

CARE OF SHEEP IN EARLY SPRING.

At this season we must have an eye to the sheep. As the lambing season approaches great care must be taken of the breeding ewes, but be it remembered that care now, though it may do much to remedy the evil, will not counteract the bad effects of a winter's neglect. As the time of lambing draws near, the ewes' food should be gradually improved in quality. Opinion is very much divided as to the benefit of turnips to the pregnant ewe. Some feed none, others provide them too abundantly. Before the grass is matured enough for pasture a moderate supply of succulent food undoubtedly tends to increase the secretion of milk, but on the other hand an overdose of roots is apt to sour a stomach already predisposed to disease by the extra strain upon its functions. Oat or peameal will help to increase and enrich the milk and strengthen the animal, enabling her better to endure the strain of labour. Pens should not be overcrowded, so that on the entrance of the shepherd, the ewes may not push upon one another, so as to injure themselves. When lambing commences take care that your pens be kept warm, dry and clean, and yet use as little straw as possible for litter. If a lamb be dropped in a dirty spot the mother will often refuse to lick the membrane from its body, an operation which instinct has taught the ewe to promote the circulation of the blood; and again when the lamb lies amongst long straw it experiences great difficulty in rising and obtaining food from its mother's teat. In cases where the ewe has difficulty in dropping her lamb she should not be interfered with unless very urgent necessity demand it. Indeed it is hard to lay down any rule for the guidance of the attendant in such cases; experience and common sense are his best advisers, but at the same time we cannot be too earnest in warning him not to interfere hastily. By handling the sheep in such straits you divert her attention and energies from her situation, and she is very apt to injure herself in attempting to release herself from your hands. Though you may assist nature you cannot force her. There is no doubt that more lambs and mothers have been lost from a well-meant but too hasty interference than from any other cause.

MR. WILLARD ON THE REQUISITES TO FINE FLAVOUR IN BUTTER AND CHEESE.

Our space in the present issue does not admit of a full report of the admirable address given by Mr. X. A. Willard at the annual meeting of the Canadian Dairymens' Association, held in Ingersoll last month, but we give extracts which comprise the substance of what was said on the important question how to secure choice flavour in butter and cheese.

"With all our knowledge and experience in New York we have not been able the past year to avoid having some bad off-flavored cheese during the hot weather, especially in July. I took some pains to study this question, and I found by examining farms in numerous instances, that stagnant, putrid water, was one of the leading causes. There were other causes, but this one was invariable. In one instance, the cause was attributed to the milk of one of the patrons whose cows had been drinking from frog ponds; this man changed his fences so as to get good water, and so the trouble ceased. In the private dairies of New York and England, particular attention is paid to this matter. I wish I could impress this thought upon every dairyman present, as it is one of the faults which will have to be corrected before the highest standard of excellence can be reached. On farms where springs are deficient, the defect is to be overcome by digging a well and applying wind power for pumping, which can be inexpensively erected, and made durable. Another point on which the old dairy farms are in error, and which is the cause of great impurity in milk, is the bad construction of milking stables, most of which are little better than pest houses, owing to bad ventilation. So bad are some of them that I have seen delicate women faint away in them in hot weather. Follow the milk which comes from these places to the factory, after having been confined in the can under a close fitting cover, and you will find it most offensive in odour and putrid. If there is any manufacturer present who can make clean flavored goods from such milk, I should like to see him and hear his process. In this respect the English farms are ahead of ours. Their milking stables are open on one side, cool and well ventilated, and milking is made a pleasure to animal and milkmaid. I must say the new dairy districts are in advance of the old in this respect. I beg of you not to fall into the errors of the old dairy districts. After you have provided a clean, well ventilated milking stable, let each milker take a pail of water and towel into the stable, wash the cow's udder and wipe it dry with the towel, and then proceed to milk; you will then have no filth dropping into the pail, and water is so cooling and grateful to the animal, that she is quieted, gives down the milk at once, and will yield enough more during the season to pay the whole