

keeping separate the different ages and descriptions of farm stock.

THE PRESERVATION OF EGGS, CREAM, AND BUTTER, FOR LONG SEA VOYAGES.—The best possible method of keeping eggs fresh, sweet, and sound for use, is to anoint them just as they are laid, and yet warm, with sweet fresh butter or hog's lard. This stops the pores and completely excludes the oxygen of the atmosphere which the egg would otherwise imbibe. They may by this means be kept any length of time, but it will be necessary to wipe them clean occasionally, and anoint them afresh, lest the greasy matter should turn rancid. In packing, they should be placed on the small end, having the large uppermost. It must be observed that eggs so kept are not fit for hatching, the closing of the pores destroying the vitality of the cicatricula. In addition to which the late Mr. H. D. Richardson recommends, packing them in a mixture of salt dried in an oven, and charcoal; the latter, he says, preserves the vital principle, so that they may be hatched. We would recommend you to preserve the butter by melting it. Put it in a suitable vessel; place the butter in another, containing water: set the whole on a slow fire till the butter is thoroughly melted; keep it in this state for an hour, or till all the impure parts have fallen to the bottom, and has the appearance of pure transparent oil; pour it off into clean vessels, and when it cools it may be salted with half an ounce of pure-salt, one eighth salt petre, and a quarter of an ounce of sugar to 16 ounces of butter; it may also be preserved by mixing it in its fluid state with any quantity of pure honey from one to four ounces of the latter to every pound of butter. This mixture is said to keep for several years without becoming rancid, and is most suitable for warm climates; the jar should be tied down with bladder; milk may be preserved by evaporating it in a water bath to half its volume, frequently removing the albuminous matter or skin as it appears on its surface; it is then strained and set to cool, and when thoroughly so, put into bottles, and well corked again, placed in the water bath, (leaving the necks above water) for two hours. A small por-

tion of well beaten egg yolk should be added to the evaporated milk, which will prevent the cream from separating from the serous parts; thus treated, milk has kept sweet for two years. According to Mr. Appert; cream, when condensed or reduced in the water bath about one fifth, and afterwards strained, bottled and treated in the same manner, kept perfectly sweet for two years.

PROPORTION OF LINSEED MEAL TO FEED CALVES WITH.—You must accustom the calves to the use of linseed meal, gradually; begin with $\frac{1}{2}$ lb. daily, made into gruel and mixed with the milk each meal, and increase it for the first month up to $1\frac{1}{2}$ lbs.; the second $2\frac{1}{2}$ lbs.; the third $3\frac{1}{2}$ lbs.; and the fourth $4\frac{1}{2}$ lbs. The increase depends upon the quantity of milk available. Calves, after a month or six weeks, can be fed on linseed meal alone, without any milk. There is no decided rule, circumstances must decide, some calves requiring much more than others. We think you ought to rear a calf to every cow; a dairy is unprofitable if it does not turn out 100 lbs of butter at least, and a calf to every cow.

"KOHL RABI."—Kohl Rabi, when intended for transplanting, should be sown from the middle of April to the middle of May; if not to be transplanted, the sowing may be put off to the middle of May; drills should be formed, and the seed sown in the same way as is usual for turnips, or the drills formed and the plants planted out on the crowns of the drills, when of sufficient size, which should be by the middle or end of June. Let the rows be twenty eight inches apart, and the plants eighteen inches apart in the rows: they require as much manure as turnips; the purple variety is the largest; the roots may be grown, up to seven or eight pounds.

NOTICE.

THE ANNUAL GENERAL MEETING of the LOWER CANADA AGRICULTURAL SOCIETY will take place at their Rooms in this City, on **FRIDAY**, the 17th day of **MAY** instant, at **ELEVEN** o'clock, **A. M.**

By order,

W. M. EVANS,
Secy. **L. C. A. S.**

Montreal, May 1st, 1850.