

## POULTRY.

## PREVENTION IS BETTER THAN CURE.

It is absolutely necessary that you should see that your poultry house is dry, the yards well drained, and no stagnant water allowed on the premises. If you attempt to keep chickens in damp, dark, ill ventilated houses, and low wet swampy runs, disease will surely follow. When cholera is around among the neighbors' fowls use some disinfectants. A cheap and good disinfecting fluid may be made by dissolving three pounds of copperas in five gallons of water, and adding half a pint of crude carbolic acid. If the acid cannot be had conveniently, use the copperas without it, sprinkle the floor, nests, walls and perches, or use a solution of sulphuric acid, say thirty of acid to one thousand of water, and applied in the same way, or better if washed by means of a broom or brush. It is almost useless to dose fowls with medicine while they remain where the infectious poison still lurks, and unless you adopt the sanitary measures recommended. And if you attend to the sanitary business in time, you will have but little need to dose your fowls with powerful drugs.—*Poultry Monthly*.

## A CHEAP HENNERY.

We frequently receive inquiries from beginners, and from some who are contemplating going into the poultry business, how to build cheap poultry houses. We cannot suggest plans for everybody, as one's taste, means, object, etc., have much to do with it, but we will give one for general purposes that is cheap and may meet the wants of some of our young patrons.

In selecting the site for a poultry house, choose a dry, gravelly or elevated place, and if possible on the south side of a hill or out-building. If the ground is level, plow around the site and throw the earth towards the centre. A frame, ten feet by twelve, will accommodate a dozen hens and a cock nicely. If you intend to have an earthen floor, which, by the way, is the best kind of floor, fill in with road dust or dry loam to the top of the underpinning. The front of the house should be high enough to admit the attendant without stooping, and the roof slanting and perfectly tight by putting tarred sheathing under the shingles. The sides may be made of coarse boards, straight up and down and the cracks battened. The inside should be lined with tarred paper, and on the south and south east sides there should be two large windows, a door, and a few square holes at the bottom with slides for the fowls to go in and out. The roosts should be low and the nest boxes placed in a quiet and secluded place. The dusting box should be where the rays of the sun would fall upon it, and the ventilators placed near the edge of the roof.

## REMEDY FOR CHICKEN CHOLERA.

Here is a remedy or preventive, of the chicken cholera, which I have successfully used for two years. While my neighbors have been losing nearly their entire flock, mine have been healthy, and I have never had a case to my knowledge: Take a barrel, saw it asunder in halves, put about three quarts of unslaked lime in one of the halves, together with half a pound, or pound (to suit the necessity), of alum, fill the half barrel with water; when slaked and settled take from one pint to one quart (as the case requires) and put in every pail of water given the fowls to drink. The lime will an-

swer for the second half barrel of water, but the same quantity of alum should be added as before. If continued daily during the sickly season, I can from my experience assure your readers that their fowls will not be troubled with chicken cholera.—*Rural New Yorker*.

## LIGHT BRAHMAS.

The excellent breed of fowls is a valuable acquisition to our poultry stock; and we might without favor credit them with giving the first stimulus to the poultry industry of this country. They are the most popular and largely bred of any of our improved fowls. And though they have some faults, like all other domestic breeds, yet as a fowl for hardiness, quietness, easy management and winter laying, they are superior to other varieties. It is true they are a long time coming to maturity, but the early and well fed pullets will begin to lay in November or December in warm quarters, and will "shell out" during most of the winter months when eggs are dear. One must avoid feeding too much fat producing food to them, or they will become too fat unless kept in daily exercise.—*Poultry Monthly*.

## BREEDING IN-AND-IN.

Breeding in-and-in, is the most baneful process that can be practiced. Nothing operates so quickly to lessen the vigor of a breed than this, and, if continued, is ruinous. Sometimes the practice is necessary, if we wish to continue certain peculiarities of shape and qualities, but good judgment will suffice for the purpose of accomplishing the desired object. If we wish to perpetuate certain points, it is best to use only males, and when the close breeding has been continued for a sufficient time, a new blood of cocks may be started by introducing a hen from another yard, and breeding from her alone for cocks. The pullet should be bred from a new hen procured from another source. The selections of the two breeding hens should be bred from a new hen procured from another source. The selections of the two breeding hens should be done with care, and they should not be inferior to the stock desired to be crossed. We believe in keeping up a strain of cocks, if they possess peculiar merit, and in order to do so in breeding is necessary. If a cock is closely bred, or in-bred, it does not interfere with his value for crossing on common fowls, as the cross alone gives.

Breed true if you desire to attain certain objects. Let not the least taint be introduced among your flock. Cull out the weak, and select the strong, and as long as they display vigor and strength, you have nothing to fear. The first sign of decay is in the eggs. They will not hatch well. After awhile none will hatch. As long as your young chicks come forth strong, and keep in health, the in-breeding is doing no damage.—*Poultry Nation*.

Fowls that are moulting, or that have passed over the process late in the fall, will feel the want of the ripened seeds, grass and insect food which they obtained during the summer and early part of autumn. These require, when rigid winter sets in, a liberal supply of grain, vegetables and animal food, to build up and sustain those functions which became debilitated through the process of moulting.

How to invest a dollar and make five: Buy a bottle of Kendall's Spavin Cure. See advt.

