

Stock and Dairy.

VALUE OF TURNIPS AS FOOD FOR STOCK.

In a little pamphlet on "Turnips," recently published by David Landreth & Son, Philadelphia, the above subject is discussed as follows:—"The value of succulent food, in a hygienic or sanitary view, to man, and also to the animals which minister to his wants, need not be commented on. All who have paid attention to the subject agree in opinion as to its advantage, indeed absolute necessity, if the preservation of health be properly studied. The long winters of our country, which arrest vegetation, and oblige us to provide green food to be stored up in anticipation of the severer season, has necessarily induced inquiry and examination as to the class of vegetables which can be produced in greatest abundance, at least cost, with least exertion, in the shortest space of time, and least liability to failure under unfavorable atmospheric conditions, and also as of primary importance, with a capacity for preservation for months with slight danger of decay. These qualities appear to be united in a remarkable degree in the turnip—hence its very general culture; and, as naturally follows, the importance of selecting the varieties which experience has pointed out as better adapted to geographical divisions, and special purposes. In Great Britain the culture of bulbs, more especially the turnip (in which we here include the *ruta baga*, or Swede, though not so classed in England) has assumed really gigantic importance; and it has been estimated by writers on political economy, years ago, when the turnip product was much below the present, that its annual value was equivalent to the sum represented by the interest on the national debt—no inconsiderable amount, as everybody knows. Until the culture of roots, as they are termed, was extended and enlarged in England, animal food was a luxury seldom within the reach of the operative classes, with whom vegetables and farinaceous compounds, not always of the best quality, were the reliable resources for sustenance. Now, meats in some shape are within reach of all—the poor factory operative, the industrious mechanic, and the wealthy landowner, alike participate; and this change has grown out of—not national prosperity or increased wages, though both are indirectly affected, but—the greater breadth of land in root-culture, which has so largely, immensely, it may be said, augmented the productive capacity of the acreage under plow—thus a practical bringing food to every workingman's door. Indian corn—with us the great meat producer, which has played so important a part in the civilization of our country, enabling the hardy emigrant from the older settlements to wrest the wilderness from the savage, and overcome the forest—is not a product of Great Britain or any portion of the north of Europe; there only being known as an import from our country. In this particular, we have an advantage impossible to estimate; but, great as it is, it should not lessen our exertion to produce succulent food, which augments the value of the farinaceous. For many years we have, in our various publications, especially "The Rural Register and Almanac," given expression to our conception of the value of roots as stock food. Our own working stock, at present numbering fifty-six head, and a small herd of Alderneys kept for the family dairy, we aim as regularly to supply with food of that character, whether it be turnips, mangolds, carrots, or beets, as with hay; and we should consider it most unfortunate if untoward events should deprive us of the ability thus to contribute to the health and vigour of our working force, or the secretion of rich milk, and correspondingly rich butter, as high colored in winter as that from grass, and almost as well flavored. That turnips, singly and alone, will secure health, and strength, and rich milk, we are far from maintaining; but we do contend, that, in proper proportion, in suitable condition, at proper times, mixed with corn meal, shorts, oil cake, or other farinaceous food, they will produce invaluable results. To feed roots of any kind in cold stables, or, what may sometimes be seen, in the open air in inclement weather—the roots, perhaps, partially frozen—and expect favorable results, argues, to say the least, want of reflection; and where we find people say, as we sometimes do, they "can see no good in roots," we are sure to find, on inquiry, that some of the obviously rational and necessary rules of procedure in feeding had been neglected or disregarded."

MAKING BUTTER.

