

fifth of their cost more than Canadian bacon. By the bye, talking of Canadian pig-meat, we saw, last spring, a genuine London porker hanging up in the shop at the corner of Ste. Catherine and Guy streets, Montreal. The pig weighed about 12 lbs. a quarter, and looked all right, neither too fat nor too lean, so we bought a fore-quarter, salted it—salt alone—for 9 days, and, when boiled, it was as delicate, tender a piece of meat as ever left Leadenhall market, London. It is a pity more farmers do not take to growing and feeding small porkers. There would always be a market in Montreal for them in the West-end butchers' shops, and, by degrees, the better class of the East-end dealers would take to them too. All that is needed to turn out good porkers is to breed nice, compact white pigs, keep them going from birth to the age of say, 18 weeks, on skim-milk and barley-meal, scald and dress them very carefully, and consign them to the leading butchers in Montreal, such as the Browns, the Winches, the Richards, the Russells, and others of the same stamp. The season for such pork may be said to commence on, or about, the 15th of October, and to end on, say, the 15th of May. One thing is certain; the butchers, at present, cannot get supplied with nearly enough of these small porkers; at least so they tell our house-keeper.

As to the difficulty in keeping the market supplied in winter, we may say that the happy porker, that forms the text of this article, was killed on the 10th of February, so he must have been born about the beginning of October, and doubtless his owner kept the litter warm; but so must the cow-house be kept warm, if winter dairying is to be kept up. The fact is, all things must alter here, as well as elsewhere, if we are to keep on a par with our neighbours; and, among other changes, must be one in particular; the winter habitations of our stock must be kept warm.

A most sensible remark is the following:

“The time devoted to study at agricultural colleges is too short to admit of complete practical training. Such training can best be acquired at a farm conducted on business principles.” (Prof. W. N. Jordan).

Tobacco, it is probable, will be grown on an extended scale, in this country, to fill up the short supply from Cuba and Manila. The manufacturers

tell us, that the farmer had better leave the sweating of the crop to them, as they understand the process, which the farmers do not.

Science in tobacco sweating.—There is probably a no more inviting field for scientific research, for honor and for clear profit in dollars and cents, than in a study of bacteriology as applied to the sweating of tobacco. Experts who have studied the problem practically agree there is every reason to believe the ferment in sweating is caused by the growth of a minute fungus or bacterium within the leaf. There are undoubtedly many varieties of these bacteria, just as there are in bread yeast, in cream starters or in beer yeast. Whoever can separate the most desirable of these tobacco ferment starters, exclude the undesirable species and sell them as a commercial quantity, just as beer yeast. Cohn's bacillus for butter ripening, etc., are sold, will reap a rich harvest.

For work of this character, Secretary of Agriculture Wilson is becoming enthused and has asked congress for an appropriation of \$12,000 for investigations of this kind. The Ct exp sta, through Dr. Jenkins, has taken up the work. The U. S. dept of agri is doing preliminary work along this line at Quincy, Fla., at the present time. One of the most extensive tobacco growers in New England, who raised 35 acres of leaf last year, has fitted up a sweating room in his barns, with regulators for heat, ventilation, etc., and is voluntarily operating on several hundred cases of tobacco. We are not informed that any of the above experimenters are working directly along the line of the separation of one species of tobacco bacteria, but all recognize they have got to come to work of that kind before they solve the problem of the best sweated leaf. They are experimenting as to the various degrees of heat to be used in the sweat.

This work has been gotten down to a fine point. Thermometers have been in use for some time, which register permanently a minimum and maximum heat for any period. There are now quite common. But a telephone thermometer is the latest accession to assist scientific investigation and it is by the use of a telephone-registering thermometer that a special line of work as to the sweat is being investigated by Dr. Jenkins at New Haven. Tobacco is packed in the case and the thermometer packed right along with the tobacco. By means of telephone signals at certain times,