

usually very plenty, and on the borders of the new seeded land they often eat the tender grass as fast as it grows until it is entirely destroyed. By seeding in spring we avoid these causes of failure. I have tried both spring and fall seeding, but have had very much the best success with spring seeding. By seeding in spring with grain we save the ploughing and harrowing of the land for one crop, as two crops are sown together. When grass seed is sown in spring with grain on good, well prepared land, it is almost sure to start and grow well till the grain ripens and is harvested. If the grass fails it is usually at this time. I have noticed that when the grain was cut green for fodder the grass did much better than when it was left to ripen. But I am not sure whether it was due to the grain's being cut early, before the weather became hot and dry, or to the exhaustion of water and available plant food in the surface-soil by the ripening grain. I think that more failures in seeding result from lack of available fertility than from any other cause. The young grass plant, when it first starts, is a very small and delicate structure, and unless its tender roots find an abundance of plant-food within their reach, the growth is very slow, and if its surroundings are unfavourable, it soon dies. Sown in the spring with grain, it soon starts, but if there is only a scanty supply of available plant-food, the rapidly-growing grain, by its greater vigor, soon absorbs it, and by the time the grain is ripe and harvested, there is little left for the tender grass, and, as a natural result, it dies. But with a richer and better-prepared soil, there is food enough for both grass and grain, and the partial shade of the growing grain protects the grass from the hot sun until it gets so firmly rooted as to be able to resist its scorching rays. To meet this immediate want of the young grass, I usually sow a light dressing of fertilizer with the grass-seed, which gives it a good start, and it seldom fails to grow. The grass on new seeded land is often injured by cutting the grain too low. When it is cut high, as with a cradle, the stubble affords some protection, and the grass does much better. Raking the grain-fields with a spring tooth horse-rake in hot, dry weather destroys much of the tender grass, especially if the rake is pressed down hard on the ground. It is better to rake the grain by hand than to tear up the grass with a horse. When from any cause the grass is thin on parts of the new-seeded lands, it is a good plan to sow additional grass and clover-seed early in the spring on bare ground, but it must be sown early while the soil is moist.—*J. W. Pierce, in N. E. Farmer.*

**KEEPING ONIONS THROUGH THE WINTER.**—There are many ways of keeping good, sound, ripe, dry onions. The great point is to keep them dry. But you must recollect that even a ripe onion contains at least eighty per cent. of water, and when a large mass of them are kept together they are liable to "sweat," and the skin and tops become damp; and if the temperature is above freezing they will throw out roots and commence to grow, just as they would in the damp soil. If it is necessary to keep them in a large mass, put them in a dry cellar, such as a shed or a barn; then they will freeze solid, and stay frozen till wanted in spring. They must be well covered to keep them from thawing, and you should avoid putting them in a barn with a basement underneath where horses, cattle, sheep or hogs are kept, as the warmth from the animals might thaw them out.

They can be placed three or four inches deep on shelves in a dry cellar, or in slat-boxes holding about a bushel each. The lower boxes should be placed on boards, and not on the cellar floor. The boxes may be piled up one above another, but in such a way as to "break joints" and admit of a circulation of air round and through every box. In other words, do not place the ends and sides of the boxes close to each other. Leave a space of two or three inches between the boxes. A little ingenuity may be required to stack them up, and it is well to think out the method before you commence, so as to know exactly what you are going to do. At any rate, see that the onions are dry before storing them in the cellar or house, and do not pack the boxes too close, and give frequent ventilation and change of air by opening the door and windows. Keep as near the freezing point as possible, and see that the cellar is clean and that there is no damp organic matter anywhere.—*American Agriculturist for October.*

Professor Budd says that in setting trees it is always best to lean the tree towards the south [or southwest.—*Ed.*] at a strong angle. This may not look near so well as to set them upright, but we must pay more attention to profit ourselves and good health for the tree in this matter. By leaning the tree to the south in this manner, sun scalding is prevented to a great extent, for the top being partly between the sun and the trunk, shades and protects it from the heat; as the tops and roots both are strongest on the north side, they will gradually pull the tree back into an upright position.

The Massachusetts Experiment Station asserts that there are two certain methods of capturing the plum weevil, the first by jarring the tree every morning for three weeks after the plums have set, and catching the weevils upon sheets laid upon the ground; the second, by placing large flocks of chickens in coops under the trees. It also says that pyrethrum mixed with five times its bulk of plaster and dusted into the centre of the leaves with sulphur bellows, is certain destruction to cabbage-worms.—*Fruit Recorder.*

The spokes, hubs and felloes of a waggon are soon rotted at the mortises by the entrance of water, and the frequent swelling and shrinking produce a looseness of the joints which is soon fatal to the wheel. By saturating these parts with hot oil until no more will become absorbed, the wheel will become solid, firm and durable.

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