

given by different agricultural societies for neatness and dexterity in different kinds of work; now, however, the men do not care for these things—their whole thought seems to be, not how well or how much can be well done, but how little as to quantity or quality can be got off with.

It is said by some that piece work will cure this; but the spirit now encouraged by sown agitators is antagonistic to piece work. As wages have been pushed up, extra beer is obtained without extra labor, and as money is spent in this way, we fear that the home comforts of the laborer have decreased rather than the reverse—a result we should fully expect from the general doggedness, which designing men know so well how to act upon—and, besides, the extreme ignorance which prevails in many a village is a great bar to progress, even amid prosperity. Now, however, the children are being educated, but at present only not to be brought up to labor, so that more has to be paid for labor on account of its badness and the scarcity of good laborers. Time, perhaps, will come when all will be educated, and when better teaching, better wages, and better food will make better laborers; but this will not yet be.

Under all the circumstances, then, it need be no matter of surprise if agriculture for the present should be "going back," especially in matters of neatness and in perfection of work—things that must be foregone under the present pressure of circumstances.

But here we are going to a ram sale, and the perfection of the animals, and the high prices they fetched, showed clearly enough that the farmer does not grudge a good price for a good article; and, for one, we confess that, if labour improves in quality, we are prepared to have more done, and to pay a high price for it.—*London Field*

### Cider Vinegar.

The important factors in changing cider into vinegar are warmth, exposure to the atmosphere, and if obtainable, old vinegar, to hasten the process by mixture. Bearing these things in mind, the farmer had better get up his own apparatus according to his facilities.

We have never found good cider vinegar a very profitable article. The city manufacturers with poisonous compounds can make, at much less cost, something that the majority of people will buy as readily, so that the market for a really good article of vinegar is small and easily overstocked.

We would advise first, to work up waste apples into pork. A lot of Berkshires in your orchard will pick up their own apples and assimilate them without charging you anything for their time. If you have not the hogs, and feel you must go into the cider business, we would next advise you to make and sell all the sweet cider you can. Cider right from the press has cost but little, and you can sell cheap then, if ever. Often we have noticed that sweet cider would sell nearly as well as vinegar, gallon for gallon. Some make air profits, and even large profits, by converting sweet cider into a drink that will keep. This is done by clarifying in various ways by the addition of sugar, which generates alcohol, &c., and will not be suitable business for a temperance man, who disbelieves in fermented liquors.

Making vinegar is the resource of the man who cannot or does not desire to convert apples into pork, and who has a prejudice against fermented liquors. Early apples, having only a small percentage of sugar, do not make good vinegar, and in some cases will not make it at all. We made some cider of the Red June once that inexorably refused to become sour. It was the flattest stuff we ever tasted. The autumn and winter apples, on the other hand, make a cider so sweet that it is difficult to convert it into vinegar without weakening it. (Moreover, in parenthesis, we have known a village "storekeeper" to buy watered vinegar, and prefer it to a pure article, which makes, with the statement just given, a special plea for adulterating the pure juice of the apple, and increases the difficulties of the honest cider vinegar maker.

To make vinegar honestly, however, you should have the vinegar made in warm weather, or at least housed in a warm place, and racked off after fermentation, to clear it of impurities. Expose it to the air as much as practicable, and put a little, or much, sharp vinegar in each barrel or other vessel in which the cider is placed. By attention a little leaven of vinegar can convert a great deal of cider into vinegar.

This can be done by anybody with common appurtenances. Of course it is not the most rapid nor, on a large scale, the most profitable method of manufacture, but we think it the best for common farmers.—*Prairie Farmer*.

### Health of Country Homes.

*The House*—The only probable source of danger to health in a farm-house lies in the condition of the cellar, or of the space which separates the lowest floor from the ground. If there be a cellar, observe whether it is dry and free from standing water or decaying vegetable matter (allowed to accumulate there through the negligence of servants). If the house is built upon the ground, the lower floor should be at least 18 inches above the ground, and the sides should be so open that the air can circulate freely through the space.

*The Well*.—If the water is clear and sweet, and free from any unpleasant odor, one may pretty safely assume that no harm is to be anticipated from this source. Farmers are often in the habit, however, of hanging meat in the well for the purpose of keeping it cool. A pretty severe epidemic (in 1874) of diarrhoea, in a boarding-house at one of the healthiest Long Island summer resorts, was traced to the existence of a decomposing shoulder of mutton at the bottom of the well, into which it had accidentally fallen.

