

is to complete the work by sweating and compressing the leaves into merchantable shape, with as little addition of flavouring and viscous materials as the market will allow him to employ. If the maker insists upon having the genuine flavour and odour of the pure leaf utterly concealed under spurious adulterants, for the sake of the *chewer*, he might as well let those *smokers*, who know how to distinguish truth from falsehood, enjoy the pure flavour of the unadulterated leaf.

We have smoked all kinds of tobacco, Kanaster, Latakia, Gulf of Salonika, sweet caporal, etc., and we do not hesitate to say that we never smoked any leaf superior to the small Canadian, sown early, transplanted once into cold frames, set out about June 10th, harvested in the first week of September, carefully dried, moderately sweated *after* drying, and kept closely packed until required for use.

And, à propos of tobacco, we may as well mention that a large factory is now being built at Toronto for the preparation of the weed in the different forms in which it is used in Europe and Canada. Orders, it is said, have been already received for upwards of a million pounds. In future, planters will have no difficulty in finding a market for their growth at a fair and reasonable price.

We print, on another page, a translation from the French of M. Ulric Barthe on "The balance of trade." We beg M. Barthe to accept our hearty thanks for his very useful development of the true principles of exchange, namely, that you cannot, as the late John Bright expressed it, pay for your imports except by your exports.

*Barley.*—In that part of England where we were born and grew to man's estate, namely in the S. Eastern counties, we fancied that we produced the best malting barley in the world, and it was not by careless treatment that we succeeded. Barley, in that region was (and is) sown after roots or rape fed off by sheep. The land was ploughed close after the fold, to cover in the sheep-droppings, and the seed was invariably sown on the stale-furrow, without any more ploughing, the frost, slight as it often is, making a far finer tith than any amount of the farmer's work can do. As early as possible in the spring the harrows,

and perhaps the grubber, went to work, the horses stepping as briskly as possible, and when the land trod as equally under foot as the floor of a carpeted room, the seed was drilled in at the rate of from 2½ to 3 bushels an acre, according to the time or season. Such was the method pursued, and such it is now.

One reason why barley should be sown thickly is, that if it were sown thinly, as some people recommend, a great deal of tillering would take place, and the consequence would be that many small, immature grains would be produced, which would grow irregularly in the maltster's "pieces," and so the whole of the "steep" would not be ready for the "kiln" at the same time.

If the barley is sown very early, we strongly advise farmers to postpone the sowing of grass-seeds in it until the grain is well up. There is no use in getting the seeds in too soon; for, if they get too forward they not only rob the barley, just as a lot of weeds do, but they delay the drying of the barley when mown, a matter of more importance than people seem to think it here. Barley, to be worth the highest price to the maltster, must be perfect. There is a vast difference in the English market in the price of barley. We have known good, heavy grinding barley selling for 24 shillings a quarter of 8 bushels, and, on the same day, first-rate malting barley fetch 50 shillings, 108 per cent. more! And this was not so uncommon a fact as it might seem to a careless observer; for a friend of ours saw, one day, in 1854, ten thousand quarters (80,000 bushels) of barley in the granaries of the Saffron Walden maltsters, who worked solely for Alsop's brewery at Burton on Trent, every bushel of which had cost 6s. 3d. (\$1.50); and we have by us an extract from the *English Agricultural Gazette*—1890,—which gives the market-prices of barley as follows:

Grinding barley.....	s.	20 to 24	s.	a quarter.
Distilling ".....		25 to 28		"
Malting ".....		30 to 50		"

With a good judge, weight has not much to do with the value of barley for malting; the grinding qualities very often weighing quite as much as the best samples of malting barley. No one but a maltster can tell wherein the difference lies, but a skilled operator knows at a glance all about it.