

Farm and Garden

SELECTION OF SHEEP

Some Points on Choosing the Best Breeds for Crosses.

An authority on the breeding of sheep for wool and mutton expresses his opinion on the subject in the following manner: To develop a good flock of breeding sheep for wool and mutton, begin with the ewes that are half Cotswold and half Merino and be sure that you select a buck that is a full blooded Shropshire. In this cross you get a grade of sheep that is hard to surpass both for wool and mutton. In an experiment this method proved a good one. A ewe lamb sheared when



FINE PAIR OF MERINOS.

(From Breeder's Gazette, Chicago.)

a little more than a year old sixteen pounds of good wool, and when a year and a half old the carcass weighed 100 pounds.

If the sheep are getting too wrinkly and the wool too short I get either a Cotswold, Oxford or Shropshire buck, and if the fleece is getting too hairy and light in weight I breed back to the Merinos.

Sheep like rape, but they should not be kept on rape alone.

During this cold period of the year, when the pastures do not furnish enough feed to keep them thrifty and growing nicely, it is a good idea to be feeding corn and fodder, cowpeas and clover hay and sometimes threshed oats or sheep oats.

Ten sheep will do as much as one cow, and every farmer should aim to feed accordingly.

Some breeders prefer to have lambs come in February. Although it may require care to save them during cold weather, they will go through the winter better and make better sheep than do late lambs.

Freshening Cows.

On a successful dairy farm, where a large number of cows are kept and milked, special attention is given to the freshening and drying cows. These weeks before a cow freshens, if it occurs during the winter feeding period, the owner begins feeding about two pounds of bran daily. No shorts are fed until after calving. This feed is gradually increased until at calving time the cow is receiving about four pounds of bran daily.

After freshening the cow's grain ration is gradually increased by adding shorts until the amount fed reaches a maximum of eight pounds for the best cows in the herd. In the case of the smallest milkers shorts are gradually substituted for half the bran after the cow freshens, so that these cows get only four pounds of bran and shorts as a maximum grain feed. The average cow in the herd gets about six pounds of bran and shorts when in full flow of milk in the winter.

An effort is made to have each cow dry from six to twelve months. The cows are milked regularly twice a day up to a week of the time they are to be turned dry. They are then milked once a day for three or four days, a small quantity of milk being left in the udder each time. After this they are turned out to pasture and are not milked again until the next period of lactation begins. Journal of Agriculture.

A Good Cure For Foot Rot.

Stockmen having trouble with foot rot in their sheep and unable to obtain a means of ridding them of the disease will find that the following solution is beneficial: Mix thirty grains of corrosive sublimate in one pint of turpentine and apply with a swab after thoroughly paring the hoofs. The advantages of this mixture are: First, thoroughness of cure; second, convenience and safety in use (while corrosive sublimate is extremely poisonous if taken internally, it is not caustic in the above mixture, and if it gets on the sound flesh of the sheep, even on the tender skin of the udder, it does no harm, or if the operator gets it on his hands it makes no trouble); third, the penetrating properties of the turpentine carry the germicide deeply into the diseased tissues and insure a prompt and radical cure.

Helpful Dairy Hints.

The great drawback about dairying with grades is the loss of the male calves. You should not sell them for furs, and they seem too valuable for veal.

The flesh that the good dairy cow puts on her back when dry is the deposit upon which she can draw when she freshens.

A frequent change of feed will keep the cow's appetite keen, and her production will depend upon what she eats.

Triced beef pulp is coming to be a great dairy feed. It's only a short time since it was considered a waste product.

Milk is one commodity in which the buyer refuses to recognize the different grades of excellence.

Cure For Hard Milkers.

Many valuable cows and heifers have been sold at a sacrifice by the owner owing to the fact that they were hard milkers, says the Agriculturalist. The cause of hard milking cows is so little understood by the average stockman that the disposal of such animals is accounted for in this way. But if stockmen knew how easy it is to overcome hard milking in both cows and heifers we are sure that no animal would be disposed of for lack of treatment.

Hard milking is due to an abnormal contraction of the sphincter muscle, regulating the stream of milk from the point of the teat. On the other hand, when a cow lowers her milk it is due to a relaxation or an abnormal expansion of the sphincter muscle at the point of the teat.

TYPE OF THE HOLSTEIN.

Breeders Trying to Improve the Milk and Beef Form of This Breed.