## DAIRY.

## GORGONZOLA CHEESE.

A correspondent inquires concerning the method of manufacturing Gorgonzola cheese, and whether any attempt to manufacture it in America has been made.

The Gorgonzola is an Italian variety imported into England to some extent and very much esteemed by wealthy consumers who pay a high price for it. It is a very rich-tasting cheese, and with many holds rank with Stilton. I understand the Gorgonzola has been successfully imitated in Leicester, England, but am not informed as to the extent of its manufacture in Britain. Its manufacture in Italy is in limited quantity, and as it is exported to France and England, and probably to other countries, there is no surplus to lessen its price; and the eager demand for it has led many to believe that its manufacture could be largely increased at very remunerative rates.

At the International Dairy Fair in New York a few years ago, samples of Italian Gorgonzola were shown, and they were examined with much attention by many of our dairymen at the exhibition, and the question was then frequently asked whether this variety could not be successfully imitated in this country. I have heard, however, of no attempts having been made in this direction, though I am told the cheese is imported and may be found occasionally in New York and other of our chief cities, in small quantity and that it sells for a very high price—from twenty-five or thirty cents per pound, and sometimes more. The cheese has obtained prizes at London, Paris and Florence and its excellence has been in part attributed to the healthy and aromatic plants upon which the cows feed. Good sweet grasses grown upon soils and in locations where they can mature in perfection, have undoubtedly an important influence in promoting the flavor and richness of cheese, in distinction from grasses grown on low, wet grounds or where there is a surplus of moisture to cause it to be watery, immature, or furnishing feed that farmers usually designate as "sour."

Some of the leading features in making Gorgonzola appear to be the mode of expelling the whey from the curds; the mingling together of the warm and cold curds; the manner of applying salt, and the curing of the cheese.

The curds are made twice a day, from warm milk, soon after it is drawn from the cow, good sweet rennet being employed for coagulation, and a sufficient quantity used to perfect that operation in from ten to fifteen minutes. The curd is then slightly broken up and left alone until it has settled to the bottom of the vat, when it is still more divided up with a wooden instrument, always drawn in one direction.

The whey having separated, the curd is hung up in hempen bags to drain. The cold curds of the evening are mingled with the warm curds of the next morning's mess of milk, being placed in flexible wooden bands covered on their inside with hemp cloth, and placed on an inclined board, strewn with rye chaff. In mingling the two curds together, care is taken that the upper and lower sides of the cheese are formed of warm curds, so as to insure a good rind—the cold and warm curd if mingled for the outside, not properly uniting. With this exception, the two curds forming the cheese are mingled in layers, the warm and cold alternating. The curds thus

mingled are further drained during the first day of the process by two or three turnings. On the following day, the cheese having obtained some consistency, the cloth is removed and the cheese weighed. After three or four days, fermentation begins, and the wooden bands are removed. It is then salted on its upper and lower sides once a day alternately for eight or ten days, four ounces of pulverized salt being used on an average for 35 pounds of cheese. Some manufacturers adopt the plan of frequently turning and pressing the cheese against a salt-covered surface, thus insuring more uniformity and a better rind. The color changes in a month to a pinkish white if good, and if bad to a black. When black the rind is soft, and the cheese perishable in a summer. If the crust is sufficiently hard, the shade is improved by one or two dippings in salt water. The cheese is cured in a room kept at a temperature of about 65°. They are placed on tables thinly covered with straw, at first; afterwards they are kept in a cellar for six or eight weeks, and during that time they are repeatedly turned, wiped and salted. It takes about 100 quarts of milk to make 25 pounds of cured cheese, or cheese fit for market. The cheeses vary in size from 20 to 40 pounds and upward. When ripe, the blue mould has developed similar to the condition of Stilton when esteemed its best estate. Indeed, its consistency resembles a fine specimen of ripe and ripe old Stilton. I have no doubt the Gorgonzola can be successfully imitated in America, as Swiss, Limburger and other foreign varieties are now manufactured here of as fine quality as that which is made abroad.—N. A. WILLARD, in *Country Gentleman*.

## BREEDING COWS FOR MILK.

"Better to acquire greatness than to be born great," is an idea that needs to be impressed on farmers in more than one sense. Better to acquire riches or a competence than to be born with a silver spoon in the mouth. Better to breed a good cow than to buy one, unless you have plenty of money. To make something out of nothing, is an ambition worthy of the infinite. To come as near to it as possible, is the aim of every noble-minded finite being of intelligence. We like to encourage the importation of first class live-stock, but we feel far prouder of the record of native cows that have been bred up to high milking and butter-making qualities, when it reaches the same amount. We would encourage the importation of good bulls in preference to good cows with a high record; yet both are necessary. The records of imported cows have shown what cows can do, and have stimulated to improvement of stock. So let all such as can afford it, take the shortest cut to improvement. But the farmer even with very limited means has the lever of improvement in his own hands. This is the key. We know it. Feed the heifer calf, from the first day on till it comes into profit, with all the nitrogenous, milk-forming food it will bear or eat without injury. Phosphatic food fed in connection with milk, or blood-forming, which is the same thing, fed without stint, will make large boned cows, with large milk veins, and plenty of blood.

You may get seed corn when it has grown at the rate of one hundred and twenty-five bushels an acre, and dwarf it down to nubbins; and you may take a cow that under good feed will give thirty quarts of milk a day, and bring down her record to four quarts. We have seen it done.