not received one-half the attention as to preparation of the land which is usually bestowed upon fall wheat. Doubtless deeper ploughing and more thorough preparation of the soil would materially increase the yield. The cost of harvesting a crop of flax and preparing it for the scutching mill does not exceed $7 per acre, while the preparation of the land costs little if any more than that of any spring crop. The average of the producer's profit, exclusive of harvesting and preparing for scutching, is something more than $30 per acre. All who have grown flax under the auspices of the Messrs. Perine, admit that it is far more remunerative than wheat, while it is perfectly safe to affirm that it is 25 per cent less risky than spring wheat, and 50 per cent less than fall wheat in this country. No instance of a failure in the flax crop has taken place when the seed has been put in at the right time, and the land has been in a proper state of cultivation. What poor crops have been raised, have been more the result of inexperience or neglect on the part of the producer than the fault of the crop itself.

The Messrs. Perine purchase the straw either in its green or its rotted state. They also receive it, and put it through the scutching process for the growers, as flour mills grind small lots of wheat for the family use of the farmer. Those who get flax scutched for their own use, spin and weave it into towelling, linsey woolsey, table-cloths, grain-bags, shirting, and other articles of wearing apparel. Most of the straw sold by the farmers at the mills is dew-rotted by themselves. Some of them are beginning to be quite *au fait* at the rotting process, while many are so inexperienced in regard to it, that the straw they offer commands only an inferior price, from the imperfect manner in which it is prepared.

All the mills carried on by the Messrs. Perine are on what may be styled the old principle. The straw is broken between heavy fluted iron rollers, and scutched by means of steel-bladed knives fixed in a cast-iron wheel. The flax is first passed in handfuls between the rollers, then a man exposes the seed end to the action of the scutching knives, a process peculiar to the Messrs. Perine, and by which the seed is separated from the tow. Unless the seed be removed, it makes rough places in the manufactured article, even in cordage. In the next place, the handful passes to the roughers, who partially scutch it, the finishers then take it and complete the process of scutching. By a very simple arrangement of a framed stool and lever, the scutched flax is made up into bales, when it is ready for shipment and sale. Most of the fibre produced at the Messrs. Perine's mills find its way to the American market, while the seed not required for next year's crop, is sold to Lyman, Clare & Co., of Montreal, who manufacture linseed oil, oil-cake, &c., from it. The works of the Messrs. Perine are simple, and might be regarded by *connoiseurs* as rather primitive in design, yet in the opinion of the proprietors, they are superior to some of the more modern arrangements. They prefer their own method to the much-eulogised Rowan machine, more particularly for the following reasons. The Rowan machine they think fails in securing evenness of length, and leaves the flax "rat-tailed." It also breaks the ends of the bunches too much, and does not break the middle sufficiently. This arises from the fact that first one end, and then the other is put into the machine, having the middle only partially broken. Whether this opinion as to the merits of Rowan's machine be correct or no, certain it is that the Messrs. Perine succeed in turning out an excellent article of marketable flax.

INSTRUCTIONS FOR PREPARING BUTTER.

The following is the most approved method of making and preparing butter for the London market, and is submitted for the advantage of farmers and dairymen throughout this country. Butter made on this system, with care and quick dispatch, will insure high prices and quick returns. The best land is old pasture, as free from weeds as possible, with abundance of good water. The cows should not be heated or tormented in any way; housed at night, and fed on green food, and the pasture changed when practicable. In milking, take saltpetre in the pail, one-eighth of an ounce to eight quarts of milk. The dairy should be perfectly clean, airy, of equal temperature (say 50°), very little light, and completely shaded from sun, by trees or otherwise; and in winter a stove may be required. Strain the milk into coolers, sweet and dry, (never mix warm and cold milk,) keep it from two to four days, then put the whole of the milk and cream into a clean churn, which is not to be used for any purpose, except during the time it is in operation. Boiling water to be added to raise the temperature to about 68° or 60°, if horse or water power be used. The time occupied is from one to two hours, depending on the size of the churn; but churning should not be continued beyond the proper time. After churning, put the butter into bowls or pans of pickle, made from pure water and fine-stoved salt (as common gives the butter a bad flavour). It should be well washed, and the pickle changed frequently, until all the milk is extracted, working with the hand the two pieces alternately, until the grain becomes quite close and firm, when it is to be cured with the finest dry-stoved salt and sugar. The proportion to be one ounce of refined sugar to one pound of salt, to be well worked into the butter with the hand; but the quantity of curing materials will depend on the time and labour given by the dairy-woman, in working and beating the butter (after the salt and sugar are applied), which should continue until all the pickle is driven out. The butter should be finished the day it is churned, and then be pressed as closely as possible into the cask. The cask should be well seasoned for some days previous, with strong pickle, frequently changed, or hot pickle; and must be strong and air-tight; the size is of no consequence, if filled and sent off in one week. If not filled at one churning, the butter is to be covered with pickle until the next; but no cask to contain more than one week's butter. If butter should, at any time, appear pale in colour, after churning has commenced, a little grated carrot juice may be put into the milk, and will not injure either milk or butter. All butter intended to be shipped should be at the place of shipping one day prior to the steamer leaving, so as to run no risk of going forward to the agents.—*Garden, Florist and Agriculturist.*

ORCHARD GRASS, (DACTYLIS GLOMERATA.)

Judging from the fact that the above is seldom asked for at our seed stores, compared with clover and timothy, it would appear that its true value is not understood, or else not appreciated. We consider it a very valuable grass for certain uses, and in particular localities, and are almost prepared to say that no farm, where pasturage is part of the rotation, should be without some of it.

The mistake made about orchard grass is that it is allowed to become too old before cutting for hay, or having stock to graze on it in the spring. No grass grows so rapidly or continues growing so long throughout the season, or allows to be pastured so early. It requires, when intended for hay, to be cut young. Blossoming about the same time as clover it is ready for cutting with it, which timothy very often is not. The bad repute of orchard grass hay is because it is allowed to get old before cutting, when its stiff, fibrous stem is almost as unsuitable for food as timothy which has gone to seed. It's only value then is to use it as straw for litter.

Many of our best farmers who feed all their hay, and do not depend on selling it, value a mixture of orchard grass and red clover before any other grasses. It makes a highly nutritious hay much relished by stock of all kinds. Clover hay (so called), that is hay where clover predominates, so far as we know, is seldom cut, for the reason that it grows too rank and coarse. This is owing either to its chiefly occupying the ground as in the year succeeding wheat, or else in the second season growing so much more rapidly than the timothy, it outgrows the latter, allowing but very little to mix with the clover.

Red clover is a biennial plant, and every farmer experiences that it is only after the second year from wheat that the timothy has much chance to develop, and then makes the article so saleable in market under the name of timothy hay. Orchard grass, when sown with clover, obviates this difficulty, grows as rapidly