

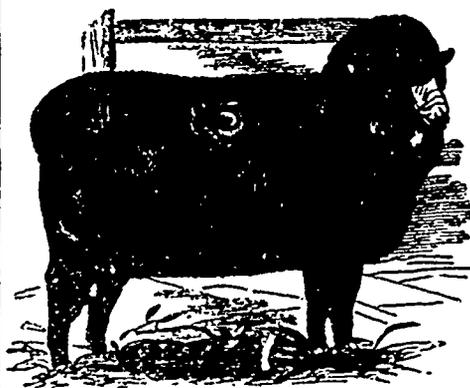
dairy cows, I would prefer it all cut before blossoming, rather than after. A large butter-dealer and a good judge, tells me that he has known his mother to make just as good and just as yellow butter in winter, while her cow was being fed solely on rowen, as she could ever make in summer, from the same animal. I think he came very near the truth. But in supply yourself with a stock of June atmosphere, to which to set your milk and do your churning, through dog-days, is not so easy a thing as to cut your hay early, and afterwards a crop of rowen. The thermometer does not usually stand at 66° from July to September 1st, nor do you generally have a clear dry air at that season. Hence I do not expect you can make your best butter, or that which will keep the longest, during this period, unless you can secure these two requisite conditions, viz., moderate temperature and dryness of the atmosphere. But the nearer you can contrive to approach these conditions the better your success. I keep my milk, during the extreme hot weather, in my house cellar, a large, light, airy room, clear of all boards and wooden utensils not used for milk; the whole room thoroughly whitewashed. The windows—a north, south and west one—are open or shut, darkened or not, just as may be needed to keep the air of the room as pure, as dry, and at the same time, as cool as it can be under the circumstances. I consider a damp atmosphere worse than a very warm one for milk. It makes the cream thin and watery, requiring much more care and longer time in churning. I need not say that I do, or that you should, set your milk in the pans two or three inches in depth, and skim it up at twenty-four or thirty-six hours old, putting the cream in a tin pail or stone jar, stirring it occasionally; for that almost all dairymen and women do. But when I say you should never commence a churning unless your cream is known to be at a temperature not any below 60° nor higher than three or four above that point, I cannot, at the same time, say everybody does that, for I do not know of one dairyman or woman, except through the books, who is exact in this respect. All butter-makers think that if cream is warm it will come too quickly, be soft and white, and not pleasant stuff to manage, and if too cold it will swell and foam, and not come at all—some one asserting that 'it did almost come, but went back to cream again.' One dairyman, who usually has good luck, told me this winter, that he churned all one day, and then gave his cream over to the pigs, only wishing he had done it sooner. Up to last April, I occasionally, and not very unfrequently, had just such 'luck.' Since that time I have used a common fifty cent thermometer—selecting one that would slide easily in the case, or that I could dip the bulb into the cream without the case. When I have gathered a sufficient quantity of cream I try it by the thermometer, and if the temperature be from 60° to 64°, I churn it immediately. If not within those limits, I bring it there, by some means, before it goes into the churn. I keep my cream in a large tin pail that can be hung in the well the night before churning—not in the water, but just far enough down to have the cream at 60°, when churning is commenced. Placing it in the water makes it too cold; and cold cream is addicted to the same freaks in summer as in winter. In Spring and Fall 62° does well; in winter, 64°; but in summer the temperature will rise rapidly enough if you commence at 60°. I never want butter to reach a higher temperature than 66° at the time it separates from the buttermilk. Following this method, I have not had the shadow of a failure for ten months. My summer and winter butter have come about equally well, varying from fifteen to forty-five minutes, according to the ripeness of the cream. I think it does no harm to run a bucket of cold water through the churn after the milk is drawn off. If the butter is a little too soft, as it almost will be in summer, it does much good by hardening it before salting. My butter is taken from the churn to a butter worker, like the small simple one that figured in Flint's work on Dairy Farming—a book, by the way, that every man or woman who expects to make a hundred pounds of butter should read through twice, as a preliminary step. In this worker the butter is salted, then returned to the well for twelve hours, after which it is thoroughly worked. And here I find a great advantage in the worker over the hands. If butter a little too cold is worked in summer, by hand, it will grow much too warm before the buttermilk is expelled; while the worker will do it quickly, thoroughly, and without causing the oily taste so commonly found in hard-worked butter. So much for summer butter. And now, to make good, sweet, yellow butter in winter, you have only to secure the same conditions that are best for making summer butter, namely, good cows, rich feed, a dry air in which to raise the cream, and a temperature as near 60° as it is possible to preserve. The latter condition is much more easily obtained in winter than in summer; for by artificial heat the air can be kept at the proper temperature in

the milk-room without being made damp, while the same result cannot as readily be obtained in summer with ice, on account of the dampness accompanying it. Indeed, I believe that more butter, and that of a good quality, can be made from a given number of quarts of milk, in winter, than can be through the warmest weather.

"Finally, in butter-making, as in ship-building, or surveying, strike the word 'luck' from your vocabulary. Learn your trade. Learn the laws that govern your work and obey them. Be not outwitted by heat or cold, by wet or dry, but press them all into your service, and be master, and not slave, of the fluid forces of nature."

