most common, and those well known and at hand. All you want, then, to apply these principles of forming composts, is to give them that little attention which will enable you to understand them. And the rest must be left to your practical common sense, without some share of which, farming, like everything else, would be vanity and vexation of spirit.

I would here, reader, take my leave of you, and in the hope that we may again meet to have another talk. There are are a great many other points relating to manure, which can be understood only after we have made ourselves somewhat acquainted with the chemistry of soil. Then, having explained that, before the full action of manure can be understood, we must proceed a step further, and consider what changes take place in growing crops, and the effect of these growing crops upon soil and manure. The quantity and kind of salts they extract, and how soil is exhausted. This would lead to the consideration of the quantity and kind of manure to be applied to different soils, and the value of different manures. But there is one other very important thing belonging to our subject. Crops exhaust land, but fatten animals. Now this last properly belongs to that part of our subject relating to the changes occurring in vegetables, and their exhaustion of the soil. It will be seen, therefore, that the whole covers the ground called Agricultural Chemistry. This Essay is only its first part. If it meets your acceptance, I trust it may encourage its author to draw up its second part on soils, and its third on the effect of crops on soil, and their value as food for animals.

From the Farmer's Gazette.

BOILED FLAXSEED *vs* LINSEED MEAL.

In answer to a correspondent on this subject, we have been favoured with the following paper, on "Linseed, Linseed Cake, and Linseed Meal, for fattening cattle, and rearing calves," by Messrs. McAdam & Co., general millers, Donegal Street, Belfast, who have, for some years, seen it practised with the best results:—

"Almost every person in the habit of fattening cattle for the butcher, is acquainted with the fattening qualities of linseed cake, but rearing calves with linseed meal has only been introduced in this neighbourhood, within the last three or four years; it is now quite established, and a great saving is the result.

"Half a pound of this meal is sufficient for a calf daily, and this costs from one half-penny to three farthings, while a quantity of milk, containing the same proportion of nutriment, would cost eight pence to ten pence per day; a saving would thus be effected of at least six pence per day on each calf, which is 3s 6d per week for one calf, and £3 10 per week for 20 calves; and this for three or four months amounts to a sum worth saving.

"*The linseed meal is the cake ground*; the best way of using it is to steep at the rate of a quarter of a pound for each feed, in cold water, for 20 to 24 hours; then to dilute with warm water to the temperature of new milk, making a gruel about equal in bulk to the milk usually given—if any milk be added, a pint each feed is quite enough.

PLANTING EVERGREENS.—After all that has been said about spring planting of evergreens, or even mid-winter, I am persuaded that no part of the year can equal autumn—say from the middle of October until the end of November. I have moved hundreds of large evergreens at all periods within the last twenty years, and I have invariably realized the greatest amount of success by autumn planting. Much, however, depends on the chatacter of the soil, as well as the mode in which the operation is conducted. Some persons advocate "puddle planting;" but on what principles I have never discovered. Why not "puddle potting?" Certainly it is better to puddle a large specimen than to totally neglect it in regard to moisture. My practice is this: To open a hole much larger than the ball of earth or volume of roots about to be introduced, taking care not to make the hole any deeper in general than the surface-soil extends; then to saturate the subsoil with water, and next to pulverize the soil thoroughly, in ended for filling in round the roots. After this is fcompicted, I invariably rake together a body of tree-leaves (if at hand,) weeds sticks, &c., and throw three or four inches (sometimes a foot), in the bottom of the hole, to set the ball of roots on, putting little or no soil beneath the tree. The tree being carefully removed—not a fibre suffered to dry, if possible, during the operation—is placed on the leaves, and the process of filling up commences. I invariably mix decayed vegetable matter with the common soil; this is sometimes obtained on the spot by taking off paring the ground contiguous. The soil being in a mellow state, slightly trod as the filling proceeds, and when filled level with the ball or rather above it, the whole receives a thorough watering, using several cans of water at slight intervals. The next business, and a most important affair, is to thoroughly stake the tree to prevent wind waving. When this is completed a tuck mulching of half rotten manure or leaves will finish the process. Such trees should have one thorough soaking of water in the early part of April; afterwards they may be safely left to themselves.—*Card Chron.*

TO CORRESPONDENTS.

