

the cattle, the land should be ploughed at once. Hold nice narrow furrows of say, 7 x 10, and all the frost of winter, combined with the thaws and rains of spring, will not be able to melt down the crests, but they will stand up boldly and afford plenty of "crumb" to cover the seed.

As to the care of stock, during the month, all that need be said is, that all should go into winter-quarters in thriving condition. House horned cattle and horses at night as soon as white-frosts appear. Hogs for killing should have plenty of pease and skim-milk—but little corn, if the very difficult English market is to be suited. Sheep, particularly breeding ewes, should not be allowed to lose flesh; plenty of grass still, but a little dry food, such as pease-straw, will do them no harm. There is more *proof* in pease-haulm, if harvested well, than people imagine. The milk-cows will need great attention, and as many are pretty nearly ready to calve, for winter-dairying, provision should be made for them; no better food than *crushed* linseed; it keeps the bowels open enough, and, we are sure of it, makes the delivery of the calf less fatiguing to the cow. A pound a day for ten days before parturition is enough.

Arizona must be a pleasant State to farm in: they are growing 56 to 57 bushels of barley to the acre there, each bushel weighing from 55 to 57½ lbs.!

**Trifolium incarnatum.**—Crimson clover is still an open question. From the information at hand we should not feel justified in advising you to incur any great expense for seed this fall in expectation of having a profitable crop to turn under next spring. We do not mean by this that such a course must inevitably result in failure, but simply that the evidence either way is not conclusive. It may very properly be tried in a small way in Connecticut, but not more, unless you have information in regard to its behavior under your conditions of soil and climate that we have omitted to notice. For ourselves we should much prefer to sow winter rye, which will give both late fall and early spring feed.—*Hoard.*

In England we don't sow trifolium in standing maize 9 and 10 feet high, as some one wrote to the *Country Gentleman* asking how he was to do it! After the wheat is cut, and carried, the stubble being clear, we sow the seed—20 lbs. to the acre—and harrow it in, rolling afterwards. The plant seems to prefer a firm bed, as all attempts to grow it on broken-up land invariably fail. The trefoil is cut when coming into bloom, and as it never comes to anything worth having after the first crop, the land is ploughed up and sown with turnips or rape. As to ploughing in, *pas si bête*. It is not very good food, but useful stuff enough. As it is not to be depended upon even in the Northern counties of England, it is doubtful whether it will answer in New-England, though, perhaps, if it is sown very early—say, by the 20th August, it might stand the winter. At all events, it should be rolled as early in spring as possible.

PROF. WHIMPER's figures, in his address before the New Hampshire Board of Agriculture, do not confirm the claims so persistently put forth in many quarters recently, that the big milking cows are the most profitable. We do not overlook the fact that he reports "the best cow of all," at the

New Hampshire Station, is a short-horn weighing 1,300 lbs., a good shaped beef animal, too.

Well, why not? The first Duchess cow (Tommy Bates') gave 18 lbs. of butter a week!

Some very curious processes for propagation are practiced at the public gardens, says the Washington Star. One consists in cutting with a knife a ring around a branch of a plant. One might imagine that the intention was to kill the branch, but such is by no means the object in view. The cut having been made, a piece of wet moss is wrapped and tied round the branch at that point. Beneath this protection the sap exudes from the wound and little rootlets are developed. After a few days the branch is cut away from the parent stem, being then itself a complete plant, with roots, all ready to put in a pot. This plan is adopted with plants of slow growth, because one plant may thus be split into half a dozen or more of good size, instead of waiting for a seedling or little slip to develop. Show this to your wife, if she is a lover of flowers. Some of the most difficult plants to grow from slips are easily propagated in this way. DR. HOSKINS.

The above process does not seem to us to be new. We rather think that, in one of the earliest numbers of this periodical, Monsieur Chapuis, to whom we present our compliments, gave a description of the method, with an engraving.

Where sheep are pastured upon clover there is constant checking of the plant, and this predisposes it to the forming of seed. Thus it produces a heavier seed crop than when the common practice is followed of allowing it to grow until in blossom and then cutting it close to the ground; but, if the clover is fed off, Canada thistles and other biennial weeds in it should be mown down to the surface with a scythe. The sheep will not take sufficient care of these to absolve you from giving some attention to them.

"The Western Agriculturist says that while American butchers discriminate against heifers for beef, English butchers pay one cent per pound more for heifers. One of the largest wholesale butchers in Liverpool, Eng., Mr. Andrew Ross, says, "Out of the 1500 to 2000 cattle handled by me weekly 60 per cent are heifers. The butchers who buy from me will give twelve cents per fourteen pounds more for heifers than for steers, as they have less bone and stand more cutting, better roasts being got out of them than out of steers."—*True—Ed.*

"It is also a fact, notwithstanding all the jokes made about 'bull beef,' that the meat of fat young bulls, say under six years, is as good, to say the least, as that of the best oxen."—*False—Ed.*

**Vale of Berkeley cheese.**—We are happy to find that at the Gloucestershire, Eng., agricultural show, two of the tenants of Herbert Jenner Fust, (our brother) of Hill Court, distinguished themselves:

**Cheese.**—There was not much competition in the three classes for cheese. Mr. John Smith, of Hill, took first prize of £3 for the best hundred weight of thick cheese, Mr. Clifford, of Frampton, coming in second; while Mr. Wilcox, of Churchdown farm, Hill, was highly commended. In the next

class, for 1 cwt. of double cheese, there were four entries, and Mr. Smith and Mr. Wilcox were again the prize takers, the former gentleman also taking 1st prize in the thin cheese class.

