

white pease without previously sending a sample out to be boiled.

The use of the pea for feeding hogs is common enough everywhere; it is indispensable in the treatment of young stock of all kinds; by far the best addition to skim-milk in rearing calves is a jelly formed by boiling pease, with about 20% of linseed, after grinding; in producing early lamb for such a market as Montreal, nothing is to be compared with the pea, as it gives consistency and firmness (tautology, I fear) to the otherwise too sappy meat.

As a rule, I think a great mistake is made in feeding hogs entirely on pease. My theory is: rear pigs on green stuff, roots, and pease, until they are put up to fat; fatten them on corn-meal or barley-meal, and finish them off for, say, three weeks, on pease alone. The farmer's pork, in this province, is economical, but decidedly too hard for pleasant eating. I should think that hogs 18 months old would have formed all their lean meat and be firm enough without so many bushels of pease as they get here. Anyhow, there is not the least doubt, that barley- or corn-meal will *salten* much better than pease: Lawes proved that, by most careful experiments, as long ago as 1852—v. Journal R. A. S. of England's magazine, vol. 14, part 11. I quote his conclusions:

When pigs are fed freely upon highly succulent food, such as cooked roots, the refuse of starch-works, and the like, they are frequently found to give a very rapid increase. But pork, so fed, is found to sink rapidly in the salting process, and to waste considerably in boiling. And although the first batch of pigs so fed may fetch a good price, their character is at once detected, and the market closed against a second sale. On the other hand, when pigs are fattened on the highly nitrogenized leguminous seeds (1)—pease being, however, if not an exception, at any rate much less objectionable than some others—the lean is said to be very hard, and the fat also to waste in cooking. Common practice, indeed, has settled, that the cereal grains—barley, oats, &c.—with their low percentage of nitrogenous compounds, constitute in the long run the staple food of the fattening pig; and the whole of the results of the experiments detailed in this paper bear testimony in favour of the correctness of this decision." Another instance, by the bye, of practice having preceded scientific investigation; for many years before Lawes was born, it had been the custom of English farmers to fatten their bacon-hogs on barley-meal and skim-milk, and to finish them off on pease; a practice which the experiments of Sir John Lawes show to be founded on sound principles.

The composition of the pea is this:

(a) Water.. .. .	14.5	(b) Nutritive ratio..	2. 9
Albuminoids	20.2	Value per 100 lbs..	\$1.44
Carbohydrates	55.4	Compared with {	2.25
Fat	1.7	meadow hay... 1 }	

In the above table, b. the value per hundred pounds—\$1.44—must be taken for what it is worth. The calculation is from an American publication (Stewart on feeding), and is founded on timothy hay at \$21.80 a ton! I really cannot make anything useful out of the columns on columns of figures given in the new system of values of feeding-stuffs. For example: according to table b, pease are worth, first, \$28.80 a ton; but, compared with meadow-hay, as they represent a value of 2.25; now meadow-hay is put in the tables at 61c per 100 lbs = \$12.80 a ton, ergo pease should be worth \$12.80 x 2.25 = £29.80 a ton. Now, I buy my pease

(1) By "other leguminous seeds," Lawes means horse-beans, vetches, &c.

—famous soup-pease too—at \$23.90 a ton, and best timothy at \$6.66; so the tables only succeed in perfectly stupefying me.

Sowing Pease.—Like every other far n-plant, pease in my days were always sown broadcast. But early in the thirties, the practice of drilling them began to obtain in the south of England, though as late even as 1853, I saw farmers in Shropshire broadcasting their pease. We used to set them about 27 inches apart, and sowed thickly—about 3 bushels to the acre. As soon as they were up, the harrows were passed across the rows; they were then ed-vo-hoed, once—a man got over about an acre a day—and the horse-hoe was kept at work until the pease "shook hands," when a single row of rape was drilled between each two rows of pease, a light dressing of bone-dust or of superphosphate (later) being hand-sown with the rape. This was for sheep-feed, after the crop was carried, and was of great benefit to the land, particularly the lighter land, on which wheat hardly ever succeeds after pease without a sheep folding. After the removal of the pea-crop, the spaces between the rows of rape, where the pease had sood, were horse-hoed once or twice, and the land was left as clean as a garden, and in beautiful tith. Where land is managed thus, and the season is not too wet, there need be no fear of the results. There used to be in Kent a small machine attached to a one wheeled plough, by means of which beans or pease could be deposited at the bottom of the furrows; in practice, this was set to sow every third furrow, and thus, as the plough turned over a width of 9 inches in its passage, the rows of pease were at the proper distance of 27 inches.

The land should be as carefully prepared for a pea-crop as for any other. An autumn ploughing, well grubbed and harrowed, and the seed deposited 2½ or 3 inches deep, will be found to answer. My neighbour, Mr. Lavallée, ploughed in his pease last spring, and was well pleased with the result. I shall sow my pease with a single row (Mathews) garden drill, 27 apart—a man, if the land is in good state, will get over 2½ acres a day—and horse-hoe them as usual. I want to know this: You sow your beans in rows and hoe them, why not treat pease in the same way? If the quantity of seed per acre were increased, there would not be so many complaints of pease not podding. If I have time, I mean to try an acre drilled up as for mangels, sow the three bushels of pease broadcast, and cover them in with a single time of the harrows.

Harvesting pease—Whether broadcasted or drilled the cutting may be done with a short-bladed scythe better than with one of the ordinary length. The old fashioned Hainault-scythe answers capitally for this purpose, (engraving in May no). When dried enough, they are rolled up in bundles, bound with a drawn out wisp of their own straw, and carried home to the barn or stack.

Canadians often mixed a few pease with their oats for seed. In England, it used to be the fashion too, but is so no longer; the crop was called *mashin*, quasi *mestlin*, i. e. *mélange*, from the French *mêler* to mix—formerly spelled *mester*. Here it is called *gabourage*, or, nearer Quebec, *joudriole* both of which words are undervivable by me, which is a bore.

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OUR ENGRAVINGS.

Jersey Heifer, Elsie Lane.—A perfect representation of the more refined type of Jerseys, as the engraving of Sainte Clémentaise, in our last, was of an old-fashioned sort.

The Druid.—A model Clydesdale stallion, showing, to my mind, indubitable signs of the mixture of Shire blood.

Illustrations of drainage.—V. article on that subject.