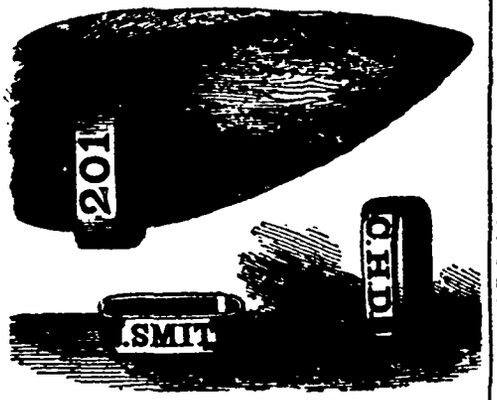
Dana's Sheep Label.

We are indebted to Mr. A. Young, Junr. of Sarnia, for the opportunity of thoroughly acquainting ourselves with Mr. Dana's system of marking sheep. As will be seen from the accompaning cuts,—which appeared in vol I. p. 168 of this Journal, but which, for the benefit of new subscribers, we now reproduce —the lable is neat and simple in its construction. A punch is used to make a hole in the ear, through which the label is passed, as seen in the illustration The punching process to our mind is the only objectionable part of system. but it is probably not more cruel than the method of marking sheep by means of indentations cut in the ears, as practiced by some flockmasters *both in this country and in Britain.* A Register prepared by Mr Dana, is intended to accompany the labels This furnishes a simple and convenient means of keeping a very valuable record of every individual member of the whole flock. The following extract from the printed instructions as to how the Register ought to be kept, will best illustrate the usefulness of this record :—



"Sheep number 10 was born in 1862, is now 3 years old, fleece this year weighs 8 lbs.—1866, 7 1-2 lbs.—1867, 8 lbs. &c., date when coupled, November 20th, had a lamb marked with label number 60, the star over the number signifies that it is a ram lamb,—1866 had no lamb—1867 had a Ewe lamb numbered 200.—Sheep No. 1 was sired by ram number 1, *from* Ewe number 40, was large size middling form, quality of wool first rate and short staple, thick fleece, better than the average. Yolkiness, medium; covering of belly, excellent; the head badly covered, wrinkles in the highest degree; constitution, excellent; sold to John Smith."

The labels are made of iron wire rolled flat, and afterwards washed with tin. The name ordered, and numbers from 1 upwards are then stamped on the label, after which it is bent into link shape. It is almost unnecessary to remark that it may be attached to the ear in a variety of positions, or in the same position on opposite ears. This, to our view, is a highly recommendatory circumstance, as the position of the label will enable the flockmaster—even at some distance—to distinguish the various grades or ages of the sheep in his flock. By an advertisment in another place—to which we refer our readers—it will be seen that Mr. A. Young, Junr., Sarnia, is the general agent for Canada. He states that he will forward 100 labels marked with name and number—postpaid to any one who remits $3.00. The label, we understand, is being very generally adopted by flockmasters in the States.

Productive Sow.

I have a sow, which in March, 1864, had her first litter of pigs—15 in number. These pigs were kept until nine months old, when their dressed weight averaged 294 pounds. In March, 1865, she had her second litter of 18 pigs—lost two—sold some—fatten ed nine—average weight, dressed, at ten months, 300 pounds. March 13, 1866, she had her third litter of 21 pigs—four dead, and one died after it came—all of good size. To-day, March 25, we have 16 pigs doing well, which will dress 300 pounds at ten months old, if well fattened.

If any of your subscribers have a sow that has beaten this, we would like to hear from them. The sow is half Suffolk, with part Berkshire and a little cross of the large breed, and is capable of being fattened to 600 lbs., with very fine bone and fine thin hair.

Onondaga Co., N. Y. CHAS. W. BEAK.

Value of Palm-Nut Meal as a Material for Feeding.

We learn from *The Farmer* that "At a meeting of the Council of the Chemico-Agricultural Society of Ulster, Dr. Hodges placed before the Society a new feeding stuff, which had recently been used with great advantage in feeding sheep and cattle It was in the form of a coarse, brownish powder, and consists of the residue which was left, after submitting the kernals of the palm-nut to the action of powerful crushing machinery for the extraction of oil Samples of the meal into which this residue was converted had been forwarded by Mr. Alexander, and also by Mr. Green, of Londonderry. Analyses proved that the samples contained a much larger amount of fatty matter than any of the oil-cakes in the market, and also that, from the amount of flesh forming (nitrogenized) matters present, the meal deserved the attention of cattle feeders, and might be regarded as a most valuable addition to our supply of cattle food. While the best samples of linseed cake rarely yield so much as 12 per cent. of oil, the palm-nut meal gives 23 per cent. One hundred parts of the samples had the following composition, respectfully :—

	Mr. Alexander's sample.	Mr. Green's sample.
Moisture.....	6 50	9 20
Flesh-forming matters	15 60	15.00
Oil.....	23 10	22 50
Respiratory compounds and fibre.....	51 39	49 89
Mineral matters	3 51	3 41
	100 00	100 00

The price of the palm-nut meal in Liverpool is £6 10s. per ton; and though less agreeable to the taste than linseed, yet cattle soon begin to relish it; and experiments reported by Professor Voelcker, which were made at the Royal Agricultural College Circucester, by the manager of the farm, Mr. Coleman, shew that experience corroborates the indications of chemistry, and that it proves a valuable fat-producing material."

Raising Weak Lambs.