J. W., Pinal. Nov. 12, and St. Thomas, Nov. 13—rec'd.

E. W. B., Cortland. We have an Agent appointed for your District, but we hope you will use your influence in our favor.—The papers have been sent.

P. N. T., Bridgeport, rec'd. Read our notice to Agents.

B. B., Jun. do. We find your name properly entered in our mail book. The papers were sent in the parcel directed "Waterloo P. O." We will send again.

D. C., London. We have no particular information beyond what J. W. has given you. Papers are sent.

I. S. Burford, rec'd. Your request complied with.

W. A. S., Norval. Are you forgetting to appoint Local Agents?

CANADA FARMER.

November 20, 1847.

OUR SECOND VOLUME.

☞ The reader will find a Prospectus of our Second Volume on the last page. The first No. will be issued early in January, and it is important that those who intend to take Vol. 2 should send in their subscriptions during next month, as we shall not otherwise be able to ascertain how large an edition will be required. It is far preferable that subscribers should commence with the first No. of the vol. as it will often happen that subjects are continued in successive numbers, and an Index being furnished at the end of the year, it will be found of great value to have all the Nos. complete, so that they may be stitched or bound, and preserved for future reference. As we cannot afford to print a *very* large edition, trusting merely to the *chance* of their being wanted, the only way to be sure of the earlier Nos. is to send in the name and subscription at once.

Subscribers to the 1st vol. who intend to continue their patronage (and we hope they all do) will please enclose the *dollar* with their address, in a letter to us, before the 1st January. When there are several in one neighbourhood it will save postage and be more convenient to send the order for *all* at the one time. Letters containing money, marked, and addressed to the "Editors Canada Farmer, Toronto," will be sure to reach us by *Post*.

To Agents.—We send this No. to all our local agents for the purpose of reminding them that it is necessary they should decide themselves (if they ever intend to) and forward us as many names as possible before the first of January next. The reason of our making this request is a very plain one. If we should strike off one or two thousand *more than* we can get orders for, we would be £100 or so out of pocket for which we should have waste paper. If we should print a *smaller* edition than will meet the demand then we shall have subscribers for the next six months sending, as at present, very urgent requests for the "back numbers," and we shall not be able to supply them—we press this matter upon the attention of our agents the more because many of them, although appointed one and two months since have not yet sent us a single subscriber! Either they are waiting to get 8 or 10 names before writing, or they have not obtained any, or they have *neglected*. As soon as *three* names are obtained they should be sent in, but we dont think it is *necessary* to send a letter containing only *one* name and *no money*, costing us 7½d. and 9d. postage. This may seem a trifle in one case, but if such a practice become general it is very clear, that after deducting the per centage allowed to agents, and the cost of paper and printing, what is left will be a mere quantity.

Agents may think that we ought to send the *Farmer* to them regularly *free of charge*, but with 200 local agents, or rather persons who have promised to act as such, it would be too heavy an expense. We can afford to send them one now and then, but if they want the paper regularly they must subscribe.

Those persons (if any) who from any cause are unwilling to act as agents, after promising to do so, will oblige us by returning this No. with their name written thereon.

☞ Those Editors who have favourably noticed the Famer, will greatly oblige us by inserting for a few times the Prospectus of our 2nd volume, which will be found on the last page of this No. In any way that we can, consistently with our position, reciprocate such a favour, we shall be happy to do so.

MANURES.

In this No. the Prize Essay of Dr. S. L. Dana, is completed. As to the value of the work we may remark, that it received the premium offered by the Massachusetts Society of Agriculture. It brings down the information upon this much vexed subject to 1844, is written in a remarkably plain style, by one of the best practical Chemists in the country, as the committee of the said society assert, and a man every way qualified for the task. This work, with the "Agricultural Chemistry" of Professor Johnston, both of which we have published entire, cost, at the book-seller's about *half* the price of our paper. The reader who has had the good sense to preserve his copy of the *Farmer*, will thus have in his possession *two* books of inestimable value as regards their contents, and of half the money price of this journal.

