

How is it that a vegetable so generally used on the Continent, cheaper, and more wholesome, more nutritious, more susceptible of digestion and assimilation as human food than any description of peas or beans, making delightful soup, very savoury to the taste when cooked with ham, or when its farina is used for puddings or *purée* with any kind of meat, should be almost unknown in this country? The character of the lentil, both intrinsic and economical, seems to point it out as a substitute for the potato; and the important question is, whether it would thrive under general culture, in this soil and climate, as luxuriantly as that root? One of our scientific growers, (Lawson) has given his testimony in the affirmative.—*Agriculturist's Manual*, p. 95. Why is it then, that, having free trade in corn of all kinds, this foreign crop is not in the meantime more largely imported for British consumption? The seed is not to be found even in our best seedsmen's shops, and M. Guillerez gave a few pounds of his own crop to one of our best seedsmen, in exchange for small seed worm-eaten and twenty years old—having never been asked for, and yet good enough for seed. We understand that M. Guillerez is willing to give his last 15 lbs., in small lots, to any farmer who wants to try the cultivation of them immediately. What prevents the landlords of Barra, Syke, the Highlands, Shetland, &c., from trying them on a small scale, at first, since they have plenty of sandy or callareous soil and sea-weed for manure? Let it be remembered, that the cultivation of the lentil is not more difficult than that of the pea; that their harvesting is the same, and they ripen sooner, being ready in the first week of August if sown in March or April.

If the milk so skimmed is allowed to remain, a change takes place, more or less rapid, according to the temperature. In hot weather this is very rapid indeed. The albuminous or solid portion of the milk, is one which contains an-

Pain is the father of wisdom—love, her mother.