STOCK & DAIRY

LOOK TO THE LAMBS.

Perhaps not one in ten of those who keep sheep, in connection with their other farm stock, that is in flocks varying from ten to one hundred, ever think it worth while to examine their lambs either at or after shearing time, to see if they are free from ticks and lice. Both of these parasites will leave the old sheep for the lambs, and the first intimation the farmer has of their existence, perhaps, is in finding the lambs dull and drooping and covered with vermin.

It is surprising, sometimes, how vermin will increase with the advent of warm weather. If the advice we lately gave in regard to dipping the lambs at the time of clipping or shearing the sheep be followed, but little, if any difficulty in this direction will be experienced. If not, the sooner they are attended to the better. Make a wash of one part pure carbolic acid to one hundred parts of water, and, if a part of the lambs are found infested, it will be safe to dip them all.

The tick is, after hatching, supposed to undergo a change before becoming mature, since when hatched they have but six legs, and when mature they are furnished with eight. Therefore it is more than probable that, like the ticks found on Texas cattle, they drop off, the eggs hatch, and, undergoing their change, the ticks again fasten to the sheep and lambs.

Upon this head, the *Veterinarian*, an English journal, sometime since contained an account of a bit of lamb skin covered with ticks, which was placed in a pill box. After a time the ticks were found still alive, and the box nearly filled with eggs. The eggs were placed in a glass tube, corked, and carried in the pocket of the experimenter for a fortnight. The young ticks were hatched, being about the size of pin heads. They had but six legs, from which it was inferred that an intermediate stage is passed through, since, when found on sheep, they always have their full complement of eight legs.

In 1868, during the prevalence of the so-called Spanish fever among the cattle in Central Illinois, we assisted Dr. Gamgee for several days in his *post mortem* examinations of affected native cattle. It is well known that Texan cattle are infested with ticks, and one of the theories relating to this infection was that cattle swallowed large numbers of these young ticks and thus became subject to blood-poisoning. While we do not hold to this theory, it was, nevertheless, at first blush, plausible, since we found places where the grass was fairly alive with the young ticks, hatched out from the mature insects that had dropped from the bodies of the Texans which had been driven across the range.—*Western Rural.*

HOW THEY MAKE "GILT-EDGED BUTTER IN ENGLAND.

"Fortunate is that household which has a dairy as a part of its establishment, especially now, when all housekeepers feel that milk and butter are the most difficult articles to produce both pure and good for the dairy supply of the family, even though there may be every opportunity of getting produce and home-made. It is really seldom that we eat butter as sweet and rich and fine in flavor as it ought to be, and as it would be if careful and constant attention were paid to the simplest means; but then it is imperative to use all these means, and few will believe that all are necessary; so for convenience sake, or for other reasons or other purposes the room in the dairy is filled, and it becomes a store for many things which ought not to be there, as an experienced nose will soon detect; A close smell appears where all should be fresh as the morning air, an equal temperature being maintained to secure a great quantity of cream rising from the milk, and to confer a better quantity on both; both being scrupulous, guarded from any contamination with animal or vegetable matter, often found hanging or placed in a dairy for coolness at this season—at the risk and with the reality of rendering the dairy products less pure and good than it might be.

