

—say, a tablespoonful—of crushed linseed, steeped in hot water and carefully mixed with the milk, at each meal, to be increased, as the calf grows stronger, to twice the quantity. If you want *bone*, give the animal skim-milk, and lots of it! The best food to produce scour in calves is ground oats *unsifted*.

Boiling water poured on clover-hay and allowed to steep for half an hour may be used, with linseed as above and a half-ration of milk, for strong calves without much danger; but, with new-milk only fetching at the factories 90 cents per 100 lbs., and even less, a calf from well-bred sire and dam ought to pay for the unskimmed milk it would consume during three months, after which time the other foods, hay, oats, and roots, or silage, will carry the work on more cheaply.

Remedies.—The best of all remedies for scour is *Dwight's Cholera Mixture*: dose, 40 drops in a little water. Give very little milk for a couple of days after seizure, and if the calf seems cold and shivery, administer a little gin or whisky in a wineglassful of warm water.

A very old recipe for this complaint is: six oz. prepared chalk, 2 oz. bole armoniac, 2 oz. ginger; I never tried it, but it is said to do well.

Keep your sick calves warm and well littered.

ARTHUR R. JENNER FUST.

AMONG BRITISH IMPORTERS.

Butter Packages

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LETTER NO. IX.

The British importers, while agreed on most points, showed some difference of opinion on the subject of butter packages. As many of my readers know, our export package is mainly what has been called the Welsh tub. It is wider at the top than at the bottom, with a somewhat loose-fitting cover, usually fastened down by strips of tin. The sizes range from a 25 to 70 pounds capacity. It is a stave tub. It is generally manufactured now by machinery, and may be procured at a low price at almost any country store. Within a year or two there has been placed on the market, and used in export trade, a tub of the above description, provided with an inside lining of tin, the whole called a "tin-lined tub." The Danish package is a cask or barrel, with both ends headed in the usual manner. It is also made by machinery, is light and clean-looking, and will hold about 100 pounds.

Several of the importers in Bristol considered

OUR BUTTER PACKAGE FAULTY.

Mr. Clark said: "The present tubs are simply ridiculous. The joints open, staves get loose, the tubs break off, and the cover is poor. These packages are faulty generally. The butter oozes out and around the edge, or where it touches the wood, it gets 'sidey,' or strong tasting." Mr. Iles also said that butter suffered from "contact with the wood." Mr. Clarke spoke of the tin boxes which came into the market, and said they were a favorite package; but the objection to them was their expense, and the fact that the butter could not easily be taken out to "tare" it. He would prefer the tin-lined tubs. These allow the butter to come out easily, to be "tared" or "stripped," but he thought their cost was an objection. Mr. Iles had less preference for tin-lined tubs,

their extra cost also being his main objection. If they were to be used at all, however, he would like to have them used altogether. He thought it a mistake to have various sorts of packages in the market containing one brand of butter. When he offered butter in both packages, the argument which justified the use of the tin-lining necessarily condemned the use of the wooden tub without the lining. As a dealer, he had actually experienced this difficulty of satisfying buyers that either or both packages were good! Here, certainly, is another argument for uniformity all through in dairy matter. I may say here that what little experience. I have had with the tin-lined package goes in its favor. While cheapness will be an essential in the package of the future, I would advise the dairyman not to allow a little extra cost to stand in the market. Mr. Clarke advocated the adoption of the Danish package, the cask or barrel, but of a somewhat smaller size, say holding 70 to 80 lbs, instead of 100 lbs. I am glad, however, to quote Mr. Price, who had

A GOOD WORD FOR CANADIAN TUBS.

He was much pleased with them. They could not be rolled like the Danish casks, and so had to be lifted. This fact saved the outside, in some measure, from contact with dirt. His experience led him to believe that these packages had been received by importers in England, fairly clean on the outside. He believed that the dirty appearance of Canadian tubs was largely due to the effect of long storage. He claimed that Danish casks had never been tested by storage, and believed if they were they would show a much dirtier appearance than the Canadian tubs do. There is much force in this statement, and its teaching should not be lost sight of. In making a comparison between Danish and Canadian packages, we must remember the different conditions under which they have been tested. The Danish butter transportation is of comparatively short distance and of continuous movement, shipments being made almost daily. The handlers engaged in this trade are completely familiarized with its needs. Again, it may be that brine is used in one case and not in the other. The brine, though it may serve to protect the butter, soaks into the wood package, and through to the outside, giving the latter, after some weeks of storage, a dirty appearance. All this goes to prove

OUR PACKAGE ONE CAUSE OF FAILURE.

Our competitors have adopted a package which, thought it may not be intrinsically a better one than our own, is better suited to the conditions of their trade than ours to the conditions of our trade.

Some suggestions were offered by these experienced dealers. Mr. Iles suggested the use of cloth to surround the butter in the packages. Cloth would be a great protection and it was not expensive—much less than tin. Cloth always had a certain value to the buyer, either grocer or consumer. I may add that I found the use of cloth for protecting butter, in connection with different styles of packing, growing in favor everywhere, and it may be strongly recommended. Mr. Iles thought, too, that there would be an advantage in keeping a little pickle around the butter. "It would help to destroy the rancid flavor of butter kept so long in transit."

Mr. Price asks that butter be packed and invoiced in a way that each package will more evenly

HOLD OUT ITS WEIGHT.

In his experience some tubs are over weight and some under weight. Even though a shipment may contain, in the ag-