

ANSWERS TO INQUIRIES.

IN order to ensure reply to questions, correspondents must give their name and address, not necessarily for publication, but as a guarantee of good faith. Letters should be addressed to the Editor.

DRENCHES FOR YOUNG SHEEP.

T. DAVEY, Mahanga, Wairoa :—

In the *Journal* for April (page 215) is given a stock solution for drenching hoggets. As I have been using bluestone and carbonate of soda for some years now I would like to know if I am doing the right thing. I mix 9 oz. of bluestone and 9 oz. of soda in 4 gallons of water, and give each hogget 2 oz., commencing to dose them at weaning-time. The chief trouble in this district is stomach-worms—small white worms and tapeworms.

The Live-stock Division :—

Your solution works out at $13\frac{1}{2}$ grains to the dose. For weaners we would say that this dose is excessive, though about right for hoggets (twelve months old). The United States Bureau of Animal Industry recommends a dose of 6 grains for lambs (three to twelve months). Without a change on to clean pasture and nourishing food, however, treatment is wasted.

EFFECT OF FEEDING ON BUTTERFAT TEST.

“CURIOUS,” Te Hana :—

With regard to test of cows for butterfat, could you kindly tell me if feed makes any impression on the test, and does extra-good feed only affect the quantity? In other words, would, say, a four-test cow increase her test by special feeding?

The Dairy Division :—

If a cow is well fed for some time prior to calving, this feeding may influence the test for a limited period, and until the cow reduces her flesh to normal working-condition. Outside this our experience points in the direction of extra feeding having little if any influence on the test of the milk. The effect of liberal feeding on the quantity of milk given is, of course, widely recognized.

SCALDING OF PIG CARCASSES.

“QUESTION,” Kawhia :—

Could you advise me as to the best method, temperature, &c., for scalding pigs after slaughtering?

The Instructor in Swine Husbandry :—

First see that the carcass is well bled. In preparing the scald arrange for a temperature of 150° to 160° F. For a small pig use the former, and a large pig the latter. Above this temperature there is a danger of setting the hair. It is advisable to use a thermometer. Keep the carcass moving in the trough for one minute, and then try the hair on the feet and ears. If easily removed the scald is about right, but to be on the safe side try the hair on the flank, as this is the hardest to remove. If it comes away freely commence scudding at once. It is advisable when the process of scalding is done in the open air to raise the temperature two or three degrees higher than stated, so as to allow for the cold air, also for lowering of the temperature of the water when the carcass is submerged.