"The butter-making must be arranged in some degree according to the quantity of cream or the number of cows' milk to be disposed of; but it is always better when made fresh from cream before it comes at all sour. One ounce of sulphate should be put in a tin before the milk is skimmed into it. The tin should hold when full three gallons of cream, which should be stirred twice a day until churned. This will do much to keep it in good condition. The best butter we have ever eaten was made in a large dairy where a small proportion only of the milk was set to make butter. The tins held three or four gallons, the milk being spread over a surface about six inches deep. When it had been standing twelve hours, the cream was skimmed the milk in this case was added to the new milk for cream-making, not more than one pound of butter per cow per week being taken from the cheese. In most or all dairies it might be easily arranged for the cream to remain on the milk for twelve-hours. Milk skimmed at these short intervals will be as sweet and good for weaning calves, for us in the house, or for sale, as skimmed milk; and, thus doing, the richness and flavor of the butter are secured, for which the highest price can always be gained. The sweetness and better quality of the milk, for whatever purpose it may afterwards be used, make up for any little less butter obtained than might have been, had the cream remained as is usual on the milk twenty-four hours, instead of the plan thus recommended of skimming it every twelve hours At this season there is little difficulty in getting the butter to come quickly and well, but in autumn and winter it is otherwise, and much time is lost which may be saved by scalding the cream the evening before it is to be churned by placing the tin of cream in water to warm, which should gradually boil. Keep the cream in it for half an hour after the water boils very gently. Stir it very frequently, and there is a double average, for by this means any disagreeable flavor caused from different kinds of food eaten by the cattle is removed; and for this latter reason alone it is generally a valuable plan to scald the cream as described, for even the least experienced in making butter know that for some causes or other there are times when the butter (made as carefully as at other times when it is perfectly good) has an acid taste. Numbers of causes, reasonable or not, are given, for instance, that it is from the cows eating the cow-food, for its unpleasant taste in butter is just at the time when the butter-cups make the meadows yellow. The best thing to do to cure the unpleasant flavor in the cream is by scalding it before the butter is to be made.

"The mode of making up the butter is often a reason for its not proving good. It cannot be necessary to urge that the utmost delicate cleanliness can alone insure good butter, and instead of saying what should not be done, we will describe the plan adopted in making the best butter we have ever eaten, to which we have before alluded.

"As soon as the butter was taken out of the churn, the dairywoman (who must have a cool hand), in a cool place, gently squeezed or worked the butter, by which means the buttermilk was removed running round the sides of the wooden vessel in which the butter was being worked, the dairywoman whipping it up as soon as it runs from the butter. No water for washing the butter was ever allowed to be used in this dairy; a very little working or squeezing is enough to make the butter dry of the buttermilk. Then spreading it over the surface of the bottom of the vessel it has been worked in, salt sufficient for the taste desired was added, and it was rolled and printed in half-pound weights for use.

"Butter that is washed always seems to be tasteless compared to that treated as described in this large dairy. It may seem a little less trouble to wash, and wash, and wash it, and so remove the butter-milk, but, in so doing the flavor and richness, we believe, are very much diminished also, and the keeping properties seem also; and we would urge on those who have never tried this plan to do so, and judge for themselves if they do not find the quality of good butter thereby improved."—*English Agricultural Gazette.*

MILK FEVER IN COWS.

The disease is to be feared amongst cows over four years old that are well bred and good milkers, and that receive more than ordinary care and attention. The system in a vigorous condition, filled with rich blood, and not having the elasticity of that of a younger and growing animal, is suddenly subjected after calving, to a reflex of the blood which has been circulating through the system of the calf. The drain upon the mother's system consequent upon the support of the calf's life is stopped, and a great reaction occurs. The parts of the body which have been excited during the birth of the calf suffer from the reaction, and the weather also increase the difficulty, and after a fit of shivering, which may occur from the first to the third day, a fever sets in, the appetite fails, rumination is stopped, weakness across the loins causes a staggering gate or an inability to rise, the udder is hard, hot, and swollen, the animal groans, looks wild, and frequently falls into convulsions, or becomes frantic and dashes her head about violently. When these last symptoms occur, rapidly following the first, recovery is very doubtful. To prevent an attack of this disorder, the cows feed should be reduced some time before calving, and only hay and bran gruel be given to her. The bowls should be kept loose by a few handfuls of linseed meal, and plenty of salt should be given. If the cow is in good flesh she should have one pound of Epsom salts with half an ounce of ginger a week before her time is up, and as soon as she shows signs of calving in relaxation or loosness of the hinder parts, she should be kept in a quiet and well sheltered part of the stable; a loose box or stall being the safest place, in which she need not be tied up. If there is a flow of milk it should be drawn from the udder. If the cow has had this fever previously, or her symptoms cause an attack to be expected she should be given twenty-five drops of tincture of aconite three or four hours after calving, repeating the dose every six hours until four doses have been given. If, inspite of all precautions, an attack occurs, she aconite, as previously mentioned, should be given along with two drahms of powdered opium in a bottle of thin gruel immediately. A pound of Epsom salts with half a pound of commod salt dissolved in water, with some sugar or molasses to flavor it should be given soon after. Cloths dipped in hot water should be placed accross the loins, and the cow should be covered with blankets. All the cold water she will drink should be given as frequently as may be needed, and she should be kept as quiet as possible. The milk should be drawn every few hours. Pure fresh air is also indespensable.—*American Agriculturist.*

