

curred in any case, showing that they were all free from disease. Of these five had been through the test of 1894, eight were calves of those tested in '94, four were animals introduced since '94, and three were calves of the last mentioned. The animals purchased since 1894 were, we understand, in every case tested before being placed in the stock barn. Twelve steers recently purchased for feeding experiments and kept isolated have also been tested, and one of these reacted; the others are all sound. The suspected animal has been kept separate, and will be at once slaughtered and a post-mortem examination made.

Fifty-one head of cattle have been tested at the Indian Head Farm, N.-W. T., and two of these only have reacted. Instructions have been forwarded to have these killed and a careful post-mortem examination made in each case. All the remaining animals are sound and healthy.

The testing of the herd at Agassiz, British Columbia, has also been completed and all have been found free from tuberculosis. The herd consists of twenty animals.

At the Central Farm at Ottawa the barns have been thoroughly disinfected, and are now occupied by the animals which stood the test without reaction. Twenty-two steers have been bought in the neighborhood of Ottawa for experimental feeding during the winter. These have all been tested with tuberculin and found quite free from disease.

It is thus satisfactory to find that all the Dominion experimental farms start the New Year with a clean sheet, and also that additional stock-feeding experiments are under way.

QUESTIONS AND ANSWERS.

[In order to make this department as useful as possible parties enclosing stamped envelopes will receive answers by mail, in cases where early replies appear to us advisable; all enquiries, when of general interest, will be published in next succeeding issue, if received at this office in sufficient time. Enquiries must in all cases attach their name and address in full, though not necessarily for publication.]

Veterinary.

Fibroid Tumor.

MR. HENRY HARTLEY, Durham Co., Ont.:—"Will you kindly advise me through your veterinary column concerning a cow? She has a lump on her neck about half way up from her brisket. It has been growing for the last three months, and is now a little larger than a man's fist. It is hard and also very sore when squeezed, otherwise she is well and hearty. What treatment would you advise? Is she fit for beef?"

[The condition arises probably from a blow, and being deep-seated the abscess could not get vent through the skin, and a large amount of fibrous tissue has grown around it. Probably a section of tape passed through the body of the tumor would cause it to be evacuated, as there is no doubt a quantity of pus or matter confined in the substance of the growth. A smart blister would hasten the cure. There is no reason why she should not be used as food, this would not have any injurious effect on the animal, but there is no doubt a cure can be easily effected.]

WM. MOLE, M. R. C. V. S., Toronto.]

Piles in Young Pigs.

MR. H. BOLLERT, Oxford Co., Ont., writes: "You can inform 'Reader,' of Compton Co., Quebec, that a little soft soap mixed with swill or milk will stop his pigs from forcing out their bowels. It is best to separate them from the others, and they will soon be right."

"Allow me to congratulate you on the ADVOCATE in general, and the Christmas Number especially. It certainly is a credit to the publishers. I often wonder how farmers can get along without the ADVOCATE as a guide. Your valuable paper is in every issue giving me light on some question or other. I hope the time is not distant when the grand old standby, the FARMER'S ADVOCATE, will be found in every home in the Dominion."

Castration by "Turning and Twisting."

JAS. H. KINSMAN, Perth Co., Ont.:—"I have been a constant reader of your excellent paper for a number of years and consider it the best farm journal I have yet seen. I would be pleased to get, through your columns, some explanation regarding the method of castration referred to in October 15th number, page 430, as "Twisting and Turning the Testicle"? I wish you the compliments of the season and success with your splendid paper."

[The reference made was in connection with the Iowa Experiment Station lamb-feeding test. The lambs were bought in November and were, therefore, well grown, when castration by the knife would have entailed considerable loss. The process employed consists in first reversing the position of the testicle so that the point of attachment of the cord is below, and following that the testicle is twisted until moderate tension is produced. When in this position it is pushed into the upper part of the scrotum and held in place for 38 to 48 hours by means of a string tied firmly below it, taking care it does not pass through the inguinal ring into the body. The operation produces swelling and stiffness, but seldom puts lambs off their

feed. The testicles in the majority of cases nearly disappear when the work is properly done, and this method is entirely effective in producing quiet lambs for feeding. Will some one who has performed this operation kindly explain it a little more fully if they consider our explanation too bare.]

Miscellaneous.

Difficulty in Drying Cows.

IGNORAMUS, Bruce Co., Ont.:—"I have some valuable Holstein grade cows and experience a good deal of difficulty in getting them first dry before calving. I have reduced the rations, with the result only that the cows lose flesh and look miserable. Would you kindly advise me as to the best treatment to pursue?"

