

use neighbour's cows—two fine half-bred shorthorns and Guernseys—scouring away, from the effects of the washiness of the grass caused by the copious rains of the last ten days. Cotton seed cake is, as we remarked last month, the best food for cows in this condition, linseed cake will only make it worse.

By the bye, the above mentioned cows are in very lush pasture; they are taken home every evening, at 4.30, and get *moulée*, and, at 7 A.M., after an early breakfast, they return to their grass; and yet, whenever we pass, generally three or four times a day, they are feeding away merrily.

Horses.—Work in the mower and in the reaper is not light work for your horses, therefore feed them well and work them, if possible in turns or relays. One day in the mower, the next in the rake, and so on. The brood-mares and the foals should have all they can eat; the dam can, of course, do some light work, but the foal should never be allowed to suck when the mare is heated. When the grass is *washy* from too much rain, a feed of clover-hay at night will do all the horses good. Look well to any shoulder-galls.

Swine.—The young pigs, now weaned and ready for any kind of food will almost keep themselves if there is plenty of green meat. They, too, require shelter from the sun at mid-day. The best addition to the green-fodder is, indisputably, pease; even so little as a half pint a day to each will make a wonderful difference. The sows will, of course, most of them at least, have taken the boar, and care should be taken that they be neither too well nor too badly kept. Of the two, we would rather see a sow lean than fat; but the medium is a difficult thing to hit, particularly with high-bred stock.

Poultry.—Plenty of room, lots of water, and a little food is all poultry need this month: green-geese, ducklings, turkey-poults, as well as chickens, ought to be ready for market by the end of this month.

LONDON MARKETS.

June 10th.

White wheat, English,	per 50 4 lbs.	26s—30s
Manitoba No. 1 hard	32s—33s.	
Duluth.....	32s—34s.	
Barley-grinding	16s—18s.	
Pease, white.....	82s—36s.	
Oats, Engl. sh.....	14s—22s	
Beasts; best Scots p.		
8 lbs.....	4s. 4d. to 4s. 6d.	
Fat cows, per. 8 lbs.	3s. 8d.	
Sheep, 8 stone Downs	per. 8 lbs.....	5s. 6d.
Lambs, Downs per	8 lbs.....	7s. 6d.
Calves, per. 8 lbs.....	5s. 4d.	
Pigs, " ".....	3s. 4d.	
Butter, finest English		
fresh.....	12s. per doz. pounds.	
Bacon, Danish.....	50s.—112 do	
" Irish.....	56s. " do	
Hams, Irish (light).....	84s. 92s. do	
Hay, meadow.....	75s. 84d. 2016 lbs.	
" clover.....	100s. 1.4s. do	
" Canadian.....	7s.—per 240 lbs.	

Manures:

Nitrate of soda (Liver-	pool).....	£8 to £9 5s p. 2240 lbs.
Sulphate of ammonia	£9 15s.—per. do	

THE LAMBING OF EWES, AND THE TREATMENT OF LAMBS.

(By the Editor.)

The time, we hope, is coming, when we shall see flocks of sheep, under the care of shepherds, properly looked after, and fed throughout the summer on crops grown expressly for them. In no other way can we imagine to ourselves the restoration of the worn out lands of this country. Sheep, even kept on a small scale are profitable to the owner, or so many hundreds would not be let out on shares. But kept, as they should be, on the land from May to December, they will not only give the usual profit of lamb and wool, but the produce of the farm will be at least doubled.

The ram, it need hardly be said, should be in first-rate condition when put to the ewes. Rape is what we generally use in England to bring the ewes into season, and I doubt any other plant having so great an effect; but if you have it not, three weeks good feeding before coition will do much good. Two things you want: plenty of twins, and rapid lambing, that is, that the whole flock should drop their lambs as nearly together as possible—it keeps the shepherd less time deprived of his night's rest, besides giving all the young ones an equal chance, and an equal look, which when drawn up for inspection, will give them more additional value than an inexperienced man would believe.

You may think yourselves very fortunate if you find a good shepherd. We had one, and only one, but he was a wonder: he knew each ewe in the flock, (1) personally; when they were due to lamb; what their pedigree was; could assist them in lambing, when necessary, but never troubled them when they could lamb alone; never wasted the food set apart for them; could nurse a sick ewe, bring up a *cosset* lamb, or induce a ewe to take an extra nursing when she was full of milk; there was no blaring of lambs and dams in search of each other in his lambing shed; his care was unintermitting, and he saved us, during the four years he was in our service, much more than the value of his wages.

The number of ewes put to a ram depends upon circumstances.

One that we hired of Jonas Webb, of Babraham, served 110 ewes, which produced 185 lambs! He was a 2 year old, and the ewes were young, healthy, and in prime condition. But, as a general rule, a lamb-ram, will serve 30 to 40 ewes, and a shearling 50. The Hampshire breeders prefer lamb-rams, but their ewes lamb down so early, and are so well treated all along, that in September the lambs are as vigorous as the shearlings of other breeds. The ram should be *riddled* on the breast, that the time of each ewe service may be marked in the shepherd's book. A separate pen should be provided for the ram, where, in company with a ewe to keep him quiet, he may be fed twice a day with cake, corn, and any green stuff that may be handy; for his attendance on the ewes, if he is allowed to be always with them, will be so incessant, that he will not give himself time to eat.

The ewes will, probably, be all rammed by the end of ten days. Some will return, as it is called, and are served again. At the end of the third week, we used to withdraw the ram, as it is not considered desirable, when

a man takes a pride in his flock, to have ewes keep on dropping lambs for a month or two after the main flock has finished.