*The Privy*.—There is little or no danger from contamination of the air by the contents of the privy. The real danger lies in the diffusion of these contents through the soil and their contamination of the water of the well. To avoid such a possibility, the privy should be placed at least 60 or 70 feet from the well, and—if the direction of the natural drainage currents be known—in such a position that the contents of the privy will drain away from the well. Better yet, let the privy be so constructed that its offensive contents shall simply lie upon the surface of the ground, and let there be easy access to it from behind, so that fresh earth may be frequently added, and the entire accumulation removed, say once a week.

*The Slop*.—How common is it for the kitchen authorities in a farm house to throw the slops upon the ground, just outside the kitchen door, and perhaps within six feet of the well. I have known of a boarding-house epidemic of diarrhoea which could be traced to no other source than the contamination of the well-water by a shallow pool of sun-exposed, foul-smelling slops. A cemented cistern should be built about 75 or 100 feet from the house, and at a distance from the well, and to this all the kitchen slops, vegetable waste, &c., should be conducted through a suitable pipe or conduit. From the cistern these matters may be fed to the pigs, or thrown upon the ground at a proper distance from the house.

*The Ice*.—The ice may be so loaded with foul vegetable matter as to give rise to quite severe disturbances of the bowels and stomach. If it be found free from imbedded impurities, and if, when melted, it be free from an unpleasant odor, one may safely assume that no danger is to be anticipated from this source. An interesting epidemic of bowel troubles were traced to impure ice last summer at Rye Beach.

*Drainage*.—This is a more difficult subject to investigate, and one concerning which I hardly dare venture any remarks in this place. In a general way, however, the statement may be made that pools of standing water, or marshy flats near brooks or streams (except perhaps at the seaside), are not desirable neighbours. This is especially the case if the house in which you live is situated in a hollow (as in some mountain valleys, however elevated it may be above the sea), where the air does not freely circulate. The prevalence of typhoid fever in some of the Vermont and New York mountain valleys, especially in the early autumn, is probably to be explained by the existence of just such conditions. In the case of a large hotel, the investigation should be practically the same as in the case of a farm-house. The difficulties in the way of such an investigation will be found, however, to be much greater, and it would probably be better in such a case to secure the assistance of some physician or engineer who is familiar with the subject.—*New York Tribune*.

### Training a Sheep-dog.

Accustom the dog to its name early, and perhaps, out of reverence for the ways of the past, it would be well to yield to the Scottish shepherd's superstition, and call him after a flowing river, "for then ye ken he will surely never gae mad." Always treat the young dog kindly, but on no account play with him or allow children, or indeed any other person, to notice him at all. It is really marvellous how quickly they will learn a bad habit or way, which is far more difficult to get out of them than teaching them fresh work. If you are patient and gentle you can very quickly teach the whelp to lie down at command (the first lesson), then to come this way or that, always behind you. In a short time he will leap over a hedge at your bidding, stand still at command; or even walk backwards or forwards as you wish. All this may be done before even it sees a sheep, and indeed many whelps have been thoroughly trained before they have been called upon to work. The more general practice, however, is to take the young dog alone, when quite strong enough to keep a few sheep up in a corner of a field, and teach him to bring them after you short distances, and so make him handy at working to the right or left. He should never be allowed to run between his trainer and the sheep, for the great object ought to be to throw the dog well off so that he may run wide. There is a great boldness and dash in a colley so taught, and he does not harass the sheep nearly so much as one in the habit of running at or close after them. You may teach him to obey guns, or words, or a whistle, and for far distances on the mountain the last is best. A dog so taught will gather miles of mountain, bringing all the sheep to the shepherd's feet, and then by an alteration in the note will take them right away back again. It should always be borne in mind that the sagacity, or sense if you will, of the colley develops with his years; and therefore, if you are quiet and patient and have plenty of work for him, he will teach himself rapidly without your worrying yourself very much about him. "Have you taught 'Turk' yet?"

