

such was her robust constitution and healthy habits. The Galloway is a hornless Scottish breed of great antiquity. The true Galloway of the present day is black. In herds and droves of them, sometimes comprising several hundreds, scarcely any deviation from this color has been observed. The shape is remarkably compact; the body presenting the appearance of a cylinder—so well balanced are the different parts, and so evenly is the flesh laid on. The skin is thick and mellow, and it is covered with long, wavy hair, which is mixed next the skin with that of a soft, woolly nature. Except the West Highlanders, there is probably no more hardy breed in the world. They are reared principally for beef, the quality of which is equal to any sent to the markets of Britain, except that of the West Highland and Shetland cattle.

AUTUMN APPLICATION OF MANURE.—If farm yard manure is to be applied in autumn it should be carted on the land, and immediately spread. It may lie so exposed for weeks. It is believed by the growers of potatoes that when the farmyard manure is applied at this season there are fewer diseased tubers, with less liability to checks in the growth of the crop, than when this manure is applied at the period the potato sets are planted. Swedish turnips are also believed to grow more freely when the land is manured in autumn—a portion of portable manures being applied when the seed is sown.—*North British Agriculturist*.

REAPING BY MACHINES.—It appears from an enquiry instituted in the County of Haddington, that during the harvest of 1860 there were at work one hundred and sixty machines. The extent of crop cut by these was—

Wheat.....	3,531 $\frac{1}{2}$ acres.
Barley.....	1,940 $\frac{1}{2}$ "
Oats.....	2,200 $\frac{1}{4}$ "
Beans.....	117 $\frac{1}{2}$ "
	7,789 $\frac{3}{4}$ "

Such facts are generally interesting, and other counties might with advantage collect similar statistics as to machine reaping. There can be now no question that almost any kind of crop can be reaped in a more perfect manner by a well-constructed reaping machine than by hook or scythe.—*Id.*

HOW TO CURE BACON.—In answer to a question—"how to cure bacon by the mild process"—the *Irish Farmer's Gazette* gives the following directions:

Single off the hair, and scrape thoroughly clean; when cut up, rub the flesh side well with common salt, and pack the pieces on top of each other on a tray with a gutter round it to catch the brine; once every four or five days the salt should be changed, and the slitches moved, placing those on top at the bottom; five or six weeks of this treatment will suffice to cure the bacon, when it may be hung up to dry, first rubbing them over with coarse bran, or any sort of

sawdust except deal; if smoking be preferred hang in a chimney; if not, in a dry, airy part the kitchen not too near the fire. We are acquainted with the Limerick mercantile process the Wicklow is similar to that given above and practiced by farmers there.

Horticultural.

WINTER PROTECTION.—It is best not to cover raspberries, grape vines, etc., till winter is at hand, as they will ripen and harden better exposed till that period. Grape vines are of sufficiently protected if simply laying flat on ground—or at most, with an inch or two of straw. The same remark will apply to the raspberry and blackberry. Caution is needed in the use of straw around fruit trees, as it may encourage the depredations of mice. If covering the stems should not be closely tied about them, as the circulation of some air is best. Evergreen hedges placed about any tender trees, afford the best and safest protection. The thicker they are, or they form, the more complete will the covering be.—*Rural Affairs*.

APPLES.—There is scarcely an article of vegetable food more universally loved than the apple. Why every farmer in the nation has an apple-orchard where the trees will grow all, is one of the mysteries. Let every farm lay in from two to ten or more barrels, and will be to them the most economical investment in the whole range of culinarics. A raw mellow apple is digested in an hour and a half; while boiled cabbage requires five hours. The most healthful dessert which can be placed on the table is a baked apple. If taken freely at breakfast with coarse bread and butter, without meat, flesh of any kind, it has an admirable effect on the general system, often removing constipation, correcting acidities, and cooling off febrile conditions, more effectually than the most approved medicines.

If families could be induced to substitute the apple—sound, ripe and luscious—for the pies, cakes, candies, and other sweetmeats with which their children are too often indiscreetly stuffed, there would be a diminution in the sum total of doctors' bills in a single year sufficient to lay a stock of this delicious fruit for a whole season.—*Hall's Journal of Health*.

Editorial Notices, &c.

TRANSACTIONS OF THE NEW YORK STATE
AGRICULTURAL SOCIETY. VOL. 19. Albany
1860.

We are again indebted to the courtesy of B. P. Johnson, Esq., the indefatigable and efficient Secretary, for another volume of the Transactions.