

must expect bad seed, and expense of preparing all lost—the best is cheapest in all things, according to my experience.

The above sown is for use from September 1st to November. When the leaves touch in seed bed, take a pair of sheep shears and clip all down to about one inch from surface of bed. (1) When they make a new growth, transplant into ordinary garden soil, about 3 inches apart. In this operation have your waterproofing fibre cloth loose, one end tacked on board, and stretch it over as you proceed, for shading; if you have any sash made of it not in use, drive wooden pins in the ground at ends of sash and let them rest on the pins; these are easier lifted when watering is necessary.

For early and late I transplant from the seed bed. Letting them remain in seed bed until permanent planting makes the tap root look like a medium-sized parsnip, and more or less misses will occur, whereas those transplanted lift with a fine mass of fibrous roots, and no misses; they are the cheapest.

June 26th, planted out this celery on land on which spinach had been grown, in drills five feet apart; drills opened with 2-horse plow, depth 18 inches; ears passing between drills, dropping 6 inches of manure in each drill, men following forking it in with loose soil left at bottom; then tramped with feet, man marking centre with end of hoe or rake handle; boy dropping plants six inches apart; men planting with iron-pointed dibbers, watered with liquid manure, from cistern liquid, laundry suds and animal urine. Waterproofing fibre cloth, being one yard wide, is ripped in two; it rips straight, and will not ravel at edges. Boys lay this 18-inch wide cloth on top of plants, laying stones or clods along just sufficient to prevent wind lifting it. This, one boy takes off by rolling it round like a ball of cord (it will not crease), thus doing away with our old plan of laying sticks across the drills, and foot-wide boards on them. The sun soon warps these boards, making them useless for after-use. I have used evergreen branches and deciduous tree branches for the same purpose; this cloth does away with all that. It is cheaper, even with the handling on the plants, than all previously used material, and does away with the waiting for a cloudy day to transplant in; you can do it now at your time, not the weather's.

Aug. 23, earthed up celery to top. Sept. 1, first dug; well blanched and crisp. After seeing Henderson's White Plume celery grown on Long Island, close by the sea, on a very sandy loam, where with other varieties it was the poorest, and being told by others in the same vicinity that it was a humbug, I so concluded. A neighbor of mine grew it, not, I think, with as much care as I did my Boston Market, and the White Plume was far superior to mine, being better blanched, and sold for 25 cents a dozen more than mine. Neither did it rust so soon; hot weather will cause rust. (I should have said that I advise all growers, after plowing and harrowing their land, to give it a liberal dose of salt to kill cut-worms and blackhead grub; these will eat into the heart of the celery, but salt will destroy them.) (2) Those not living on the sea shore I advise, by all means, to grow White Plume celery—so much so, that if I were preparing to grow 100,000 plants for fall use, White Plume would be my only variety. What it may be for winter use I know not. If you throw up in the air a head of Henderson's Dwarf, when it reaches the ground it will be a Boston Market. I can see only one difference—Boston Market suckers. As I know that Mr. Peter Henderson is the best authority in the United States on celery, I wish he would state the difference, if any, between Boston

Market and Henderson's Dwarf. We want this from Mr. Henderson as a *market gardener*, not as a *seedsman*. (1)

GERALD HOWATT.

A Chat on Dairy Farming.

An address was delivered by Mr. G. Barham before the Tunbridge Wells Farmers' Club on the 18th ult., the president, Mr. D. H. Hutchence, in the chair. We take one or two extracts:—

CONVERSION OF MILK.

A dairy farmer has three methods of turning the produce of his cows into money. One is by making butter, another is the manufacture of cheese, and the third is by selling the milk for consumption. At recent prices cheese has not returned more than 5d. per gallon for the milk, and many of the cheese factories have not given so much during the past summer, notably the one at Longford, which has only paid its contributors 4d. per gallon, while 4½d. has been considered a good price, and many farmers have not made more than 3d. per gallon for their milk.

With the use of a separator, butter-making is more profitable. A pound of butter can be made from 2½ gallons of good milk; this, at 1s. 2d. per lb., will give you 5d. per gallon, besides the skim-milk.

But selling milk for consumption is the most profitable, especially in a favoured district like this, surrounded as it is by residential towns such as this, and Brighton, Hastings, Eastbourne, &c., to say nothing of the great metropolis within easy distance. Even in the present bad times milk will average fully 8d. per gallon, and if the railway carriage be paid out of it, the farmer will be considerably better off than if he made either butter or cheese.

As regards butter making, let me compress a few remarks into a very small space. First, if you are setting milk in pans, let me advise you to give the first man you meet £5 to come and steal the pans; and then buy a separator. (2) You must not tell me that you cannot afford it. An outlay of £19 is all that is needed, and for this sum a hand separator can be purchased, such as you have seen at work to-night, capable of efficiently separating 25 gallons per hour. It will be better for you to sell a cow, or even two, if necessary, rather than do without a separator another day, for it has been proved by careful experiments at the Munster Dairy School and other places, that by the use of a separator as much butter may be obtained from the milk of fifteen cows as twenty will give by the ordinary methods of setting. Think of it—the produce and profit of twenty cows, and the expense and trouble of keeping only fifteen. But this is not all, for the butter will be of a better and more uniform quality. Only quite recently a gentleman who had a difficulty in placing his butter at 1s. per lb. has now, by the use of a separator and *délaiteuse*, made it of such regular, even, and superior quality that he has customers for it at some of the best London hotels at 1s. 6d. per lb. Remember, in butter-making, to leave off churning as soon as the butter comes in granules; do not wait for it to form in a lump. This has often been reiterated, but the old practice still prevails, and even in butter-making competitions you will find that five out of every six competitors churn their butter into a lump before stopping. You should make it a rule to churn three times a week in the summer, and twice in the winter, but the cream should be slightly acid

(1) This is quite a new idea to me, but "the thing bears a face"

A. R. J. F.

(2) Salt will, according to my experience, do nothing of the sort, unless put on, at a rate per acre that will destroy every green thing.

A. R. J. F.

(1) A very useful article, though couched in the queerest English. Celery is easy enough to grow, but unless the land is made very rich, and kept moist, this climate will not allow the stems to become crisp and tender.

A. R. J. F.

(2) I thoroughly agree with Mr. Barham.

A. R. J. F.