



ON BREEDING TO PRODUCE THE SEX DESIRED IN SHEEP OR CATTLE.

A correspondent of the *Country Gentleman* says the inquiry in relation to the method to be adopted in order to produce a greater number of females than males, in the progeny of ewes, opens a very interesting subject to the consideration of all engaged in stock breeding or the propagation of domestic animals of any kind. If we could discover any fixed principle governing such movements, we might at pleasure produce ram or ewe lambs, bull or heifer calves, and so on through the whole range of farm stock, horses, pigs, dogs and goats included. Almost every person whose attention has been drawn to the subject, has speculated and theorized more or less, and some few have endeavored to solve the problem by practical and systematic efforts, carefully considered and deliberately pursued, but in most instances, the knowledge of this experience has died with the possessor. If he were successful, he kept it to himself; if he was unsuccessful, he said nothing about it; and the result, whatever it may have been, remained unknown. This secretiveness is part of the capital in trade of every breeder, and the facts he may ascertain—if anything reliable be ascertained about a matter necessarily involved in mystery—probably never were and never will be fully communicated to the public. The old Hebrew Patriarch, Jacob, is represented to have been eminently fortunate in breeding cattle, sheep and goats just as he wanted them, “ring-streaked, speckled and spotted,” and he was almost equally successful in begetting male progeny; having a whole handful of boys and only one girl; but his secret of breeding in order to produce sons and not daughters, is unrevealed, while his method of propagating color in kine and sheep is described with great clearness and particularity, and hath a relish in it.

I do not profess to be able to enlighten your correspondent from much actual observation of the thing, but I think it would be worth his while to try the system sometimes performed, of coupling a young ram with old ewes if he wishes female offspring, and an old ram with young ewes if he desires to have males. The greater the disparity in the age of the parents, the surer the result. If his ram and ewes are of about the same age, the progeny will divide sexes in nearly equal numbers, with a preponderance probably of males.

Let him, or any other of your readers so disposed, try this mode of managing matters, and then let him, if he does try it, honestly report the result, without any concealment, for the benefit of other explorers in the hidden mysteries of Nature. It is by publication only, that any substantial addition is made to the common store of knowledge, for what is known to but one or few persons, is practically unknown. One trial could not, of course, be deemed sufficient to determine the matter, but if it results in the way suggested, it will help to promote future, and possibly permanently successful efforts. At all events, it is simple, harmless, and may be efficacious. It ought to be conducted, perhaps, at the same time in different places, in order to find out what, if any, influence is produced by a difference of climate.

DAIRY STOCK AND FEEDING CALVES.

This stock is bred and reared with strict reference to milking qualities, based upon an original cross of short horn and Holderness; the sire of the young cows from two to six years old, was from a Meier cow (fifteen-sixteenths Durham, of deep milking family) crossed with Halton, the product of old Meier and Lady Barrington, making the heifers, none less than three-quarters Durham blood, and from three-quarters to fifteen-sixteenths; the one and two years old are a cross of those older heifers, with a half blood Ayrshire, from the Brodie ball.

Course of feed the first year.—When the calf is old enough to suck it is allowed to suck a full meal of its mother's first milk, which nature seems to have designed for physique. Unless the calf is allowed its mother's first milk it will, sooner or later, scour and not do well. After a full meal of first milk it is allowed only one quart of new milk morning and evening, increasing the quantity half a pint at each successive feeding till it amounts to two quarts morning and evening, then half a pint of sweet whey or skimmed milk is added at each successive feeding as the calf gets older and requires more bulk, but no more than two quarts of new milk is allowed at any age. Strict care is taken to feed, when young, at blood heat, no more or less. The milk feed is kept on till the calf is six weeks old, then decrease half a pint at each feeding till none is fed. Fine shorts or oat meal with a little oil meal is fed in the whey after the calf is six weeks old.

The calf's excrement must be the guide as to the amount of any kind of feed it will bear, as more of any kind of food than it can digest well is a damage. Six quarts of whey three times a day is kept on till cold weather, when it is substituted with a pint of oat meal or its equivalent, daily, with good hay and stabling the first winter till turned to grass in the Spring. Plenty of grass Summers and good

hay or its equivalent Winters is their keep after. Heifers are brought in to milk at two years old, and kept in the dairy annually thereafter. [A. L. Fish, in the *Prairie Farmer*.]

THE JERUSALEM ARTICHOKE.

