

Clover as a Security Against Drouth.

In the Country Gentleman of June 22nd, we printed an article in which occurs this paragraph:

"There is a clover field of seven acres near by. Three pecks of seed, half clover and half timothy, were sown to the acre. The land was rich and mellow, and the catch accordingly. There is already sufficient growth for a fair crop—more than an average—and yet the growth of grass, it may be said, has but fairly commenced, thus early in the season. Now, all the drouth that may occur between now and the middle of June will not prevent a good, a superior crop, say of three or very nearly three tons to the acre."

The crop has been harvested, and the yield is a trifle over three tons and a half. There are seven acres and a fraction of land. This is the first cutting. The second would yield nearly the same, but it will be kept for pasture. There were some showers to moisten the ground; this will give it a start—the rest is secured. Once covering the soil as dense as it occupies it (the stand), there is a constant, perfect shade and moisture; it was so in this case during the spring. Whether for pasture or meadow, it is the same, providing the grass is not fed too close.

Everybody passing by wondered to see such a crop amid such surrounding sparseness. How came it to pass? Was it the land, a low interval? What was used upon it? These were some of the questions.

The stem averaged nineteen inches, and was rather slender, making thus the better feed. There was an almost continuousness of heads—it would have been a perfect one had all been brought to a level. Of course this body of slight stems did not continue in an upright position. A heavy rain storm bent and lowered it some, and whirled it in some places; but it was not flat on the ground, the mower taking it all except here and there a somewhat long stubble. Better appliances would have made a clean bottom. It was cut one day, half of it, and exposed by fork and tedder to the sun and air—the tedder (rake and tedder combined) finding rather more than its match; the next day, pretty well cured, it was put in cock, and left there a day and two nights, then spread apart, turned, raked up and taken in. The last went in to-day, July 1st, and shows here and there a head turned, but most are still red and the stalk green, the leaves also intact. As feed, it can only be surpassed by such as has been cut earlier, and then not much. This will feed well to all kinds of stock, and will winter cattle, sheep, and horses out of work, without any other feed. But it would be better had it been cut earlier; stock would grow more thriftily, cows yield more milk, and horses could work some on it. We speak this from what we know of similar effect, and therefore with confidence. The crop would have been cut earlier had not the weather been threatening and rainy.

It is not the soil, rich alluvial as it is, that has given this crop, while all surrounding crops are comparative failures, even in what is called rich soil. There is land as good as this that fails. The secret in connection with the soil is thick, even seeding on a mellow seed bed. All grew, or seemed to, and was healthy and even, shoulder to shoulder. At once it occupied the ground.

There is another spot of half an acre, soil and treatment the same, that has fully as good a yield; still another—clover also, and last year's seeding—that is nearly as good, all sown thick and even, and the ground well prepared. The culture is deep, and then mellow throughout. Here the roots of the clover luxuriate; there is a warm bed to keep them, so that when spring opens there is a start at once—and this means an occupancy of the soil at once, so that the sun and the dry air have but little effect.

Here, then, is an actual guard against early drouth, which is usually the bane of the hay crop. The thing is clearly and satisfactorily demonstrated this year. While all the crops, without exception, in old meadows, are light, or a comparative failure—perhaps never worse—here are fields yielding not only a usual good amount, but heavy crops, highly remunerative. And what has been done can be done again and always. We are safe then so far as our stock, our fodder, is concerned—that is, if we feel disposed to have it so; and, mind you, the land is improved at the same time. That is the experience here, that clover, such a crop (of roots) will do it. We always find our land improved by clover—a heavy crop—alone, the crop removed, or rather several crops, the last one of seed or otherwise, it is all the same. Our individual ex-

perience is that the best crops are raised after a seed crop has been removed. This seems to agree also with experiments made by Voelcker we believe.

Shall we then trust more to clover? Ought not every dairyman have at least one lot of clover seeding each year, such for instance as we have described? But do not spare your seed and put it in in the usual manner. This, in an early drouth, will give you a light crop, even if the soil is rich. But the same soil cultivated deeply (if it will bear), the ground made mellow throughout, and then the seed put in early, not with a growth of thickly sown oats, but with wheat or barley, or better, no grain at all, unless the ground is very rich—this is what is wanted, and this will secure the crop, secure a thick stand of fine stems, making much, when all green and fragrant and nutritious. But do not spare the seed: this is the evil generally, and sow even. This last you will see is important, if all the surface is to be covered. Sow not less than twelve, but better fifteen quarts of seed (clover) to the acre. Your land in good tith, even and mellow, and if sown to spring grain, brushed in—this as early as possible—or if prepared in the fall, sown on the snows in the spring—if this is done you may feel safe.—*Cor. Country Gent.*

Health an Element of Success.

