

Swine.

SHELTER AND CARE OF BROOD SOWS.

EDS. COUNTRY GENTLEMAN—It is an undisputed fact that very few brood sows have as good care as it would be profitable to give them, and in no other point is this care as deficient as in that of shelter.

I believe the greatest trouble lies in the fact that so many farmers neglect to shelter their sows till warned by their actions that farrowing time is approaching; then, if the weather is inclement, requiring that a roof of some kind be put over them, the cheapest sort of a structure is used. The kind of shelter a farmer should construct, depends very much on the kind of farming he practices. If he follows a regular rotation, and all his land comes under the plow every three, four or five years, he will hardly want permanent buildings. I am in doubt whether such buildings are advisable under any conditions found on the average farm. They are objectionable, because by their location and continued use they become contaminated by the foul odors arising from the animals and their voidings. Very few farmers will keep such buildings as clean as they should be kept; and this will always be true till farmers accept the fact that swine are cleanly animals, and act accordingly in their treatment of them.

Experience teaches us that we can do better with our sows if we have them in separate structures, out of hearing of each other, or at least at such distance apart that the cries of the young pigs of one sow will not disturb the neighboring one. I am aware that it takes more time to care for the sows arranged in this way, but think I am abundantly repaid in the improved quality of the pigs. I built a permanent shed years ago for sows, but after using it for one or two years' abandoned it almost entirely, as I found much trouble in keeping it clean and in controlling the sows and pigs. Moreover, the adjoining fields and lots were not always in shape to be occupied by the sows and pigs when they required exercise.

A great many farmers do not have their pigs come till the warm weather of spring is assured, because they have been unfortunate in their efforts to save pigs in colder weather with poor shelter. In cold weather the sows were more apt to become constipated in hands of farmers that allow them to shift for themselves. This is the immediate cause of numerous misfortunes at farrowing time, chief of which is the tendency of the sows to consume their offspring. If the sows do not farrow till warm weather, and grass has come, this tendency to constipation is overcome, and the risk of losing pigs on that account is passed.

A shelter is easily and cheaply constructed that will make a safe farrowing nest in the coldest weather known in the months of February and March. The main points to be considered are warmth and dryness, and there is no floor better than an earthen one. We have houses 6 feet square, resembling the top of a square barn taken off below the plates. They are made as close as it is possible to make them by battening the cracks. If the weather is likely to be extremely cold, rather than take any risk from a possible current of air, we build a square pen, rail lengths, about each house, and cover it completely with straw, having the end with door to the leeward of

all prevailing winds. The comb of the roof of the houses is about 4 feet from the floor, and with the door closed, the heat from the sow's body will keep it warm. I do not understand that there is any necessity for more air space above the sow. We have tried a number of structures, but these now in use suit us better than any of them.

By our system of rotation our hogs are changed from one field to another, as the grass crops demand; the houses being portable, it is an easy matter to do this. The sow should come to farrowing time in the best possible condition—in good flesh, but not fat from corn feeding. A mixed ration strong in albuminoids is best to build up the system and lay on the right kind of flesh to sustain the pigs with milk that will produce a strong growth. With the best of instruction there must be coupled a degree of experience to secure success with the sow and her litter. **JOHN M. JAMISON.**

Ross County, Ohio.

Household-Matters.

VEAL PIE.

1 Pound of flour, $\frac{3}{4}$ lb of butter. 2 pounds of veal, 6 hard boiled eggs. $\frac{1}{2}$ lb of bacon $\frac{1}{2}$ lb sausages or sausage meat, 1 cup of bread crumbs.

HOW TO MAKE THE PIE.

Do not handle the flour, or butter, but put both into a bowl, and chop up the butter, with a knife, in the flour till they are pretty well mixed, then add just sufficient water to hold it together. Now, turn it out, on the paste board, roll out, and keep doing this till every trace of butter has disappeared. You must use just a little flour to keep it from sticking to the board, every time you roll it, but just as little as possible. Cut off a long strip the depth of your dish, and lay it all round. Wet the edges to join, pack in a layer of veal, which has been cut up into pieces of about 2 inches square, next 2 of the eggs cut in two, some slices of bacon, and part of your sausage meat, which you have prepared into force-meat balls by mixing the same with the cup of bread crumbs, pepper and salt with any herb that is liked and one egg beaten up to bind the whole together: make the balls about the size of a very small egg. Continue these different layers till your dish is full, then lay over the top your cover of paste, make a little hole in the centre, and put your pie in to a very moderately heated oven. It will take about 3 hours to cook. You may try it with a steel fork through the hole in the top. All the time you spend in making your pie, the odd bits of meat and bone should be cooking to make gravy; of course with seasoning; when the pie is cooked, strain the gravy, a cup full, through the hole in the top. This is a delicious home made pie, and hot or cold is equally good. Made on Saturday you can trust to it for a good Sunday dinner.

SALAD.

