

record; others in the twelfth, thirteenth, and fourteen centuries. The aqueducts, sluices, and other works connected with them, are still the admiration of engineers. They are now so divided and subdivided, as to convey the means of irrigation almost into every field; and in this southern clime, where nothing almost but water is wanted, the increase of fertility is almost incredible. The produce is sometimes more than tripled; and grass may be mown three, four, and five times in the year. The property of water, thus the grand instrument of cultivation, is fixed and distributed by the minutest regulations. Every spring newly discovered belongs to the proprietor of the ground, and is by him immediately converted into a little canal. The enclosures are small, and surrounded, for the sake of shade, by poplars and mulberry trees, which give the country a rich wooded appearance. The farm-steadings are kept very neat and clean. In the Tuscan vale of the Arno, the irrigating system is practised on a different and still more elaborate method. The steepes of the Apennine, from which the waters poured down only in irregular torrents, seemed incompatible with such a process. Recourse was had to the terrace system, which, though not uncommon in Asia, is in Europe almost exclusively Italian. The processes by which level spots have been formed on the sides of the steepest mountains, naked rocks covered with earth, torrents confined within walls, and guided in little canals along almost every field, could only have been effected by the Florentine merchants in their greatest prosperity. The people of the present age with difficulty support the heavy expenses of repairing and keeping up these most useful works. The cultivation of Naples does not require such elaborate processes. All that is there wanted is shade, which is procured by dividing the country into very small fields less than an acre, and planting each side with high trees, round which vines are trained. The land is almost entirely tilled with the spade; but the poor cultivator is obliged to give two-thirds, instead of one-half, to the proprietor. The Neapolitan Apennine is not cultivated with the same elaborate care as the Tuscan, but nature profusely covers it with the chestnut and the olive. An entirely different system prevails in the great *maremmas* or plains along the sea-coast, which, from some cause not fully ascertained, are filled at a certain season with air so pestilential, that human beings cannot remain for any length of time without the loss of health, and even of life. These wide plains, surrounding the greatest cities of Italy, present a scene of the most dreary desolation, and are covered merely with wandering herds, watched by a few mounted shepherds, who, however habituated to the climate, labour under constant debility. Once in about six years each spot is brought under the plough, for which purpose numerous bodies of labourers are brought from Rome and Sienna; and sometimes a hundred ploughs are employed at once, in order to get over as soon as possible this dangerous operation. The farmers are few in number, not more than eighty in the whole Roman state. They reside constantly in the cities, have large capitals, and long leases; and some of them have live stock worth \$75,000.

The objects of agriculture in Italy are numerous and important. They include grain of all the most valuable descriptions. The wheat of Sicily, and still more of Sardinia, is reckoned the finest in Europe. Maize is a prevalent grain, chiefly for the food of the lower orders; and even rice is raised with success, and to a considerable extent, in the inundated tracts of Lombardy. Silk is an universal staple, and of very fine quality. The export of it, in a raw or thrown state, since the decline of internal manufactures, has been the main basis of Italian commerce: it is sent to all the manufacturing countries, and shares with that of China and Bengal the market of Britain. The vine finds almost everywhere a favourable situation, and is cultivated; but the juice no longer preserves the fame of the ancient Falernian. It is in general too sweet, and too imperfectly fermented, to admit of exportation. Mr. Eustace endeavours to turn this circumstance to the honour of the national character, conceiving that the sober Italian, who drinks to quench thirst, has no motive to study the preparation of a delicate wine. The wines of Naples and Sicily are the best, and are sometimes seen at the tables of the great in foreign countries. The Muscatel and other Sicilian wines are so extremely luscious, that only one or two glasses can be taken at a time. That island, however, has another kind, the Marsala, often sent to America and the West Indies, where it is used for Madeira. The olive grows in very great luxuriance in Naples, on the eastern slopes of the Apennines; and the oil made from it is more highly esteemed than any other, at least for use in the finer woollen manufactures, whence it finds in England a steady demand, under the name of Gallipoli. Cattle are not particularly numerous; but many of them, from their qualities, are singularly valuable. Pre-eminent among these are the cows fed in the pastures of the Parmesan, and the country around Lodi, which produce the cheese considered superior in richness and flavour to any other in the world. The cattle are of the Hungarian breed, crossed with the Swiss; they are fed in the stall upon mown grass; and numbers of the small proprietors keep a dairy in common, that they may conduct the process on a large scale. The cattle on the Apennines are of a small gray kind, which Mrs. Graham praises as the most beautiful of their species; but they give little milk, and after being employed in labour are driven down to the Maremma to be fattened for the city markets. The sheep abound in all the mountainous districts, and their wool is generally esteemed. That of the Venetian hills has, by crossing with the merino, been rendered