

## RULES FOR SELLING SHEEP.

"The character of a flock depends very much on the practice of the owner in making sales," says an experienced sheep farmer in writing to the *Ohio Cultivator*, and he adds some valuable suggestions on the subject, which we condense below:—

Never suffer a purchaser to take the pick of your flock, but do the picking yourself. Try to pick when you buy—be sure and pick when you sell.

Always sell ewes in the fall—selecting for that purpose, first, such as are getting old, next such as are, in any particular, defective. By this means a flock of ewes is always right, and looking right. Never suffer a sheep to get old on the farm, unless perhaps a very choice buck or breeding ewe.

In the sale of weathers be governed by circumstances. Pasture scarce, we sell in the spring after clipping. Pasture plenty and winter feed scarce, we sell in the fall. Pasture and feed abundant, we fatten for the drovers or butchers in March or April—never permitting wethers to get over three years old before selling them.

By this means the flock is made to consist always of young, healthy and thrifty sheep. Better that old sheep should be sold at half their value, than good young thrifty ones at half price.—*N.-Y. Tribune*.

## GROSS AND NET WEIGHT OF CATTLE.

The ordinary rule of ascertaining the net weight of beef cattle from the live weight on the scales, varies according to quality, size and age, and after all is no rule at all, because it is entirely a matter of agreement between the parties at the time.

It also depends upon the locality. In New-York, the net weight of the beef in the quarter only is wanted. In Boston, the hide and fat are included, counting those products equal to one-quarter of the beef, or rather, calling the whole five quarters. There the net weight of a fat bullock is estimated at 60 to 68 pounds of each 100 of live weight. In extra fine animals the percentage is higher.

In New-York, where the hide and fat are left out of the calculation, the bullocks are estimated at 55 to 60 pounds net to each 100 pounds gross; and if the animal is very fine, the estimate runs from 61 to 64 pounds net to each 100 pounds gross. Extraordinary animals sometimes dress 65 or 66 pounds, and even higher, and ordinary and lean stock run from 55 down to 47, though not often below 50 pounds, or one-half the live weight at home. The common practice at the West is to weigh fattened cattle, some hours after feeding and a little exercise, and calculate the net weight at 55 pounds per 100 of the live weight.—*N.-Y. Tribune*.

**GROSS AND NET WEIGHT OF SHEEP.**—A few years ago we ascertained the live and dead weight of a large number of sheep slaughtered for the tallow near the city, and found that the carcass weighed about *three-fifths* of the live weight. These were common sheep, affording only about twelve pounds of tallow. Had they been in better condition, they would have afforded a higher proportionate weight of carcass.

In England with the coarse-woolled mutton sheep, fattened for the butcher, it is generally estimated that a stone live weight (14 lbs.) will give a stone dead weight (8 lbs.) The live weight (ascertained after the sheep have fasted for twelve hours) is divided by seven, and this gives the weight of the carcass in quarters. Thus a sheep weighing 140 lbs. alive, is estimated to weigh 20 lbs. per quarter. We have known whole flocks to exceed this estimate. The fatter the sheep, the greater the dead weight in proportion to the live weight.—*Gene-see Farmer*.