With large size as the recognized predominant characteristic of the Holstein, aside from its beautiful black and white color markings in perfectly defined patches or spots, the next general definition relates to the general conformation of the animal. There are three different types, described as the milk and beef form, the milk form and beef and milk form, says an expert breeder.

The average form of this breed and that toward which conscientious breeders are directing their efforts to maintain and improve is the milk and beef form.

The milk and beef type of the breed is especially strong in all vital particulars. The bones are fine compared with the high and sharp chine of the extreme milk form. The loin and hips are broad and smooth and the rump high and level compared with the angularity usually shown in the milk form. The twist is roomy and the thighs are well set apart, leaning forward, the shoulders are smoother and more compact than in the milk form, but of lighter weight than in the beef form.

The brisket is not so wide and low as in the beef form, and the chest is not so deep, but the width of the breast form through at the heart is closely retained. In the milk form the abdomen is usually swung below, and the ribs are steep, but in the milk and beef form the ribs are wider sprung and the abdomen more trimly held up though not less capacious. The general



A CHAMPION HOLSTEIN COW.

appearance of the bull is strongly masculine, but that of the cow is no less feminine than in the milk form.

It may be further emphasized that the milk and beef form describes a cow of the wedge form, with shoulders moderately thick, deep and broad, crops well filled, barrel well rounded, loin and hips broad and full and quarters straight, wide and full. To this form of these cattle is due their extraordinary constitutional vigor or vital force, and it affects all their relations to their food, care and production.

The milk and beef form is accompanied with the angularity of appearance, the light shoulders and chest and the comparatively light quarters of cattle of the milk form.

Keeping Milk Utensils Clean.

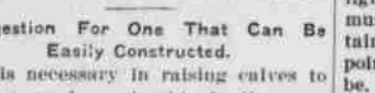
Discard the dishcloth and the dish towel which are used in milking are being washed. Wash them in warm water first, with plenty of some washing compound, and use a brush to do the work, but never a rag. Get into every part of them, after which rinse off with clean warm water, and then clean them in boiling water or pour boiling water over them. Squeeze the parts up so that they will drain and use no cloth to wipe them. The hot surface will dry them quickly, and they will be clean. Leave the parts in a sunny place if possible.

FEEDING PENS FOR CALVES.

Suggestion For One That Can Be Easily Constructed.

It is necessary in raising calves to have a good, serviceable feeding pen. A prominent stockman makes the following suggestion for one that can be constructed easily and cheaply: First make four or more little plank troughs of the size desired. Then nail together several boards to make a partition. This should stand higher than a calf and be a little longer. Make five of these partitions, all the same size.

Nail one of the troughs in position in convenient drinking distance for the calf from the door, against one of the partitions. There should be at least one such partition bounding in front of the trough. Nail the end of the trough against partition. Then nail on another partition and another trough against that until all partitions and



POSITION OF THE FEEDING PENS.

troughs are used. There should be a partition to each front end. This provides stalls and troughs for four calves. It may be made larger or smaller if desired. The stalls should be large enough to admit the calves without allowing them to turn around and high enough to prevent stealing and interfering with their neighbors. This arrangement will prevent their sucking each other after eating, as they can be left in the stalls until the milk taste is out of their mouths. It is a good idea to halter break calves when they are small and easily held.

THE SWINEHERD

Young pigs should be taught to eat early. They can be gradually increased the grain ration and keep their development at a high standard.

Cheap Ration For Brood Sows.

A cheap and at the same time substantial ration for brood sows at the present price of feed is a mixture of half corn and half bran and shorts.

The Calf in the Pig's Tail.

The curl of a pig's tail is an indication of good blood. When the curl begins to straighten out look for disease and give medicine or a change of food.

Good Feed For Hogs.

It has been shown by careful experiments that four and one-half pounds of potatoes with cooked are equal to one pound of cornmeal for fattening.

Get Rid of the Boreal Wood Hound.

Watch the hired man when he is tending to the stock. If he is rough and brutal you can well dispense with his services, for the animals will not thrive under his care.

TAKING CARE OF DAIRY COWS

Caring for the dairy cows during the winter months requires the strict attention of the dairyman for the best results. A practical dairyman who has made a study of this subject gives his views as follows:

This season of the year is the crucial test of good dairymaking. Any one observing the markets for dairy products at this time knows well enough that prices advance by reason of shrinkage. With most farmers it is a very easy matter to get a big bowl of milk when



A CHAMPION DAIRY COW.

the weather is warm and pleasant and when nature's food, grass, is abundant. But when this supply is exhausted and the cold weather comes upon us, when the skill and energy of man are required, then comes the real test of a good dairyman. When cows are running up on good feed or fed plenty of green material, no matter what care they are given, when stabled they will shrink in their flow of milk.

