The Dairy.

Keeping a Cow in Town.

How to keep a cow economically, is a problem that many a family in the suburbs of all cities would be glad to solve. It must be done in connection with a garden. It is idle to think of pasturage—that is a waste of manure, and for the garden that is worth a considerable portion of the cash necessary to pay out for forage. If you have half an acre of ground, you can keep a cow and grow all the vegetables you need by purchasing two tons of hay, or its equivalent, in a year. Indeed, we are not sure but you may get through with one, which is only half the allowance of the winter months. But you may gain the other by growing Indian corn as a second crop after all early vegetables, and with that you may have rye growing at the same time, which will give feed early in the spring, which may be cut in time to plant several other crops. Four square rods of corn, planted in close drills, just as early as possible, upon well manured ground, will give green food by the time the rye is gone. The stubble turned under gives a fair coat of manure. The corn will also be followed by another crop, not of corn, but some kind of vegetable for use or sale. For instance, cucumbers for pickles, and with these, sown about the 10th of August, a crop of white turnips, and with the turnips rye, for soiling and manure.

If you intend to make the garden in great part support a cow, keep no pig. Teach the cow to eat all the slops and garbage of the kitchen. Don't waste a leaf of cabbage, beets, carrots, parsnips, celery, nor any other green thing. Every pea and bean pod, and vine, and every potatoe or turnip paring, and every green corn husk or cob, and even green potato tops, will be eaten with avidity by the cow in the stable. And in the stable you must keep her all the time. You need not fear any unhealthiness if you keep it cleanly. Let the floor be earth, and use fresh earth every day for bedding, and every day you will gain a pile of rich manure. With careful economy you will be surprised to see what a cow will learn to eat, and how cheaply you can keep a cow and a garden.—*N. Y. Tribune.*

How to Keep Butter.

Messrs. Editors,—In answer to an inquiry in your paper, for a brine to keep butter, I would reply, I have for years used a recipe given in Mrs. Cornelius's Young Housekeeper's Friend, which by the bye is a real friend.

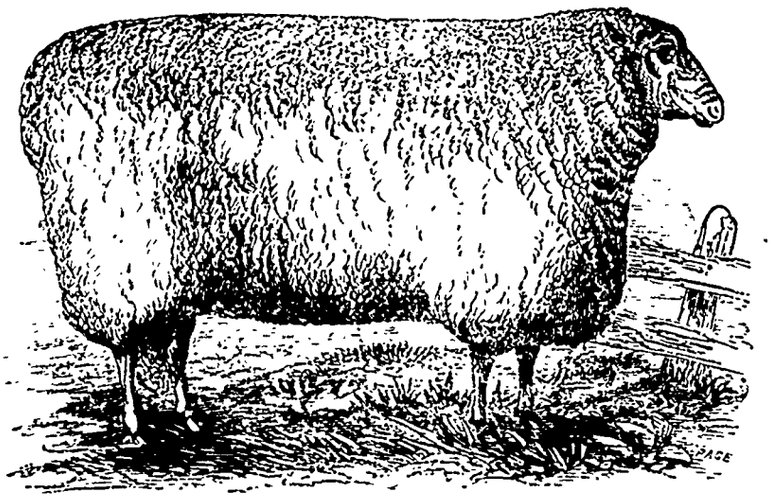
After taking out as much butter as will last for a week or fortnight if the weather is cold, I take two quarts of water, one of clean fine salt, one pound of white sugar, and a tea-spoonful of saltpetre, when dissolved, lay a piece of white linen over the butter (covering it closely around the edges), and pour on a part of this brine. Head up the firkin, and if it leaks set it in a wash-tub and put in some more, driving down the hoops; every time butter is taken out close the firkin in this way. If the salt does not all dissolve in the brine, add a little more water. One recipe will do for one hundred pounds of butter. With this recipe I have kept butter into July, in Brooklyn.—*E. J. E., in New York Observer.*

Zinc Milk Pans. Experiments in England have recently been made regarding the effects of zinc upon milk, and it was found that milk kept in zinc vessels will continue sweet four or five hours longer than it will in vessels of any other material.

Feeding Cows for Milk.—Having tried some of the different species of grass and clover for the purpose of producing most milk—it being weighed regularly each day—I find that clover (Northern red) makes very much more in quantity, and of better quality too. Changing back to timothy and other grasses, it is certain cows decrease in the number of pounds. They were fed regularly upon each kind of grass about three hours each day. Green corn fodder of the southern kinds, saved for the purpose of feeding, does not produce so much milk as either of the other kinds of feed mentioned. Now, as milk is becoming so valuable for cheese and butter, farmers will aim to produce the best breeds of cows which give the largest number of pounds of milk, and the best quality too. What kinds of roots and grasses, green or dried, will make most milk, will be questions more thoroughly discussed among farmers, as the value of cheese is greater through the cheese-factory system. If milk is to be adulterated for gain of any kind, let it be through the feed, which seems the only honest way.—*Cor. Boston Cultivator.*

Sheep Husbandry.