FRAUDULENT BUTTER.

From the outset we have discouraged the manufacture and sale of the so called "suet butter" as a fraud upon the consumer as well the dairyman. In no sense can the stuff be called butter, and we are glad to see that at last the sense of the dealers in butter is aroused, and that a demonstration is making against "oleo-margarine," or fat, suet, tallow, or whatever it may be, churned in sour milk and packed and put upon the market as butter. In just so much as th s fraud may be perpetrated is the value of butter depressed in the market. Because there is an established market for butter of poor grades amongst poor consumers and bakers in the cities, anything which may dispute the position in the market of this class of butter makes it unsalable and effects the entire market by an accumulation of stock. Therefore factory-men, dairymen, and even makers of the 'gilt edged butter," are directly interested in preventing the stuff from coming upon the market as butter. Let it be sold for what it really is—a preparation of tallow; this the makers of it have a perfect right to do, but when it enters the market as butter of any kind it usurps a place to which it has no right, and becomse a fraud and a thing to be discouraged. The New York *Butter and Cheese Exchange* has at last determined to interfere to protect the interests of their clients, and to obtain such legislature actions as shall enforce the use of proper and discriptive brand upon the spurious article, and to deny it a position of any character whatever amongst dairy products.—*Am Agriculturist.*

MERIT VS. MERE PEDIGREE.

If all that is to be aimed at is obsequiously to copy the herd of some dead breeder who earned a reputation, it would seem more rational to adopt the dead man's method rather than to scramble for what are left of his tools in the condition that he left them. Both the two national benefactors, the late Messrs. Bates and Booth, tried with such powers as they had, (and these were large), to establish a distinct type of Shorthorn. Both succeeded, and the moulds they left behind are deservedly much prized. But it should be the object of the admirers of each to reproduce the *forms* of the animals which won distinction for their original breeder, and not to reproduce *pedigrees* on paper, varying as little as possible from those which their forerunner left. It is quite well known that the animals which most resemble the original Duchesses have been found in tribes crossed with Duchess blood, but not of Duchess descent, and that cows reproducing the model of Bracelet and the Blossoms, or the four sister Queens have occurred at intervals in very obscure families which have had the advantage of crosses of of Killerby or Warlaby blood. Such reappearances are more to the credit of the owner than animals which, having a pedigree almost a fac-simile of original Bates or Booth pedigrees, are yet weedy or unsightly. Yet the tendency of the recent sales is to encourage young beginners to neglect the former, and to half ruin one another in a frantic effort to restrict the number of the possessors of the latter. It is a matter of common talk that at some not far distant auctions the best butchers' beasts have scarcely made butcher's prices.

No doubt for several purposes "pure" animals have a special value. But it must not be forgotten that the result of "pure" breeding has been that some most valuable families are fewer in numbers now than they were ten years ago. Is this a recommendation to land occupiers to set up for keeping "pure" herds? The object of the land is to feed the people; and the really good stock are they which year by year contribute the largest proportion of the best food for English families.

