

food, which they think had a purifying tendency on the system. They state that they were able to discover the approach of the plague by a peculiar redness in the gum round the teeth, and one or two other symptoms, when the animal was immediately physicked, and deprived of straw, hay, and uncooked food, and had gruel and boiled mashies. By these means the intestinal canal was cleared of all bulky substances, hard of digestion, and requiring rumination, when the ruminating process was suspended. The principal seat of disease was thus relieved of all encumbrance and work at a time when disease destroyed the natural functions; and by the application of a little stimulating and tonic medicine, the disease was arrested before it assumed its more violent forms, and nature, the great renovator, was left almost unmolested to accomplish its restorative work. This is the theory advanced by these parties, and it must be admitted that it is as tenable, at all events, as any which has been advanced by the profession. While they may have maintained their point too dogmatically, involving misapprehension in the first instance, and consequent error in the second, they have shown so much energy and shrewdness in outwitting to ward off and combat a great public calamity, that they certainly deserve other treatment than the sarcasm and ridicule so wantonly heaped upon them, as if they had advocated "salt and sawdust" as their exclusive *remedium*. My purpose is neither to defend nor criminate them, but to state the facts as I found them. There are hard-headed, resolute fellows among them, who can maintain, unassisted, their own cause—only I would caution them against being too sanguine, for I have my doubts of the soundness and strength of the pathological position they have assumed.—*A Member of the Board of Examiners of the Royal Veterinary College, London.—In the Farmer.*

Large Early Lambs.

To the Editor of THE CANADA FARMER :

Sir.—I have recently noticed in the Agricultural journals,—your own, I believe among the number,—some communications respecting early lambs of extraordinary size.

As emulation in such matters is useful and therefore laudable, I consider it right to mention what success we have had this spring, on this farm. During a long experience which I have had in the old country as well as in Canada, I do not remember to have seen finer specimens of lambs than what we are now raising here. I omitted, unfortunately to weigh them at the time of birth, but when I afterwards did so, two of these lambs—then five days and eleven days old respectively, weighed *thirty eight pounds and a half*. One of them, the oldest, was a twin, the other a "single" lamb. I did not try any more, but most of the others seemed to be about the same size and weight, or nearly so.

I honestly believe that none of your correspondents upon this subject, can beat this. Mr. Chapman's flock of sheep are all of the Leicester breed. The ram, "Billy Barlow," is a prize animal, three years old this month, and is remarkable for size and beauty.

I am, Sir, yours respectfully,

THOMAS SHARP,
Manager.

Belmore Grange, Lake Memphremagog,
April 20, 1866.

A PROLIFIC EWE.—The *Galt Reporter* claims that Dumfries township is ahead in the matter of sheep raising, and mentions that a Leicester ewe belonging to Mr. John Davidson, near that place, gave birth recently to five lambs. Two of the lambs were born alive, and three dead. Such a circumstance as this, says the *Reporter*, has not occurred before in this neighborhood in the memory of our oldest farmer, and we believe only once in Scotland—and then all the lambs were dead.

SCRATCHES ON HORSES.—A correspondent gives the following recipe for scratches on horses, which he has tried on many horses for several years, and never failed in an immediate cure:—"Take a shovel full of hot ashes (wood ashes) and throw them under the fetlock and above the hoof the part always first affected. If the horse be badly off with them, raise the foot and pour them on, dropping the foot directly. In two hours the horse will move with ease to himself, however stiff he may have been. The disease is immediately cured by the application. The cracks in the skin require a few days to heal.—*American Farmer.*

The Dairy.

Dairy Farming—Its Profits—The Yield in Butter, Cheese, Milk, and Money, per Cow.

The following report of H. Brown's Cheese Factory, Columbus, Chenango County, N. Y., is very instructive, and is worthy of the study of all farmers. It should be preserved for future reference. It states:—

We commenced making cheese the 10th day of April, 1865. The average number of cows was about 500. The Factory closed the 24th day of November. The whole number lbs. of milk was 1,732,150, from which 179,206 lbs. of cured cheese was manufactured, taking 9 lbs. 66-100ths for one of cured cheese.

The whole amount of money received for cheese delivered on the railroad was \$28,611.50, being about 16 cents per lb. The expense of manufacturing was \$1 per hundred lbs. The expenses for boxes, bandage, rennets, salt, &c., was seventy-three cents and four mills per 100 lbs.

We will now give the amount of milk received each month, and the amount of cheese made from it:

Month.	Lbs. Milk	Lbs. Cheese	Lbs. Milk to 1 of Cheese.
April	98,306	10,011	9 lbs. 7-10
May	280,923	28,636	9 lbs. 8-10
June	337,335	31,390	9 lbs. 8-10
July	316,617	31,752	9 lbs. 9-10
Aug. to Sept. 16	375,683	38,129	9 lbs. 8-10
Sept. 16 to Oct. 1st.	112,422	12,679	8 lbs. 8-10
Oct., skimmed.	153,393	17,665	8 lbs. 6-10
Nov., do.	57,411	5,914	9 lbs. 7-10

Total am't 1,732,150 179,206 9 lbs 66-100

It has become a question of great interest to the farmer whether the product of the dairy after the 1st of October be made into cheese, butter, or cheese and butter both. We submit to the public the following figures, showing the amount realized by my patrons for the month, the cream being taken from the night's milk previous to delivery at the Factory:

Whole number lbs. of milk was 153,393, from which was manufactured 17,665 lbs. of cheese, and about 2,600 lbs. of butter. This cheese sold at 18 cents per lb. at

Sherburne	\$3,179 70
Butter sold at 15 cents.....	1,210 50

Total amount \$1,390 20
Being \$2 90 for each hundred pounds of milk, or 15-7 mills per quart.

