

daughter of this celebrated LaFerte, out of Dunham's Brilliant mare. The family of Brilliant 1271 (1755), is most remarkable for the number of high prize winners it contains, and a goodly number of these have been at the head of the "Oaklawn Stud," many being among the winners of 1888.

*Herds and Flocks.*

In another column of this number is an article by Mr. Yeomans; in this he speaks of the warm stables the dairymen of Holland build for their cows; these are made so by being plastered and having tight fitting windows. The supplying of a warm stable is a great saving of food, but cow and all stock if kept in very warm barns are more apt to suffer from lung affections than those are which stand in stables only moderately warm. The liability of cows taking cold is greatly reduced by taking care not to drive them out in severe weather which is a common custom in Holland. Nevertheless many experienced breeders while they would not think of leaving their stock without proper shelter, prefer to let their stock "rustle" for themselves as long and as much as the weather will permit. Breeding stock cannot have too much "open air" exercise when the weather is fine. The health of such stock is of first importance. The examinations of breeding animals in England, especially horses, and also those made in other countries, show that a large per centage have such imperfections as would be detrimental to their offspring; even a large proportion of the stallions exhibited at leading shows in England were found by the commission of veterinarians to be affected with hereditary unsoundness. It is to be admitted that in many cases the disease germs lie dormant and in others the affections are very slight, but breeding from such affected animals will in time result in weakened constitutions. Such offspring is less able to withstand contagious disease, and ultimate results will no doubt be very disastrous.

*Herds and Flocks.*

One often notices an incrustation of salt on the surface of butter put in prints and rolls. The quality of the butter is apparently good, but the presence of the salt detracts from its appearance. Of course even the best of butter will "throw up" this salt if exposed long enough in very dry air, but why should it appear on butter that is comparatively fresh? Henry E. Alvord says that its appearance may be caused in several ways. If the salt used is of a poor quality, and particularly if it is too coarse in grain, it fails to be well incorporated in the butter, and changing to brine after the rolls have been made up, it comes to the surface and takes the form of a crust. The finest and best salt, not well worked into butter will act the same way. Again if there is more moisture left it will naturally hold, the salt joins with the extra water to form a brine; the brine finds its way to the outside, evaporates, and leaves the salt covering.—Exchange.

**Butter Making on the Farm.**

It seems to be the special province of many writers and speakers to impress on the minds of farmers that good butter can be produced only at the public creameries, or, as they are called, butter factories. Butter making is indeed the fine art of agriculture. It consists in a series of processes and conditions all of which must be correct, that the result, the butter, may be perfect. These processes and conditions must begin with the cows, and include good air generally, uniformly kind treatment, good food and enough of it, and of the right kind, care and cleanliness in milking, properly straining the milk and proper conditions for setting the milk for cream raising, that all the cream may be obtained and in the best possible condition. When the last result in the above mentioned se-

rics has been separated from the milk, and in good condition, and the cans washed, the farmer has done the greater part and painstaking enough in doing all properly thus far, if he has not the skill to do the balance he or his wife can soon acquire it.

There also seems to be a disposition on the part of many interested in the sale of apparatus and fixtures for public creameries or butter factories to mystify the art of butter making, and to create a conviction in the minds of farmers that it is beyond their attainment. It is true public creamer produce good butter that the every public creamery butter is better than a good deal of the farms butter no one will deny. But that the highest grade of butter, selling for the best price, is produced on farm dairies, one can be convinced by visiting the Philadelphia market, where butter in "prints" from the best dairies within a few miles of the Quaker City sells for fabulous prices.

If every patron of a creamery would see that each and every part of the process and conditions above referred to was conducted exactly right, even then the home butter maker has one advantage over the butter maker at the factory. It is this: His cream remains at home, subjected to proper conditions, while that for the creamery is trundled about for hours, some of it all day, and many times exposed to the heat of the sun. But all farmers who are patrons of factories will not take the pains that they should, and that perhaps the best ones do take; therefore the intelligent and careful farm butter maker who does the entire work in his own dairy house or-room has at the time of getting ready to churn the satisfaction of knowing that so far every process and condition entering as factors into the production of the butter maker at the factory cannot be sure, nor can he scarcely expect it.

But it will be said that creamery butter sells at a much higher price than farm or private dairy butter. This need not be so, for if the farmer produces as good an article as he can produce, puts it up in acceptable packages or forms, and seeks customers among good families or hotels or dealers who supply such, he will obtained the highest price and always have a steady market; for good families and hotels, especially the former, prefer butter at all times from the same dairy, provided it is good butter.—F. W. MOSELEY, in National Stockman.

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