

and Feb. About 35 head of Dec. lambs went to Boston. Mr. Lowe dresses all his lambs for market. The 270 head above netted him \$1 each above the price he was offered for them on foot, having sold them on their merits by commission house. Bran, oats, cracked corn and oil meal are fed both sheep and lambs, and the lambs are usually ready for market at 12 months old, weighing 28 to 32 lbs. dead weight. Potatoes are proving a good feed for milk.

The owner's close attention to the needs of his flock, ably assisted by his shepherds, shows itself in the very rapid growth of the lambs. But back of it all, there must be the propotent blood of the sire of the flock. The Southdown ram is preferred above all others for quick growing lambs of quality. The Southdown rams have been bought in N. J. The writer believes them to be the best pair of the breed ever sent into this country. Another trio of the same blood has also been added. A half-blood Merino ewe, having Shropshire or Southdown blood, and of good size, makes the best all-around business sheep. She will give plenty of milk and make a fat lamb. A hill farm of 640 acres have been bought, having fine pasturage, water and good buildings, with a high elevation, all conducive to successful sheep husbandry. This will be the Cloverly range for the flocks.

## The Grazier and Breeder.

### MAKING BABY BEEF

Many Canadian farmers are interested in the making of baby beef. Cattle finished for the block at an early age are termed baby beef. The requirements as to weight vary considerably at different times, from year to year. The choice of breeds rests with the feeder; the buyer makes no distinction so long as the cattle suit him.

This question is arousing more attention in the United States, where there is a good demand for a fine quality of baby beef, though it is not quoted as a distinct product on the market. Prof. C. F. Curtiss,

of the Iowa Experiment Station, in reply to a question in a recent issue of the "Breeder's Gazette" on this subject, says:

"At the present time, the cattle that are topping the Chicago market range from 1,200 to 1,500 lbs. in weight. The bunch that topped the market last week (ending Oct. 27) averaged 1,294 lbs. and sold for six cents. The highest quotations on yesterday's market (Oct. 31) were \$5.90 for three bunches of yearlings, averaging from 1,157 to 1,294 lbs. each. These were doubtless long yearlings, possibly some of them were nearer two-year-olds than yearlings, but they fairly represented what constitutes baby beef. Baby beef is not calf beef, as is sometimes supposed. It is, as has already been stated, beef made from cattle that have been pushed by good treatment and liberal feeding to early maturity, or finished for the market at an early age. The modern trend of the market has been decidedly toward lighter weight beef and this has favored early maturity. The consumer, both at home and abroad, is losing his fondness for the old-time heavy cuts bearing a wealth of fat that is largely waste. It is not long since the 1,700 to 1,800 lbs. steer, (1) of good breeding and properly finished, was the only kind that would top the market or command the respect of the British buyer. This class of cattle has now been almost entirely displaced by the lighter compact, well fattened, handy weight sort, ranging from 1,200 to 1,500 lbs.. It is fortunate for the producer, as well as economical for the consumer, that this change has come about. The producer who is making beef on high-priced land can furnish a superior product from a 1,200 to 1,300 lbs. steer for very much less than a similar product from a 1,600 to 1,800 lbs. steer will cost. The difference in cost of making the last 300 lbs. on steers of the weights named, will amount to as much as twenty-five to forty per cent. This is

(1) It is VERY MANY YEARS. The best Scotch Poll-hifers, weighing 720 lbs., the carcass, have been the favourites, for certainly 60 years. Ed.