[There is considerable difference of opinion as to whether it is wise or profitable to force a cow dry when she is disposed to keep on milking. Many good dairymen claim they will do better work and prove more profitable in the long run if kept milking continuously. Our own experience leads us to favor drying a cow off from six weeks to two months before she is due to calve again, as we think the rest recruits her strength and has a good effect in nourishing her offspring. Withholding succulent food and grain has generally the effect of reducing the flow of milk, so that a cow can be dried off safely in ten to twelve days by milking her once a day, and later once in two or three days, milking out clean each time. If a cow persists in milking freely, refusing to dry off, we would feed her well and milk her up to calving, testing the milk occasionally by heating it in a pan on the stove, when, if it curdles, it is unfit for use in the family, but may safely be fed to pigs, mixed with other swill.]

Capacity of Silo—Concrete Wall—Oil Cake for Pigs—Horses Eating Earth.

FRED FEASBY, Ontario Co., Ont.:—"1. I would like to know through your valuable paper how many tons of ensilage a round silo nine feet by thirty would hold? 2. What would it cost to build a cement wall under a building fifty-three by sixty feet; eight feet high? 3. Has any of your readers had any experience in feeding oil cake to young pigs, and what quantity to each pig? 4. What causes horses to eat earth in winter? Mine will lick it up every chance they get."

[1. About 45 tons. 2. Such a wall would require about 58 barrels of Queenston cement, and four men would build it in nine days after the stone, gravel and sand were hauled close at hand. 3. Oil cake is not looked upon as a particularly suitable food for pork-making, but for young, growing pigs it would, no doubt, promote rapid growth fed along with corn or barley meal and roots. It should not exceed one-fifth of the grain ration. 4. Horses eat earth in winter because their system craves earthy or mineral matter, which is lacking in their food. We would suggest that wood ashes be mixed with salt, half of each, and kept constantly before them.]

Why Don't the Butter Come?

ESME, Ontario Co., Ont.:—"I am in trouble over my buttermaking, and I come to you for help. I am a beginner, having made butter for the first time in June last. Up till a week ago it was very good indeed; but at last churning and to-day something went wrong and no butter came. I shall give you an account of how I do, and perhaps you will assist me. We have two cows—a Holstein and a Jersey. They are fed corn with the ears on (cut), oat and wheat straw and hay (cut and whole), oat sheaves (cut), and bran. All the cut food is given mixed up together. I use shallow pans for setting, and when I skim off the cream I put it in a new creamer in the cellar (which is a splendid one), thus keeping the cream sweet till the day before churning. This was all right during summer, as it ripened in twenty-four hours then. Having failed to get butter once before, I was determined to succeed this week, and on Monday made a starter of skim milk, keeping it as nearly as possible at 90°."

It was thick and sour on Wednesday morning, when I broke it up fine and added it to my cream (stirring it in well), which was kept in a warm place, tightly covered, all Wednesday. As it was not very ripe this morning (Thursday) I delayed churning till 11.30, when the cream seemed right. The temperature was 68°, and I churned and churned, but got no butter. There were not even particles of butter to be seen—only a rich froth. This happened once before, but the butter grains came a little, just about the size of clover seed, and it was very difficult to work and pack. This week, however, there is not the satisfaction of one grain. I kept on churning and hoping, and at last gave it up in despair, and decided to ask your advice. Why did the butter not come? Was the cream ripened too quickly? What do you think of the starter used? I inquired of a neighbor of 20 years' experience as to the cause, but she "didn't know." She has had the same trouble too. She puts into her next week's cream some buttermilk from last churning, and allows it to ripen all the week, keeping her cream crock in her kitchen for heat. Now, I have read that cream should be kept sweet till twenty-four hours before churning, at a temperature of about 50°; so what am I to believe? My neighbor has hers ripening right along, but has had the same trouble as I. To-day I added a quart of water, with a little salt in it, to coax the butter, but in vain. If I knew the cause I

could remedy this, for I hate to be beaten, especially after having been successful all these months. Will you kindly advise me what to do, and you will confer a great favor on one who is anxious to get on?"

[We believe that the difficulty the lady has experienced is due to one or more of the following causes: 1. Churning temperature too low—indicated by the frothing. 2. Cream too sweet—indicated by the results of previous churning, when butter came to size of very small round and smooth granules. 3. Ripening temperature too low, and not continued long enough. Would recommend (in this case): 1. To churn at 70° F., or over if necessary—thermometers vary. 2. To heat the cream to ripening temperature by setting the can containing the cream into hot water (90-100° F.), and stir it until it reaches about 70-75° F., and ripen at this temperature. Cream at 50° F. would stand in a "warm place" (as the cream in question does) for twenty-four hours before reaching 70° F. "Circumstances alter cases." You say you read and are told that cream should not be ripened longer than twenty-four hours. That may, as a general principle, be right, though we doubt it. In winter and in farm dairies we would ripen forty-eight hours on an average, using a little good starter. Much skim-milk starter thins the cream unduly and aggravates the trouble we are considering. Keep the cream as thick as possible. Skim closely from the pans. A little salt will help to gather the butter when it is coming, but it should be added dry and not "in a quart of water." The water thins the cream, and prevents the butter gathering or packing together. The feed of these cows is all right, though some succulent fodder would be an advantage. We presume they get plenty of salt—salt in the cow is better than salt in the churn. If these two cows are strippers, there will be more difficulty than if they are comparatively fresh in milk, but we believe that any cream will churn if rightly handled.]

