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turers has been formed, and it is hoped that it will meet with the sympathies of the consumers, and take decisive action.

These observations should contain a note of warning to our Canadian farmers. We have already imported the American hippodrome under the head of agricultural exhibitions, which is sanctioned by our governments; if we cannot banish it, let us organize against further importations.

Drying Off and Milking Before Calving.

At this season of the year, when the feed in the pastures and pastured mowing lots is fresh and abundant after the recent rains, cows, and especially young heifers that are expected to come in for winter dairying, should be often examined to see that no serious inflammation gets into the udder. Abundant, juicy feed stimulates milk secretion much more than dry hay given in cold weather. It is also more difficult drying off cows in summer when feed is good, than in the beginning of winter, the almost universal season for drying off cows a half century ago. If cows are not properly dried off, if milk in considerable amount is allowed to collect and remain in the udder after ceasing to milk regularly, there is great danger from permanent obstruction of the milk flow in future. In drying off cows it is well to skip milking a few times before ceasing entirely. If the quantity secreted is not large, nature may be able to take care of it by absorbing it again into the system, but if the flow is large, the absorbing vessels are unable to dispose of the excess, and the milk then becomes as a foreign substance to be disposed of in the next best way not to endanger the life of the animal. The milk may become cheesy, and the cheesy matter may fill the milk ducts and permanently close them to the flow of milk. It is a good rule to milk a drying up cow just often enough to keep the milk ducts free from clotted milk.

As calving time approaches, extra care should be taken to see that the udder does not become too much crowded with milk.

Some are opposed to milking a ever so little, just before calving. We were recently told that milking at that time, and starting the "pith" from the teats, would cause a cow to afterwards leak her milk, a mere whim handed down from generation to generation without the least foundation in fact, and with no more reason than accompanies most other old whims. An easy milker may leak her milk whenever the udder becomes over-crowded, but a hard milker is a hard milker for life, and no amount of milking previous to calving can change her character in this regard.

The only possible injurious effect that could follow milking from an inflamed udder would be a little possible robbing of the unborn calf, and a changing of the character of the first milk the calf gets after birth. Milking clean several times previous to the birth of the calf, would make the milk more like common milk, while the first meal the calf usually gets is largely made up of what is termed colostrum, a substance that acts favorably on the bowels of the young calf. We have no doubt that we have saved valuable heifers as milkers, by drawing the milk, when necessary, several days previous to their first calving. Do not let a cow or heifer

suffer pain from an over-crowded udder before calving. It is all wrong and there is not a shadow of an excuse for it.—[Mass. Ploughman.

Skim Milk for Human Food-Milk for Infants.

Prof. Arnold, in his excellent and exhaustive treatise on "Dairy Products as Food," says:

Skim milk, when used alone, forms a more one-sided diet than milk in any other form. It can be better tolerated by the young and growing than by the old, but it is unsuited to either, and should only be used in connection with foods that are drier and richer in starch, sugar, or fat. Used in this way, it can be made to form part of a perfectly healthy diet. It is better suited for young domestic animals than

To be a perfect food for infants, milk must be of the very best quality. This remark is not meant to convey the impression that it must be very rich in cream, or any one of its other parts, but that it should be in as sweet, pure and perfect condition as possible. Cows' milk, as it averages when the milk of several cows is mixed together, is plenty rich in fat and other constituents, and often needs diluting. An excess of cream rather impairs than improves it for this class of consumers. An excess would be about as objectionable as a deficiency. It is important that it should come from a cow in good health and fed on sweet and wholesome food, for the quality and healthfulness of milk will vary with the character of the food from which it is made. To produce the best milk for infants, the animals giving it should neither be over-fed nor under-fed. One extreme would be as unfortunate as the other. Milk becomes vitiated when its secretion is over stimulated. In part, at least, milk is derived from decomposition of tissue, and when this goes on too actively, fragments of tissue break away without being perfectly dissolved, and may be seen suspended in the milk. Those that are small enough to pass through an ordinary strainer remain in the milk, and by their rapid decomposition, affect its flavor and its quality. Milk from cows giving rather a moderate quantity is to be preferred for infants' use to that from cows producing unusually large yields.

When milk becomes irregular from extremes in feeding and secretions, it is greatly improved by filtering it through a sack of pulverized charcoal. Filtering through filter paper will improve it very much, but charcoal is better. The filter will catch all the objectionable solids, and the absorbent capacity of coal will take up all the prominent odors, and the milk will come out with a decidedly new and delicious flavor, and be much improved in a sanitary point of view, for whomsoever may use it. One who has never tried it will be surprised at the amount of offensive matter that will soon collect in the charcoal.

Nine-tenths of the so-called butter sold in Chicago is oleomargarine or some similar compound, according to the Health Commissioner of that city.

SIR,-Enclosed is one dollar for FARMER'S ADVOCATE. I like it well; I think it is the best journal for farmers I have seen yet.

Yours truly, WILLIAM O'LEARY,

Poultry.

Poultry that Pays—No Diseases, no Weaknesses, no Deformities.

First of all, I have a good poultry house on well drained ground with a carpet a foot or more deep of horse manure and other fibrous material mixed with dry earth in such proportion that it never packs, but serves a good purpose as a dust-bath the year through, says O. S. Bliss, in N. Y. Tribune. It is high, roomy light, and provided with two distinct systems of ventilation—one for summer—the other for win er. It is double-boarded on the outside and ceiled up with matched boards on the inside as nearly air-tight as a carpenter can make it. It is not frost proof, but is so near it that no egg was ever frozen in it and no fowl ever suffered discomfort.

The perches are placed high to secure better ventilation and more warmth, and are reached by narrow boards set at an easy angle for the fowls to walk up and down in the most leisurely manner. Under there is a shelf for the droppings, upon which coal ashes are sprinkled several times a week, all the ashes from the fires going regularly into the house every day, though not always directly under the perches. The nest boxes are under this shelf, though several other boxes, kegs and old dishes are nailed to the walls for the independents, of which there are always more or less in every flook. A heap of old mortar, a box of coarse gravel, the coal ashes and all the bones we get time to break, furnish all the earthy food.

Any kitchen scraps, once in a while a little meat from the slaughter-house and a frequent supply of mangel-wurzels furnish all the condiments. The regular food from January to January is wheat-bran and cornmeal in the proportions of two to one by measure. This is given them once a day in large, shallow boxes, where they can scratch and pick at their leisure. We do not require them to eat everything up before feeding again, but graduate the supply so as not to have any accumulation. We have never lost a hen or had a sick one under this system of feeding, and they keep in better laying dition than under any other we have ever practised.

Pure, clean cold water is kept by them, and it is changed several times every day, summer and winter. This is the most exacting feature of the whole business. To make sure that it is attended to, the stable pails are kept in the hen house. We have experimented with warm water till we are satisfied to wholly discard it. We have set a pail of water at 48° Fah. beside water at 72° a great many times, and the fowls never fail to leave the warm for cold water. The warm water frosts the windows and the walls in cold weather, and chills the fowls by vaporation a good deal more than it warms them.

But our method of raising chickens is a still more radical innovation upon established usage. The hens are allowed the freest choice of nests. When they become established sitters they are given the eggs, each of which is marked. They are taken off each day and fed in the adjoining stable, from which a small spring door permits egress, but not ingress. At twenty-four hours old the chicks are taken from the nest and Lerette kept in a basket till the eggs are all hatched,