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**De Omnibus Rebus.**

*Lincoln Coll. Farm, Sorel, July 1884.*

The Breeder's Gazette of Chicago says, that there is no doubt that the Shorthorn is the favourite dairy-cow of the English farmer. Mr Tisdal, at the Gloucester Conference of Dairymen, declared the Shorthorn cow to be "superior to all others for the purposes of the dairy farmer, and all our leading dairy districts attest this fact by using Shorthorns, more or less purely bred, or native sorts repeatedly crossed with them." Mr Hall and Mr Sheldon held the same language. These men are largely engaged in producing milk for the London market. I recommend this notice to the attention of Mr Couteur, V. S.

Mr Farleo, whoever he may be, is convinced that "roots keep cattle in excellent condition, but make no increase in the flow of milk, while ensilage gives a very perceptible increase in the flow of milk!" What utter nonsense people will put their names to.

*Clover-hay.*—A correspondent of the Country Gentleman, in giving an account of his method of making clover-hay, says that he passes the tedder over the newly mown clover twice. I am sorry to hear it, for, otherwise, his ideas on the subject are marvellously correct. I have made hundreds of tons of clover-hay within 15 miles of London, where good clover always fetches six or seven dollars a load (18 cwt.) more than any other sort of hay; I have seen my neighbours at work all round me, but I never saw more than one method pursued in carrying on this most difficult job.

Now, to day, July 26th, I was wandering over a neighbouring farm, with a view to its purchase, and I came suddenly on a piece of clover which told its own tale. There had been originally at least 2½ tons to the acre, but the whole had been so luxuriant that it was kneed-down, and not less than one third of the stem remained uncut on the ground. All around were leaves, rotting in heaps, and one saw that all that the barn received was the stalk and the long-ripe flowers; the thing was clear: here then is the reason why clover-hay is almost unsaleable in the province, whereas, in London, as I said, it invariably fetches the highest price in the market.

We will then make our clover-hay in the following fashion. When the majority of heads are out in bloom and the weather seems propitious, cut the crop. The sun and the air having wilted the upper side, turn the swathes gently and carefully, shaking the clover as little as possible. When the freshly exposed surface is dry, get the whole into cocks of a moderate size, raking the ground clean, and when fit, get them into barn, or preferably into stack, as soon as possible. A good sweating in the stack, tho' not in the barn, will do more good than harm. Managed in this way, the hay will be as superior to the usual stuff brought to market as turtle soup is to the mock article; all the leaves will be found adhering to the stem, and the whole mass will have a sticky, gummy feel, quite surprising to the novice. I have seen samples of clover-hay exposed for sale in the Mark Lane market which, barring the colour, were more like plugs of chewing tobacco than anything else. Hay in this condition