There is a tendency in much that is said and written about Short-horns to obscure the fact that no breed when really in a natural condition, will milk longer, feed quicker, or give more saleable carcasses than good Short-horns. The Irish and Scotch farmers (both of whom of late years have bred with greater intelligence than their English brethren) have never joined in the hunt after this "pure" will-o'-the-wisp, as we must needs regard it. Messrs. Cruikshank offer every year, at Sittyton, not far short of a hundred yearling Short-horns, and eager competitors buy them at remunerative prices to use them to produce beef. Their tribes are not pure, and don't wear out. The Dublin yearling show of bulls is larger still, and all, to our gain, find occupation, but not in "pure" herds. The English press should encourage the English farmer to do likewise, and not to join in flattering the owners of "pure" animals in the esoteric sense of the word—which produce a good many more paragraphs than beefsteaks.—*London Field.*

SALTING CATTLE.

On a prairie range, where the cattle are not yarded at night, and which, of course, would be pastured by various herds, we should advise salting three times each week, giving just what the animals will lick clean. Give the salt after the animals have filled themselves in the morning, if possible, or at night before yarding, allowing them to have access to water soon after the salt is given. A small handful will thus suffice for each ordinary steer. If the steers are salted but twice a week, no more should be given than if salted three times, since salt, in large doses, is cathartic.

It is thought that cattle will eat rather more salt when fed on tame pasture than on wild or prairie grass, and with considerable plausability, since it is natural to suppose that pastures have been accumulating the organic and inorganic elements for scores of centuries; but nothing definite is known in this respect.—We consider the practice of salting cattle occasionally as altogether improper; as well stint ourselves to regular doses of salt. All farm stock should be allowed to take it at will. In this way they will eat less than if salted occasionally, not more than an ounce being usually taken. Indeed, there are many good farmers who hold that salt is positively injurious, fed in occasional doses, and there is no doubt but this is the case, if enough is given to physic them, since it wastes the flesh. A better plan would be for those having cattle on the range to pay *pro rata*, so that all the stock might be furnished daily with what they require.

REARING STOCK.

One thing must be borne in mind, that to be successful, a steady course must be pursued, and that course onward - towards perfection. I will not say to perfection, for that will not be attained by any person in his lifetime. The color and style of the herd should be a matter of study, to breed as near as may be to a fixed standard of excellence, not only in color and form, but also of health and hardihood; a robust and vigorous constitution should be one prominent object sought in establishing and continuing a herd for profit, not only for the present but also for the coming generation, and so well should the male animal be selected, that no glaring defects should be disclosed in their produce, especially after the herd has been started on a permanent basis for any special purpose.

If the proprietor of such a herd should wish to change his breeding, methinks he had better dispose of his herd to those who wish to keep on in the line in which they were started, and then begin anew for another purpose, if that was thought more desirable to his future prosperity and capabilities of his farm, etc.—In this paper I have said nothing of the different breeds of cattle, or their adoption for special purposes, preferring each farmer should make his own selection, then breed with care, and success is sure to follow in due time. *J. T. in Practical Farmer.*

DISEASE OF CATTLE.

The necessity of guarding our live stock against predisposition to disease, and the contagious nature of the foot-and-mouth disease, are shown in a debate on the subject in the Imperial Parliament. The Earl of Kimberley said there was a great difference of opinion as to whether compulsory slaughter was likely to stamp out the disease, but there was a concurrence of opinion that to be of any use the regulation must be stringent. The experience of other countries showed that partial measures were of no use. As regarded the foot-and-mouth disease, the committee was of opinion that we had no means of stamping it out without the adoption of more stringent measures than well would be put in force in the case of such a disease.

Lord Dumany said he had heard from good authority that a number of cattle which had left Ireland in a healthy state were found to be diseased when they arrived in Dorsetshire. This was attributed to the treatment they had sustained on the journey. Sufficient attention was not paid to the cleansing of cattle trucks, and the supplying of the animals with food and water.