It is no exaggeration to say that health is a large ingredient in what the world calls talent. A man without it may be a giant in intellect; but his deeds will be the deeds of a dwarf. On the contrary, let him have a good circulation and digestion, the bulk, the sinews of a man, and the alacrity, the unthinking confidence inspired by these, and though having but a thimbleful of brains, he will either blunder upon success, or set failure at defiance. It is true, especially in this country, that the number of centaurs in every community—of men in whom heroic intellects are allied with bodily constitution as tough as horses—is small; that, in general, a man has reason to think himself well off in the lottery of life if he draws the prize of a healthy intellect with a crazy stomach.

But of the two, a weak mind in a herculean frame is better than a giant mind in a crazy constitution. A pound of energy with an ounce of talent will achieve greater results than a pound of talent with an ounce of energy. The first requisite to success in life is to be a good animal. In any of the learned professions, a vigorous constitution is equal to at least fifty per cent. more brains. Wit, judgment, imagination, eloquence, all the qualities of the mind, attain thereby a force and splendor to which they could never approach without it. But intellect in a weak body is "like gold in a spent swimmer's pocket." A machanic may have tools of the sharpest edge and highest polish; but what are these without a vigorous arm and hand? Of what use is it that your mind has become a vast granary of knowledge, if you have not strength to turn the key?

Want in Life.

There is nothing more fortunate for moderate genius than to be born poor. The "silver spoon" class are a very comfortable people, no doubt, but the great trouble with them is, their education is mainly of this order, and if they don't become very great they are extremely likely to become the very opposite. There is no middle ground for them, for they were not taught to regard any, and consequently they are, as a general thing, unfitted for it. Poverty has helped men to solve some of the greatest problems of life. Half its brave deeds have been a necessity, and the most of its noble sayings have been born of a determined opposition. It does a man good to put him at his wit's ends. Emergencies make men, and the best kind of men. Any man can be a general or a pilot in a calm; but storms show the metal. Reputation is made more by boldness and will, than by ability and patience. Life is too short to wait for the tide whose ebb leads on to fortune. We must make the most of present opportunities, but we shall hardly do it, unless present opportunities are in the main present necessities. The man who works out these to the fullest extent is the most successful man.

Notes for Cheese-Makers.

Not long since I received a letter from a cheese-maker in a factory in New-England, containing the following queries: Will you please tell me what advantage there is in letting a curd 'change' before taking it out? In cooking I raise the heat to 96° or 98°, but

before the acid is perceptible the curd gets hard. Would the curd do as well if the heat was not carried so high—and why does it become so hard? Will a curd that is taken out perfectly sweet, cure as fast and become ready for market as soon as one that is changed?

The reply to the first question of my correspondent would be—much, every way. From the time that the cheese factory system began to extend beyond the immediate region where it originated, and American cheese became an article of export in any considerable quantity, say from 1861 down to the year 1865, the great complaint of cheese dealers, shippers and English consumers, was the porosity, bad flavor and ill-keeping quality of American cheese. Those three ailments seem to exist together almost invariably, and they condemned the product of our dairies to a very humble place in the markets of Great Britain.

How to avoid these ills became the study of cheese-makers, but up to about 1865 the agency of acidity or souring the curd to a certain extent, to accomplish this purpose, was little understood and less practiced. The fear of having sour cheese had deterred cheese-makers from venturing into this unexplored and forbidding field of inquiry. The cheese generally produced at that time was full of holes, and if not used when about thirty days' old, it speedily took on a sharp, pungent, acid flavor, very objectionable to those whose tastes in cheese are educated to appreciate a really fine article.

Thoughtful cheese-makers noticed that sour cheeses were invariably solid—very nearly or quite free from these pores or holes—and this observation led them at length gradually to experiment and see whether this same acidity, which in the form of sour cheese was very objectionable and damaging, might not be used to advantage if carried to a certain limit and kept well under control.

The result was successful beyond the highest expectations of the few cheese-makers who here and there had been investigating the matter, and eventually there was wrought a revolution, quiet and unostentatious, and yet real and wide-spread, in the system of cheese-making in the best dairy regions, and in the principles governing that system. At first the idea met with opposition, sometimes with ridicule, but it has won its way into almost universal practice. I remember that at the Dairy-men's Convention in 1864, when the idea of purposely souring the curd slightly first began to be broached, a gentleman largely and successfully engaged in the manufacture of cheese in Western New York, opposed the idea very strenuously, and in the report of the operations of his factory for that year, he says: "I want the milk to be sweet when it is brought to the factory, want it sweet when set, want it sweet during the working, and want the curd sweet when put in press. I have no sympathy for sour milk or for sour cheese."

