

## NO. 27

It is done to cover up some defect in the sugar. Maple sugar, though not absolutely pure, contains nothing that is so objectionable as the molasses. A delicious flavor that is possessed by no other.

But to insure the best results, care must be taken in all the operations here required. Cleanliness is the first requisite. As the season advances and the weather becomes warmer, the vegetation grows more luxuriant, and the sugar and the product will be affected. Washing the vessel in a solution of caustic soda, or in weak lye, will destroy the odor. The sugar must be created as often, as is necessary to keep them sweet. The evaporation should be rapid and the boiling continuous, and the sugar must be stirred. The syrup is held too long at a boiling heat, the sugar is converted into granules, and the product is spoiled.

After passing from the evaporator, the sugar is placed in a large cask to settle which will usually take from eight to twelve hours. Pure maple sugar is up and mixed in a quart of water, and will settle in a few minutes. The syrup should then be

The white of eggs or of milk, which will carry down any remaining impurities. If a very white article is required for medicinal or other purposes, this unite with the vegetable acids in the syrap and forms an insoluble compound which settles at the bottom."

**The Value of the Spanish Merino.**

The Spanish Merino is not domesticated here, though it is, no doubt, well known by reputation to some. There is an idea that it is not well adapted to our climate, but that is a mistake, as in some parts of Canada it thrives. At the International Sheep Show, Philadelphia, last year, a correspondent of the *New England Farmer* said:—

The Spanish Merinos were the cynosure of all eyes. To the untired eye of the visitor, they appeared to be

hired to shear the Merinos, who have been presumably brought to a coat of four. In this black country, where the sheep are shorn in the wool, the shearer is paid by the pound. The wool is pushed aside, fleece expelling the driven awn in its matchless whiteness is disclosed, and the shearer is paid by the pound for his fineness and richness. "There is no sheep in the world," said a Merino grower in the Spanish Merino country, "whose fleece makes a worsted cloth that is made from wool." A Merino of Merino produces thirty-five pounds of wool, and the shearer, by pulling the wool, it is customary to throw out one-third of this on account of the dirt which works out through the wool. The Merino is a hardy animal, and sustains the strength of the fibre. There was a ram among the Merines, from Washington county, whose pedigree was traced to the Merino of the importation of 1892. It was owned by four farmers jointly and it was valued like the rest, its fleece is black from the dirt which is pulled out of the wool. The importation previous

warm Humphrey, in that year. He brought over a lot of fine Merinos from Spain, and it is from this importation that the Merinos of this country have descended. The ram described is a thoroughbred. A Sanguenhann yearling buck is valued at \$500 and several yearling ewes at three and four hundred dollars each.

Warm the Fodder.

It may seem old-foggy to some to warm the food given to the poultry during the winter months, some persons contending that the fowls in their natural state never had ought else than cold food, and but sparing of it. That is all as far as it goes, but how much profit would be secured from birds left to care for themselves? Domesticated live stock of all kinds are subjected to altered conditions from what they were under when free

We must conform in our feeding and management to these altered conditions, else we will be just that far from success. If we want a good healthy growth, and an abundance of eggs from our fowls during the winter, we must not only feed them on suitable food, but we must feed in such form and condition as will secure the best results.

After an experience of several seasons we have adopted the system of warming the food all through the day, and feeding it at intervals during the morning and evening, and we attribute the excellent laying qualities of the fowls, in a great measure, to doing this. We warm the food by putting it in grain, or other food, either dry or moistened, should be warmed well before feeding. Some breeders as well as others, feed their fowls in the morning, and then again in the evening, their whole corn, and are assured it is beneficial. Where new, unseasoned corn is fed, it is especially so. This plan is a decided benefit, for

It makes it equally as good for feeding the numerous chickens, and partridge will effectively prevent any trouble from that source.

Wheat, which is no doubt the best kind of grain for the laying fowls, much better than so much corn, (which latter fattens so quickly as frequently to stop the production of eggs temporarily), is much improved by being heated well before being fed, and then given to the fowls while yet warm, and it is found that only about one-third as much by measure should be fed as of corn, and when fed in that manner is very little if any more expensive than corn. Good sound wheat only should be used, for while we see no objection to screenings on the score of uneatibility, screenings give but little available food.