said a young farmer to a friend to whom he had given a valuable whelp. "No, I have not," was the reply, "for by my word I think he will teach me; he appears to know far more about the sheep and how to manage them than I do. Our lads laugh, and say he is more knowing nor a Christian." It is so, and as that extraordinary and too little appreciated man, the late Mr. Rarey, said of horses, "we know very little about them, ladies and gentlemen;" so of all animals, and especially the dog. Why, therefore, colliers so finely strung that you can make them whine with pain by merely a look, and others so bold that no amount of beating will break their spirit. Therefore treat them as reasoning animals. It would be hard indeed for an intelligent man who had been working steadily upon the mountain with sheep dogs for a whole season, and witnessed day by day their shrewd cleverness, to declare that they do not reason. The dog that brought the shepherd's boots one by one up to his bedside from the room below, and tried to rouse the poor fellow from out of the fever in which he lay, to put them on, surely was guided by something higher than mere instinct. The great black colley that threw himself against the cottage door, to induce the inmates to come out and open the mountain gate, through which he was unable, without aid, to pass, as related in *The Field* last year, surely considered how he should act and obtain egress from the pastures to the open mountains, and acted upon his thought.

### Stock in Southern Africa.

It would seem that there is an opening for some enterprising exporter of stock to make capital in South Africa. According to a paper which was read before the Society on Arts the other day, by Mr. T. B. Glanville, the natives at the Cape have taken a "fancy" to stock-raising, and further, they seem extremely anxious to improve the objects of their fancy. Mr. Glanville says that if the natives of South Africa were all honest men, it would tell very much in their favour to be able to say that a portion of them—the Basutos, Kaffirs, Fingoes, and others clustering about the Eastern borderland of the Cape—own more than two million head of domestic animals, valued at £3,500,000, comprising half a million of horned cattle, 1,000,000 sheep, 369,429 goats, 62,244 horses, and 16,000 pigs. Mr. Glanville, however, fears that these flocks are "tainted with the suspicion of being ill-gotten;" but when we consider that it is not so very long ago that "cattle lifting" was quite a profession on the borders, we should be a little charitable towards the uncivilized tribes of Southern Africa. Mr. Glanville's lecture contained several interesting facts relative to the stock products of South Africa. He says:—

"The long-inherited habit of the South African native is a delight in horned cattle. The habit has grown up from many motives. The natives are great milk drinkers. It is with cattle they buy their wives. And they have a gentlemanly liking for a fine animal, and especially for a swift racing ox. Then, again, a large herd is a sign of wealth and respectability. It has not been the custom of the native to take a commercial view of horned cattle, unless in relation to wife-buying. But within the last few years a preference for sheep has shown itself, and on the sole ground of the profitability of wool. The Kaffir is actually beginning to barter away his beloved and cherished cattle for an animal which promises to be remunerative.

One magistrate says:—Such is the value attached by the Kaffirs to the production of wool, that a few of them in the district have hired sheep from Europeans, and many have exchanged the largest oxen, usually kept for show or for ox races, for sheep. The magistrate of Queenstown says:—The Tambookies also thoroughly understand the value of woolled sheep, which are gradually superseding their fancy for cattle. Very large quantities of wool are now produced in the locality.

The Governor's agent in Basutoland reports that, in 1873, 2,000 bales of wool were exported from Basutoland. The magistrate with the Fingoes says:—Sheep still increase in large numbers. The agent with Krelli reports:—Woolled sheep are much sought for, and cattle are readily given in exchange for them. The agent with Gangelizwe says:—The quantity of wool sent away by the traders shows the country to contain large numbers of sheep. The magistrate of King Williamstown says:—It is as significant as it is gratifying to record the fact that the natives are turning their attention more than ever to woolled sheep, exchanging oxen, which are now selling at a high price, for sheep. Large quantities of wool are now being raised by the natives, and in not a few instances creditable exertions have been made in the get-up of the article, so that gradually and by degrees they are entering into close competition with the regularly established sheep farmer. The resident with Krelli says:—Sheep are also eagerly sought after, and within the past week some farmers from the colony have bartered away a large flock for cattle. About 300 bales of wool have been produced and disposed of in this part.

These official statements, coupled with the fact that the natives about the eastern and north-eastern portions of the Cape Colony possess a million sheep, may be taken to prove that the change I have referred to is not to be doubted. The natives of South Africa are becoming sheep owners. What does this mean? It certainly does not mean that the Kaffirs, Fingoes, and Basutos are beginning to prefer the sheep as a fancy animal to the ox, or to like mutton as an