

## PULLING, STORING TURNIPS, &amp;c. &amp;c. &amp;c.—COMPARED WITH INDIAN CORN.

Judge Peters says, that few directions need be given about this part of the business. The tops and tails should be cut off close to the turnips, or they will not keep so well. Some persons advise the tops to be hauled off and fed to the cattle on the fields. I have tried this, and am convinced it is a very bad practise. In the first place, as food, they are scarcely worth the labour of hauling off; they will keep cattle alive, but if they happen to be fat, they will reduce their condition, and if the milk cows get them, the butter will be unfit for market. But the great objection to removing them is, that it rids the land of what ought to be left to feed the succeeding wheat crop. A heavy crop of turnips is exhausting. In Britain a portion of the turnips is consumed on the land, by sheep. Our climate will not permit of this; therefore, as we have to remove the turnips, we should at least leave the tops. If you wish to feed them, and there is time to do so before ploughing, let them be eaten where they grew, or if not, plough them in, and, decaying in the soil, they will enrich the land; whereas removing them is not only a waste of labour, but your wheat crop will reproach you for having done so.

“Some complain of turnips being difficult to keep; those who find so, keep them too close. With proper management, there is no difficulty in any quantity. They should be put in piles in the field when first pulled, and covered up with tops or straw, and a little earth. Here they will sweat a little. A dry day should be chosen to cart them to the root house. My root house is dug four feet deep, and then the roof pitched from the earth, and covered with sea weed and earth, well sodded over; the floor formed of slabs and largou, raised six inches from the bottom; and divided into three divisions. It will contain about two thousand five hundred bushels of roots, and I generally fill it full, and have never lost any turnips. In the top there is a chimney, which is never shut night nor day during the winter; the vacancy below, and the partitions allow all the confined air to ascend, and as it is constantly escaping through the chimney, no frost comes down. Any one who will ventilate his root house in this way, will find the turnips as sound in June as when first put in. The situation of the root house is a matter of importance. It should be attached to the barn; this will save a deal of labour in carrying provender to the cattle during the winter. Some store them in their cellars, which is the worst place that can be selected, as they are generally too hot and close to preserve the turnips—too far from the barn for convenience, and the gas which escapes from the roots renders the air of the house unwholesome.”

The storing of Root crops,—turnips, beets, carrots, mangold wurtzel, &c. &c. has not the same importance in this country as in Great-Britain or Ireland. The severity of the winter prevents the possibility of feeding on the ground, which is a leading feature of old country practice. Twenty, thirty, sixty acres and upwards are frequently occupied by turnips, and we have frequently fed off that extent in the field. The plan generally is to pull three drills alternately, storing them, feeding off the remainder left in the field with sheep. Field