

## ROOT CROPS AS CATTLE FOOD.

English Agricultural Gazette.

Turnips contain, according to variety, from 86 to 96 per cent. of water, still they are admirably suited for the food of cattle. In Scotland, yellow turnips have to a great extent taken the place of swedes, and the growers of them find that they are little, if anything, inferior in their feeding qualities. They also keep well, and have bulky tops. White turnips can scarcely be reckoned as an article of food that can be depended on for feeding cattle. Being cooling and slightly aperient, a few may be given on the grass previously to tying up, and, perhaps, for a week or two in the stable, until the cattle get accustomed to the house; but, further than this, it is useless to go on with them, and yellows or swedes must be resorted to.

The nutritive value of turnips varies with the variety, the climate, the soil, and also the manures used in their cultivation. They become less nutritious after being stored for some time than they are when newly taken up, and also lose a proportion of the water which they naturally contain. Turnip-tops contain a considerable amount of nutritive matter, but they are best suited to young cattle. When turnips are allowed to stand in the field until they put forth a second growth, a deterioration in their quality is the result, owing to certain of their elements becoming changed into indigestible woody fibre. Of all varieties of turnip, the swede is the best. It yields a larger proportion of nutritious food than any of them; it is the hardiest, and best withstands the severities of winter weather; and, if properly stored up in dry weather, will retain its nutritive juices long after all other turnips have become withered and valueless.

Next in importance to the turnip for feeding purposes during winter is the mangold; and, where soil and climate are suited to its growth, even more dependence is placed on it, as it has fewer diseases, and yields a heavier crop of greater feeding value. It is useless to attempt its growth if the soil and climate are not suitable; for which reason in Scotland it is seldom grown, and where it is grown yields but a poor return. In England and Ireland, again, it is extensively grown, and is highly valued for its productiveness and excellent feeding qualities. At the time of lifting the crop, in October and November, however, mangolds are not good food, as they are too full of sap at that time, which is of an acrid nature, and acts injuriously on cattle fed largely on them. But in spring, when turnips lose much of their nutritive properties, mangolds are in excellent condition, having from keeping lost much of their watery nature and gained in saccharine richness.

Potatoes are also well adapted to the fattening of cattle if used in combination with other food. When given raw, which is the preferable way to ruminating animals, they are served in the same manner as turnips; but care must be taken to begin with them gradually, as they are apt to scour, and injure the animals at first. A third of potatoes to two-thirds of turnips, will be found the best arrangement, care being taken that they are clean and fresh. So long as potatoes are not fetching more than 50s. a ton, it pays to use them for feeding purposes; and in all outlying districts, where markets and railways are distant, the crop can generally be turned to better account by converting the potatoes into meat than by selling them in their natural state. Being deficient in flesh-forming elements, cake or bean-meal should be used in combination with them.

Potatoes vary in quality according to their variety, and generally contain from 75 to 76 per cent. of water, and from two to three per cent. of flesh-forming ingredients. Although it may be more convenient and preferable to give them to cattle in their raw state, still, various benefits may arise from using them steamed or boiled, and mixed with

bruised corn or meal; in which state they are relished by almost every class of animal, and make food in a high degree nourishing and salubrious, although steamed food of any kind is not generally attended with the same benefit to ruminating as to other animals, but whatever the way in which the potatoes may be used, the quantity allowed must be moderate.

## THRIFTON NOTES.

The farmers of Central Illinois have been favored with the best of whether this fall. Many of them have improved it to good advantage, in the gathering of corn and preparing for the coming winter.

Wheat of best quality is now selling at 90 cents, corn at 25 cents, and oats at 23 cents per bushel; at hogs at \$3.00 per 100 pounds.

It is generally admitted that one bushel of corn, as ordinarily fed to hogs, by farmers here, will make 8½ to 10 pounds of pork. At this rate, pork now selling at \$3.00, costs the farmer \$2.50 to \$2.93 in corn, or in other words by feeding to hogs the farmer gets 25½ to 30 cents for his corn. To this may be added the advantage of having the corn crop fed on, rather than shipped off, the farm; and this, by the way, is a matter upon which our farmers are giving more thought than in days gone by.

The general impression is that corn should sell for more than 25 cents, and many farmers who can do so are holding for a rise. Some will not even feed to hogs at the present low price of pork, and in view also of the risks of loss from disease.

N. H. Gentry, of Missouri, writes since his return home from the late American Fat Stock Show, at Chicago, that he has altered 10 Berkshire pigs eligible to record with a view of showing at Chicago in 1886. No more walk-a-ways for the other breeds of hogs at the Fat Stock Show when Mr. Gentry's Berkshires walk into the show ring.

