

HINTS AS TO WINTERING.—The next point to consider is the proper method of treating cattle after taking them from their pastures to be fed on turnips. The earlier they are put up, the sooner they will be ready for the butcher. Mr. McCombie adopts the following plan: He sows annually from twelve to sixteen acres of tares, and about the first of July, sows a proportion of the new grass full of red clover, and from the 1st to the 20th of August both tares and clover are fit for the cattle. He has for many years fed from three hundred to four hundred cattle, and but for the practice of taking them up in good time he could pay no rent at all: the animals would prove a dead loss. A week's house-feeding in August, September and October, is as good as three weeks in the dead of winter. He begins to put the cattle into the yards from the first to the middle of August, drafting the largest cattle, intended for the Christmas market. This drafting gives a great relief to the grass fields, and leaves abundance for the cattle remaining there. During the months of August, September and October, cattle do best in the yards—the byres being too hot; but when the cold weather sets in, they should be kept at the stall. They require to be carefully watched the first night, and in three days they get quite accustomed to their confinement, except in the case of some very wild beast. Feeding cattle should not be allowed unripe green tares; they must be three parts ripe before being cut. The tares should be mixed when they are sown with a third of white peas and a third of oats. When three parts ripe, they make, especially the peas, most excellent feed. The fresh clover, given along with the tares, peas, &c., forms a capital mixture.

HOW TO FEED THE CATTLE. A proportion of yellow Aberdeen turnips should be sown early, to succeed the tares and clover. The soft varieties are more apt to run to seed when sown early than yellow turnips, besides making less profitable feed. In a week or ten days after the first lot of cattle is taken up from the grass, a second lot should be taken up. This is a further relief to the pasture, and the cattle left in the fields thrive better. This taking up may continue every week or ten days to the end of September. At this period all feeding cattle that are intended to be fattened during the succeeding winter, ought to be under cover. It will be of no use to attempt to feed cattle to profit without experienced men to take charge of them. Good cattlemen are invaluable. They must not only know what to give the animals, but the great secret is to know also *what not to give them*. Like everything else, it cannot be learned in a day, the cattleman must be always learning. In regard to the treatment of cattle, when put upon tares or cut clover, there is no danger; but with turnips, an ignorant man may injure the cattle in one week so much that they may not recover it during the season. The cattle must be gradually brought on, giving them few turnips at first, and increasing the quantity daily. In ten or fourteen days they may get a full supply of turnips. When improperly treated, the cattle scour and hove, and the stomach is deranged. It is a long time before they recover, and some never do well. Hove is cured generally by repeated doses of salts, sulphur and ginger. An accidental case of hove may occur under the most careful treatment; but when a lot are found blown up every day, it is time to change the keeper. Cattle, feeding in the stall, should be kept as clean as the hunter or race horse, and their beds should be as well shaken up as those of the more favoured animals. The feed of the cattle should be changed from tares and clover to Aberdeen turnips, and afterwards to swedes, if possible by the middle of October. The cattle intended for the Christmas market should have at first from 2 to 4 lbs. of cake a day by the first of November. In a week or two the quantity of cake should be increased to at least 4 lbs a day, and a feed of bruised oats or barley should be given up to the 12th or 14th of December, when they should be ready for market. The quantity of cake should be apportioned to the condition of the animals, the leanest getting the most.

FORCING ONLY PROFITABLE FOR A LIMITED TIME.—For the first three weeks that the cattle are put upon cake along with their turnips, they will increase in flesh as much as they will do with an equal quantity of cake for the next five weeks. It is absolutely

necessary to increase the quantity of cake and corn weekly to insure a steady improvement, and if cattle are forced upon cake and corn over two or three months, it will pay no one. To give fat cattle the finishing dip, cake and corn, given in moderation and with skill, for six weeks before the cattle are sent to the market, will pay the feeder. But to give cake and corn for more than two months will never pay the feeder in Aberdeenshire. This kind of food appears in time to injure the constitution; grass, turnips, and straw or hay, are the only natural and healthy materials for their food. There can be no substitute for these, except for a very limited period. Nature can only be tortured to a certain extent; and if a yearling bullock be forced, he will never attain the size that he would reach if kept on common fare. To bring a bullock to size for exhibition, give him as much grass and turnips as he can eat. Begin to force only when he is three years old, and by the time he is four years old, he will not only be a neater but a larger animal than if he had been earlier forced. Forcing in youth deteriorates the symmetry of the animal, as well as diminishes the size.

Needless Cruelty to Calves.

A LETTER in the *Standard* calls attention, in the following earnest manner, to a species of elaborate and most unjustifiable cruelty, perpetrated on calves previous to slaughtering:—

"There is no doubt that the Royal Society for the Prevention of Cruelty to Animals is the means of deterring many from acts of cruelty; but still there is perpetrated around us, unrestrained, enough to make one shudder; and if this is ever to be stayed it must be done by bringing public opinion to bear upon it. I wish now to call the attention of the thoughtful to a practice which our habits of luxury have introduced and fostered—the practice of bleeding calves to make the flesh white. The butchers say that they cannot sell the veal unless it is white, and yet I can scarcely think that the humane public of this Christian land willingly and wilfully uphold this wicked system. Surely those who insist upon having veal white do so in ignorance, not knowing what they do. They must be ignorant of the sad and startling fact that this is purchased at the price of protracted torture, extending over some days. To quote the words of a butcher, recently published. 'They oblige us to bleed the calves till it makes even a butcher's heart ache, on going into a calf-house, to see the poor creatures lying fainting on all sides, more than half dead, yes, for days before the day for slaughter.' English men and women, shall this continue? Will you any longer be responsible for this monstrous wrong? Surely this barbarous treatment of an inoffensive creature, to satisfy a whim of luxury, is an offence against our common Maker, and a foul crime against humanity. We have a right to the use of these creatures for our food; but we have no right whatever to torture them without a cause. In such a case as this, the public will be law; and if the public would but be satisfied with veal of its natural colour, the butchers would gladly give up this odious practice, a practice which is discredit to our much-boasted and enlightened land."