It is the scrupulous neatness in washing milk-pails and pans, in the management of the cream, in churning and packing butter that secures an article that will pass for prime gilt-edged, which always commands a remunerative price. I wish to impress on those butter producers who always complain of low prices, the eminent importance of observing only a few things which will enable them to make an article which may be forwarded to any of our fashionable hotels, where every pound will command the highest price.—1. See that every milk-pail, pan, churn and butter-bowl is cleaned with boiling hot water every time it is used.—2. See that the udders of the cow and the hands of the milkers are as clean as pure water will make them, before an atom of milk is drawn.—3. Provide a neat and clean place for the pans while the cream is rising, where the pure breeze from the green fields may blow into one window over the cream and out at an opposite opening. Good butter can never be made in a filthy apartment, where there is offensive effluvia arising from anything, no matter what.—4. Cream ought to be churned every day; yet, if one can provide a clean corner in a cellar or milk-room clean and cool, and keep the pail on a clean piece of flagstone, he can make superior butter by churning twice per week, providing the temperature of the cream is maintained from day to day about 60 degrees of Fahrenheit.—5. Always skim the milk soon after the cream has risen.—Thousands of barrels of cream are ruined for making gilt-edged butter, by not skimming the milk soon after all the cream has risen. The sooner the cream is removed after it has risen, the better the butter will be. Milk which should be skimmed at evening is frequently left till the morning, when the cream will be injured to such an extent that gilt-edged butter cannot be made from it at all, neither will it make as many pounds as if it had been skimmed at the proper time.—6. Let the churning be done by a person whose hands and clothes are as clean and sweet as a blossom of red clover; and let the churning be continued until the butter has come. It is ruinous to butter to put cream in the churn, as is sometimes done, and churn rapidly for a minute or two every hour of the day, then in the evening all take hold in turn, and keep the cream dashing and splashing until midnight. If the cream is properly managed, butter will always come beautifully in less than half an hour.—7. The butter should be worked and thoroughly salted soon after it is churned. There is but little danger of salting too much. One ounce per pound is not enough for butter that is to be shipped any considerable distance. It is ruinous to the grain of butter to throw it into a dish pan and knead it with the hands. The best instrument for working out the buttermilk is anything that will cut deep gashes in the butter, into which the buttermilk will flow. The next day after churning the butter should be worked again, and packed. A great many persons continue to work and knead their butter to its great injury after the buttermilk is removed, thinking that all the "crystal tears" which are not buttermilk must be worked out.—8. Thousands of tubs and firkins are received in New York market containing what was once prime gilt-edged butter, but which was spoiled by being packed before the tubs had been prepared by being soaked in brine. For the sake of saving three cents worth of salt for preparing a strong brine in which to soak a firkin two or three days, many a frugal housewife has been obliged to accept half the price of prime butter, simply because the staves were not saturated with brine before the butter was packed.

FEED FOR THE DAIRY.

A correspondent at Litchfield (says the *Utica Herald*) writes:—"The milk of our cows which graze on upland pastures is said to produce on a ratio of 125 to 100 of that of other and lowland ranges. The same is the case with other factories, as we know. Where pasture on uplands is abundant, both quantity and quality of the product of the dairy are improved, the quality in particular; and this is important, as we all know that quality is a leading element in the market. Now, as all pasture cannot be on elevated land, it is to be presumed that some inferior cheese and butter must be made, the latter in particular. But this, we are glad to know, is not necessarily the case, or to but a small extent. The most is in the soil, and not in the difference of locality with respect to height. A wet soil on an eminence will produce rank, sour feed, which is not favorable to the dairy. So on low land, a well-drained soil, as we sometimes

find, will produce sweet grasses. This is the case with level ranges where the soil is well and deeply cultivated, so that no excess of water remains in the ground. Here we find some of our sweetest and best herbage. A low valley, very rich, and subjected to fogs, will not grow a desirable feed for the dairy, though even then, if the land is well drained and the grass cropped close, so that a tender herbage is secured, somewhat like the early or June growth, there will be little that is objectionable. What we want is the youngest and tenderest grasses. This for butter and for milk. For quantity and not quality, we find clover superior to all the grasses. Our observation is, that cattle will thrive both in flesh and in the production of milk upon clover when advanced, even when in blossom. The best results at this stage have been obtained. But the quality (of the dairy product) is inferior to what the grasses produce; not, however, to a greater extent—not comparable to that of turnips, carrots, beets, &c. We mean by clover the red variety, and the medium more particularly at that. White clover we have found equal to the tenderest of grasses. Indeed, in a moist, rank-growing season, white clover is often our main reliance for quality, and we may say not much, if any, inferior in quantity of production. But red clover, properly managed, will yield double and more the quantity of feed obtained from white clover and the grasses. This fact cannot be ignored. As it yields a fair quality of dairy product, it will be at once seen that it is for the interest of the dairyman, where his land is favorable for clover (and most soil is), to engage in its growth. It is even a superior feed for winter, but only when secured in its tender blossoming state. This is somewhat difficult, but it can be done with the proper appliances.—Orchard grass has its claims; so have other f. r. plants. But clover, properly managed, is our most profitable feed, summer and winter.

VALUE OF SHEEP.

The high price of wool this year, and the great demand for sheep or lambs for meat, has made many a farmer wish he had a flock of sheep. The price of wool for a few years back has been so low and fluctuating that it has led the farmers to kill off their sheep, and just the same results follow that have in years before; they find, when wool advances, they have no sheep on hand. We have advocated high prices for wool, advising the farmer if he had any and could afford to hold it, not to sell. Although there has been a little depression in the market, we still adhere to the view that the woolen mills during the coming season will be large buyers of domestic wools; and we notice the reports from foreign markets show great firmness abroad, arising from the same causes that prevail in this country—shortness of supply. Nor do we think, with the growth of business in our country, will the supply, for several years to come, exceed the demand for a medium grade of wools, which are the staples grown here.