CURING PORK.

As this is the season when the slaughter of that useful animal the hog, is very generally engaged in, we submit to our readers a few reflections on the subject of curing hams and pork. There is no question but that there is great room for improvement in this operation as it is commonly performed among us. If a proper knowledge of the subject were more generally diffused and greater attention given to it by our farmers, they would realize far more profit than they do at present. We should not have our merchants and exporters sending to Ireland (as we *have known them do*) and other places where the business of salting and packing is carried on upon a large scale, for men who understand the right mode of putting it up, before they attempt to send our pork to a foreign market. The consequence of our inattention to any thing like system, is just this: the general character of Canadian Pork is low, therefore it brings but a *low* price when brought in competition with that of other countries. Another result is that a class of interloper traders spring up, whose profits, and they are often very considerable, must come out of the farmer's pocket instead of going into it. We call them interlopers because they are not necessary to carry the article from the producer to the consumer; they buy up the fresh pork and by adding that labour to it which the producer *should* have performed himself, fit it for the market. There is one cardinal principle which is constantly violated in this case, and indeed in almost every case, viz. that of bringing the producer and consumer as near together as possible by lessening the number of individuals between them. On the contrary, from the imperfect, careless, hotch-potch manner in which our Beef, Pork, Butter, &c. &c. is prepared for exportation, the number of hands through which it must pass *before* reaching its destination, the monopolies on the St. Lawrence, and the consequent high rates of freight, and the low price which it brings at last, our Canadian Farmers are kept in the back ground, and till these obstacles are removed must always remain there.

We believe these are the great difficulties in the way of agricultural prosperity in Canada, and we must apply ourselves to get rid of them. The first and most important object is to *produce* something that will fetch a good price. We must get a better name for our exports in the English markets. To establish a good reputation we must have system and uniformity in the preparation of our articles, and this should be the first object to attract the attention of our Agricultural Societies. It is far more important that our Butter, for instance, should be well made and well packed in firkins or casks of a proper size and made of proper materials, than that a few men should be able *to plough a furrow* a little straighter and smoother than most ploughmen do. We make plenty of noise, and talk long enough about little things—subordinate questions, while the really great and vital interests are neglected. We shall return to this subject.

The following method of curing pork and hams, we find in that valuable work, Allen's American Agriculture:—

After dressing, the carcass should be allowed to hang till perfectly drained and cool, when it may be cut up and salted. The usual way is to pack the pork in clean salt, adding brine to the barrel when filled. But it may be dry salted, by rubbing it in thoroughly on every side of each piece, with a strong leather rubber, firmly secured to the palm of the right hand. The pieces are then thrown into heaps and sprinkled with salt, and occasionally turned till cured; or it may at once be packed in dry casks, which are occasionally rolled to bring the salt into contact with every part. Hams and shoulders may be cured in the same manner, either dry or in pickle, but with differently arranged materials. The following is a good pickle for 200 pounds. Take 14 lbs of Turk Island salt; ½ lb. of salt petre; 2 quarts of molasses, or four lbs. brown sugar, with water enough to dissolve them. Bring the liquor to the scalding point, and skim off all the impurities which rise to the top. When cold, pour it upon the ham, which should be perfectly cool but not frozen, and closely packed; and if not sufficient to cover it, add enough pure water for this purpose. Some extensive packers in Cincinnatti and elsewhere, who send hams to market, add pepper, allspice, cinnamon, nutmegs or mace and cloves. The hams may remain six to eight weeks in this pickle, then hung up in the smoke house, with the small end down, and smoked from 10 to 20 days, according to the quantity of smoke. The fire should not be near enough to heat the hams. In Holland and Westphalia, the fire is made in the cellar, and the smoke carried by a flue into a cool chamber. This is undoubtedly the best method of smoking. The hams should at all times be dry and cool, or their flavour will suffer. Green sugar-maple chips, are the best for smoke; next to them are hickory, sweet birch, corn cobs, white ash, or beech. The smoke house is the best place to keep hams till wanted. If removed, they should be kept cool, dry, and free from flies. A canvass cover for each, saturated