

dible; but it is perfectly true, and our friends at Sorel saw the crop threshed: in 1886, we grew at the Fosbrooke farm there, 70 bushels to the imperial acre, equal to 60 bushels to the arpent, of Black Tartar oats, and that on the then despised Sorel sand!

*Charlock*, or wild-mustard, is not so bad this summer as usual, though one field, on the North side of the Grand Trunk, near Valois, is one sheet of gold. The season is too far advanced for *spraying* to do any good, but it seems from the reports in the English papers that farmers have found that process the most successful of all methods of destroying the enemy.

*Charlock Spraying*.—A demonstration on the spraying of charlock under the auspices of the Agricultural Department of the Yorkshire College took place on Wednesday, May 23rd, on the farm of Mr. J. G. Morley, Melton, Brough, East York-shire. The demonstration had been arranged by Mr. F. Nottingham, County Councillor for the Rowley division, who spared no pains to make it a success. There was a large attendance of farmers, and among those present were:—Messrs. Cole, Brantingham Thorpe; W. Johnson, H. Blyth, and W. Mitchell, Ripplingham; F. Craigie, Hotham; and W. Dale, Brantingham. Mr. J. H. Burton, of the Agricultural Department of the Yorkshire College, attended to conduct the demonstration. At two o'clock the company assembled in a field of barley very badly infected with charlock, and had the opportunity of seeing the solution prepared and the sprayer at work. At the same time they were able to inspect a piece which had been sprayed a week earlier, and had received 56 lb. sulphate of iron dissolved in 40 gallons of water. The result was most marked. The charlock was practically all destroyed, while the corn, though the edges of its outer leaves were blackened, was fast recovering from any temporary check it had received. The result was still more marked in a neighbouring field, where the charlock had just got into rough leaf, and a turn about with the machine had been taken. In the demonstration under notice two plots each received 56 lb. sulphate of iron in 40 gallons of water, while two others got 50 lb. in 40 gallons, giving a strength of solution of 14 per cent. and 12½ per cent. respectively. It may be mentioned in passing that a 10 per cent. solution, i.e., 40 lb. in 40 gallons, was used in another of

the Yorkshire College trials, but the result was not nearly so satisfactory as where a stronger solution was employed. The cost of the sulphate of iron employed was 3s. 6d. per cwt. The machine used was a new pattern one brought out by Messrs. Strawson's this season, which fixes on to an ordinary farm cart. The pump, as used, is a hand one, but it is supplied with apparatus for making it work automatically off the wheels of the cart. The total cost of the machine is £9 10s. It is very simple to work, and thoroughly efficient. The greatest interest was displayed by the many farmers present in the operation and its result, and so well convinced were some of them of the practical utility of the process that they declared their intention of employing it themselves another season.

Pretty strong is the flavour of "Rocquefort" cheese, but, as the ewes are milked from behind, a good deal of filth must of necessity get into the pail. Ewes used to be milked in Scotland, and, may be, are so treated still; but when a ewe has nursed her lamb, she has plenty to do to render her condition before being put to the ram again.

Can any of our readers tell who wrote the truly poetical song: "The flowers of the forest are all wede awa'!"

"At bughts in the morning  
Nae blithe lads are scurning," etc.

Was it not Lady Anne Lindsay?

ROCQUEFORT CHEESE

*How this rich dainty is made in Southern France.*

Rocquefort, or Rocquefort, is prepared—in the Department of Aveyran, Southern France—from sheep's milk exclusively, and goat's or cow's milk may make good cheese, but they won't make Rocquefort. The sheep are named Lazarres, and originally belong in the high table lands or plateaus which border the farm. They eat little, are easily satisfied, and yield per capita nearly thirty-five to forty-five pounds of cheese. The lambs are not left long with their dams, but are either sold brought up on the bottle or by other sheep. The sheep are milked morning and evening. The milk, as soon as it is taken from the sheep, is immediately placed over the fire and is heated almost—but never quite—up to the boiling point. Otherwise, the milk and curds are treated as in the preparation of other cheese, except that little crust like crumbs of bread are mixed with it