The question of raising sheep for their meat is not an unimportant one; with the growth of the country the consumption of eatables increases, and the favorite meat now, and that which brings the highest price, is lamb, and with an increasing interest in it, as the most wholesome and palatable of all meats, it is already getting so scarce and high that it has to be purchased only as a luxury by those who can afford it. We have spoken thus far of the demand of wool and mutton at a price that will pay largely for sheep-raising. Their value to the farm is not, perhaps, fully understood. It is an old proverb, "whenever the foot of the sheep touches the land it is turned into gold." Sheep will enrich land faster than any other animal. On the mountain pastures they are valuable in clearing up the land, freeing it from weeds, shrubs and briars, and bringing it to clover and nutritious grasses.—They are easily raised and cared for both in summer and winter. The risk of loss by death is small, and if well managed, sheep will not die in debt to the owner. If it dies at birth it has cost nothing. If it dies the first year, the wool and pelt is worth all it has cost up to that time. Sheep husbandry has a value to make the land more profitable, more productive, at a less expenditure than any other animal kept on the farm.—*New England Homestead.*

THE SECRET OF GOOD BUTTER.

Everyone knows how superior is the reputation of Philadelphia butter, and many have been the attempts to account for it. Perhaps the most popular notion was, that it was due to the prevalence of the "sweet vernal" grass in our pastures and hay-fields—the grass which often gives so peculiar a fragrance to meadow

hay. But it needed very little reasoning to demolish such a theory as this. The grass is one of the poorest for hay or pasture purposes, and scarcely exists, except on cold, clay lands, in partially shaded places, near groves or low woods. Yet while this grass is the exception, indeed the very rare exception, in low pastures, and in the hay fed to our cows, good butter is the liberal rule in all our markets.—It has long been the opinion of our agricultural generalizers of facts that we owe much more of the sweetness of our butter to the abundance of springs and spring houses in our State, than to anything peculiar which grows in our pastures. Milk has a peculiar affinity for any odors in the atmosphere, and water has some, hence whatever impurities may get into the atmosphere of the spring house is drawn out by running water, and every security is provided against their being absorbed by the cream. We notice this now through observing an inquiry whether the light of a kerosene lamp in a dairy could possibly affect the quality of the butter; we should answer most decidedly in the affirmative. All odors of every description should be carefully avoided if the very best brand is desired. There is one little incident in this reputation of Philadelphia butter which must never be forgotten. The followers of Penn have made up a large class of our original farming population. With these people cleanliness was especially one of the virtues. It was not a mere sentiment that it was "next to godliness," but an every-day testimony in all they did. Aided in these cleanly practices by their numerous springs and spring-houses, we have little doubt we owe to them as much as to any other circumstances the eminent character which Philadelphia butter enjoys; and we believe that if other quarters would give especial attention to these little niceties as good butter might be had in any part of the Union as here.—*Germantown Telegraph.*

SHEAF OATS FOR FORAGE.

In answer to the inquiry, "What shall we grow in the place of corn fodder?" I would suggest the sowing of oats pretty thickly, and cutting when first in the milk, so as to have them saved as green and full as possible; store them under cover, and it will be found that more good food can be raised to the acre than of any other known grain or grass. That oat straw is of great value has long been proved, and allowed to be of nearly equal value to hay when cut green—adding to its grain, say fifty bushels to the acre, would give nearly a ton of the best of feed, on which not only does young stock grow thrifty and large, and the condition of work horses improve, but with bran or meal it is one of the very best things to feed to cows for milk or butter. Having a certain amount of milk to supply dairy last fall, I used every means to keep up the quantity and quality, and tried almost every variety of feed. I found positive evidence that corn fodder was the worst of all, even at no cost, while sheaves of oats, cut green, were a cheap feed at forty cents a dozen bushels of average size. The corn fodder was good, full grown, and well cured, but I would not feed it to cows I wanted a good supply of milk from, if I could get it for nothing. The only feed I found superior to oats was clover, cut in first bloom and well cured, with four tons of corn and four quarts of bran once a day. (On this a fine supply of butter may be looked for, and a cow to do her very best. It may also be said in favor of oats, that they are easy to grow, nice to handle, and the most wholesome and nutritious food for stock, poultry and hogs included; are early harvested, and the land left in good condition for clover, which should follow.—*Colonial Farmer.*

CATTLE PLAGUE.

In France the "bovine pest" bids fair to become a chronic affliction. Month by month we have to record the existence of the disease, with but little alteration of details. In our report last month we stated that seven communes in the Department du Nord were infected; the number has now increased to 12, and this in spite of the measures of repression which have been adopted—measures which, we took occasion to remark, did not accord with the English notion of "energetic." Belgium continues to enjoy an immunity which, under the circumstances, is remarkable, and which is only secured by constant watchfulness. The *Journal Agricole du Brabant* every week denounces, in strong terms, the apathy which prevails across the frontier.—Russian Poland is reported to be free from rinderpest, and in consequence of the cessation of the disease, the *Official Gazette* of East and West Prussia has announced that