## TRANSFERS OF THOROUGHbred STOCK.

American Berkshire Record.

Helen Hamburg, 14544, and Emperor of Erie, 14545. T. R. Proctor, Utica, N. Y., to Truman G. Avery, Buffalo, N. Y.

Claude Melnotte, 14543, and Lady of Lyons, 14546. T. R. Proctor, to Wallace L. Hubbs, Jonesville, N. Y.

Charmer's Sovereign, 14549. N. H. Gentry, Sedalia, Mo., to W. W. Mock, Martinsville, Mo.

Sovereign Charmer, 14550. N. H. Gentry, to T. M. Owens, Woodstock, Ohio.

Fairest Queen, 14551, Countess Irma, 14558, and Sovereign Duke XVII., 14556. N. H. Gentry to F. P. Spivey, Fairview, W. Va.

Matchless Duke II., 14557, and Beauty Duchess, 14563. N. H. Gentry to Thos. W. Ragsdale, Paris, Mo.

Texas Duke, 14477. C. Hibbard & Son, Bennington, Mich., to F. C. Bordis, Texas, Mich.

Robin Hood Prince I., 14478. C. Hibbard & Son to R. Backus, Williamstown, Mich.

Donna's Sambo VII., 10494. P. F. Coulter, Newark, Ohio, to J. Willis Fulton, Newark, Ohio.

Braw Laddie III., 14495. D. W. Smith, Bates, Ill., to Henry Elliott, Berlin, Ill.

## CONTROLLING THE SEX.

Desiring a heifer calf from my Holstein cow Lucky Deal, 5279, I informed myself as to the rules generally recognized as governing the sex. Fortune smiled on me and I was favored with a combination of circumstances, all favorable, to the end desired. Either of the seven rules, to the firm believer, is

sufficient to ensure a heifer calf, but the seven combined in one cow at one time, could not fail to bring the desired sex. The calf that came was a heifer and the correctness of the rules as a whole, have in this particular case, been verified. As for either of them separately and alone, we cannot speak, but we doubt not that separately or collectively, each and all are correct and never fail—when the issue is a heifer. The conditions under which Lucky Deal was bred, were as follows:

- 1st. First part of heat.
- 2nd. Bull younger than cow; bull one year, cow two years old.
- 3rd. Bag full of milk.
- 4th. Dark of the moon.
- 5th. First cover incomplete, second perfect.
- 6th. First heat after calving. Last calf a bull.
- 7th. Head to the south.

Either of the above are said to be a sure sign of heifer calf.

## CURING HAMS.

The following is the famous receipt used by Mrs. Henry Clay for curing hams, several hogsheds of which were annually sent to Boston, where, under the name of "Ashland hams," they commanded the highest price, especially among the wealthy whigs of that city. For every ten hams of moderate size she took three and one-half pounds of fine salt, one pound of saltpetre and two pounds of brown sugar, and after mixing them thoroughly together, rubbed the hams therewith on either side. They were then packed in a tight box and placed in a cool out-house for about three weeks, when the hams were taken out and put in a pickling tub or hogsheds and covered with brine strong enough to swim an egg. After remaining in the pickle for about three weeks, they were taken out, thoroughly rubbed with fresh salt, and hung up in a well-ventilated house for a few days to dry, after which they were transferred to the smoke house, where they were hung up and smoked with green hickory or walnut wood until they had acquired the color of bright mahogany, when each ham was sewed up in canvas, the coverings whitewashed and hung up to dry, after which they were whitewashed again and packed away in hogsheds with hickory ashes until wanted either for home use or sending to Boston.

The Germantown *Telegraph* has also a famous receipt for curing bacon, beef or mutton, which it publishes annually for the benefit of its readers, and it is as follows: To one gallon of water add one and one-half pounds of salt, one-half pound of sugar, one-quarter ounce saltpetre and one-half pound of potash, increasing the rates to any quantity desired, and boil these together until all the impurities have risen to the top and been skimmed off. Pour the same into a tub, and when cold, pour it over the meat, covering the meat completely with the mixture, taking care not to thus put down the meat for at least two days after killing. Some omit boiling the pickle and find it to answer equally as well, although it must be admitted that the boiling purifies the pickle by throwing off any impurities that may be contained in both the salt and sugar. It is said that if this receipt is strictly followed it only requires a trial to convince anyone of its superiority over the common method of putting down, and the meat will be found unsurpassed for sweetness and delicacy of flavor. The potash, unless of the purest kind, may be omitted.

Down in Texas they have an official designator as "Scab Inspector." His jurisdiction extends either one or more counties, in which he visits the different flocks of sheep, and those found afflicted will scab he requires the owners to have dipper-compliance with state law.