STOCK & DAIRY

N. Dickey Ed.

MAKING GOOD PORK.

The Utica N.Y. *Herald* thus discourses upon the making of good pork:—

There are many families that raise their own pork; yet what a miserable article do we too often find—flabby, greasy, running to oil when cooked, and frequently rank, sometimes hinting of the stye, and sometimes of worst things. Now and then you meet with sweet, white, solid pork, that will bear frying, and is perfect cooked in any way, reminding you of Elia's inimitable roast pig crackling. And such pork is healthy as well as relishable. Besides, it costs no more to make than the flabby, wretched, rank stuff.

Why this difference? Why should we use a poor article when a good may be had at the same cost? It is because people are careless and ignorant. Any breed (or no breed,) that comes into their possession by trade or otherwise they use; and such feed as they may have, often refused by the poorest, they give without regard to cleanliness or comfort. And thus the one kind of pork is made, or rather makes itself. A large use of whey or milk has much the same effect, making soft, flabby pork. A little of this may be used as drink, or part of drink. The rest should be mainly grain, and corn at that, old corn best. The other grains may be fed as adjuncts, giving variety, which, when well-timed, will promote appetite. But experience has long ago demonstrated that there is nothing so good as sound old corn to make solid, sweet pork, regularly given, never too much at a feed, if the appetite would be retained; clean pens, cosy, well aired, warm in cold weather, cool in hot. A hog, though he will wallow in the mire (for the want of something to cool him) has yet a sense of the neat, and will seek for a choice in a clean place. He thrives under good management.—Cold hurts him—he will make manifest by unmistakable squalls, and activity, and an access of heat will make him suffer. These are to be avoided. Filth in a pen is transferred to the table into pork.

COWS AND CLOVER.

Norman Sparr, in an address before the Canadian Dairymen's Association, at their late convention at Ingersoll, gave the following twelve reasons for sowing the large clover :—

Every cow is a manufacturing establishment, producing quantity and quality of milk in exact proportions to the quantity and quality of food and water she consumes, varied by the amount of labor she has to perform to obtain her living, the suffering she has to endure from excessive heat, cold, hunger, thirst or cruelty, from whatever source it comes. Her taste craves a variety of food of suitable qualities to produce a good quality of milk. While she may be forced, in order to sustain dear life, to eat and drink food and water so filthy and unsuited to her nature and wants as to produce disease in her whole system, her milk feeling it as quick as anything else, it is believed, if left to choice, she never would learn from habit to drink impure, unhealthy water, nor eat wild leaves, bush or weeds of any description, or rotten, mouldy fodder, or decayed apples, pumkins or roots of any kind, while she could get all she desires of those articles in a perfectly healthy state of preservation.

Now, let it be understood that every wild leaf she eats, every vile weed in her pasture vitiates her taste and lessens the quantity and impairs the quality of milk. This being my experience with an extensive acquaintance with cows and milk, I have no doubt of the utility of the largest kind of clover on which to lay the foundation of the best pasture for dairy stock.

1st. Because it takes full possession of the soil and leaves no chance for weeds to grow to any extent, to impair the quality of milk.

2nd. Because it furnishes the largest quantity of good, nourishing food for summer or winter use of any of the grasses the soil can produce, when the operator fully understands the trade of managing it properly.

3rd. Because clover is the only fertilizing crop the farmer ever raises, and the larger the kind he raises the faster he fertilizes each acre thus appropriated.

4th. Because every crop that is to follow after the land is plowed again is decidedly heavier and better than it is on equally as good soil where the smaller clover has been raised, and a very long distance ahead of any of the other grasses ever raised.

5th. Because the land is so much easier cultivated where large crops of clover have but recently been fed off or removed from the soil in any other manner.

6th. Because, when raised with timothy, as is usually done, both are ready to be pastured or cut for hay at the same time, which removes a very great objection to the medium and small kinds of clover.

7th. Because it lives about three times as long as any other red clover, and will grow with proper care on the poorest land that will grow any of the other grasses or grain enough to half pay for cultivating the soil.

8th. Because it gives the best yield of seed for any term of years, furnishes the best and largest amount of pasture and hay when the seasons are unusually dry, its roots penetrating the soil so deep that a drought disturbs it as little as it does the trees of a forest.

9th. Because, as the seed is generally sold, we can put the same number of seeds on an acre at less cost for seed than of the medium or small kinds of clover, the seed being so much smaller that the price has always been the lowest when estimated by numbers of seeds instead of by weight.

10th. Because the crop is so little affected by dry seasons that the cows are sure to have a good supply of good feed in summer and good, nutritious fodder in winter, the fibre of the stalk being so much less woody to masticate than the same size stalk of any of the other kinds of clover or other grasses.

