

this was paid by Mr. Dibbin on Monday last (August 2nd) at Mr. James Read's sale at Homington, near Salisbury. (1)

The lamb was cheap at the price, for who can calculate the effect of such a ram when allied to ewes of the character of those possessed by his purchaser? We are pleased to acknowledge the merits of Hampshire-downs. They have all the solid qualities of Southdowns, with grander size and as early maturity. It is not too much to assume that such a ram lamb as Mr. Dibbin bought for 65 gs. would beget lambs which, as wethers, would average as many shillings at seven months old." The Hampshires equal the Southdowns in the London market as regards price per pound.

Beaconsfield Vineyard.

The well known natural politeness of the French character induces one to suppose that their enthusiastic admiration of any object, whether of nature or of art, requires a large deduction to be made before it can be taken as the genuine impulse of feeling.

This is what struck me when, on Thursday, the 26th. of August, I heard the warm expressions of delight and astonishment, from the lips of a large party of French-Canadian farmers, at the crop of grapes in Mr. Menzies' vineyard at Pointe Claire. But when I afterwards walked through the alleys and saw the ripe bunches—yes, really ripe—I felt that no discount was required, the crop and the cultivation meriting all the praise they received.

The bunches are as numerous as last year, but not so large. It occurred to me that the system of pruning had been altered, not for the better, and it is probably owing to this that the inferiority of size is due. The flavour is very different, the coarse taste has, in great measure, disappeared; this Mr. Menzies attributes to his not having dressed the vines this year with blood and bone manure. It may be so, but I take it the summer sun has something to do with it; last year was certainly not a propitious season for this fruit, and it was hardly fair to judge by its produce of the qualities of a new sort of grape.

There are about 30 acres of vines under cultivation, chiefly of the *Beaconsfield* sort, but among the others the most promising are the *Crevelling* which, though ripening three weeks after the other, is hardy and productive.

The *Lady* and the *Martha*, very much alike in character of vine, are delicate and unpromising. *Concord* is hopeless. *Rogers' 44* and *Salem* are late in coming into bearing, but look thrifty. The finest bunch in the whole yard was on a vine of *Rogers' 4*. *Moore's Early*, of which a cut was given in the Journal for April, seems scanty after 4 years cultivation, but the vine is hardy, and the berries very large. The *Courtland*, a seedling, is apparently the same as the *Beaconsfield*.

A few gallons of wine were made last season. The maker did not know much about it, consequently colour was wanting. The fermentation was carried too far, instead of being arrested by the exhibition of sulphur. The flavour was pleasing and delicate, rather more like a *Hermitage* than a *Claret*, but I should fancy in such a year as 1879 the addition of sugar was imperatively demanded. I shall be curious to taste the wine made with fruit of 1880.

A. R. J. F.

(2) Twelve ram-lambs were let at Homington, the average being £34.12 a piece. At Dudmaston Lodge one Shropshire ram let for the sum of £168! but it was an exceptional case, as the 22 rams disposed of only averaged £29.9.—A. R. J. F.

POULTRY DEPARTMENT.

Under the direction of Dr. Andres, Beaver Hall, Montreal

Packing Eggs.

There is a mode of packing eggs by which they may be safely carried any distance, and over rough roads, without any damage. And there is another mode by which half of them may be very easily broken. The secret lies in solid packing, with an elastic material between the layers. We have watched many barrels of eggs opened without a single broken one in them; and many badly packed, which we would not have handled had they been given to us for nothing. The proper mode of packing, either in barrels, boxes, or baskets is to place first a layer of long hay or straw three inches thick in the bottom. On this scatter an inch in depth of cut hay or straw, or chaff or oats, or whatever packing is used; then place the eggs on their sides, not touching each other, and when the layer is complete, spread over them and between them the cut stuff or chaff two inches deep. Press this down gently with a piece of board, and put another layer of eggs, taking care that they do not touch each other or the sides of the barrel or box; again fill up the layer of packing, and press down as before. When the barrel is full, place a long layer of hay or straw on the top in such quantity that the lid must be pressed down with considerable force to go into its place. The eggs will then be solidly packed and will not become loose, and will stand considerable jarring without damage; but if they were loosely packed, each little jar would cause them to strike against each other, thereby breaking the shells.—*Ex.*

Poultry Manure.

It is scarcely to be believed that a man who thinks he has a right to be heard in public, should question the value of Poultry manure. In our part of the country such a man would be regarded with suspicion, and on this point at least, few would take stock in his opinions. Here, in South-eastern Pennsylvania, we claim to know something about agriculture and fertilizers. Among us every farmer and gardener places a high estimation on the value of poultry manure. This county produces annually two million dollars worth of poultry and eggs, and our people are in a position to know something of the value of the droppings of their fowls. The manure is carefully saved and used. It is known to be rich in ammonia (what percentage I am unable to say) but it is the general practice to reduce its strength before applying it, as, otherwise, it injures and even destroys the tender germs of sprouting plants, by coming into contact with them in an undiluted state.

Peruvian guano used to be strong enough to act in this way, but there is found to be little danger in its use now. It is diluted enough before the farmer gets it.

The commercial value of poultry manure is not equal to its intrinsic value when compared with the commercial fertilizers. Our farmers and gardeners are willing to pay \$20 per ton for it, and buy all they can get at that price. It is really worth more, and but comparatively little is sold. Most people who have a garden, or a truck patch, prefer to use it to selling at that price. The writer sometimes has a small surplus, and finds no difficulty in disposing of it at current prices. This, then, is a fair estimate of the value of poultry manure in Bucks County, Pa.

Poultry Bulletin.