The yellow lentil, others for haricots and soups. a little larger and more flat than the second kind, being more easily unhusked, readily converts into flour, and serves for the base of those adulterated preparations so much and so long puffed in our journals. It is only the two last M. Guillerez has successfully ripened in the open air at Queensferry.

"The produce of lentils in grains," says Lawson, "is about a fourth less than that of the tare; and in appearance is not a third as much, the plants seldom growing above one and a halt feet high;" yet the lentils sown by M. Guillerez have attained two, and even three and a half "The straw is very delicate and nourishing, prepared for lambs and calves; and the grain, on the Continent, sells at nearly double the price of peas; but there is more food in one part of lentils than in two of peas, and they swell much by cooking." A litre of lentils (about 2 lb. weight) entire, unhusked will, produce two large and substantial family dishes, cultivated in our own fields, at a much less expense. at a cost of from fourpence to fivepence; and if

How is it hat 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 lumuriantly 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 wormeaten and twenty years old-having never been asked for, and yet good enough for seed. 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.

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

R: 'tardson's RuralHandbooks .- The Dairy Husbandry and Cattle Breeding. By M. M. Milleunn, Author of Prize Essays of the Royal Agricultural Society. London: Wm. S. Orr and Co.

The numbers which have been issued of these "Rural Handbooks" promise to supply a vacuum in our cheap Agricultural literature which was so much needed. Works on farming generally have hitherto been too costly in their productions-but these Handbooks are an exception. The writer of the number before us is well known in the agricultural world for his peculiar talent and experience, and we heartily recommend the work to our readers. We have extracted the following:-

DAIRY MANAGEMENT.

Milk consists chemically of three parts;—a watery or aqueous portion, in which its sugar and salts are dissolved; an oily, or oleaginous, and a solid and albuminous principle; it thus affords in turn a supply of the materials for replacing the waste of the old, or constructing the new animal which partakes of it. The saline and saccharine part forms at once the solids of the system, and the means of sustaining animal heat; the oleaginous furnishes the reservoir of fat, to be available in times of adolescence or scarcity; while the albuminous part gives the means of forming sinew and muscle; and thus milk is the multum in parvo of mammalian food.

A little before parturition, the new sympathies of the system cause the mammiferous glands to swell and enlarge; adolescent before, they now become ready for energetic action; and no sooner is the young brought forth, than the aliment of nature is ready for the sustenance of the being which, so short a time before, derived its subsistence from an internal, as it is now pre-

paring to do from an external source.

If the milk taken from the cow be allowed to stand in a shallow dish, a change takes place in its appearance as soon as the cooling process begins. A whitish-yellow substance, thicker than the milk, separates from it, and swims on the top, forming an adhesive coat, covering the whole-this is the cream, the richest part of the milk-leaving the mass below thinner, and of a bluish tinge, well known as skimmed, or blue If the upper layer is examined by the microscope, it will be found to consist of; large accumulation of minute globules; these globules are the oily or butyraceous parts of the milk, coated with a thin covering of a more solid substance; and this may be separated from the mass almost entire. Here you have the greatest part of the butter, with some mixture of other The greatest part we say, for some of matters. the globules of oil or fatty marter, are still suspended in the milky mass.

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 solidportion of the milk, is one which contains an-