normal quantity, yearly cultivated. but it is only in a fair the remainder pigs \&e. The total of the blood of these aniaverage year, tbat the yield suffices for the mants of the 'mals anounts to 70,000 tons, valued at 300 fr . the ton. The ppulation.
The average weight of 22 gallous of wheat, (a hectolitre), is 165 lbs ; it can descenu to 154 and mount to 180 lbs . The latter wil produce about 156 lbs of first quality of flour. Flonr absorbs, 66 per cent of its weight of water; it parts with one-half of this quantity by ceavoration when baked, so that bread contains about 33 per cent of water, almost the equivalent to the loss, in bran \&o., which the wheat urdergoes, during conversion into flour. I may remark here, that an agitation is on foot to replace the manufacture of bread by machinery, instead of the hynds. In the Sinth of France, the feet are employed in the knearing trnugh; now the bakers are almost naked vien at work- similarly as the men in the wine vats, and in a perspiration, as they work close to the ovens and in cellars. A healthy man, during ordinary labor, parts with $2 \frac{1}{4} \mathrm{lbs}$. of perspiration per day, or about if oz. per hour. Some of this is not pleasant to receive in one's hot morning 'roll. It is rotorious fact, too, that the majority of bakers are consumptive. Another amelioration needed, is the use of the cconomic oven, so general in Holland and Belgium: it is heated either by hot air or steam, and effects an economy of 75 per cent in fucl.

Coagelated blood is an excellent manure, but its usage is limited; the blood of the slaughter house is rich in nitrogen and mincral matters, but as it decomposes rapidly, it is a dangerous and inconvenient fertilizer. A discovery recently made, enables the coagulating matter to be transformed into a solid, inodorous fertilizer. Fresh blood contains 28.20 of organic matter, and 080 of saling substances; the rest being mater: dried, it is reduced to one fourth of its original weight; in this stato it contains 12 to $18 \mathrm{p} . \mathrm{c}$. of nitrogen and $1 \frac{1}{2}$ to $2 \rho$. c. of phosphoric acid. Now sulphate of am monia contains 20 per cent of nitrogen. The total zumler of animals annually slaughtered in France for food, is 43 millions, of which number, $1 \frac{1}{2}$ millions are oxen and bulls; 7 millions, cows; $1 \frac{1}{2}$ million calves; 26 millions sheep, and
total value of guano iaported into France during the las: years, was 60,000 tons, at an average price of 350 fr . per ton. In South America, where in some places upwards of 10 O 0 animals are flanghtered daily, there is a grand future for applying the new discovery, and which consists in keeping the blood, when quitting the animul, constantly stirred with a stick to prevent the formation of clot, after which persulphaty of iron is added : a kind of paste is then formed, very clastic, and which drics and forms cakes, to be ultimately pulverized. The product is inodorous; and contains from 10 to 15 per cent of azote. In the country districts, an ox yields about 4 gallons of blood, valued at 12 sous, which can manure 120 square yards, or the fortieth of an acre.

Mr Bouilliez-a name $\dot{a}$ propos to his process,- has adopted the fullowing plan for preserving diseased potatocs ; he erects immense boilers, in the fields even, cooks the tubers, and places them io trenohes or slos, hermeticaily sealed: to wash, cook, and store the potatoes, represunt an outlay of 9 f. per ton. The cattle eat this preserve voraciously. Indeed it is becoming general now to store all root crops in silos, instead of in cellars: in the latter case, if destined for the market, there is a loss for the seller, if for consumption, for the owner, because potatoes \&c, exposed even to the uniform temperature of a cellar, slowly ferment, and iose their nitro-' genous matters. Professor ifuntz has demonstrated, that all alimentary products andergo a eensible loss of their protein substances when exposed to the air, but that no loss whatever takes place if the air be perfectly cucluded. Distillery \&c. grains are at present in great demand for silo preservation, and mix well with forage or roots similarly preserved.

A very useful implement has appeared; it is a bill-hook, serving at the same time for a bammer.

The cultivation of hops is on the increase, the consequence of deficient vintages: furm schools are henceforth to experiment in this new culture, as in Germany.



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