

cause fattening stock extract and retain chiefly the oil and starch of their food, and reject nearly all the remainder.

How would you convert a ton of oats or turnips into the largest quantity of beef or mutton?—I would keep my cattle or sheep in a warm or sheltered place, where they might have wholesome air, and but little light, and I would disturb them as little as possible.

If you wanted merely to fatten a full-grown beast, what would you do?—I would keep it warm, disturb it little, and give it oil-cake or oats, with a good supply of turnips.

If you wished only to convert a large quantity of hay, straw, or turnips into manure, what would you do?—I would put my stock in a cool and less sheltered place, and I would make them take a good deal of exercise.

If you wished to make a cow give you the largest possible quantity of milk, how would you feed her?—I would give her rich juicy grass, turnips with their tops, green rye, brewers' grains, warm washes, or other food containing much water,—and I would supply her with drink when she would take it.

But to obtain milk of the best possible quality, would you do so?—No. I would then give her as much dry food,—oats, beans, bran and clover hay,—as she would eat.

If you wanted milk particularly rich in butter, what would you give?—I would give her the same kind of food as I would to a fattening animal,—oil-cake, oats, barley, Indian-corn meal, and some turnips.

But if you were going to make cheese of your milk, would you give the same kind of food?—I would then prefer beans, peas, vetches, and clover, or clover hay, all of which make the milk richer in curd.

Why do they make it richer in curd?—Because they contain a very large proportion of a substance which has nearly the same composition and properties as the curd of milk.

As a general rule in fattening of milk cows or pigs, would you give the food sweet or sour?—To pigs I would give it slightly sour, to fattening cows and bullocks I would give it fresh and sweet.

Why would you give it sour to pigs?—Because it has been found that much more pork is obtained from green vegetables, or from bean-meal, or boiled potatoes when mixed with water and left to sour, than when given fresh and sweet.

Is there any thing else you would do to make your stock feeding more profitable?—Yes. I would keep my cow-houses well ventilated but warm, and my sheep and pigs clean; I would curry my cattle occasionally; and I would feed them at regular intervals, and at least three times a day.—*It.*

**PRESERVING FRUIT.**—The inventor of the mode, M. Paquet, of Paris, has received from the Royal Society of Horticulture a medal. He presented on the 12th of June one hundred pears and apples, which it is stated had not only preserved their beauty, freshness and flavor, but even their perfume. His fruit-house is described as a circular building, with an outer and an inner wall—the size of the building being whatever is convenient. The distance between the outer and inner wall is about three feet six inches. There are windows in both walls, a diffused light being preferred to darkness. The inner room, which is the depository of the fruit, is kept at a constant temperature of about 50 degrees (Fabr.); as low as 39 would not be injurious, but 66 to 73 destructive. Boxes are made with drawers of oak; that wood being easier to be cleaned from the remains of fruit which might decay. "In these drawers," says the account, "the fruits are placed with small intervals between each, on a slight bed, one-sixth of an inch thick, of saw-dust, (not pine, which would communicate an unpleasant flavour,) highly dried in an oven, eight parts, and one part of very dry pulverized charcoal, and with this mixture the interstices between the fruits are filled to about two-thirds of their height, leaving one-third exposed." This mode is deemed greatly preferable to keeping fruits in moss, cotton, paper, or other substances. The fruit should be gathered with the greatest care, and not in the least bruised; the fairest and finest specimens selected. It should be gathered ten days before it is ripe. After it is gathered, it is directed to leave it in an open airy situation for about fifteen days to sweat, and on no account be wiped previous to being deposited in the fruit-house.—*Farmers' Herald.*

**TREATMENT OF A DISEASED COW.**—"Will you have the kindness to give directions for the treatment of a cow of mine, now four years old, affected in the following manner, since, I may say, November last:—A falling away of flesh and milk, loss of appetite, and a crippling of her legs, so that it is with difficulty she can either walk or stand. I can trace it to no other cause than that the bull she got last year was similarly affected. The country people here call it by the name of "crippling." Is this the proper name of it?—Your cow is affected with rheumatism, which is very prevalent in low, humid, sour pastures. Change of pasture is no doubt good; but the cure by that means is too slow, and not always sure. Take her and put her into a clean, comfortable house, and keep it so; give 12 or 14 ounces of sulphur, with 2 ounces of ginger, on a quart of ale; shect her, and rub the loins and parts affected with spirits of turpentine; let her keep be good and generous—good, warm, bran meshes, and good fresh soil, which should be cut three or four hours, so as to allow some of the watery juices to evaporate.