

ments against a coming New Year's merry-making.
—*Glasgow Mail.*

COTSWOLD SHEEP.—A. L. Sanborn, of New Hampton, writes the *New England Farmer* that he is better pleased with the Cotswold than with any other breed of sheep he has tried, and adds:—

"Having been engaged in butchering and selling meat, I have found the Cotswold to dress heavier in proportion to the live weight of carcass than any kind of sheep that I have dressed, and they are much fatter on the same keeping. If more of them could be had, it would be money in the butcher's pocket, and gain to the consumer, while the farmer would receive a third more for his sheep. Thousands of sheep now kept by farmers and sent to market, are worth little more than their skins on their backs. While farmers are grumbling bitterly at the low price of mutton, consumers are complaining of its unprofitableness, even at prices so low that dealers are losing money on them, the best they can do. How can this be otherwise? What amount of meat is there on a quarter of mutton, weighing from five to ten pounds? And the common sheep of New Hampshire will average little more. Common sense will teach a man the difference in profit to all concerned between a carcass of mutton that will weigh eighty to a hundred, and one that will weigh thirty to forty-five pounds. The consumer says to the butchers, give us better mutton and we will pay you your price, but we don't want more bones any way; and the butcher says to the farmers, give us mutton; we can't sell mere frames; and unless you furnish a better article, the people will buy beef and pork, and the use of mutton will decrease. I would advise farmers whose flocks are run-down and need improving, to try the Cotswolds this year, and next fall give me the result of the experiment."

THE LAVENDER FARMS IN ENGLAND.—The lavender farms in England are situated at Mitcham, in Surrey, and at Hitchim, in Herefordshire, and contain about two hundred and seventy acres. Every acre yields about sixty-two hundred pounds of flowers. Every hundred pounds of these give out by distillation about one pound of the otto of lavender, so there is an annual production of nearly seven thousand pounds of lavender otto or volatile oil. It takes six ounces of this otto to make one gallon of lavender water. The perfume sold under this name is an alcoholic solution of the oil with the addition of odorous substances. The compound spirits of lavender is spoken of as "a delightful compound of spices" much employed as an adjuvant to other medicines. It is freely used as a carminative, in colic and the like, dropped on a lump of sugar, but its too frequent use is attended with the injurious effects incident to all alcoholic tinctures, both bitter and aromatic.

A MATERNAL ROOSTER.—The *Chariton Democrat* says, Mr. Dane who lives near Garden Grove, has a rooster that has brought up a brood of chickens the past summer. When the little chickens were only two or three days old, the old hen was killed by the hogs, and Mr. Rooster became their protector. He has never deserted them until lately, and he is now "weaning" them. He would put on all the agony of a mother; follow the little chickens, and "cluck"

just as naturally as any hen. He always gathered them under his wings at night, and has laboured most zealously to bring them up in the way that they should go. Mr. Dane would not part with the tender-hearted rooster for any consideration; and should he take a notion to lay eggs next year, he will be able to dispose of them at remunerative prices.

FOWLS RECOMMENDED.—The Bristol (Mass.) Central Committee recommend the Bramas and Dorkings for the table, the Leghorns and Hamburgs for eggs, the Games and Dorkings when all qualities are required of a high degree of excellence; and if pure breeds are not wanted, at least a game cock to improve the stock of every yard.

THREE HUNDRED HEAD.—Mr. J. J. Mecchi, Tiptree Hall, has on his farm three hundred head of poultry. He says that fowls are the farmer's best friends, consuming no end of insects, and utilizing and economizing all waste grain. He thinks that it costs no more to produce a pound of poultry than a pound of beef.

LIVE STOCK GLEANINGS.

The very essence of all profitable bee-keeping may be condensed into Oettol's Golden Rule—**KEEP YOUR STOCKS STRONG.**

At Sheffield, England, the Australians preserved meat is to be used in the public soup kitchens for the poor. The agents have contracted to supply it for 4d. per lb.

The foot and mouth disease is now very prevalent in all parts of the Russian Empire. At the Agricultural Exhibition, which was recently held at St. Petersburg, 257 cattle died of this disease.

The *Country Gentleman* speaks in commendation of a curry comb, manufactured from hardwood. Its claimed advantages are, that it will not cut the hair, injure the skin, nor rust nor choke up like metallic combs.

New York was the first State which set up a 'cheese dairy,' nearly eighty years ago. Now nearly \$6,000,000 are embarked in the trade. 200,000,000 pounds were made in 1867 alone, and since then the demand and supply have both increased.

Australian advices state, that the Melbourne Meat Preserving Company had enlarged their manufacturing premises, and were preserving mutton at the rate 90,000 lbs. per week. Between 1st of April and 1st October last, upwards of 900,000 lbs. meat of this Company's brand alone were sold for England.

A HARNESS kept well oiled is easier for the animal, is stronger, and don't wear out half as fast as one allowed to go year in and wear out without care. Clean the harness with a sponge and castile soap. Apply the oil with an old paint brush. A long tin pan saves the drip.

Bees forage for a distance of three, four and even five miles from the hive, and lose but little time in making their excursions, as they are very swift in their flight. Lord Brougham estimates that a bee can fly over 90 miles an hour, or one and a half miles a minute.

The price of Cashmere goat wool in England is 75 and 80 cents, but choice lots are much higher. The pelts of the goat, sell from \$8 to \$10, and a few as high as \$15. There is a limited market for these products in New York city.