

The management of these excellent litt'e cows Jersey, was some time since described by Colonel Le Couteur of Belle Vue, in that island. There is no doubt that the soft air and sea breezes of Jersey add to the health of these cows, and to that opinion the Colonel inclines; for he observes, that it is a general opinion that they are generally more healthy and more free from epidemics there than in most countries. It may be attributable in some measure to the sea parties which, being so frequently in motion over the island, are afterwards detected on the herbage, and tend to its salubrity. In heavy gales, it is frequently found that grass all across the island has a strong savour. So partial are cattle to this flavour, that they will eagerly devour grass which has been watered with sea-water which they had previously rejected. Two pipes per acre, spread on an ordinary watering-cart, or from a pipe which may be made to pour into a long deal box perforated with holes, will be found of great utility where sea-water or salt can be obtained at small cost.

The Jersey farmer treats his cow with gentleness and care; it might be more correct to say that his wife does so. On good farms she is usually housed at night after the end of October to the end of February, if heavy rain, hail, or snow prevail. It is deemed to be healthful to have a cow a short run daily through the fields, excepting in stormy weather. At this season, which is usually several degrees warmer in the mildest part of Devonshire, she is supplied with a certain portion of straw, from 10 to 20 lbs. of hay, with about 10 lbs. of turneps, white carrots, turnips, or mangold. The grass which she may pick up in the water, with the above quantity of food, enables her to produce a rich and well coloured milk of butter till within six weeks of parturition.

At this period, which is usually regulated to take place about the month of March, she is just when the cow, being in full milk, may be placed on the fresh spring pasture. In May, she is an object of extreme value. On calving she is given a warm potatoe, with a little powdered ginger. Quaysle says that pet cows are further indulged with a little of their caudle. The calf is taken from the dam at once and fed by hand. It may be advised that on the first occasion of calving the calf should be allowed to draw the cow for no milking by hand will so completely exhaust the udder, nor cause the milk-veins to impede their full development, as will the sucking of the calf.

The early meadows produce rich grass in June; but the general flush of grass, which is generally late in April, is the period when the Jersey farmer looks forwards with interest. The cow is then tethered to the ground by a halter five or six feet long: this

is appended by a ring and swivel to a chain, which encircles her horns, closed by a ring and bar; the other end of the halter is fastened to a chain 6 or 8 feet long, which is connected by a swivel and ring to a stout iron stake a foot long; this is driven into the ground by a wooden mallet. The cow having this circular range of 12 feet or more, is compelled to eat it clean. She is usually moved thrice a day, and milked morning and evening; on many farms at mid day also.

Under this system, the Colonel owned four cows that produced eight-and-forty pounds Jersey, or above 5 lbs. imperial weight, of rich yellow butter per week to the month of May and part of June.

In hot weather, in July or August, it is deemed advisable to shelter cows from the heat and flies; otherwise these tease the cows to such a degree, by forcing them to run about incessantly, that they have no time for repose or for chewing their cud; they, in consequence, afford much less milk or cream.

It was anciently thought that cream from the Jersey cow was too rich for making cheese. M. Le Feuvre of La Hague, who has a fine breed of cows, tried the experiment some years since, and succeeded to admiration. It was made from the pure milk, cream and all, as it comes from the cow. It was found that the quantity of milk that would have produced a pound of butter afforded 1½ lbs. of cheese.

From the quantity of milk which produced a cheese of 20 lb. weight, the drainings of the curds and whey, on being churned, yielded 4 lbs. of butter. This butter was of an inferior quality when eaten with bread, but was superior to any other for the making of pastry; it was peculiarly hard, and of excellent texture for such use in hot weather (*Jour. Roy. Ag. Soc.*, vol. v. p. 43).

In winter we have seen the Jersey farmers commonly feed their cows with a portion of parsnips, which is a favorite root in that island. In September or October, when the fine aftermath of their pastures begins to appear, from twelve to twenty pounds of these roots given to the cow at milking time produces a fine effect on the cream and fine yellow butter (*ibid.* vol. i. p. 42). In Jersey the parsnip is successfully cultivated on any deep land, whether stiff or light. It is a crop which from its easy cultivation, its freedom from disease and the attacks of insects, might be more extensively cultivated than at present, in many districts of our islands. Parsnips do not appear to be used by Mr. Dambrell. His system of feeding has been given at length, in a previous page of this volume (see *ante* p.); and in that series of valuable observations he remarks, when describing his mode of tethering:—"The grass should be eaten so close as to have the appearance of being mown. The cows must be led or have water