On the other hand, any permanent shrinkage will not remain unless it be with cows that are bearing the freshening period if they are fed their full winter ration.

Many farmers make the mistake of leaving their cows out too late before stabling them and not feeding enough coarse fodder. As just what time cows should first be stabled is an opinion from which all differ. Many find it a good practice to begin stabling them nights as the nights become cold. Cows lying on the cold earth will produce not only less milk, but be troubled with bag troubles. Especially is this true of fresh cows whose milking machinery is working hard and very susceptible to outward influences.

One must not think that barn care will alone maintain milk flow; neither will increased feed accomplish the result at this particular season of the year. Any cow whose milking machinery is dwarfed will not respond any more than extra feed will itself make a horse trot fast that has remained idle for a period. How often we fail to appreciate that the course of feed nutrients is somewhat a matter of education. To be sure, a beef cow cannot be trained to large milk production, but a cow of average dairy conformation, if taken when fresh and fed upon stimulating, milk producing foods, with her individual peculiarities considered, will make a much larger production at this season. The cow that is often raised that extra feed does not pay until the crucial test comes.

If preliminary care and feeding have been right and the cows are strong, healthy milk producers, there need be but little trouble in maintaining a profitable flow. An essential which must not be omitted is warm, clean, well lighted and ventilated stalls. This must not be neglected. There is certainly a lack of appreciation on this point. No matter what the feed may be, a comfortable stable must be the thing. Another important matter is water. It should be kept before the cows all the time in buckets or any other watering device, suited to the taste of the owner. When turned out for water the cow will not drink unless, saying nothing about the chill from both the water and air. Today she does not drink enough; tomorrow she overdrinks. One extreme is as bad as the other. Maximum flow will be secured only through stable watering.

The feeds, home grown hay, silage, straw, etc., are to be used. Especially if it is necessary to have some succulent feed, the best is the silage made of corn that are long in lactation. They are very susceptible to changes. The grain feed will depend upon the cost of food nutrients in order to secure a balanced ration. If the chemist is of any value, why not use him and feed those foods that contain the largest amount of digestible protein, carbohydrates and fat and that are purchasable for the least money? The care at this season means the eye and hand of the dairyman. He must as surely live with his cows during the winter as he does in the summer. His business must stay at his desk, and his office, no matter what may be his desire, wish or ambition. Results hang upon the time and study given the great American source of profit. This is wasteful.

DAIRY NOTES

An odor will be observed in the milk if silage is fed to cows shortly time before milking, but if given shortly after milking the silage smell cannot be detected.

Use Modern Methods.

Does every cow in your herd return you a profit? You cannot know unless you test the milk and keep a record of the yield. Use the best modern method and be assured of results.

Cow Stables Should Be Comfortable.

Make everything snug and comfortable about the cow stables. Cows confined day and night in drafty places use up most of their feed energy in repelling the loss of animal heat. That is wasteful.

Handling Cream For Butter.

It is not the way cream is separated from milk but the way it is handled after being separated which determines the quality of the butter it will make. If kept until it ferments it will make poor butter.

Reliable Profit in Dairy.

Dairy prospects fluctuate less in price than probably any other product of the farm. Wheat and cotton and other crops may rapidly ascend or descend the scale of prices, but the dairyman knows that his products will sell at a fair margin of profit every month in the year.

How Pastured Cream Keeps.

Pastured cream keeps so well that it gives trouble in winter to churn it. To obviate this it should be well ripened for twelve to twenty hours before churning. If sour milk or cream is put in the churn it contains will ferment and ripen it if kept at 65 to 70 degrees. Some milk or cream of choice flavor only is to be chosen, as the flavor of the butter is made or marred by the flavor of the starter, as it is called.

Valuable Manure.

When the cattle are fed on grain and silage the manure will be made more valuable. If the grain is given on the farm the fields that produce it must be supplied with nitrogen and phosphates. The farmer or dairyman who purchases grain or hay brings back to his farm that which was lost to him. If he does not purchase food he must procure it in some other way, phosphate, potash, nitrate of soda or some other form of fertilizer material.

