

## A FACT IN REGARD TO DRILLING WHEAT.

We wish to record a fact which seems rather remarkable in regard to drilling in wheat. We sowed about nine acres last fall, with one of Ross' Drills, and some three acres among corn, with a three shovel cultivator. Of the former, we did not notice a single plant heaved out with the frost during the winter, though a part of it was sown on the poorest clay land on the farm, with but one plowing. It was sown immediately before that among the corn, and presented in the early winter a decidedly poor prospect. But that sown among corn was badly killed with winter, many plants lying on top of the ground, dead. In some places, it seemed almost entirely ruined. It was the same kind of wheat as that which was drilled. Our readers may draw their own conclusions.—*Indiana Farmer.*

## PRESERVATION OF MILK.

The following method is recommended for the preservation of milk, either at sea or in warm climates:—

Provide pint or quart bottles, which must be perfectly clean, sweet, and dry; draw the milk from the cow into the bottles, and, as they are filled, immediately cork them well up, and fasten the corks with pack-tread or wire: then spread a little straw on the bottom of a boiler, on which place the bottles with straw between them, until the boiler contains a sufficient quantity. Fill it up with cold water; heat the water, and, as soon as it begins to boil, draw the fire, and let the whole cool gradually. When quite cold, take out the bottles and pack them with straw or sawdust in hampers, and stow them in the coolest part of the ship, or in a cool place.

Some years since there was a Swedish or Danish vessel at Liverpool, having milk on board, preserved in this manner. It had been carried twice to the West Indies, and back to Denmark, and been above eighteen months in the bottles; nevertheless, it was as sweet as when first taken from the cow.—*London New Monthly Magazine.*

On this subject the Editor of the "Chemist," in the May number, remarks:—

"We lately tasted, at the Royal Institution, milk preserved by Mr. Mabburn's process, and which had been presented by the Abbe Moigne to Mr. Barlow, who alluded to it in his lecture on preserved meats and vegetables. This milk was one year old, and was as sweet as when first drawn; a considerable quantity of cream had collected in the neck of the bottles."

## COLORED GLASS AND THE GROWTH OF PLANTS.

Chambers' Journal says:—Recent discovery has shown that remarkable effects can be produced on plants, by interposing colored glass between them and the sun. Blue glass accelerates growth, and Messrs. Lawson, of Edinburgh, have built a stone house glazed with blue glass, in which they

test the value of seeds, and to judge of the quality by the number that germinate; the more, of course, the better. Formerly, ten days or a fortnight elapsed while waiting for the germinating of the seeds; but in the blue stove house two or three days suffice—a saving of time, worth, so say the firm, \$2500 a year.

This use of color in the growth of plants is not altogether new, but its application to the germination of seed has not, perhaps, commanded the attention it deserves. But all scientific agriculturists must be familiar with the experiment of colored glasses upon the palm plants at the Kew gardens, and the gratifying success that attended the experiments. Varying climates will give varying results, just as solar rays vary. We have no doubt that many of the rich tints of flowers of other climes could be made perfect in this country by properly colored glasses to rival the palms of the tropics. The subject opens a wide field for experiments that would richly remunerate an enquiring and tasteful horticulturist.

BREADSTUFFS IN SOUTH AMERICA. It is a singular fact that the grain crop in South America bids fair to be as short as it is in Europe, though from causes quite different. Chili, which has been sending largely to California and Australia for several years, being cut off from the former market, raised less this year than usual, yet considerably more it was believed, than was required in the country. Many shipments were accordingly made to Australia before it was ascertained that it would be required at home. Flour has now advanced much in price, so that they may be obliged to import it from California. In Peru and Ecuador there is a scarcity, owing to various causes, one of which is the refusal of the emancipated slaves to labor. In Ecuador the price of flour has gone up to \$40 a barrel. Fortunate is it, therefore for the world that the crop has been so abundant in the United States that we have enough to make up the deficiency wherever it is required, and leave enough for ourselves.

*Providence Journal.*

## CATTLE BREEDING.

It is stated in the London Quarterly Review that the effect of Sir Robert Peel's tariff in abolishing the duty on the introduction of live stock into England in 1844, was to revolutionize the character of Dutch and Danish farming. Before that event the pastures of the two countries were chiefly devoted to dairy purposes; but immediately after, the farmers began to breed stock, and consequently turnips and mangel-wurtzel have been creeping over fields, where once the dairymaid carried the milking pail." The Inland beef is described as being especially savory, and some of the animals sent to England by the Danes are acknowledged to be equal to the Durham short-horns. The Americans are said to be the best customers of Great Britain for fancy specimens of stock; and the prices we pay them for bulls are described as fabulous by the Reviewer, who instances as in point, the fact that an American gave last year a thousand pounds for the celebrated bull bred by Earl Ducie, which by the way, un-

fortunately broke its neck in the passage out; and that, for another from the same breeder, six hundred pounds was paid.

## LOOK WELL TO THE FARM STOCK.

The *Ohio Cultivator* sounds a warning note to farmers in reference to the winter feed for animals. Sheep, it is well known, prefer "roast meat to boiled." They do better on a little well matured food in a dry season than on an abundance of succulent, unelaborated grass in wet. Whether matters are generally as bad as the following would represent, we are unable to say, but the advice can be safely followed:

One of the most observable features among the live stock, in this season of abundance, is the ill condition in which they are prepared for the winter. The luxuriant growth of grass has been at the expense of its nutritious qualities, and every where we go, we find the cattle, and more particularly the sheep in a lean and often sickly condition; and when we consider that very much of the hay and grain for next winter's use is a good deal damaged, we feel apprehensive that our farmers will suffer great loss among their animals, unless they bestir themselves in time. Farm stock now, is even worse prepared for the winter, than after the great drouth of last year.

## BEST WAY TO PRESERVE EGGS

MESSRS. EDITORS.—In Sept. No. of Cultivator, G. asks some questions on eggs. I cannot answer all, as one or two are difficult; but I will state many methods of preserving eggs.

I take a pine barrel (an old fish barrel well cleaned out answers very well,) and put in the eggs when they are sound, fresh and clean. I then cover them with lime water, made like common whitewash; the lime settles around the eggs, and the water stands on the top of the lime, (the eggs all under lime.) Look at the barrel once in a while, to see if four inches of water, little more or less, covers the whole. If the water is all dried up, the lime gets hard and they are difficult to take out when wanted, and you have to carry them somewhere else to wash off the lime; so always keep water on the top. This lime water must be made at least two weeks before you pour it on the eggs or your eggs will be boiled hard enough to carry in your pocket.

When I am putting eggs away for future use, I use a pine pail to wet the lime in, and stand it by the side of the barrel in the cellar until it is cold enough; then pour on the eggs, and fill the pail again, and when it has been stirred two or three times and stood two or three weeks, do as before, and so on till I get through. Keep the vessels covered to keep out all dirt, or the eggs will look a poor dingy color. Be careful about this in the lime and water, and you will have fine white eggs.

I cannot tell how long they will keep, as I never saw any spoil. I have some that are five years and a half old as good as they ever were. I always preserve in this way, and have done so over thirty years with perfect success. I have seen people have eggs all spoiled, have heard them say they would never put any more in lime water. If I transport eggs, I barrel them with oats, well shaken down and headed up. They do well for a voyage of two or three weeks, but for daily use at sea, for whaling