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is a straight line, but as the farmer wished his land to be run as thesply as possible, and preferred the Surreyor who would run over the most ground in a day, and who required the smallest number of amintants and many lines have been run without employing a Segman, and without clearing away any underwood. The Surveyor steered for a tree, on or near the line. The chainmen measured through the bushes, behind them as they could, and the axemen followed, and blazed the trees-and at the end of the line the Surteror gaza some additional measure, as an allowance for the bends of the chain. Some of these lines are now found too short, others too long. Near Cobiquid an allowance of ten per cent is said to bare been made; and a fathom to each chain iron some of the land et Musquadaboit. We have measured a lot there, the lines of which exceeded the distance named in the Grant sixteen per cent. If the original boundaries of such lots should be lost, it would be impossible for a Surveyor to find them by the help of a plan which only gave strict measure. Near Halifax most of the large lots were originally granted with an allowance of at least ten per cent. but there is no difficulty in retracing the lines of these lots, because the length and courses of the lines are correctly given, and upon calculating these, it will be found they contain the allowance: thus s let which is called 500 acres with allowance for roads, &c. will by

To be Concluded in No. 13:

esculation be found to contain 550 or 560 acres.

## EXPORTING PROVISIONS.

Salt Provisions, appear to be the most natural produce of the same of this Province for the purpose of exportation. We can at present certainly raise Wheat more easily than the inhabitants of New England, but we have reason to fear that it may fail here as it has there, and it is at heat, a crop which gives but a small profit to the Farmer.

As a grazing country Nova Scotia is superior to New England. We are less affected by droughts, and the degree of heat that is most favorable to the production of grain, diminishes the crop of grass. New land in the Genesee country used to produce as large crops of grass as the Ohio intervals, but not more than half as much com. Our immense marshes on the Bay of Fundy will always girs support to a great number of cattle, and whenever the furmers will attempt it, they can make great quantities of the adjoining upland nearly equal to the dyked Marshes by manuring with the red mail mud of the rivers, of which there is enough, and to spare.

There are some who think that we have not more Beef and Pork thm our towns and fisheries can consume, but should a market be found, our present produce can soon be doubled. But if we mean to succeed in exporting salt provisions we must have among us, what we lack at present, the trade of a Salter. It is vain to expect that every farmer and grocer will understand the art of curing and packing salt provisions, or that they can do it as cheaply as the Salter by trade, who has an establishment properly fitted for the butiness.

It is necessary that the first specimen of a new export should be a first rate article, for there will always be interested persons who will attempt to crush the business. When flour was first exported from the American Colonies to London, the Mealmen raised a subscription among themselves to put a stop to the business, they would not offer nearly the common price of English flour for it, discovering so many faults in it, and using such technical language, that they almost convinced the Americans of its inferiority in spite of the evidence of their own senses. Knowing their wheat to be whiter than the English, they-then introduced now machinery into their mills, and finally produced that beautiful superfine flour, of

which we have not now for many years seen a specimen. The mealmen still condemned it, but individuals purchased single barrels; its great superiority to English flour became publicly known; and it was no longer sold at a loss. An American millwright was then sent for, and a Mill which cost £80,000 crected near London upon the American model, which for a time supplied the Metropolic, but after several unsuccessful attempts, to set it on fire, it was finally burnt within a year.

Beef designed for exportation must be well fattened, and it will always be found more for the farmers interest to sell fat cattle, than to sell the materials with which they are fattened, for in the former case he will have the manuro which is necessary to keep his farm in heart, and one load of the manure of stall-fed cattle is always worth two of that of the stock cattle.

Swine when allowed a proper proportion of litter, sods, or peat in their pens, while fattening, make a greater quantity of manure in proportion to the food they consume, than other stock; for it is hardly possible to prevent the manure of horses and horned cattle from growing so hot that a considerable portion of it is dissinated in an arrial state, while the pigs manure is little liable to fermentation. The man whose expences always exceed his income will finally spend his estate; and the Farmer who constantly takes from his soil in crops, more than he returns to it in manure will wear out his land, but the produce of the dairy, and salt provisions, are never procured, without making at the same time a considerable quantity of manure, a quantity always exceeding what will be produced by raising grain for market, and the farmer should always take into consideration, not only the present profit of a particular kind of produce, but also the effect that it will have in impoverishing or fertilizing his land. We have too often seen persons lay up money for their children " to their hurt," but he that has increased the fertility of the soil he has cultivated, has done something to make the world better than he found it, and will be justly entitled to the gratitude of posterity.

Consumption of Meat in London. From Youal.

There were sold in Smithfield—in 1732, 76,210 cattle, 514,700 sheep; in 1830, 159,907 cattle, 1,287,070 sheep.

The average weight of carcases—in 1710, cattle 370 lb, calves 50 lb, sheep and lambs 28 lb; in 1830, cattle 656 lb, calves 144 lb, pigs 96 lb, sheep and lambs 90 lb.

We may now form some not very inaccurate idea of the amount of this branch of the provision trade in London.

 Cattle
 Average weight.
 No, of lbs. consumed.

 104,898,992
 104,898,992

 Sheep, &c..1,287,070
 90
 115,836,300

 Pigs
 254,672
 96
 24,448,512

 Calves
 22,500
 144
 3,240,000

Number of pounds of meat consumed, 248,423,804. This estimated at the average price of 6d, would be £6,210,595 2s. it would produce £8,268,293 9s. 4d., exclusive of bacon, hams, and all salted provisions brought from a distance, (the importation of Irish hacon and hams into Great Britain is 500,000 cwt ) and also fish and poultry. This calculation will enable us to determine another curious question-What is the average quantity of meat consumed by each individual in the course of a year? If we divide the gross number of pounds, 248,423,804, by 1,450,000, the estimated number of inhabitants in London and its environs, the quotient will be 170, or each individual consumes nearly half a pound of meat every day. This is a very high calculation compared with that of Paris, where each person is supposed to consume but 80 lbs. in the year; and Brussels where 89 lbs. form the allotment of each; but ours is a meat cating population, and composed chiefly of Protestants: and when we remember that this includes the bones as well as the meat, half a pound per day is not too much to allow to each person.

It should be remembered that a great part of the food of the inhabitants of the continent of Europe, is composed of vegetables, seasoned, instead of meat, in France, Flanders and Germany, with cole-seed oil, of which an immense quantity is used; and in Spain and Italy, with olive oil.