Fat ewes always produce small lambs, and often suffer from inflammation in lambing, so don't keep your ewes too well. Ewes in poor condition, on the other hand, can't nourish their lambs properly, die in lambing from weak ness, lose their wool, and can't nurse their lambs: don't starve your inlambod ewes. Moderate keep, clover hay, pea-straw, a little cake just a few days before and after lambing, will see you well through this anxious time. Half a pound of linseed cake, or 4 ounces of crushed linseed, per head, will save many a ewe, and the cost for, 10 days before, and 10 days after lambing, is trifling, compared with the immense advantages to be derived from the outlay.

Above all things keep your ewes quiet. The sudden irruption of a strange dog into the pen may work irreparable damage. Ewes will stand almost any amount of cold, but the wet fleece must be guarded against. Open sheds will do very well; in fact, we prefer them very much to close places; but means should be provided to keep the sheep under the shelter, as, from obstinacy or some other cause, they will not come in out of the rain when they can get a chance to avoid it.

You will soon learn to distinguish from her neighbours the ewe which is about to lamb: the parts under the tail grow red, and enlarge; she seems uneasy; walks about restlessly; and tries to get away from her sisters; in fact, she gets into, what we should call in a human being, a state of fidgetiness, deeply interested in the lambs of other ewes, which she tries often to seduce from their dams. The water-bag then protrudes from the vagina, then the two fore-feet, if the presentation be natural, and the mouth of the lamb will be seen lying upon them. The ewe changes her position, from time to time, rises to her feet and again lies down, straining forcibly to rid herself of her burden. Now is the time, when if the ewe becomes weak, the careful shepherd assists her. Drawing out the legs as far as possible, and freeing the top of the head from the vagina with his finger, he pulls gently, in a downward direction, carefully timing his pulls with the straining of the ewe: he should never pull between the pains, as assistance at improper times, we are sure from long observation, puzzles the ewe, and makes her neglect her own duty. When happily extracted and placed in front of the dam, she will soon, unless very sick, recognize the lamb, *nousting* it, purring over it like a cat, and making such a fuss over the newborn wonder, as none but mothers can fairly appreciate. In the case of twins, the second should be got away as soon as possible, and it rarely gives much trouble, though sometimes the ewe is so much taken up with her first, that she neglects the pains that usher in the second. We have seen the second of twins born, as it seemed, almost unobserved by the mother.

In the case of a wrong presentation, the shepherd's hand, smeared with grease (goose-grease remains moist longest), must be introduced, and the lamb extracted as quickly as possible. We believe among the Leicesters wrong presentations are not uncommon, but we have no experience in that breed; in Down flocks we never saw a worse thing than the doubling back of one fore-leg a presentation which is early detected, and easily remedied.

Sometimes, particularly if the labour has been severe, the ewe seems careless of her lamb, and will not let it suck. The udder should be examined, and if found inflamed, should be bathed with a weak solution of saltpetre, or simply with hot water; but if there is neither inflammation nor hardness, the ewe must be tied up tight by the head, and the hind quarters held, until the lamb has sucked its fill; the difficulty will be soon overcome, and the couple be on good terms for the future. If a ewe loses her own lamb, one of twins should be assigned to her. Strip the dead lamb of its skin, and place it, while warm if possible, on the stranger, and with care, patience, and tying up as before, the ewe will soon take to it; but one lambing season will teach you how to proceed in such cases much better than we can tell you.

If you have superfluous lambs, they can be brought up on warm cow's milk. A bottle with an Indian rubber tube, such as children use, to suck from, will answer every purpose. But *cossets*, as they are called, are always a bore, blaring about, and running after every one they see, into the house, and, in some cases, getting into the garden, and doing all kinds of mischief. They should go to the butcher as soon as they are fit.

As to the castration of the male lambs, there is a great difference of opinion. The Sussex men cut theirs at a fortnight or three weeks old. The Hampshire men, on the other hand, who prefer a strong, masculine animal, postpone the operation till the lambs are four months old. The tail, however, in both cases, is docked as soon as the young one has strength to bear it. At whatever age castration is performed, fine, mild weather should be chosen for it. I regret to say that it is too much the custom of those who send early lamb to the Montreal market not to castrate the males. It may seem unnecessary to emasculate them at the age they are killed, but there is a certain reddish look about the meat, called by London butchers "*foxiness*," which is unmistakable, and injures the flavour amazingly. Lambs for this purpose should be castrated at 10 days old.

Our English flock masters dock their lambs' tails much shorter than is generally done here; and I think with reason. The short dock certainly gives squareness to the hind quarters, and as the real reason for docking is to keep the sheep's twist clear from filth and from the fly, which lays eggs which turn to maggots, the shorter the tail, in moderation, the better. The third joint is about the place.

Don't be afraid of the jets of blood after docking. They will soon stop, as general rule, and if not, a string tied round the tail will speedily arrest the flow.

If you do leave your lambs uncastrated till they are a few months old, you will have a chance of tasting that most delicious dish, delicately called in Hampshire "*Lambs' Fry*." Clean and split the testicles, but don't wash them; dry them thoroughly with a cloth, dip them first in egg, and then in fine, dry bread-crumbs mixed with dried and well chopped parsley, summer savory, chervil, lemon thyme, and the merest scrape of nutmeg, and fry them "*of a beautiful brown*," as Mrs Rundell says, in plenty of lard. The lard should in this, as in all other cases of frying, be quite boiling, (1) and at least two inches deep in the pan.

(1) Of course it is only the *water* in the fat that boils and bubbles: fat cannot boil except at a higher temperature than 212° F.

Our flock consisted of 240 Hampshire-downs ewes and 20 South-downs.—Ed.