Mr. Wilcox is going to be good enough to send the Editor of the Journal a specimen of his manufacture.

**Tuberculosis.**—We perfectly agree with Dr. Hoskins in his opinion as to the danger of forcing cows. "Free lung-space" cannot coexist with narrow brisket:—

There can be little, if any doubt, that the almost frantic efforts made to get big butter records from Jersey herds are responsible in great measure for the presence of tuberculosis among them. An intelligent writer in the Stockman and Farmer, in calling attention to this subject, says: "This cow must have large digestive capacity; she must have a fine head, slim neck and thin shoulders, which of necessity makes her lungs somewhat cramped. In short, in order to be of a first-class milk type, her form must be that of a predisposed consumptive; so we see that the tendency of breeders of dairy cattle has been toward breeding a type of animals that has a natural predisposition toward consumption (tuberculosis). So I say without fear of successful contradiction that all the pure breeds of dairy cattle are more susceptible to consumption than the pure breeds of the beef cattle, or of mongrel bred animals that are kept for dairy purposes."

It is only under these high pressure methods that such trouble is encountered. The Jerseys generally, throughout New England, are as healthy and strong as the old stock of cows. We can make any creature sick by overfeeding, petting and confinement. These kill thousands of human beings. Let common sense rule in this matter, and there will be no trouble. Breed for vigor of constitution first, and especially for free lung-space; for if a cow cannot breathe freely, and get fresh air enough, she can't make butter long. Don't breed for a narrow chest. The Jerseys are naturally rather narrow there, and there is no need of increasing that peculiarity.

**Wheat after pease.**—We print the following, from "Farm and Home," as an instance of the great danger that lies in a little trifle of theory without practice to support it. There cannot be a worse preparation for wheat than the pea-crop, unless it be tares. The roots of both pulse-crops make the land too *shatter*, and there is no chance of a firm root-hold for the following wheat.

As for not ploughing the land after pease, did the writer who advises such treatment never reflect upon the effect of a summer-fallow? It is too often the case, "on this side," that people only think of the immediate crop to be grown, neglecting all consideration of the subsequent crops.

## DAIRY-CATTLE AND THEIR FOOD.

(By the Editor.)

We all think we know a good cow when we see her; but, in spite of our supposed knowledge of the animal, there are very few good judges of cows to be met with, or else we should not see such extraordinary decisions at our cattle shows. You know that the desirable qualities of cows vary with

the uses they are intended to serve. It would be absurd to look for the points of a Shorthorn in a Jersey, or the form of a Devon in an Ayrshire. Each has its own peculiar beauties, and the man who breeds the one is often prejudiced against the other. All breeds are good in their way—one for stall-feeding, another for grazing, a third for milk, again, a fourth for butter; and of these several kinds, every one must choose for himself the sort best adapted to the land he occupies and the food he has at hand. It by no means follows, however, as we shall show further on, that because we happen to farm inferior land we must be contented with inferior cattle, for a very small outlay for additional food will make our second-class pastures equal to the best grass-lands in the province.

Now, in judging of dairy-cattle, what are the principal points to be determined? And, first, of the cow; if her digestive powers are imperfect, she won't be worth a farthing. The signs of good digestion are the same in all animals: a large stomach, broad hips, deep loin, and well rounded ribs; the brisket should be moderately deep and broad, to afford play to the lungs and heart. But here we may note, that, where food is scanty and much ground has to be gone over to find it, the brisket will be narrower than in the reverse case. Thus, for example, the Downs on their native hills are much narrower before than the same race fed within hurdles (folds) on the turnips of Cambridgeshire and Norfolk, and the brisket of the Devon on the wild moors of Bodmin is a very different thing to the brisket of the shorthorns of Underley of Compton (1).

A good constitution is indicated by several unmistakable signs: a kind head with bright, calm eyes; fine, lustrous hair, and a pliable but not a thick skin—a very different sort of handling skin to that of the Shorthorn.

As you will probably want to fatten your cows for the butcher, when they have done their duty in the dairy, you had better not fall too much in love with the wedge form. Some of the delicate little Ayrshires to be seen at our shows in the autumn, are perfect models of this style: I do not counsel you to keep this shape in your eye, when you are starting a herd of dairy cattle. A visit to Greenshield's herd of Guernseys will amply repay you for the trouble of a journey to Danville, and an hour's study of the two best cows will, if your memory is good, keep you from making mistakes in buying dairy-cows for the rest of your life.

**The udder.**—well, if you have an eye for form, your own taste will guide you in this point. It should be square, broad, well up before and behind, not fleshy, and yet not harsh to the feel. The teats should be equi-distant from each other and of moderate size.

If you intend to sell milk, the colour of the skin of your cow need not trouble you; many perfectly white skinned cows are marvellous milkers. But as you probably intend to make butter, it is as well to know that a yellow skinned cow is almost invariably a butter-producer.

Look inside her ear, on the point of the shoulder, on the skin covering the bones at each side of the tail-head; and if these points are yellow, or, preferably, orange coloured, the cow under examination will seldom turn out

(1) When we say that the brisket of cattle, on poor land, with a great expense to be gone over before sufficient food can be got to fill the belly, will be narrower, we mean that each succeeding generation will decrease in this point, until what may be termed the normal width is reached.