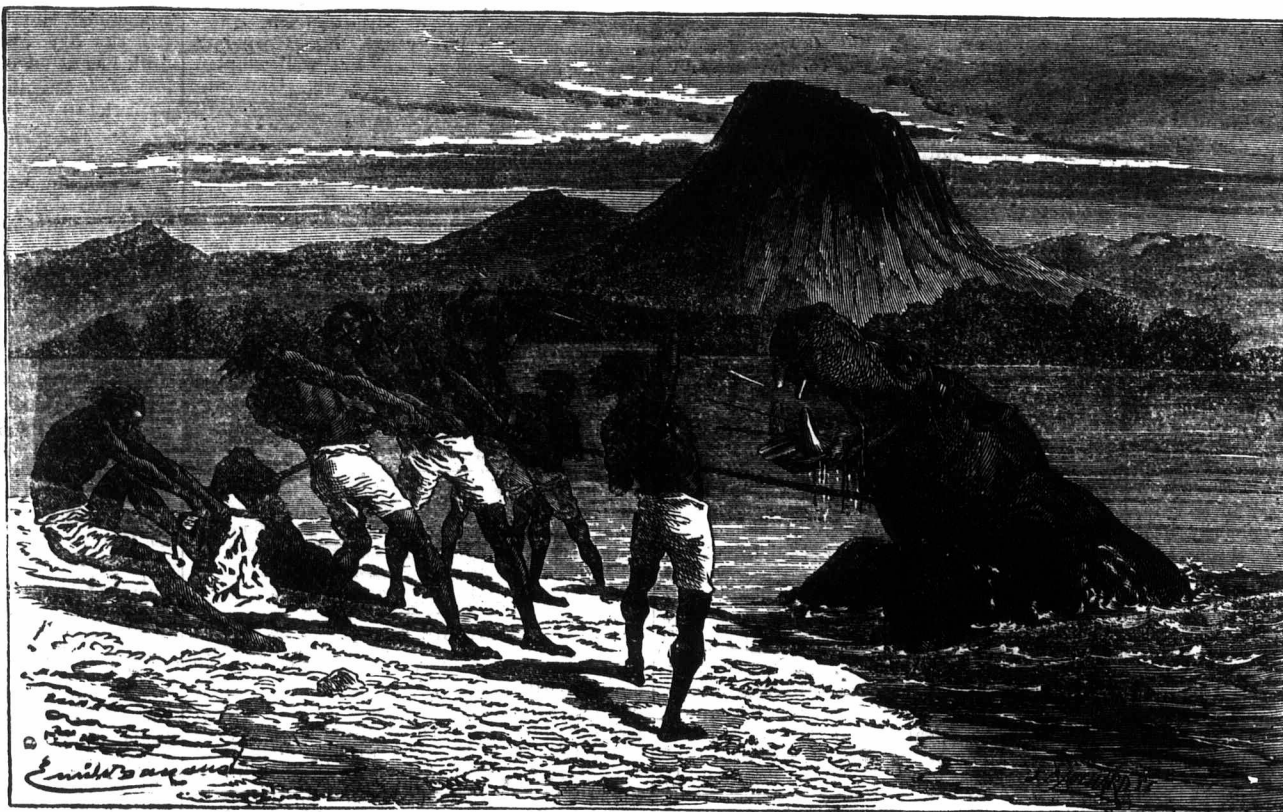
The milk is treated as follows:—It is first strained into deep cans, 20 inches deep and 8 inches in diameter, and set in cold water to take out the animal heat, it is then strained into cans 4 inches deep, and 15 inches in diameter at the top, which are filled for 2 inches deep with milk. Before the pans receive the milk they are rinsed in cold water to prevent the milk adhering to them. The cream is taken off every 24 hours, from each milking at a time, and put into an oak churn or barrel, holding 40 gallons. At each skimming a little salt is added to the cream, and stirred thoroughly with a stick. The butter is never allowed to come in less than 50 minutes, which is accomplished by means of a brake on the horse-power which controls its velocity, and causes slower churning. If it is done sooner, there is a loss in quantity and quality. When the butter is just ready to gather, one gallon of water to forty of cream is added, which assists in separating the milk by making it more liquid. It is then put into the butter worker, one pound of salt is added to each twenty-five pounds of butter, and also half a teacupful of sugar. No water

is ever used for washing it, which would carry off the sugar as well as its perfect flavor; the hand never touches it in working, a sponge and cloth are used for absorbing the buttermilk when pressed to the outside. When the operation of working is finished, it is made into cakes or balls of one pound each, handsomely printed with a mould; each cake is encased in damp muslin, and one hundred of these packed in an elliptical case, 2 feet long and 20 inches wide, with successive shelves to hold the cakes, with a space for ice at each end; each of these cases sell for \$70. Such golden butter we have not often seen; it is eagerly bought at this high price, and customers who do not want poor butter say they "can't get half enough." The skimmed milk, with some cream still remaining with it, is fed to the calves—and such calves! The young Jersey's were pic-



THE BASKET OF FLOWERS.

tures of beauty, and their eyes and faces look like young fawns in color. A very fine sight was that of nineteen Jersey milk cows twisting their heads, all in a row, through the stanchions into the manger in the open ally, for their fresh steamed food, which they devour with great eagerness.