F. J. SLEIGHTHOLM, Supt.

Western Ontario Dairy School.]

The Yield of Milk Fat.

To the Editor FARMER'S ADVOCATE:

SIR,—In reply to the further query of "Ignorant" re "Milk Yield and Butter-fat" in your excellent and artistic Christmas Number, I would say that the conditions he refers to are not usual. Some cows are of an excitable nature, and during a test the percentage of fat will vary a good deal. Under special conditions and with certain cows it is possible to have the results alluded to, but it is not usual. At the Industrial Exhibition tests I have seen the percentage of fat vary a great deal with some few cases, but as a rule such cows do not give so good an account of themselves as they would do in their own stables. H. H. DEAN.

Spring Wheat for Seed.

ISAAC BOSWICK, Kent Co., Ont.:—"Can you inform me where I can get spring wheat for seed, and what is the best variety?"

[Harrison's Bearded has made the best all-round record in the comparative test of forty-five varieties on the experimental plots at the Agricultural College Farm, Guelph, in the list of varieties that have been grown there, and also in the co-operative test by members of the Experimental Union for eight years. Mr. J. Fred Davidson, box 903, Peterboro, Ont., we notice offers this wheat for sale in the present issue of the FARMER'S ADVOCATE.]

Devonshire Clotted Cream.

JOHN NOBLE, Dundas Co., Ont.:—"Please give me a receipt for making Devonshire clotted cream, and oblige?"

[See Feb. 15th, 1896, issue, page 71.]

MARKETS.

Toronto Markets.

This being the advent of Christmas Day, very little trade was doing. Receipts were small, and the cattle on hand were not easily disposed of; only five loads of fresh cattle.

Export cattle—There were a few head on view; prices ruled firm, at from 34c to 4c per lb. There is an enquiry for choice but.

Butchers' cattle—Very few of the best kind on offer, but all sold readily; choice cattle sold for local use at 4c per lb.; common to medium, old for 2 1/2c to 3c per lb.; one load of six cows, 1,075 lbs average, sold at \$3.10 per cwt; one load of 10 fairly good cattle sold at \$33.50 each, weighing 1,175 lbs average.

Stocks—Buyers from Buffalo report trade dull; two loads of good feeders weighing 850 to 900 lbs each sold at \$3.20 to \$3.40 per cwt; these were taken early in the week.

Sheep and lambs—Export sheep sold down a trifle from my last quotation; prices ruled from 3c to 3 1/2c per lb; butchers' sheep are quiet at \$3 to \$3.50 per head.

Lambs are firm and steady in price, at from \$4 to \$4.50 per cwt.; in a few cases \$4.60 was paid.

Cattle—Prices hold firm for quality, \$6 to \$8 per head; a slight increase in the quantity offered; demand fairly good.

Milk cows—The demand continues good; choice cows wanted and bought on sight, \$25 to \$50; a splendid specimen of a dairy cow sold for \$60, this was paid by a dealer.

Hogs—Offerings were fairly liberal, all on offer sold; 1,600 on sale, choice selections are firm, at 4c per lb; the light hogs are now quoted at 4 1/2c to 4 3/4c per lb. There are too many of the light kind on offer; it appears as if feeders were afraid to force them for fear of being too fat, and on the other hand stint them to leanness.

Grain market—The receipts of grain were heavy; the market was busy and active, the offering of wheat large, prices scarcely steady; 2,000 bushels selling at 86c for white; 5,000 bushels of red at 85c per bushel.

Barley—Firm in tone; better demand, at 35c per bushel; 800 bushels on offer.

Oats—Firm; 500 bushels selling at 26 1/2c to 27c per bushel.

Hay—Steady; 20 loads on offer at \$7.50 to \$8 per ton.

Straw—Scarce; 5 loads only, at \$7.50 to \$7.75.

Dressed hogs—The receipts of dressed hogs on the St. Lawrence market were liberal; local dealers quote \$6.90 for choice weights of 90 to 150 lbs.

Toronto, Dec. 24th.