The next year he came to the Convention a thorough convert to the new principle in cheese-making, which he had before so vigorously opposed. A proper degree of acidity or souring or "changing" in the curd before removing it from the whey, or at least before salting, results in a cheese close and solid in texture, purer and cleaner in flavor, and of a character to retain that purity of flavor in our warm climate a much longer time than it otherwise would. With such cheese, too, there is far less trouble from huffing or bulging and from getting out of shape, than with softer descriptions of cheese. Of course it is a fine point to be able to tell precisely the condition of the curd at this stage, and to know just how far it is safe to allow the acidity to advance. And it is just here that bungling and incompetent makers fail, it is here that the arguments of those who consider cheese-making merely a mechanical operation, are refuted.

To the second question advanced by this cheese-maker, I will give a moment's attention. Ordinarily the hardening of the curd takes place at the same time that the acidity or "change" mildly puts in an appearance. Indeed the former is an indication of the presence of the latter. And yet the hardening may occur without the souring, at least to a good degree, (for the term hardening is too general and indefinite a term when applied to curd, to enable one cheese-maker to determine just what is the condition of a curd which another maker calls "hard," unless he can see and handle it). If I was troubled with curd hardening prematurely I would use less heat, and would apply it very slowly and gradually. Many good cheese-makers believe that a temperature of 90° to 94° gives better results in cheese-making than to warm the curd to 95° or 100°, always provided the milk is in

a condition to give full and ample time in elaborating it into cheese.

The third question proposed has been partially answered in the remarks that have preceded. Curds taken out when perfectly sweet cure faster than these which are allowed to sour a little; indeed, such cheeses are generally fully ripe and ready for the knife when thirty days old. If not promptly used then they deteriorate in quality and assume a sharp flavor—go into a species of decay, in fact. Cheeses thus made are quite unfit for export, but frequently are better liked by retailers in our home market than the closer made and more tasteful ones which suit the foreign market so well.

Where such cheeses are preferred and meet with ready sale and full prices, it is more profitable to manufacture them, because a slightly larger yield of cheese is obtained from the milk than by the other process. Such is rarely the case, however, and it is far wiser and more politic for the great mass of cheese-makers to seek to raise the standard of quality rather than to do what shall result in lowering it.—*Gardner B. Weeks, in Country Gentleman.*

The Horse Disease in Goderich.

On Tuesday night last a disease broke out amongst the horses in Mr. Polley's livery stable, of a very deadly description. All but the infected horses were removed to his farm, but after arriving there no less than four were attacked. Up to this time four valuable horses have died—three in town and one on the farm—and there are at present three sick in town and three on the farm. The gullett seems to be the part affected, which closes up almost entirely; the muscles becoming dead, so that the animal can neither swallow food nor water. The fore legs by-and-by begin to shake, and the horse expires. Everything that veterinary skill, assisted by medical advice, could suggest, has been tried, but so far without success. A post-mortem examination of one horse revealed a complete obstruction of the passage of the throat. The bronchial tubes are not affected, as all the diseased horses have been able to breathe freely. The symptoms are something like those of diphtheria or typhoid fever in the human being, but are not recognized as those of any known diseases by any veterinary surgeon in this section.—*Signal.*

In our last month's issue we called attention to the disease that was destroying many horses in New York, but we do not know if the disease spoken of in Goderich is the same. We hope prompt measures may be taken to check the spread of the disease if it is found to be contagious.

Quality of Pork Influenced by Feed.

The quality of pork is greatly influenced by the feed. The dairy makes poor pork, flabby and soft—pork that will fry away much, and be worth little what is left. This is the case whether milk or whey is fed. But it is remunerative to make this pork; it is therefore made. If you want pork for your own use, solid, bearing the heat, and a sweet morsel when cooked, you must feed the grains.

Old corn makes perhaps as good pork as anything. Peas are excellent and pay well. We used to, formerly, fat with peas with good results. But a mixture of these or of the grains, is also good. Soak and then feed, and give cold water to drink.

Cold water also to cool the heated body of the hog in hot weather, that is, access to water, better if showered or dripping copiously, as we have a case in town, where the race of a mill is made to do this, keeping the hogs and the pen clean and cool. There is evident comfort and prosperity in this pen. There is little or no stench, which affects pork, making your finest Berkshire taste strong. Plenty of litter, absorbents, this is wanted. Any dry material will do, particularly dry muck, or the cooling sawdust, or dust from the road. When will farmers avail themselves of this, and thus increase largely the manure pile, abate a nuisance (in the escaping effluvia), and improve the quality of their pork?—*Cor. Utica Herald.*