SPRING LAKE VILLA, Oct. 17, 1862.

EDITOR DESERET NEWS:

The Jerusalem artichoke, tho' long known to American farmers, has received but limited notice until lately, when its value has been discovered and begins to be appreciated, and in many sections where it has been proven occupies the first place of vegetables for stock-feeding, especially so among pork raisers. It is extensively cultivated in France, with most satisfactory results, often producing from one to two thousand bushels to the acre.

Among the advantages this vegetable possesses over any other may be enumerated, viz., it is exceedingly prolific and perfectly hardy; is subject to no disease, and never fails in producing a crop. It is greedily eaten by every kind of live stock, and is particularly valuable for hogs, for which it does not require digging, but is always ready, when the ground is not frozen, for the hogs to help themselves.

Within a year or two past this vegetable is attracting much interest and attention throughout the Western States. Some who have grown them give the result of their experiments as high as 1,500 bushels per acre. In proof of this great yield I will add that last year I had sent to me four small roots, size of a hickory nut each, in a tin mustard box. From these four stalks were grown, which produced three quarters of a bushel of fine roots.

I look upon the artichoke as invaluable here, where pork is high and scarce, and firmly believe that where the crop is plentifully raised, pork may be easily made at eight or ten cents per lb. For milk cows, sheep and horses this crop has no equal, and is destined here to become a staple with farmers and stock-growers.

THE BEST VINEGAR IN TWENTY-FOUR HOURS.

The following from the *Scientific American*, which is no doubt just as stated, is commended to the attention of all families who desire good vinegar. The directions here given place its manufacture within the easy reach of all—for the process is as simple as it can be.

The whole philosophy of the manufacture of vinegar is included in the word oxydation, the alcohol contained in cider, beer or wine, combined with the oxygen of the atmosphere, becomes acetic acid, which in a diluted state is vinegar.

The methods usually pursued in the domestic manufacture of this article are, to say the least of them, susceptible of improvement. The conversion of cider into good vinegar, by exposure to the air in casks, requires weeks and even months to accomplish; because only a small surface is exposed at one time to the oxydizing action of the atmosphere.

By exposing a larger surface of the liquor to the atmosphere, oxydation takes place with corresponding rapidity, and the process may be complete in from twenty-four to forty-eight hours.

The method of accomplishing this rapid acetification, which has long been known to scientific men and manufacturers, may be pursued without difficulty in private houses, as follows: Take a clean flour barrel, and bore auger holes all around the sides, and in the bottom; set it over a flat tub or open cask, and fill it light with beech shavings which have been soaked in vinegar. On top of this barrel, which is open, lay two strips of wood, and resting on these, a pail filled with cider, beer or the like. Procure twelve or fifteen lengths of cotton wicking, about thirty inches long; which, after dipping in the liquid, arrange round the sides of the pail at regular intervals so that one end of each wick will be hanging in the cider and the other hanging down outside, and below the bottom of the pail. By means of these wicks the pail will gradually be emptied of its contents, which, trickling over the shavings, will be exposed to the air, absorb oxygen, and finally be received in the tub beneath. By returning the liquor into the pail above, and suffering this trickling process to be repeated two or three times, a splendid vinegar will be obtained. The whole secret of the process lies in the mechanical increase of surface accomplished by the shavings.

COLORING COCHINEAL RED.

The *Rural New Yorker* publishes the following rules for coloring cochineal red, furnished by correspondents:

Into a clean brass kettle, put one gallon soft water, then put in one ounce best cream of tartar, next add one ounce pulverized cochineal, then add two ounces muriate of tin. This will color one pound of yarn or flannel. Let the liquor come to a boil, put in your goods, stir briskly a few minutes, then stir moderately twenty minutes, take out into cold water, rinse, and dry in the open air before scouring.

For one pound of cloth take one ounce of cream of tartar, and simmer in water a few minutes, then add one ounce of powdered cochineal. When well stirred, add two ounces muriate of tin. When it begins to boil, put in the cloth or yarn, and let it boil twenty minutes. Color in brass, and rinse in cold water.

To dye one pound of woolen yarn scarlet.—

one ounce cream of tartar; one ounce pulverized cochineal; two ounces muriate of tin. Infuse the cream of tartar in warm water set it over the fire, and, as it boils, stir it briskly. Then add the cochineal. When well mixed, pour in the solution of tin. Dip the yarn in warm water, then dip it into the dye at once, stir it around a little, let it boil eight or ten minutes. Take it out and wring it; let it dry, then rinse it in suds. The dye is best made in new tin. Muriate of tin should be used with care or it will corrode.