RAISE THE CALVES.—We have said it before, and say it again, that the common practice of selling our calves to the butcher, is one of the poorest pieces of farm husbandry ever practiced. Not that every small farmer who may have one or two can affordably raise them, but that every farmer who has the keeping, or any legitimate way of getting it, should keep his calves until they are two or three years old. We do not advocate the keeping of any more stock than can be well kept. Very many of our farmers, by selling their calves, have let their stock run out, so does the farm also. Now we want such ones to turn over a new leaf. Commence the raising of your calves. They will gradually increase your stock, and as your stock increases in numbers, so will your fields in fertility.—*Michigan Farmer.*

Sheep Husbandry.



Numbering and Marking Sheep.

IMMEDIATELY after shearing, sheep should be marked in some way, that they may be identified as the property of their lawful owner. The common method of doing this is by painting or stamping the initials of the owner's name on the sheep's side. A paint-brush or stick dipped in paint, is the rough and ready means usually employed for this purpose, and is certainly better than nothing. A composition made of tar and lamp-black, boiled linseed oil and burnt amber mixed to the consistency of cream, is used in some localities instead of paint, and is said to answer very well. Stamping with an iron brand dipped in paint is a better device for sheep-marking than the one most in vogue. An improved stamp for this purpose has recently been invented by Mr. A. Todd, Jr., of Ontario, Wayne Co., N. Y.

The accompanying little cut will give a pretty good idea of this invention. A set of these figures is furnished for \$2. The engraving at the head of this article represents a sheep marked by this process. Those who keep sheep in considerable numbers find additional marks necessary. Sheep-breeders require to have an accurate record of the age, history, and peculiarities of each individual in their flocks. Even those who only keep a few sheep will find it very useful to have them well marked, numbered, and their characteristics recorded. Many plans have been devised for this purpose, a few of which we now propose to describe. The system of Von Thaer is a somewhat elaborate one, on which lambs are permanently numbered by notches in the ear. It is thus explained in *Randall's Practical Shepherd*:—

"One notch over the left ear signifies 1; two notches over the same, 2; one notch under the same, 3; three notches under the left ear. 9; one notch over the right ear, 10; two over same, 20; a notch under the right ear, 30; three notches under right ear, 90; a notch in end of left ear, 100; in the end of right ear, 200; these added together, 300; the point of the left ear cut square off, 400; the point of the right ear cut square off, 500; the latter and the notch for 100 added, 600, and so on.

"Von Thaer indicated the age by round holes in the ears. As there could not be a mistake of ten years in the age of a sheep, the holes are the same for every succeeding ten years. The absence of any hole indicates the beginning of each decade of years, as 1840, 1850, or 1860; one hole in left ear, 1861; two holes in left, 1862; one hole in right, 1863; one hole in right and one in left, 1864; one hole in right and two in left, 1865; two in right, 1866; two in the right and one in left, 1867; two in each, 1868; three in the right, 1869; none in either, 1870."

This is, by no means, a satisfactory mode, though many adopt it in the absence of a better. It is troublesome, mutilates the ears of the sheep very much, and is often inaccurate, through the healing up and obscuring of the marks. Some modifications of this plan have been resorted to, by which the mutilation of the sheep's ear is lessened. C. L. Haydon, of Wyoming, N. Y., adopts the following plan: He uses a spring punch like those used by railroad conductors, cutting a hole about one-fourth of an inch in diameter. 1 hole under right ear stands for 1; 1 hole in tip same, 3; 1 hole in right ear, above, 5; 1 hole in left ear, above, 7; 1 hole in tip left ear, 9; 1 hole under left ear, 12, 1 notch under right ear, 10; 1 notch in tip of same, 30; 1 notch in right ear, above, 50; 1 notch in left, above, 70; 1 notch in tip left, 90; 1 notch under left, 120. A notch stands for 10 times as many as a hole in the same position. A hole one-half inch in diameter in the centre of right ear, 200, same in left ear, 400. He says:—"You could, in place of the one-half inch holes, cut off the tips of the right and left ear, which I did for 200 and 100. By this process you can number up to 110 by using three holes or notches, or some of each, and with five or six, up to 700 or 800."

N. M. Carpenter, of Ellington, N. Y., has also adopted a plan "which requires about one-third less cutting of the ears" than Von Thaer's. "One notch on the upper side of the left ear, near the end, represents 1; a notch on the same, near the head, 2; one notch on the under side of the same ear, near the end, 3; and a notch near the head, on the same, 6. On the right ear, one notch near the end, on upper side, 10; on the same, near the head, 20; on under side of same, one notch near the end, 30; near the head, 60. Thus, you see, that the notches count according to the place they occupy on the ear. The above numbers may be so combined as to indicate any number from 1 to 100. When the numbering goes above 100, a notch may be taken out of the end of the left ear, and for 200 a notch out of the end of the right ear, as in the plan of Von Thaer. The places of the notches on the ear are sufficiently far apart, so as not to cause the least confusion in determining the number at a glance when one gets used to them."

There is another German mode of marking sheep, which is said to succeed fully, and to remain visible for many years. Figures are tattooed on the inside of the sheep's ears by means of a pair of nippers furnished with moveable metallic types, having rows of sharp steel points forming the numerals. This, however, is a method demanding too much time, care and exactness for ordinary use.

A correspondent of the *Country Gentleman* supplies the following information as to the system of sheep-marking practiced in his locality:—"We use a copper rivet inserted in the ear, with a number stamped on the head, and the initials on the washer."

The accompanying cut explains this mode very clearly. The 4 on the head of the rivet is for 1864. "This is a very convenient way of keeping an account with each sheep,