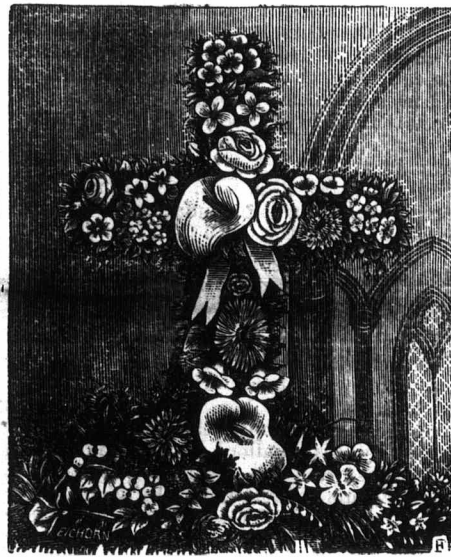
THE HIPPOPOTAMUS.

The Basket of Flowers.

This is not quite as large as Vick's former Chromos. We have shown it to really good judges of art; it is pronounced by them to be the best that he has yet published, in regard to artistic skill. We shall give them and other choice works of art to persons that get up clubs for our paper or write prize articles. We shall give one each month on some subject pertaining to agricultural interest. Every one that sees them cannot fail to be highly pleased with them. Five new subscribers at \$1, or four new subscribers with your own name, will gain one of the Chromos.

Vick's Chromos.

The Cross of Fowers is a choice work of art, and will be given to those who gain prizes, and prefer it to either of the others. Personally we do not like this quite so well as some of the others, and shall only send it to those selecting this one expressly. It is a handsome picture and size 19x24.



VICK'S CHROMOS.

The Hippopotamus.

The name of this enormous and apparently unwieldy animal, by which he is known to us, is Hippopotamus, or Greek for River Horse. Had the Greek travellers been better acquainted with the appearance of this animal, they might have called it River Cow or River Hog. It is only when his head is half submerged that we can cor-

has been the head of that household, and the male has assumed a very submissive demeanor.

Spring Wheat.

The remarks made in this journal last month under the above heading have drawn forth many communications. Several gentlemen have kindly given us information of several kinds of wheat that have done well in their sections. One says the Baltic has done best with him; another praises the Club wheat, and considers it a new variety; some prefer the Rio Grande, which appears to be most like the McCarling or Red River wheat. The Scotch, Fife or Glasgow wheat are liked by many. They are all the same variety, only known under different names in different localities.

One gentleman says he has a new variety from California that is surpassing every other variety; another has some he got from a Russian vessel, which he expects great results from, and another has some procured from Mexico. None of these new varieties have yet been sufficiently grown or tested to know if they are the same that we have, or will do any better. If any of you have a sufficient quantity to offer to the public, even in small quantities, of any kinds that are really new and answer better than the old varieties, they would be of great value, but up to the present time we are not sure that any new variety is in existence that is better than the old.

One gentleman sends us a head of bearded spring wheat; it is bearded much like the Siberian. He states that it has far surpassed any other variety in his neighborhood. The grain appears much shorter than that of the Rio Grande wheat. We do not think much of its appearance. He calls it the Red Fair wheat.

To speak plain we have lost both money and reputation by trying spring wheats on our farm, and by procuring stocks, we would rather others had given a trial and reported to us, still if we could be sure of a good variety, we would pay a good price for it.

The Farrow wheat has done better than any other variety in this part of the country; on our farm the past season, it yielded better than any other variety we had, but, though it yielded the best, it is a poor, miserable sample to send out for seed; still, if any want to try it they can be supplied.

In this section spring wheats do not answer as well as in many other sections to the north and east; in this part of the country the fall or winter wheats are much more profitable. In many sections the spring wheat is doing better than in

this. If it did not we fear that many farmers would be hungry during the spring season. It is our belief that our spring wheat will not pay the expense we have been at with it, considering time, &c. labor and trouble.

We purpose procuring any varieties that we hear of and have hopes of being of advantage to the country. In the next paper we hope to be able to give you the offer of any new varieties that may be procurable, but we shall only send them

Two Durham cows, Rosetta and Rose Ann, reared by Mr. Jas. Cowen, of Galt, were sold by Mr. G. L. Harrison, of Morley, N. Y., for \$8,000 each.

This c
ever mad
steers, an
Texan st
diasimila
nervous
liable to
as the co
and also
In th
Texan st
of the r
wiry, qu
feature,
that of l
MATTH

Our m
Texan
few ha
To give
them v
above c
ews, Kin
City, U
remark
cut and
"cow b
the ter
the own
double
that p
"lumb
are he
meanin
to give
from h
might
horn or
of we
native
country

We a
ill-shap
cheaper
We h
stock to
their v
uses—n
their v
and th
country
than ou
bed p
Durham
still it
pressio
tle v
leg m
plant
their o
g-ound
change
does t
would
long ti
haps n
century

The
bulls th
been in
among
native
made l
heading
to imp
class;
some la
men b
us that
ham b
no cha
the nat
They p
and di
them.
Texan
Messe
sold du
thirty-
forty-
ber for

* CARP
sent from
your ad
New Yo