For one pound of goods, take one ounce of cochineal, one ounce cream of tartar, and two ounces muriate of tin. Pound the cochineal fine. Then put it and the cream of tartar into a sufficient quantity of water to cover the goods, bring it to a gentle boiling heat, then skim it. Next put in the solution of tin and the goods, boil gently half an hour, stir and turn the goods often, while boiling. Take them out, hang up till cool. Rinse in cold water. Use either brass or copper ware, but not iron, in the process.

FEEDING OATS TO HORSES.—The same quantity of oats given to a horse produces different effects according to the time they are administered. I have made the experiments on my own horses, and have always observed there is in the dung a quantity of oats not digested when I purposely gave them water after a feed of oats. There is, then, decidedly a great advantage in giving horses water before corn. There is another bad habit, that of giving corn and hay on their return to the stable after hard work. Being very hungry, they devour it eagerly, and do not masticate; the consequence is, it is not so well digested and not nearly so nutritious. When a horse returns from work, perspiring and out of breath, he should be allowed to rest for a time, then given a little hay, half an hour afterward water, and then oats. By this plan water may be given without risk of cold, as the oats acts as a stimulant.—[*Journal of Agriculture*.]

SMILES.

The crocodile, if the scaly old hypocrite he is represented to be, should be accredited with smiles as well as tears. False smiles are, in fact, much more common than false tears. It is the easiest thing in the world to work the smile, while only a few gifted individuals have sufficient command over their eyes to weep at will. Few great tragedians, even, have the knack of laying on the waters of affliction impromptu; but who ever saw a supernumerary bandit that could not “smile, and smile, and be a villain,” or a chorus-singer or a ballet girl that did not look as if she had not been newly-tickled across the lips with a straw?

Of artificial smiles, there are a greater number than we have space to classify. The Countess of Belgravia has her receiving smile, a superb automatic effect. Count Faro, the distinguished foreigner, who is trying London this year because Baden-Baden doesn't agree with him, shuffles the cards with a smile that distracts everybody's attention from his fingers. Miss Magnet, whose heart and lips dissolved partnership in very early life, makes such a Cupid's bow of the latter whenever an “eligible match” approaches, that fortunes flutter round her like moths round a flame. The Hon. Mr. Verisoph, who wants to get into Parliament, cultivates a popular smile. In short, smiling is a regular business-accomplishment of thousands of people whose souls have no telegraphic communication with their lips.

But, on the other hand—thank heaven!—there are a goodly number of people who smile because they can't help it—whose happiness, bubbling up from their heart, runs over in smiles at their lips, or bursts through them in jovial laughter. And there is a difference between the false and the true symbol of joy, that enables the keen observer readily to distinguish the one from the other. The natural expression of delight varies with the emotion that gives rise to it, but the counterfeit smile is a stereotype, and the tone of a hypocrite's laugh never varies.

HOW CANNON ARE SPIKED.

Cannons are spiked by driving into the touch-hole an exceedingly hard steel spike, with a point of soft iron for clinching it inside. After driving it in as far as it will go, the spike is broken short off, and the point is clinched by ramming into the gun a cannon ball. This ball is then wedged into the bottom of the gun by surrounding it with felt or cloth, and driving iron wedges between it and the gun. As this is a work of some minutes, and as guns have generally been spiked in a hurry, various spikes have been devised and patented for doing the business in a moment. Some of the new spikes have springs at the end, by which they clinch themselves as soon as the spikes get through. Others are made to be loose in the touch-hole, so as to render it more difficult to drill them out. In the absence of properly made spikes, cast iron nails are commonly used, and answer a temporary purpose. If a gun is spiked in the best manner, it is extremely difficult to remove the obstruction; so difficult, in fact, that it is often preferable to drill a new hole. If a gun is spiked with a common nail only, unclinch, and no ball has been driven into the gun, the nail can generally be removed by exploding in the gun a small charge of powder, after stopping up the mouth of the piece with very solid wadding. Fire is communicated to the powder by an opening in the wadding, made by a wire or a thin rod of iron.

A PROFITABLE PARTNERSHIP—A HIGH OLD ARRANGEMENT.