FIRST PRIZE LEICESTER RAM, AT THE PROVINCIAL EXHIBITION, HAMILTON, 1864.



The Property of Messrs. J. & J. WHITE of Trafalgar.

It is a curious fact that the origin and early history of many of our existing breeds of domestic animals are more or less involved in obscurity. This, however, is not the case with the new and improved Leicesters, which are so named after the county in which they had their origin. About the year 1755, Robert Bakewell, of Dishley, in the County of Leicester, commenced with much judgment and earnestness the improvement of his own extensive flock, which consisted of what has been since termed the old Leicesters, the ordinary breed of that large and excellent grazing district, situated in the centre of England. These sheep had coarse, long wool; they were large, ungainly, and coarse-boned animals, fattened and reached maturity slowly, being seldom fit for the butcher till they attained three years old, weighing from 20 lbs. to 30 lbs. a quarter, according to the manner of feeding and other conditions, and the fleece may be said to have averaged, among the *more carefully-tended flocks, about ten or twelve* pounds weight. The *old* breed of Leicesters possessed many good properties and feeding qualities before Bakewell's time; but by his care and judicious selection of breeding animals, it was almost re-modelled. "The principle," it has been well observed, "that the virtues of parents are communicated to their young, was not newly discovered; but it was reserved for Bakewell to apply it in the case of the animals used for human food in a new manner, and to produce more remarkable results than had before been arrived at. He perfectly understood the relation which exists between the external form of an animal and its aptitude to become fat in a short time. He saw that this relation did not depend upon mere size, nor, in the case of sheep, on the power of the individual to yield a large quantity of wool. He therefore departed from the practice of all former breeders of long-woolled sheep, who had regarded size and abundant growth of wool as primary properties in the parents. Holding bulk of body and the produce of the fleece to be secondary properties, Bakewell directed special attention to the external form, which indicates the property of yielding the largest quantity of muscle and fat, with the least bone, and what is usually termed offal. He aimed, too, it is said, at producing the fat on the most valuable parts; but this is merely a subsidiary property, dependent on general harmony of conformation. Progressively perfecting his animals by skilful selection, he necessarily continued to breed from his own stock, and did not scruple to connect together animals the nearest allied in blood to one another. This system, continually pursued, not only gave a permanency to the characters imprinted on his sheep, constituting a breed, in the proper sense of the term, but tended to produce that delicacy of form, which experience shows to be connected with the power of secreting fat and arriving at early maturity."

The system, as it is termed, of "in-and-in" breeding, when long and undeviatingly pursued, naturally tends to produce creatures of an artificial condition, more delicate in temperament as well as in form, less prolific of lambs, and less capable of supplying milk to their offspring. Bakewell could not have been unacquainted with these results, but in the progressive formation of his breed he appears to have regarded all other conditions as secondary to that of securing the largest amount of fat and muscle in the least time and with the smallest quantity of food. However well this system succeeded in the hands of so great a master, who exercised the greatest caution and soundest judgment in making proper selections *from his flock, his followers found it necessary to get* occasionally a change of blood from other flocks of the true Leicester type, thus sustaining strength of constitution, and, as a consequence, the healthy action of the various secretions and functions of the animal. However high-bred a stock may be, individual animals will now and then throw out inferior points, which no care can prevent, and which can only be remedied by a careful selection of tups from improved flocks of other breeders.

The old Leicesters had a long, thin staple of wool, easily wetted, so that rain or snow had ready access to the skin, producing an injurious effect on the comfort and health of the animal. Their heads and ears were bare, and often their legs and bellies, so that, when taken newly lambed, they demanded the greatest care and attention to preserve them alive in bad weather. In these respects especially they required to be improved. Some of the descendants of the old race still retain, more or less, of these defective peculiarities, being quite bare and blue about the head and ears. At one period they were called "blue caps." Mr. Bakewell, by his judicious management, in a great measure corrected these deficiences in the breed of Leicesters, and otherwise so much changed them, that they became quite a different *race of sheep, and were afterwards designated the* "New Leicesters," or the "Dishly breed," from the name of the parish in which their improvement was effected.

The new Leicesters possess many good points. Their fine heads are rather prominent, nostrils wide and expanded; eyes full and quick; ears thin and pricked, with bright, white, close covered heads, and pleasant features. As regards the head, it is