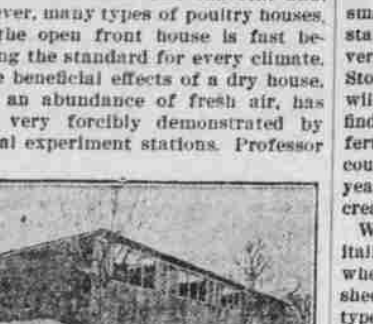
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HOUSES FOR POULTRY.

The Open Front Type That Gives Ventilation Now Popular.

There are two types of poultry houses. One is the open front type, and the other is the closed type. The open front type is the most popular, and it is the one that gives ventilation. It is a rule, more or less damp, and it did not take many years for progressive men to realize that damp houses meant cold houses and an abundance of disease. The result has been a gradual increase of the amount of fresh air in the house and less attention given to warmth until today we have what is known as the open or front house. One can still find, however, many types of poultry houses, but the open front house is fast becoming the standard for every climate. The beneficial effects of a dry house, with an abundance of fresh air, has been very forcibly demonstrated by several experiment stations. Professor



OPEN FRONT POULTRY HOUSE.

Graham of the Kansas Agricultural college states that after careful tests made with warm buildings, with double wall houses having curtains before the perches, and six feet away from the wire netting, he has found that the one ply board houses with netted fronts have given better results both as to the number of eggs produced in winter and the fertility and vigor of germs.

The open front house can be modified to meet a wide range of climate. In the northern states the house is generally equipped with a curtain front and hooded roof. These curtains are dropped at night to insure a warm house while the fowls are inactive.

The floor consists of a layer of straw shown in the cut is a type of the continuous house. It is 100 feet long, 23 feet wide, 9 feet high in front and 5 feet in the rear. It is divided into five pens 20 by 20 feet, with solid board partitions between each pen.

The roof is provided with a cloth curtain, which is dropped on very cold nights. Two small holes with sliding doors are used to ventilate the house when the curtain is down. The outside of the house is covered with a layer of sheathing, then a layer of building paper and finally siding. The inside of the house, with the exception of the hooded roof, is entirely open. The nest boxes are placed on the end walls and partitions. The entire building rests on brick piers about two feet from the ground, and each pen is equipped with a trapdoor, which allows the hen to go down and walk in the dirt under the house.

On many farms where poultry is carried on as an adjunct to the other farm crops is found a variety of small stationary houses. There are several advantages in favor of the small stationary house. Where land is restricted it is possible to provide a system of cultivation where the houses are small and set far enough apart to permit of double rows. These yards can be cropped alternately and thus do away with the danger of tainted soil.

Winter Care of Cabbage.

How deeply should cabbage plants be covered where the ground sometimes freezes three and four feet? Does it hurt cabbage to freeze? Should plants be taken up before freezing in the autumn? How early in the spring should the plants be set out? These questions are answered by L. H. Allen of Nassau county, N. Y., as follows:

Where the ground freezes three and four feet deep it will be necessary to plow up the cabbage after trenching so that the heads will be covered with a foot of soil. On top of this should be a layer of straw or cornstalks or other suitable material. It does not hurt cabbage to be frozen in the trenches provided it remains frozen for a long time. What hurts it is to be thawed and then frozen several times.

The plants should be taken up and put in the trenches before the soil becomes frozen too hard to work easily. Two or three heavy frosts will not hurt the plants, nor would a reasonable amount of freezing, except that should the frost be very early and the plants be taken up before they are frozen, and this will cause much loss.

If you wish to put the cabbage away for seed growing next spring the heads should be set out as soon as the ground can be put in good condition after the frost is out.

System in Farming.

No other business in the world would stand the amount of mismanagement and nonmanagement that the farmer's does. It is time for the farmers to study modern business methods and to put them in practice. This is a time of wonderful prosperity on the farm, but greater things are ahead if the farmer will make systematic use of his opportunities.

Land is so scarce in Japan and the people are so numerous that a farm rarely consists of more than an acre or two. These little farms are divided up into tiny fields.

Cottage Cheese and Buttermilk.

These when made as herein described not only have a high food value, but possess tonic or medicinal qualities which are especially beneficial during warm weather. The food value of cottage cheese is approximately the same as that of beefsteak, pound for pound, and as for buttermilk, two quarts of this may be considered fully equal to one pound of beefsteak. Thus it will be seen that cottage cheese at 15 cents per pound and buttermilk at 7 cents per quart are no more expensive than steak at 15 cents per pound.

Good Eggs Should Be Selected.