We will now proceed to give a statement of the gross receipts realized by some of the principal dairies delivering milk at my Factory:

Edwin Cady, from 21 cows, delivered 92,415 lbs. of milk, from which was manufactured 9,566 lbs. cheese.	
Cheese sold for	\$1,530 56
600 lbs. butter at 45 cents	370 00
Deacon skins and rennets.....	26 25

Total..... \$1,826 81
Being nearly \$87 per cow. Mr. Cady milked but 20 cows after the 1st of September, one being turned for beef.

Orson Lottridge, from 16 cows, delivered 73,377 lbs. of milk, from which was manufactured 7,595 lbs. cheese.

Amount received for cheese	\$1,215 20
125 lbs. butter, made in spring, at 20c	25 00
129½ lbs. in the month of Oct., at 46c	59 57
170½ lbs., in Nov. and Dec., at 45c	76 72
Deacon skins and rennets.....	22 25
Sold 300 qts. milk, at 4c. per quart....	12 00

Total amount..... \$1,410 74
Being \$88.17 per cow. Three of these cows were two year old heifers.

L. Beebe & Brother, from 12 cows, delivered 55,938 lbs. of milk, from which was manufactured 5,790 lbs. of cheese.

Received for cheese	\$926 40
40 lbs. butter, in spring, at 20c.....	8 00
In Oct., 111 lbs., at 46c.....	62 44
Nov. and Dec., 147 lbs., at 45c.....	66 15
Deacon skins and rennets	15 00

Total amount..... \$1,067 99
Being \$89.99 per cow.

Lyman Hardy, from one cow, delivered 5,412 lbs. milk, from which was made 563½ lbs. cheese. The milk of this cow was retained at home each Sunday through the season—this addition to the butter made after the 1st of Oct.—making 87 lbs.

Received for cheese.....	\$30 08
87 lbs. of butter, at 45c.....	39 15
Deacon skin and rennet....	1 25

Total amount..... \$130 48

We challenge Chenango County to beat this. In order to show the benefit of manufacturing both butter and cheese in October, we will give the receipts of O. Lottridge and L. Beebe & Brother's dairies, the butter being correctly weighed as fast as made:

O. Lottridge—	
Lbs. of milk	7,696
Lbs. of cheese.....	886
Lbs. of butter.....	129½
Receipts on cheese.....	\$159 48
Receipts on butter.....	69 67

Total amount..... \$219 05
Being \$11.60 per cow for the month.

L. Beebe & Brother—	
Lbs. milk	749
Lbs. cheese	731
3 cured for cheese.....	\$131 58
Received for butter.....	62 44

Total amount..... \$184 02
Being \$15 33 per cow, for that month.

25—A striped hoof, or any other colour except dark, is mentioned by Mr. N. Mattison, in the *Rural American*, as an infallible mark of a good cow.

SALT YOUR COWS.—A correspondent of *The Rural New Yorker* gives his cows all the salt they will eat three times a week during the summer season. He says the amount of milk returned by cows, on his soil, is from a quarter to a third more than when salted but once a week.

NEW YORK MILKMEN.—Mr. Wise, of Virginia, in a late speech, is reported to have said respecting that state, "She has an iron chain of mountains running through her centre, which God has placed there to milk the clouds, and be the source of her silver rivers." The *Rochester American* remarks:—"The figure is borrowed from the New York milkmen, who milk the clouds as much as they do their cows, and draw from the former the most palatable and healthful portion of the compound fluid."

AFFECTIONS OF THE UDDER.—For garget and other diseases to which the udder of cows are liable, a writer in the *County Gentleman* states his experience as follows.—"It is easier to prevent than to cure; and that for cows, nitrate of potash, (saltpetre) judiciously used, is a good preventive against affections of the udder, also of milk fever—this, however, is probably too high keeping, which no remedy can effectually counteract. Cows should be generously fed, but not extravagantly, with grain or meal, as, I think, some are."

THE MILCH COW.—So far from trying to see how little food we can subsist a milch cow on, the object should be to see how much we can make her eat. The cow should be regarded as a machine for the manufacture of milk. Feed, therefore, so as to sharpen the appetite and induce the animal to eat freely. If you have a long row to feed, put a small forkful before the first and so on to each as you go along. By the time you get to the end, the first may have eaten all up clean, and be waiting for more. Begin the same way and go round again and again if necessary. Put a large feeding before the cow at once, and it would not be eaten with half the relish, and some of it might be left.—*Mass. Ploughman.*

STYLE OF CHEESE FOR THE PRESENT YEAR.—Many of our factories and family dairies continue to make a large sized cheese. They have the old hoops on hand, and cannot see the reason why large cheese should not be as saleable and command as high price in the markets as formerly. There are some advantages in making large cheeses. They take less bandage, require less labour in handling while curing, and the expense of boxing is less than when they are made smaller. To these may be added, less waste in shrinkage. All these points are well understood by cheese makers, and they therefore make an effort to retain the old styles. Unfortunately the market steps in and reject the old styles, giving preference to the smaller size. The time has been when large cheeses would outsell the smaller, but it was not because of the size, but for the simple reason that the quality was generally better. When quality was alike, the smaller cheeses have always been worth the most money. The reasons are obvious. The small cheeses are more easily handled; there is less loss in case of breakage or accident; there is less waste in cutting, and they are more saleable to persons purchasing for family use.—*Country Gentleman.*