

USEFUL HINTS IN AGRICULTURE. &c.

CUT FEED.—The question is often asked, whether much is gained by cutting up hay, straw, &c., to feed neat stock. Something depends on circumstances. If your hay is of the best quality, your cattle will eat the whole without cutting, and save you the labor. But if your fodder is mostly poor, or if it has been injured in making, you will do well to cut it short, and mix something with it to make it more palatable.

We have had coarse fodder cut fine, and sprinkled with water, and by adding a little meal, and mixing the whole together, our cattle have been wintered at less expense than on merchantable hay. Cows in milk live well on it, and it seems to be the way of disposing of a quantity of hay that is not good. Straw also may be disposed of in this mode. When all the coarse fodder is cut *short*, there will be no *long manure*; a shovel will enter a heap, and when spread, a harrow will bury it sufficiently.—*Ploughman.*

MILCH Cows.—The winter treatment of cows should be well looked to. Moderately warm, and well ventilated quarters, regularity in feeding, and watering, succulent food night and morning, clean beds and occasional saltings, are necessary for their health and comfort.—*Working Farmer.*

VALUE OF CARROTS FOR MILCH COWS.—J. W. Lincoln, of Worcester, Mass., is always doing something for the benefit of farmers. Some writer declared carrots were only useful to tickle the palate of a pet cow. Hereupon Mr. Lincoln took issue and proved by actual experiment, that a peck of carrots a day to a cow, increased her milk upon no day less than a quart, and some days more, and of improved quality, while the consumption of hay was lessened; so the carrots not only made milk, but satisfied the hunger of the cow. These experiments were varied and continued sufficiently long to prove their value.

Feeding carrots to horses has also been proved valuable. Two bushels of oats and one of carrots, are better than three of oats. Land suited to the growth of this crop, deep ploughed and subsoiled, properly manured, will give a thousand bushels to the acre. Greater crops than that have been often raised. The white Belgian are considered best to yield. We prefer the orange carrot.—*The Plough.*

To preserve meadows in their productiveness, it is necessary to harrow them every second autumn, apply top-dressing, and roll them.

TRANSPLANTING EVERGREENS.—The roots, while out of the ground, should be kept moist, and they should never, for a moment even, become dried during the process of transplanting. Hence a rainy day is recommended, in all cases, and especially where the roots are denuded.

PRESERVING FRUITS WITHOUT SUGAR.—At the New-York State Fair at Rochester, last fall, there were exhibited thirteen bottles of fruits so preserved by William R. Smith, of Wayne Co., viz: five of cherries, two of peaches, one of strawberries, three of different varieties of currants, one of blackberries, and one of plums. They were examined by a committee, and found of fine flavor; and the committee expressed the opinion that the art of preserving fruit in this manner is practicable and valuable, and that the fruit, when carefully put up, can be made to keep as long as may be desirable.

The method of preserving them is thus given to the New-York State Society by Mr. Smith. They are preserved by placing the bottles, filled with the fruit, in cold water, and raising the temperature to the boiling point as quickly as possible; then cork and seal the bottles *immediately*. Some varieties of fruit will not fill the bottle with their own juice. These must be filled with boiling water, and corked as before mentioned, after the surrounding water boils.

TO KILL LICE ON POULTRY.—Boil onions several hours, thicken the water with meal, and feed to the poultry.

The virtue of prosperity is temperance; the virtue of adversity is fortitude.