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RAISING SHEEP ON THE FARM

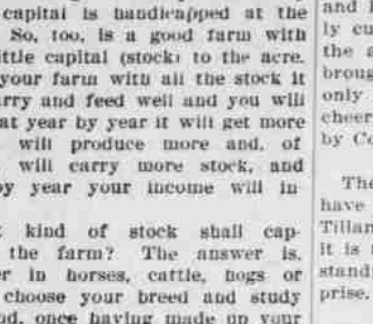
The first thing a wise man will do before investing his money in a manufacturing plant or starting in a manufacturing business is to figure out what sort of demand he can rely on to consume his goods and whether the price will continue good enough on the product of his factory to insure a reasonable profit on his business. First there is the cost of the factory, then there is the cost of the business, to consider. Now, the farm is really a factory. The stock kept on the farm is capital. A great factory with every small capital is handicapped at the start. So, too, is a good farm with very little capital (stock) to the acre. Stock your farm with all the stock it will carry and feed well and you will find that year by year it will more fertile, will produce more and, of course, will carry more stock, and year by year your income will increase.

What kind of stock shall capitalize the farm? The answer is, whether in horses, cattle, hogs or sheep, choose your stock by type and, once having made up your mind, stick to your breed and stick to your type. If you are breeding pure breeds, buy the best sire you can get, even if it strains your pocketbook. If you are breeding grades, still buy the best registered sire of the breed you have chosen and stick to that breed always in buying another sire to take his place. You will be surprised in a few years to see how your stock has improved. It will not only delight your eye and be a real pleasure to you in your farming life, but it will pay you more and more dollars and cents. Good Shropshire wools selling at 35 cents a pound, and the country does not produce nearly enough to supply our needs.

There are two modes of handling sheep. One is to go to market and put in a lot of breeding ewes, then rush the lambs to market and sell the ewes and the following fall repeat the operation. Many have followed this plan with success. A flock of ewes rightly handled should produce 125 per cent of lambs. You have the wool, and if the old sheep are well handled you should realize on them the same as or more than cost price.

The other way is to pick out a lot of good breeding ewes of the best blood of the breed you select, buy the best of the best, and then raise the wool, and in the future purchases of sires continue using the best you can find of the same breed.

The demand for registered sires and breeding ewes for improving mutton flocks and for starting new flocks is getting greater year by year. The bet-



SHROPSHIRE RAM.

ter you breed the higher quality you offer of registered stock and the more money it will bring, and the more money it brings the better the easier it sells. It is hard to keep good breeding animals. It is hard to keep good breeding animals. They will ask you to put a price on them, and they will tempt you to sell. There is the pitfall in this system. Having made a selection of your best type ewes, ewe lambs, you must refuse to put a price on them. You must not put a price on them, but adhere rigidly to your formulated plan.

The best is none too good. A man who follows this course ten years will find his flock of the best type and its value will be increased. The man who sells his best and keeps what he cannot sell will at the end of ten years find his flock worthless.

Every farmer in this country has a place for sheep, some perhaps only for fifty, others for 1,000.

Sheep need a change of pasture. Change them often from one place to another, putting them where it needs cleaning up.

A well regulated stock should be dipped at least once a year. It is a good plan to dip them just after shearing. Dip all ewes and lambs alike. Here the sheep is freed from a great enemy, the tick. The skin is kept clean and the fleece nicely started. If sheep are well kept they will respond to good treatment as well as any animal, both in wool, which will increase, and in mutton qualities and in the value of the progeny.

A good flock of ewes should produce 125 to 150 per cent of lambs—that is, 100 ewes will raise 125 to 150 lambs. It is easy to figure profits. If you have room for a few sheep, perhaps many, why not start at once? I can prove your farm thereby. Put on good capital to the acre and increase your surplus in that best and safest bank of all, a well kept farm.

Bacteria Keep Busy.

To cool the cream quickly and thoroughly just as soon as the separating is finished is of great importance than anything else at that particular time. The pigs and calves can wait for the skim milk, but bacteria in the cream wait for nothing until the temperature favorable to their growth is reduced.

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See to it that the eggs selected for purposes are not thin and emaciated, for if one has passed through the feeding season and is in this condition there must be something wrong with her. Make sure that there are no broken mouths or aged ones in your flock. Neither of these is a desirable fat. A good frame is essential for the producing of healthy progeny. The open market is the best place to select your stock, unless some neighbor can accommodate you with a surplus from his flock. The beginner should never select his eggs without having along a competent judge of stock who will advise with him as to selections.

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