11th. Because on any soil it branches from the main stalks five times as much as either of the other kinds of red clover, giving on rich lands an almost incredible number of branches and heads on every stalk the root sends forth, and never dries up by being fed off, as the medium clover does, but keeps right on branching and growing from the main old stock till late in the season unless they are cut off near the roots.

12th. Because clover is the richest food of all the grasses for stock of any description, is the most like grain of any, is the only kind of grass cultivated which makes cattle bloat in consequence of eating too much at a time, thus showing that proper care is just as necessasy in using clover as in using corn.

THE ADVANTAGE OF THE DAIRY BUSINESS TO THE FARM.

Extract from the report of a discussion on the advantages of dairy farming.

J. O. Beal said that in the discussion of this question he had an axe to grind (being interested in a cheese factory.) But, if people could not go into the dairy business of their own good will to please themselves, perhaps they had better keep out of it. Most people, however, will engage in any laudable business if they can see plenty of money in it. We have often heard it remarked that the poor man's cow half supported his family. If that is so, then he had better keep two cows, and his family would be wholly supported. That would be the logical conclusion. But we would not base the claims of the dairy on such shallow premises as that. For any class of people, whether rich or poor, there is probably no cheaper food than milk if it can be obtained at first cost. The dairy farmer does not need to ruin his land. He can can keep a herd of cows on his land for fifty pears, and his land will grow richer and richer. This is one of the greatest of arguments in favor of the dairy business. My cows—twelve in number, some young and some old—are not extra fine nor very well kept, but, during the past year, we have sent to the cheese factory forty-one thousand three hundred pounds of milk, for which I expect to get about four hundred dollars. We have made about nine hundred pounds of butter, which we have sold at an average price of twenty-six and one-half cents per pound; making in all over fifty-three dollars from each cow during the year. When we keep ten or more cows and make dairying a business then it is not neglected, and we can easily make a much better quality of butter, and there is nothing which we sell that varies so much in price and quality as butter. In our large cities it varies from ten to seventy-five cents or even one dollar per pound. Gilt-edge butter mostalways commands a remunerative price—it would not pay to make a poor article. In the vicinity of cheese factories, where there are large quantities of butter made, a demand springs up for it, large dealers in cities know that such butter is better, and they are looking around for it. Adrian is one of the best butter markets in the State. It has improved within a few years. This is probably the result of so many dairies being kept in the country. The quality of the butter brought into market is very much better; or, in other words, there is more of the first-class article. There is yet too little difference between the price of the good and the poor. Many dealers make but little if any difference. The good must sell the poor. Thinks it takes about three acres to keep a cow one year—two for the summer and one for the winter. He is in hopes of keeping a cow upon the produce of two acres in a short time. Allowing three acres for the keeping of his cows during the past year, it would give a return of eighteen dollars per acre. There is no grain crop except wheat and corn that will compare at all with the profits of a dairy. Wheat is a very uncertain crop. We frequently hear of crops that are not worth harvesting, also 4 bushels per acre. Have had it yield from five to ten, fifteen and sometimes twenty-five bushels per acre. A good crop of wheat pays, but it is very uncertain. Thinks fourteen bushels per acre as much as it will average one year with another.—*From the Michigan Farmer.*

THE PRICES OF DAIRY STOCK IN NEW YORK

The present winter is a hard one on New York dairymen. Feed was short last season, and the hay crop light. Hay is worth $25 per ton, loose, at the barn, and the opinion is given that it will advance. Corn is being fed largely, believing it to be cheaper than hay at the going prices. Mr. Willard advances the opinion that the product from 700 cows was 40,000 pounds less during last season than the usual average. Good young cows, in every way desirable, were sold in Herkimer and adjoining countries, in November, at $15, and old cows at $5 to $8. The prices paid last spring for these cows were $50 to 60 per head. Considerable losses have no doubt occurred from the transactions of the year.—*Western Farmer.*

WESTERN N.Y. BUTTER MARKETS.

At a meeting at Jamestown, N.Y., several dairymen agreed that 150 pounds of butter per cow per year was about the average product of dairies generally. The largest yield reported by any one present was 900 pounds from three cows selected from 15, and 200 pounds per cow for his dairy. One with a dairy of 29 cows had the follawing average for the past four years: 175, 160, 156, 146 pounds. Another of 17 cows had this year given more than 200 pounds each.

LAST YEAR'S CHEESE TRADE.