CURIOUS EFFECT OF THE CATTLE PLAGUE.—It is well known that, owing to the prevalence of the *Rinderpest* in England, there has been a large exportation of black cattle from Ireland into Great Britain, one remarkable effect of which has been that Irish bulls are now quite common in England. One of the most conspicuous is the title of that very popular work, "*Men of the Time*," which runs in full, "*Men of the Time: a Biographical Dictionary of Eminent Living Characters of Both Sexes!* (1865)." Does not this imply some of the eminent living men are no better than *old wives*?—*Farmer* (Scottish).

A PRECOCIOUS HEIFER.—Mr. E. Schluter, residing on Lot 23, 2nd Con. from the Bay, York Township, informs us that he has a heifer that was delivered of a healthy and full-grown bull calf when only sixteen months and fifteen days old, thus furnishing an instance of earlier fecundity than that recorded in the number of this journal for Sept. 15th, 1866, in which case the sire and dam were each about twenty months old. Mr. Schluter's heifer was calved on the 15th November, 1865. When about seven months old she was, during a short period, pastured away from home, and at that time made her way to a neighbouring field in which were two yearling bulls. She became the dam of a full-size calf on the 1st of April last. Mr. Schluter vouches for the accuracy of the age and dates.

The Dairy.

Illinois Dairymen's Convention.

THE *Prarie Farmer* gives an interesting report of the dairymen's convention held at Rockford, Illinois, on the 6th of March. The greater part of the report is taken up with an excellent address delivered by Mr. King, of the most important portions of which we give a summary. Mr. King contended that dairying as a business was far more profitable, as well as less laborious and uncertain, than raising grain. His remarks applied chiefly to the circumstances of farmers in Illinois, but in many respects they will apply with equal force to Canada. He considered the prospects of dairy produce, in a commercial point of view, were very encouraging; the demand was steadily increasing, and it was only necessary to furnish a good article to secure a constant and remunerative demand. He earnestly advocated the adoption of the factory system of cheese-making, which equalized the quality of cheese and gave to the small dairies the same facilities as the largest. We particularly commend to our readers the following observations on

GOOD AND BAD BUTTER:

"Butter must be sweet and pleasant to the taste. It is a luxury, and is bought and consumed as such. A bad-tasted, unpleasant luxury is a contradiction, and of course, if butter is bad-tasted, it cannot be tolerated on the table. No matter from what source this ill savor may come, whether from over salting, from weeds in the pasture, from bad air in the cellar, from sour, rancid or decomposed milk, or dirty milk vessels, in any and every case it must be sweet, otherwise it goes for grease of some grade. It must be of uniform colour; must not be marbled or streaked in appearance. There must not be two or more colours in the same package. It must be of a good bright colour; summer-made of a full yellow shade; fall-made is not usually found in the market so yellow as summer, but to command the best price it must be yellow, if not quite so deep a yellow."

Another important matter is SALT AND SALTING. "It must have just the right quantity of salt, and of the best kind of salt. It must be salted so as to be pleasant to the taste. There is no error dairymen more frequently commit than over salting. It is the great defect of our butter. From all points where it is consumed, the universal complaint comes with every mail, 'too much salt,' 'why cannot you curtail this amount of salt?'"

Mr. King particularly recommended the Liverpool salt of the Ashton brand, respecting which he observed that "the Ashton salt is free from lime, and it contains no impurities that change the nature of the butter; consequently, there being nothing in it that can injure, it improves the flavour, being itself the finest flavoured salt in the market. But the salt ordinarily used here is full of impurities, and a package of butter salted with it in June, will generally come out in October, 'soapy' and 'fishy.' The coarse barrel salt to be found at all the stores is very objectionable. By dissolving a little in a tumbler of clean water, you can readily see a deposit of lime at the bottom of the glass. The fine dairy salt is but little better; it is not quite so full of grit; and the crystals dissolve better, but it is just as full of lime. Lime is a powerful alkali, and is used in making soap. It decomposes all greasy substances, therefore it changes the condition of your butter. A keg of fine June-made butter, salted with limy salt, kept in a pure cool cellar, when taken out and tried in October, will never be fine-flavoured, high-toned butter. The presence of lime in the mass during a period of three or four months will have changed the original character of the butter, and it will be found of inferior quality. Besides all this, there is no salt amalgamates with butter, and so thoroughly pervades the whole mass, as the Ashton. You can salt butter highly with it if desired, still it all melts and dissolves, and your butter may be highly seasoned and yet not gritty, or unpleasant to the taste. But I wish you always to remember that enough, even of the best, is better than too much, and that if makers persist in using too much salt, all our exertions to enhance and improve this dairy product will be in vain."

The quantity of inferior butter in the market during the past season had been unusually large. "Had it been of as fine quality as usual, or in other words, had it been cured with Ashton salt as usual, shippers would have taken much of it out of our markets long