

amount of labor, it is not hard to see that it is a profitable and a practical operation. And for this class of mutton there is great and unceasing demand.

There are several things that may be done to hasten the breeding of ewes in summer. One of these things is to wean the lambs early. This is most important. Another is to relieve them of their fleeces in August and to give them a little better food than they have been accustomed to. All the fleeces of the ewes on Woodland Farm were taken off in March and again in August.

There is much gain in this practice. The ewes pick up surprisingly after being shorn in August. True, the flies bother them for a few days, but it is soon over. The wool sells for a little less money, not much. Ours sold this fall for twenty cents. By cold weather there is an abundance of wool on them to keep them warm. They must be sheltered in any case in winter.

What are the advantages of this practice? It produces meat at the lowest possible cost that sells at the highest possible price. It is a regular profession that once engaged in may be followed right along indefinitely with a reasonable certainty of results. True, sometimes the professional feeder will take advantage of extreme ranges of prices and make great profits, but at other times he will only escape bankruptcy by the skin of his teeth.

The mutton industry in Ohio is only in its infancy. The days of mature mutton are nearly numbered. Lamb is king and spring lamb is absolutely monarch. Nor will any event be apt to change this condition. Civilized men of the Anglo-Saxon race love mutton and eat it in ever-increasing amounts. And lamb mutton is the most delicious of all delicacies. We have after careful thought decided to make the production of lambs an increasing business on Woodland Farm the speculative feeding of other men's lambs a decreasing one.

Preservation of Eggs

A fresh-laid egg is never improved by age, but its good qualities may be preserved, if not wholly, almost wholly, by suitable handling. Eggs should be gathered from the nests at least once every day. An egg may deteriorate for food purposes in one or two ways: It may change unfavorably for food purposes by the beginning of the process of hatching; and it may decay through fermentation started at the pores of the shell. Any moisture on the shell hastens the beginning of decay in that way. An egg may look well when examined by candle light in the usual way, and still be slightly stale inside. Some egg merchants detect whether they are quite fresh-flavored by breaking some, emptying the contents out and smelling the inside of the shells.

If only a few eggs in the lot are discovered to be stale that will cast discredit on the whole, and very greatly reduce the selling price. Immediately after the eggs are collected from the nests and cleaned they should be put in a cool place until they can be despatched to market.

Great care should be taken in packing eggs not to use any substance which has in itself a disagreeable odour or flavour, as that will likely be imparted to the eggs. The keeping of eggs packed in musty straw or musty bran will impart that disagreeable quality to them.

A New Remedy for Milk Fever

It is well known that up to the present time there has been no remedy for milk fever that could be depended upon. Where the attack is anywhere severe about seventy-five per cent. of the cows die. It now seems that all this is to be changed by the introduction of a new remedy. A veterinary surgeon of Kolding, in Denmark, by the name of Schmidt, has published a new method of treatment for milk fever which, if the testimony of several veterinary surgeons of Europe be relied upon, is the most effectual remedy yet discovered. It is reported that four cases out of five recover under this treatment.

As the infective element is located in the milk glands, the remedy is applied to the glands direct through each teat. For this purpose an injection tube, with a silver milking syphon, is used for the introduction of a solution of iodide of potassium of such strength as the urgency of the case may appear to demand. Often a solution of half a drachm of iodide of potassium to two ounces of distilled water is sufficient. It should be injected into each teat carefully, directly into the quarter affected. Sometimes a solution of double volume may be necessary, that is, one drachm of the iodide to four ounces of distilled water, to be injected through each teat. This treatment is usually followed by administrations of a brisk saline cathartic, followed by the administration of chloralhydrate in two or three-drachm doses, according to the excitement of the patient.

This treatment was introduced into England last spring, and quite a number of cases have been treated with favorable results. It is well to have some person perform the treatment who has some skill in such matters, as there is a liability to injure the milk secreting vessels in using the injection.

CORRESPONDENCE

Ontario Winter Wheats versus Manitoba No. 1 Hard

To the Editor of FARMING:

The clean-cut difference which has been made between the price of Western Fife wheat and that of Ontario-grown winter wheats has been the cause of much local discussion as to what constitutes a first-class milling grain, and why we cannot produce a wheat with as good milling qualities and one that will bring as high a price in our local markets as the No. 1 hard Manitoba wheat.

We are prepared to admit that the flour made from Western wheat is much stronger than that made from our large-yielding, starchy, winter varieties, and that a liberal supply of wheat which is rich in gluten must be used with our wheat in order to keep up the strength of the flour. The gluten content of the best Fife is about 15 per cent., while that of the most popular Ontario varieties would not exceed 8½ per cent. I say most popular varieties, because it is to those varieties from which we can obtain the largest profit that we naturally turn our attention.

Now we have some excellent varieties of hard winter wheats, such as are almost, if not quite, equal in gluten-content to the high-priced Western sorts. These wheats have been pronounced by some of our best millers to be equal to the Fife wheat in milling qualities, but when they are offered on our markets they do not command a price according to their actual value—a price which will compensate the producer for the deficiency in the yield. It has been clearly shown that the varieties of our wheats which possess the best milling qualities—those which are rich in gluten—are wheats which cannot be forced to produce so large a yield as the soft, starchy sorts. There seems to be a natural law which tends to keep in equilibrium the amount of nitrogenous matter which may be removed from a given area of land by our wheat plants. With a large yielding soft wheat or a much smaller yielding hard, red wheat the total amount of crude gluten obtained per acre of land remains practically equal, and it can very plainly be seen why it pays us much better to grow the soft wheats unless there is more discrimination made in the price paid than there has been done in the past.

When marketing our wheat we feel as we do when marketing our bacon hogs—that the buyers should shoulder the blame and reserve their vocal abuse. If they set the price, surely it is our privilege to arrange the supply according to our best interests, and the only assurance we can give them is that, until they see fit to pay us for our wheat according to its gluten-content, or according to its milling qualities, we will continue to grow those varieties from which we receive the most profit.

RURAL SKETCHER.