A Vermont subscriber—a successful breeder of Merinos,—writes the *Country Gentleman* as follows:—

"Formerly as soon as I had a lamb drop, if it did not get up at once and take care of itself, or if it was weak, I had to take it into the house and keep it warm for the least chill is sure death. I have finally hit on a plan that I think would benefit others who are breeding high priced sheep—which is to keep a few bricks on the stove, and, when the lamb drops, put the warm bricks into a basket or box and a little straw over them; the lamb is put in the bed thus prepared, and he is up as quickly as in the middle of July."

The same correspondent mentions that his flock of breeding ewes (full-blooded Merinos) is 300 in number —having at the date of his letter, April 3d, 75 lambs, with about six coming in every day. As to the treatment of the dams, he says:

"I am feeding them six bushels potatoes and two bushels grain per day—the latter of any kind I happen to have, corn, barley, oats, buckwheat or all mixed,—and all the good early-cut hay they can eat. Ewes fed as above will have plenty of milk, which is the main thing. The next is a tight shed that can be kept warm If there are plenty of hot brick there is no danger of losing a lamb. If the sheep have been wintered so that the milk is short, some new milk cows must be kept."

Summer Pigs.—A clover lot is the best pasture for pigs through the early part of the summer. It is good, indeed the whole season, but after harvest the pigs should glean the grain fields, and as soon as the corn is glazed it may be fed profitably. Give stalks and all, for hogs will relish the juicy leaves and husks. But if you have a clover lot near the house—in the orchard it may be—so as to feed the milk and slops of the kitchen conveniently, you have as good a chance as may be desired. Pigs will thrive on clover alone, especially when it affords blossoms, but it will pay well to feed some grain daily. Meal, either alone or mixed with ground oats, barley, or mill feed, perfects the clover and milk system of feeding. When milk is fed it is better, we think, to wean the pigs when they are two months old, and then give them the whole benefit of the food. Some farmers talk of "shutting their hogs up to fat" in the fall; they should fatten them all summer, keep them fit for the butcher all the while. This is the way pigs are grown which dress 350 or 400 lbs. at 10 months old.—*Rural N. Yorker.*

The Dairy.

Carcass and Milk.

In the first introduction of improved breeds of stock into the country, much injury has been done by the misapplication of the kind of stock. Although, in many instances it was seen to be desirable to improve the breed, the specific direction in which the improvement was desired, was not presented to the mind with sufficient distinctness. And the point was not settled whether it should be in the carcass or in the milk. The Durham breed was held in high esteem, as its merits as a beef animal will ever maintain it, and we know of *gentlemen obtaining them at high prices,* and attempting upon the Durham breed to improve their dairy stock, and in almost every instance disappointment was the result. We know of a fine dairy establishment breaking down in consequence of this, and several private parties have had to fall back on the common stock for milkers. The Durham is an excellent animal for the market; the milk is of high quality, but very seldom in sufficient quantity. So that for early maturity, weight of carcass, and ease in fattening—the Durham takes the lead, but in milking qualities alone it is almost always deficient.

The Ayrshires and Alderneys are milkers, and the Devons perhaps unite the two qualities in the greatest perfection of which they are capable: but the complete union of the two qualities is an impossibility

The great development of milking qualities requires especial attention, for, while an animal may have a disposition to give a large quantity of milk, it must have the appropriate materials supplied, from which to manufacture the milk. We see every day that *inappropriate feed will dry up the milk of a thorough* bred Aryshire, and cause her to lay on fat, and that appropriate food will do much to help the milking qualities of our common stock.

Bran mashes and food of that soft watery class, with clover hay, will produce milk. While dry food and especially corn, will produce fat.

There is much also in the soil and climate and quantity and quality of the water influencing the condition of stock.

It is an experiment of vast value to our State, the introduction of the Ayrshire breed.; it is one that merits the attention of all, and we shall be glad to be able to record their entire success, and show their suitability to our soil, climate and wants. Much credit is due to the initiators of the idea of improvement in that direction.—*Cor. Rural World.*

To Increase the Produce of Butter in the Winter.—An Irish correspondent of *The Farmer* writes to that journal as follows:—"I think it would be of advantage to many who still persist in keeping the old-fashioned stove in the dairy to know that there is a simple plan, which costs nothing, and which I have practiced with the most satisfactory results for years, by which the produce of cream in winter can be fully doubled. It is effected thus—when the new milk is collected into the cooler, and just before setting, take cream out of the cream vessel in the proportion of a glass of cream to each gallon of milk in the cooler, blend the cream thoroughly, and set the milk as usual, and in twelve hours I will guarantee a most abundant top of cream. In fact, I will promise as great on increase in cream from milk so treated without a stove, as in a dairy with a stove and in which this method is not practiced. In very wet weather the proportion of cream to be mixed with the new milk should be increased. As the cream rises much quicker than by the ordinary method, the period for skimming should not be so long deferred, because, from the composition of milk, once the buttery corpuscles have separated from the remaining constituents of the milk, *the milk sugar rapidly passes or* changes into lactic acid.

Try it forthwith, and report the result.

In my next I shall say something about dairy benches, or, as they are called here 'stillings.,"

Training Heifers.—If you want a heifer or young cow to break in kindly to the milking process, make friends with her at the outset. Be soothing and gentle with her. If she is skittish, fretful, or uneasy, the milker should be patient and cool. Refrain if possible, from any application of the milking stool. It may make her stand shiveringly in her place, but the milk will be rendered grudgingly and greatly in diminished quantity. By patience and kindness the young cows may be soon brought to regard you as a friend. This relation once established and the victory is won.—*Rural N. Yorker.*