Two good heads of lettuce washed and cleaned thoroughly; two hard-boiled eggs; they must be boiled at least 10 minutes so as to mix well with the other ingredients. Take off the white of them for garnishing the salad. The yolk of the egg, which must be cold, put into a basin and break it up with a fork using the prongs as if it

were the bowl of the spoon. A pinch of salt, a teaspoonful of mustard; take a dessert spoon and work these together. 6 dessert spoonfuls of cream added a little at a time so as to make the whole into a smooth mixture; then add 4 dessert spoonfuls of vinegar and your sauce is ready for use. Cut the salad into a dish, garnish it with the whites of the eggs, and serve the sauce separately. (1)



Illustration No 1

I mean to show, a pretty way of doing up an old, or making, a new dress, for a young girl.

The little zouave jacket will make a dress, that is not quite in the fashion, look better; just now it is very much worn. The jacket and trimmings should be of the same colour. The frill at the bottom, will lengthen a short dress and make it look nicer. The little zouave jacket is not quite straight across the back.

The belt is pointed in the front and straight at the back, showing the dress about an inch between it and the jacket. Take care and put two or three fastenings to it so that it shall not open and spoil the effect. It ought to fasten so well as to appear not to have any fastening. The shoulder pieces and sleeves are so simple that it is useless to describe how to make them.

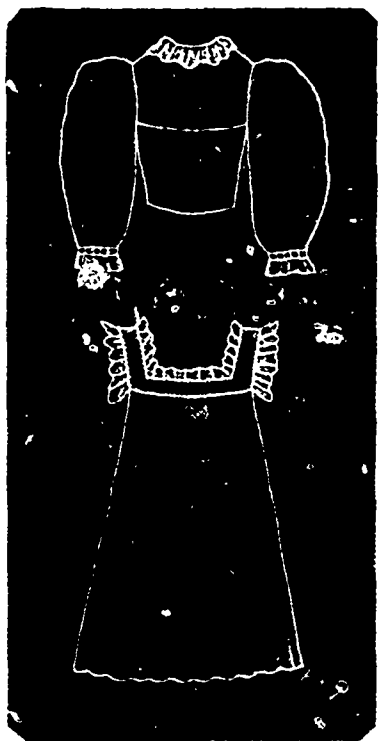


Illustration No 2

A very pretty dress. A white guimpe with the dress of any suitable colour will look so well, the whole made in white,

(1) If the lettuce is not dried after washing, the salad will not be good.—Ed.

will when wanted serve without the guimpe as pinafore or dress as may be convenient. Hanging as it does from the shoulders, it is so cool for summer wear. I saw one the other day: dress of bright red challis, with just a tiny on it, and the guimpe was made of cream china silk. The whole would wash well and not be much the worse for it. The china silk so much worn now, lasts a long time, and only wants washing and ironing to look new again thus saving the trouble of starching and one guimpe will serve for 2 or 3 dresses. If your stuff is narrow, you will want about $\frac{1}{2}$ as much more than if wide, so much depends on the height of children, that a given quantity for a tall child will not more than half make up for an extra stout one. The best measure to take, is from the shoulder just below the knee, allowing for hem, and turning in at top for puffing to put on the band at top. The shoulder pieces are formed by a straight piece gathered, turned in so as to form a little frill on each side and sewn firmly on to the shirt just at the arm hole of where there must be just a little, curve to form the arm hole and hemmed frilling of the same to form a sleeve. If made in white muslin, embroidery or frilling must be used to suit the taste, or pocket, of the maker.

DO NOT DRINK VERY COLD WATER.

The same person that would never dream of giving his horse cold water, when hot, and just off a journey, will drink freely of it himself, well knowing that it is equally dangerous, for man or beasts. One can scarcely hope to keep children from this bad habit, when they see their elders doing it every day. If a mouthful or two of water is taken, and rejected a few times before swallowing, thus rinsing out the mouth and preparing the way for a little drink at a time, in this way a very small quantity of water will satisfy thirst just as well, as gulping down a large quantity into the over heated body. It only wants a little, strong will to do this and you will have the satisfaction of knowing that you have done right, and perhaps saved a long illness, and, may be, a doctor's Bill.

SAFE DRINKS.

COLD TEA IS VERY GOOD, AND NOT DANGEROUS.

Oatmeal drink is nourishing, and good at any time. Two tablespoonfuls of oatmeal, a few slices of lemon cut up, half a cup of sugar. Put all into a jug, and pour over the whole about 2 quarts of boiling water. Stir up the contents, for a few minutes, and let it settle. It is well to make it over night and then pour off the clear top for use. You can drink of this freely without the least danger.

TOAST AND WATER.

Take a good piece of bread, toast it all over, just as much as possible without burning, it must be stale bread, a good way of using up the first slice of the loaf, which I fear is often thrown out. Put the toasted bread into a jug and pour over it cold water; this is a very wholesome drink. In colour if well made it resembles weak tea.