

were completely destroyed, the outer rind fell off, and a new, smooth, clear one formed; and the trees, although some twenty years old, have now a most healthy appearance. The same treatment may be extended to other fruit bearing trees, and probably with a similar beneficial result.—[In Upper Canada we have seen the outer rind of an old apple tree taken off, and the stem stripped absolutely to its white coat; a new covering has succeeded, and the tree has flourished and borne well. There is a superstition that the operation we speak of, to be effectual, must be performed on the 20th, 21st, or 22d of June.]

GRASS SEEDS.

It is very probable that the Farmers of this country, in confining their attention exclusively to clover and timothy, do not realize as much hay and pasture as they would from a greater variety sown in the same field. In England the quantity sown to the acre for mowing is ten pounds of red clover, two of white do., two of yellow do., and one bushel of perennial rye grass. In this country grass seed is not generally sown later than the 15th of April.

USEFUL INSTRUCTIONS REGARDING THE MILKING OF COWS.

The operation of milking is performed differently in various parts of the country. In some, the dairy maid dips her hand into a little milk, and by successively stripping the teat between her finger and thumb unloads the udder. The plan, however, is attended with the disadvantage of irritating more or less the teat, and rendering it liable to cracks or chaps, which are followed by inflammation extending to the rest of the udder. This accounts for the disease occurring more frequently among the cows under the charge of one milker than it does in those which are under the charge of another; and as this practice is more common in some parts of the country than in others, it also accounts for the disease being more common in these parts.—This plan of milking, where the irritation is not sufficient to excite the extent of inflammation to which I have alluded, frequently produces a horny thickening of the teat, a consequence of the cracks and chaps which renders it more difficult to milk than when in its natural state, and at the same time predisposes to inflammation, when any cause occurs to set it up. These effects may be, and are almost entirely avoided, by the more scientific plan of milking adopted in other parts of the country, where, instead of drawing down or stripping the teat between the thumb and fingers, the dairy-maid follows more closely the principles which instinct has taught the calf. (The calf jerks its nose into the udder and forces down the milk.) She first takes a slight hold of the teat with her hand, by which she merely encircles it, then lifts her hand up, so as to press the body of the udder upwards, by which the milk escapes into the teat, or if (as is generally the case when some hours have elapsed between milking times) the teat is full, she grasps the teat close to its origin with her thumb and forefinger, so as to prevent the milk which is in the teat from escaping upwards; then making the rest of the fingers to close from above downwards in succession, forces out what milk may be contained in the teat through the opening of it. The hand is again pressed up and closed as before, and thus, by repeating this action, the udder is completely emptied, without that coarse tugging and tearing of the teat, which is so apt to produce disease.

HOW TO OCCUPY AN ACRE OF LAND.

Plant potatoes on one half and wheat on the other; the potatoe land is left in excellent condition for wheat the following year, reserving a small part for onions, cabbage, lettuce, &c. alternately. The produce on an average, would be as follows:—Between four or five coombs (of five bushels each) of wheat, with litter for his pig; holm (stubble) would furnish him with fuel to heat his oven; 150 bushels of po-

tatoes, besides other vegetables, which, after using as many potatoes as may be wanted for his family, with his bran, and a small quantity of corn, would fat him three or four hogs in the year; and thus, as he would live more on animal food and vegetables he would not consume half the quantity of flour, which constitutes nine tenths of his subsistence. If he were to pursue this plan, the greater part of his crop would be consumed upon his land, which would continue to improve it. His rent would be always ready, and he would be able to give more for his land than any farmer in the country.—Take a view of him after his day's work; see him employed in his garden; his wife assisting; his children weeding; another employed in carrying the refuse to the pigs, a little one prattling beside the father, till the dusk of evening calls them to their repose. Rudely as I have drawn it, to me this picture seems delightful; and all this might be effected to the benefit of the landlord, as well as that of the community at large.

AN IMPROVEMENT IN THE MODE OF RAISING ANNUAL FLOWER SEEDS.

After sowing the patch of seeds, and covering it with fine moist soil, place a garden pot inversely over it, until the seeds have struck root: then raise the pot up two or three inches, keeping it thus supported for a few days, and then removed entirely. The pot not only keeps the soil moist, but by the sun heating the pot the seeds come up much more quickly than otherwise they would do, in consequence of which the seeds need not be sown so early by a fortnight or upwards. The young plants are therefore less exposed to injury from cold or late spring frosts. Hollow tiles, instead of pots, answer equally well, except that where mice are, they have access to the ends.

BONE MANURE FOR FLOWERS.

It is said in an English publication, that bone manure will produce more luxuriant flowers than any other manure. It is very convenient for use in green houses, being cleaner and less bulky. Its effects, however, will be scarcely perceptible without first undergoing fermentation by admixture with other manure.

A GOOD MINCE PIE FROM SAWDUST.

Don't be frightened!—A neighbour of mine once desirous of obtaining a steak from his store of beef, found it very hard frozen, which rendered it difficult to cut. He therefore used a common hand saw, and sawed it on a clean cloth; his wife observed that she thought the meat thus made fine by the saw might be the happiest mode of preparing it for a pie. She took it and added the other usual ingredients, and it made even a better and richer pie than one made by boiling and chopping, &c., which trouble was saved. Sawing is clearly the easiest mode of obtaining a steak when the meat is frozen; the nutritive qualities of the meat lost in boiling are saved in this way, and of course the richer and better the pie.

SHALOT OR ONION SAUCE—SAUCE NAVIGOTE.

Take a handful of sweet herbs, and the same quantity of shalots or little onions, and cut them up small. Put them into a sauce-pan, with some vinegar, salt, pepper, and sufficient broth or warm water to cover them. Let them boil gently for a quarter of an hour. Take the sauce from the fire and set it on the stove, or on the hearth, and stir in, till it melts, a piece of butter rolled in flour, or a spoonful of olive oil.

OPINION.

When there is much desire to learn, there will of necessity be much arguing, much writing, many opinions; for opinion in good men is but knowledge in the waking.—MILTON.