Two men named Sariol and Turban have just been brought before the tribunal of Correctional Police, Paris, for being drunk and disorderly at Denis. These two individuals had formed a partnership for the sale of four francs' worth of brandy at the fair of that place, and set out for the scene of operation with their stock-in-trade, which they had agreed to sell at four sous the small glass. On arriving at La Chapelle, Sariol expressed a desire to taste the liquid, but the objection was immediately made that he was only a part proprietor, and that one-half of what he might drink would belong to the other. “Oh! I perfectly comprehend that,” said Sariol, “and in consequence I propose to pay you two sous for a glass, being your share of the value.” As Turban made no further objection, Sariol very gravely handed him over two sous and drank the liquid. Shortly after, Turban, who had looked on the enjoyment of his companion with a jealous eye, determined in his turn to regale himself, and accordingly handing over with perfect gravity the two sous to his companion, also swallowed a glass of the brandy. But this see-saw process was repeated so often, that when the two partners arrived at St. Denis, their brandy was found to have dwindled away to almost nothing, they themselves were three-fourths intoxicated, and the whole receipts of the day were only two sous. Turban could not by any possibility understand how four francs' worth of brandy should have been regularly sold, glass by glass, and that only two sous should be forthcoming to represent the original capital and the profit. He therefore expressed the opinion that there must be something wrong somewhere, and he terminated by expressing doubt as to his partner's honesty. The impeachment led to a regular fight, followed by the interference of the police, and the arrest of the two partners. The tribunal sentenced them each to a week's imprisonment.

A CURIOUS CHARGE BY AN IRISH JUDGE.

O'Neil Daunt, in his “Memoirs of O'Connell,” tells the following strange story: “As we passed through Naas, O'Connell observed that the head of O'Connor, a rebel school-master who was hanged in 1698, had ceased for some years to ornament the jail. He made (said O'Connell) a bold speech in the dock. He complained of taxes and oppressions of various descriptions, and then said: ‘Before the flesh has decayed from my bones—nay, before my body is laid in the earth, the avengers of tyranny will come. The French are on the sea while I utter these words; they will soon effect their short and easy voyage, and strike terror and dismay into the cruel oppressors of the Irish people.’ When the prisoner concluded, Judge Finucane commenced his charge, in the course of which he thus attacked the politics, predictions and arguments of the unhappy prisoner: O'Connell, you are a great blockhead for your pains. Don't you know, you fool, that Lord Howe knocked their ships to smithereens last year? And, therefore, O'Connell, you shall return to the place from whence you came, and you shall be delivered into the hands of the common executioner, and you shall be hanged by the—Oh! I must not forget there was another point of nonsense in your speech. You talked about the tax on leather, and said it would make us all go barefoot. Now, O'Connell, I've the pleasure to inform you that I have a large estate in Clare, and there is not a tenant upon it that hasn't got as good boots and shoes as myself. And, therefore, O'Connell, you shall return to the place from whence you came, and you shall be hanged by the neck until you are dead, and you shall be divided into quarters, and may the Lord have mercy on your soul! The only reply O'Connell made was, ‘If you are kind to your tenants, my lord, may God bless you!’”

JEFF DAVIS A CHRISTIAN.—A lady correspondent of the *Times* who has been in Richmond represents that while there she often saw the President of the Confederate States, Jeff. Davis. For some months he had his headquarters directly opposite her residence, across the Green (a narrow park). She has been accustomed to hear him at his morning and evening devotion. He is represented as a man of many long prayers, which, although they are uttered in a loud voice, she does not think that, Puritan-like, he thus worships to be seen and heard by men. He is a prominent member of the Episcopal Church, and aside from the treasonable course which he has pursued in this rebellion, she regards his daily life as entirely in accordance with the principles of the Christian religion.

A PULPIT DILEMMA.—Recently the rev. gentlemen who occupied the pulpit at Ewell church, England, after the delivery of his text, came to a sudden and apparently perplexing pause. At length he addressed his congregation as follows:—“Dearly beloved brethren,—I find I have unfortunately omitted to bring with me the sermon applicable to this text, and have only the one I delivered this morning; but as I perceive a great many of the present congregation were not present this morning, I will repeat the discourse, and trust you will be edified therewith.” The morning service was then delivered, and it is but fair to the rev. divine to add that it was replete with excellent precepts.—[*South-Eastern Gazette*.]