John Corderoy and Son, cheese mongers, London, write as follows to the *Mark Lane Express*:

"The year 1873 has been marked by a very large importation of cheese to this country. The arrivals from the 1st of January to the 1st of December, were 1,736,495 boxes while during the year 1872 they were 1,228,184 boxes; showing an increase for the year 1873, of 508,311 boxes. But with all this additional supply, the stocks in London and Liverpool are not excessive. The consumption has been promoted by prices having been throughout the chief part of the year on a moderate scale, the best qualities being so much cheaper than cheese of a similar character produced in this country. It may also be remarked that in our manufacturing districts employment has been general and wages good, which may partly account for the large demand for American cheese. The quantity of cheese made in this country in the past year is considered to be less than in the year 1872; the difference, probably, is not great on the whole, but is decidedly marked in Cheshire. Prices, especially for the superior descriptions, have ruled high—in some instances considerably exceeding these of 1872. With regard to the quality and character of cheese in general, we do not think any material advance has been shown in comparison with former years. It may be stated that in some respect Canada has improved in her manufacture, and some of her factory dairies are nearly equal to the finest of the States.

Some English districts exhibit no falling off whatever in the character of the cheese made in the past year, there are yet many dairy farms which show no improvement in their make, but have apparently taken a retrograde movement, and some of these may be found in the ancient county Chester. In Scotch Cheddar there has been no special variation compared with former years. The quantity produced is considered to have been less than usual, the weather not proving favourable. Prices have been a little higher than last year; but still a limited quantity has reached this market, as better prices have prevailed in the North. We venture on no prediction as to the future; but there is no doubt that the demand for cheese will be in a great degree governed by the quality, the consumers being prepared to pay fair prices if they can only secure excellence in exchange. In this market buyers are, as a rule, more careful than ever in their selections as regards quality, color, flavor, and firmness and soundness of condition. Soft, damaged, or inferior cheese are less saleable even at reduced prices than they were a few days ago."

DIRECTIONS FOR PACKING ROLL BUTTER

We have received the following circular from a produce merchant in Montreal, and as the directions are valuable we reprint it:—

The season having arrived for roll butter, I beg to offer the following directions to my friends, which, if fully complied with, will enable them to realize the highest market quotations for their butter, instead of the lowest, as is most generally the case, which is not the fault of the consignee. There is nothing so unsaleable as badly packed roll butter; but on the contrary, if packed nicely, it sells readily, and generally from two to five cnnts cents per pound more than the same quality packed solid in firkins.

Use none but the very best new barrels, and be sure they are not burnt or dirty inside. The end you intend for the head you should turn down; then take out the bottom head and cut a piece of fine white muzlin, the size of the head, and place it on the bottom of the head of the barrel (which will be the head when opened). Commence to pack your finest and smallest rolls first, being sure to pack each roll on its smallest end. Be careful and select rolls that will pack snug, so that there will be no space for the rolls to shake about. Continue packing in this way until the barrel is almost full, then shake the barrel well (to settle the rolls), and then fill it as snug as possible. In packing the last layer, pack the rolls on their ends if possible, but if there is not room, it will not matter if they are packed on their sides, if they will pack snug and fill the barrel full. The great object is to have the rolls packed close and tight, so that they will not shake about and break.

Each roll must be wrapped in a piece of white muzlin or cheese capping; be sure and have it large enough to cover the soil entirely. The muzlin should be soaked in strong brine before using, and put on the roll wet. It is impossible to sell rolls to market in good order without wrapping them in muzlin, and no matter what the muzlin may cost, it will more than pay the cost of the increased prices the rolls, thus packed, will bring.

Before heading the barrel up, pour on two quarts of strong pickle. Cover the last layer with a piece of muzlin the same as you do on your head.

Nail up the barrel well, being sure to drive three nails in each hoop. Then turn the barrel over two or three times, so as to let the brine you have poured work in between the rolls.

Mark the top in plain letters "roll butter," also the gross weight, fare of the barrel, and address of the party to whom you send it, and the initials of the shipper.

Rolls should be made in an oblong shape, and not weigh over two to four pounds.

I have a little experiment I have tried on ten ewes. The reason, my doing so, I have often been told by men that should be farmers, that sheep did not pay. Some time ago I purchased in the fall of the year ten useful ewes partly of the Lincoln breed and also a Lincoln ram lamb which you will find in my Dr. and Cr. account.

I turned the ram to the ewes 1st. of Oct. They had nothing but what they got running about the place and plenty of pea-straw until the first of February, when I gave them three quarts of grain (barley and oats mixed) and ½ bushel turnips daily at the cost of grain 40 cents and the turnips 10cts. per. bush. for the month of Fedruary. Then for the next five weeks I gave them 4 quarts grain and one bushel of turnips with a little clover hay daily. They had now lambed, having sixteen lambs (although one was a crooked