tion to hay, brought down the milk in large quantities. By such feed, this cow yielded fourteen pounds of butter per week. Her highest product was forty-one pounds of butter in fifteen days, besides thirty quarts of milk which was saved out for family use. Did not regard turnips as of much value for milch cows; preferred potatoes, as far more valuable feed.

Communications.

To the Editor of the Journal of Agriculture.

SALT.

A great diversity of opinion seems to exist respecting the value of salt as a manure. While some persons extol its use in extravagant terms, others, apparently well able to judge, as strongly condemn it. I suspect these apparent discrepancies in the results of manuring with salt might be explained in a manner similar to that which so happily sets things at rest in the fable of the "chameleon." Salt is known to act very differently on different soils. Where salt was absent in the soil the artificial addition has been known to produce striking effects; but as in many cases the soil already contains enough of this substance, a further quantity is followed by no good result. (The presence of salt in any soil may be distinguished by the absence or peculiarity of vegetation, and by the taste). As far as my experience goes the use of salt as an occasional manure, as a means of destroying insects, and for other purposes in agriculture, is certainly to be strongly recommended. Salt, or its elements, are found in nearly all cultivated plants; from this I would infer that the presence of salt in the soil is necessary to the healthy growth of plants. Salt alone by its corroding virtues is, in many cases, unfit for vegetable productions; but mix it with other ingredients, it becomes a powerful manure. One part salt and two parts lime, twelve to twenty bushels per acre, is a powerful manure for wheat, barley, oats, &c.; it lessens the straw but increases the grain from ten to twenty bushels per acre. Salt is excellent when applied to Mangolds, Turnips, Swedes and most Root crops; for this reason—manures sold as special manures for "mangolds," generally contain a considerable proportion of salt. Salt is admirably adapted for diluting the more valuable manures, as guano, nitrate of soda, &c. One part salt and two parts lime, covered together in a heap with mould or turf, and left lay to slack in a shady place about two or three months before using, is a capital manure for many crops; the process of slacking must not be hastened by any artificial means. From 35 to 60 bushels per acre is a good dressing, greatly depending on the nature of the soil,—it should always be applied at least some days before the seed is sown. It attracts and retains moisture; is offensive to insects. When used in large quantities, it is apt to render land barren; but the abuse is no argument against the use of salt. Its properties have been tested by many well observed experiments on soils of various qualities; and the real value of "Salt" as a manure is becoming generally well known. Yours, &c.,

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To the Editor of the Journal of Agriculture.

CULTIVATION OF CABBAGES—A SUCCESSFUL METHOD.

SIR,—I have been repeatedly asked, in reference to the crop of cabbage which I sent you an account of, what were the kinds I planted, the soil best suited to them, and the best method of storing them.

The kinds I planted were Winningstadt, Stone Mason, and Drumhead Savoy. 397 heads of these kinds realized in Yarmouth market $35.00; some heads weighing 24 lbs. I ought to mention that in this county cabbages were generally a failure last season, which, no doubt, was the principal cause of *this crop* selling so well.

The soil best suited to cabbage is a deep, heavy, sandy loam. I have seen heavy crops grown in Britain, on what are termed clayey soils. If the subsoil be porous, and the land *thorough drained*, a good crop may be raised upon almost any soil except a hungry gravel or sand.

I have stored cabbage with success on either of the following plans:—The cabbage is not injured by freezing, but, on the contrary, it is improved in flavour; consequently they ought not to be stored in cellars. In the climate of Nova Scotia, New Brunswick, and Canada, they will keep till April or middle of May, by being simply pulled up in the fall—the later the better—on a dry day, the earth being removed from the roots and then tied two together, head down, and hung on poles in the roofs of sheds, or on poles on the cellar beams of barns. Or, they may be pulled up on a dry day, and laid with all the earth on the roots, roots up, in rows or drills, and the earth ploughed or thrown up on each side and over them. It is not necessary that the roots should be covered,—six or eight inches of soil is quite a sufficient covering. Of course, a dry situation must be selected. It is necessary that the cabbage should be left in the rows after being pulled up before covering, as long as the frost will permit the earth being thrown over them. The great error in storing cabbage, is that the covering is put on too soon. Peter Henderson says: "More are lost by covering too soon than too late."

The *Prairie Farmer* gives the following, as the method practised by the gardeners of Chicago:—Select a dry knoll where the water will not settle, dig a pit say 5 feet wide, 12 feet long, and 2 feet deep, throwing the dirt a little back from the edge of the pit. Set strong posts 8 feet long, 2 feet in the ground in the middle of each end, and lay on these a good stiff ridge pole and pin it fast. Make a roof of stakes or planks long enough to reach from ridge pole to edge of pit, and cover them with a little straw and 6 or 8 inches of dirt, digging a trench around the pit; beat down the dirt hard and smooth, so that it will shed water, or what is better, sod it over in the spring. Make a door in each end of the pit to ventilate in mild weather. Store the cabbages head down, two layers deep.—A pit of the dimensions mentioned will hold nearly 200 heads of cabbages. In very severe winter weather, bundles of straw may be set against the doors. A very cold weather may require a thicker covering than here recommended. But generally we think this will do.

Of the cabbage, *Brassica oleracea*, there are great varieties of character and form. The wild cabbage is a small plant, a native of Britain, found naturally on the sea coast, and from which we get the greater part of the numerous cultivated varieties.

As all the species of Brassica form hybrids with each other, and from the variation caused by climate and cultivation, it is almost impossible to be certain of the origin of some of the cultivated kinds.

The common kinds principally in cultivation are the Jersey Cole, Thousand Headed, Cow Cabbage, Kohl Rabi, Drumhead, Savoy, Broccoli and Cauliflower. In the south of England, Ireland, and also in the Channel Islands, *Chou à mille têtes*, the Cow Cabbage, and the Jersey Cole, are cultivated and yield a larger amount of nourishment in the same time than any other forage plant. They are then fed to cows, hogs, and other stock, cut into small pieces and mixed with bran, &c. During the summer the leaves are stripped off the plant—which grows to the height of several feet—fresh leaves supplying those stripped off through a great part of the season. The plant grows thus for several years. The cabbages best suited to general field cultivation are those whose leaves form a dense head, such as the Drumhead, Flat Dutch, Winningstadt, Mason or Stone Mason,—they are more nutritive than turnips, and will feed a greater number of animals, acre for acre. As an article of human food they are an essential in the animal economy.

The Kohl Rabi kind, or those in which the root is napiform, are valued in Germany, and the north of Europe, as a winter resource for cattle. It produces roots like the turnip, and the stems bear leaves