

stand condemned upon their own evidence, and they have not the courage to come forward and explain. The fact of the matter is that justice, in all its bearings, is subservient to demoralizing ends, and our system of education, like our Xmas show monster, is a crammed concern—only fit to be immolated on the altar of our block-headism.

Wintering the Stallion.

It is the practice of many grooms to neglect the stallion during the autumn and winter months, and commence to feed him up a few months before the approach of the service season. The rearing of the stallion should commence with his sire and dam—if, indeed, not with the grand or great grand parents. The stallion of the future is to come from the stallion of to-day, and a pure stream cannot come from an impure fountain. If the stallion raiser of the future understands his business, and if he has selected your stallion to be the basis of his operations, he will look more sharply after your method of rearing than after the pedigree; for it is the former that determines the intrinsic value of the latter. A defect in the rearing of the stallion may leave its impress on his posterity for all time to come.

The groom, however, may understand very well how the stallion ought to be reared, but the perverted tastes of the farming community in judging by appearances instead of by intrinsic worth may change his whole mode of operation. Not unfrequently do we see the best stallion in the neighborhood passed over because he is not so rounded off and sleek coated as his competitors in the race for patronage. Of a given draft stallion it is sometimes said that he is too light, and the groom will then set to work to increase his weight by putting on a burdensome load of fat. Such an addition to the weight should never be counted, for it is almost invariably made at the expense of muscular tissue, which, in connection with the bone, is the true measure of weight. It is no wonder that many a fine looking stallion is only fit to be cast out of the show ring on account of bog-spavin, scratches, thoroughpin, sidebones, etc., contracted by over-feeding and under-exercising.

Most farmers know the condition in which horses should be kept in order to obtain the best results from their work. If this condition is aimed at in the rearing of the stallion, the greatest procreative and impressive power will then be obtained. Feeding and exercise are relative and sympathetic. For example, a stallion may be reduced in condition either by reducing the ration, by increasing the exercise, or by adopting both measures. By reversing this rule an increase in condition is attained; and it is only by an harmonious arrangement in these particulars that the greatest success is possible. Another grand rule, which may be more valuable to the groom than the price of the stallion is, treat him in such a manner that all stimulants, drugs, condiments, and nostrums may be dispensed with. Anything which will produce muscular development and general constitutional vigor, will, at the same time, increase the sexual or procreative power, which drugging has only a tendency to destroy. Food, cleanliness, air, and exercise are the corner stones of the whole structure.

The feeding just before and during the ser-

vice season has less to do with success than the treatment during the other seasons. The condition of the animal should therefore be liable to fluctuation as little as possible. If the stallion is a heavy draft, his mode of exercise should be corresponding in kind, but as this is rarely attainable, walking or "jogging" will be a fit substitute. Let the standard of exercise be the equivalent of a walk or "jog" of five or six miles per day, varying this rule according to the feeding and condition of the animal, the quantity of exercise it gets in the open yard, if any, and its constitutional vigor. Roadster stallions should trot 6 to 8 miles daily as the average exercise ration. All stallions should be kept in spacious box stalls, opening into a free yard, if convenient. All the food should be given in the stall, not in the yard, in order that the animal may learn that it goes out for sport and fresh air, and not for food.

The necessity for cleanliness cannot be too strongly enforced. Grooming is much healthier than blanketing, and produces greater warmth. It is the letting out of the heat, creating a circle of warm air around the body, that produces natural warmth, not the keeping out of the cold. Healthfulness demands that the pores of the skin be kept open, and if this cannot be sufficiently accomplished by grooming, an occasional washing with soap and water will prove beneficial, rubbing the body well until dry. Keep the feet, legs, mane and tail clean. It is better to let the animal go unshod. Plenty of ventilation and light are indispensable requisities.

Oats, with a mixture of clean, early cut timothy and clover, should be the basis of the ration, but as all animals delight in a change of diet, other foods should be used to make a variety. Wheat bran is not only a food rich in bone and muscle forming material, but is the best medicine for the bowels,—also the safest and cheapest. Corn and barley should also be given for a change, and when a greater variety is desired, small quantities of wheat and oil-cake may be given. The right condition of the animal can be better determined by the firmness of the handling than by the appearance.

Do not let the cattle go into winter quarters infested with lice, says the N. E. Farmer. Before the weather gets any colder, lousy cattle should be thoroughly washed in strong soap-suds, in which a little carbolic acid has been added. Rub the wash well into the skin in those places where lice are most usually found, and if need be, wash the entire body. Take a sunny day, and rub well with dry cloths until the animal is past danger from cold. We know farmers who wash their whole herds in this way, fall and spring, and believe it pays. Lice are often brought to a farm upon purchased cattle. Before turning such into a clean herd, they should be thoroughly cleaned from lice and nits. A mixture of lard and kerosene rubbed into the hair of the neck and shoulders, and at the roots of the tail, will tend to clear the animals of lice. But like kerosene will be required, and the mixture should be applied sparingly in cold weather, as it will make the skin sensitive to cold. Plenty of good food to keep cattle thrifty, will tend to keep them free from lice.

The Dairy.

Butter-Making in England.

Amongst the English authorities on practical butter-making, Miss Smithard has distinguished herself. She explains her methods in show yards and delivers lectures on the subject. Above all she insists on strict cleanliness in every detail, remarking that neither a first-class quality nor a long-keeping article can be obtained unless this rule be rigidly adhered to. She attributes, in a large measure, the lack of keeping qualities in English butter to the failure of thorough cleanliness. All butter-milk utensils, after use, should have three washings, first, well rinsed with cold water; second, thoroughly scalded with boiling water; third, washed again with cold water. These washings were rendered necessary from the fact that small quantities of acid from the butter-milk lodged in the minute depressions of the utensils. A very small quantity of acid might set up fermentation in a large quantity of milk or cream. All the other utensils should first be scalded and then thoroughly washed with cold water. If this were done immediately after use, and the utensils remained unused for some time, then this washing should be repeated just before use. In further enforcing her methods of cleanliness, she urged that the human hand should not touch the butter in any of the stages of manufacture. There was always a minute perspiration exuding from the cleanest hands, which injuriously affected the butter. Wooden utensils now being procurable, there was now no excuse for using the hands. If the hands, however, must be used, they should first be washed in warm water, then in cold, and finally in butter-milk. The use of the hands greatly affected the keeping qualities of the butter, and certainly did not improve its flavor.

She made her butter from sweet, ripened cream. She used unskimmed cream of 24 hours standing in preference to the quicker method of ripening by adding a little well-ripened cream to that which was newly skimmed. The churning should be commenced slowly, and the churn should be well ventilated. If there were not ample means for the air to escape, the buttering process would be hindered, if not prevented. The cream should be put into the churn, as a rule, at from 58° to 59°, and a thermometer should be used. If the cream did not show this temperature, she filled a tin cylinder with hot or cold water and stirred it in the cream until the desired temperature was obtained. She repudiated the use of salt, but as this drug was required to please some people's tastes, she used brine in preference to dry salt, made by mixing 1 lb. of fine salt with a gallon of water, adding this liquid to the butter before removal from the churn, just after thoroughly washing the granular butter with cold water.

Referring to the Normandy or unsalted butter, she said it had driven the very finest English butter out of the English markets, owing to its good keeping qualities, it being as pure and fresh from the dealers as from the churn.

She stopped churning when the butter globules were about the size of a pin's head. She then drained off all the butter-milk from a tap in the churn, allowing it to run through fine muslin in order to catch the escaping particles of butter, which she put back into the churn.