

plants then weed and thin out leaving them 2 or 3 inches apart for if you let them grow in bunches they get spindly and it takes them a while to get over it. Keep the cultivator going as often as there is any sign of weeds and to keep the soil mellow. But when the leaves fill up the drills and interfere with the cultivator it is time to stop. When the plant is 1 or 5 inches long hoe a second time and single out, leaving them 9 to 12 inches apart and for prize roots a few inches more is no harm. After the mangels grow a little large and the bottom leaves begin to wither and droop, I keep breaking off the lower leaves. (1) The principal rules to grow good mangels after your land is well manured are to keep the soil mellow; keep away the weeds and give them plenty of room, by this way I have grown some very large crops of mangels. I have also been very successful in growing prize roots for Exhibitions. I have won in the last 3 years 55 prizes at the leading shows, Montreal, Quebec, Ottawa and at our own country show including 2 first prizes for the best collection of roots, one in Montreal and one at Quebec in a large competition. If the soil is deep, the long varieties especially the long reds will grow the largest crop; but if shallow the globe or intermediate varieties will do better. When I take up the roots in the fall, after the earth and leaves are cleaned of them, I gather them in small heaps and cover them with the leaves if there is any danger of frost, leaving them out a day or two as they don't break half so much in handling and drawing them to the cellar where I store them up in bins for winter feed.

WM. GREER, Grand Préville.
Quebec.

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FARM-WORK FOR AUGUST.

If you have, as you ought to have, a silo, put your second-cut clover into it. With all our skill in hay making, in England, it is rare to see there, even in the London district, a stock of perfect second-cut clover. Even in this climate, the heavy morning dews and the early-falling evening dews, shut up the hay-making hours into a remarkably small compass; and the farmer, by this time pretty weary of his long days' work during the grain-harvest, is apt to be in a hurry to get the last of it over; mouldy hay is probably the cause of more broken-winded horses than anything else, and second-cut clover-hay is too frequently mouldy.

Keep the later root-crops well stirred, and the drier the weather, the deeper should the hoe go.

If every farmer would dress his potatoes with Paris-green or London purple when the last batch of the beetle is out, the plague would soon be done with for ever. You may see them in scores at the bottom of the stem, where the last sap remains and the rest of the haulm is dead. Then, when the tubers are dry, they take refuge in the earth, to rise again in spring when this food is ready for them.

As soon as the grain, in which no grass-seeds were sown in the spring, is carried, break up the land you intend for the hood-crops of 1897, with the grubber, if you have one that will work, or with the plough. If the plough is used, the furrow can hardly be too shallow. Harrow and work out the couch and, if the sun of August does

not kill it, burn it. Young pigs ought to do well on clover with some grain in addition.

As for cows, they ought to have plenty of green-ment ready for them at this season. Their milk is getting richer every day, and it is good business to see that they have food enough to make them yield well. Nothing like oats, pease, and tares, as Mr. Philip Moore writes in page 26.

Gastrate your male lambs, if you have not done so yet; those intended for the butcher, of course, we mean. Try for some early lamb by putting a few ewes to the ram at once, say about August 15th, to lamb down about New Year's tide. (1) Choose ewes in good condition, and if you put a "teaser" with them, about four or five days before the Sultan himself is admitted to his harlem, the odds will permit his embraces all the more readily. All that is needed to make a "teaser" is a piece of sack and a ram-lamb. The sack to be fastened to the wool on each side of the breast. Cruelly tantalizing for the poor beast, mais que faire?

FALL-STORING OF CORN-FODDER AND ROOT-CROPS.

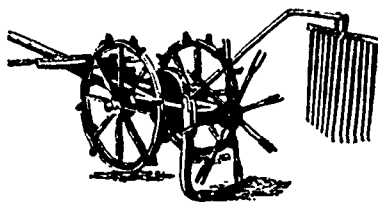
Storing corn-stalks—Getting up the root crop—Potatoes—Topping and tailing roots—The tops—The root-cellar—Ventilation—Successive consumption of roots.

Storing the fodder-crops, that are to be the subsidiary support of our stock during the long winter months, may be considered as the winding up of the harvest of the year; and by no means the least important part of the harvest. We have but a few words to say about the storing of the corn-stalks, for we never had any to store, and most people prefer the silo to any other receptacle for corn in general. But where corn is grown for the grain, the best treatment, as practised for years by some of the leading farmers of our acquaintance, is to pile the stalks in a bay of the barn, or in an adjacent shed, in alternate layers with straw of the cereal crops. Leaving the stalks standing in the field, to be brought in as required daily throughout the winter does not seem a very wise proceeding. The alternate freezing and thawing they are subjected to with the additional scourge of heavy drenchings from occasional rain-storms, must deprive them of much of their nutrimental contents, and they are not too well provided with succulent matter as it is. At any rate, if they must be left in the field; though it would be far more profitable to move them off in order than the whole field where they grow could be ploughed; pains should be taken to place the clumps in such a position that they cannot be blown down. The tops should be inclined together at a proper slope, and tied firmly with old binder-twine or tarred string, so as to prevent the lodgement of snow in the centre of the clump.

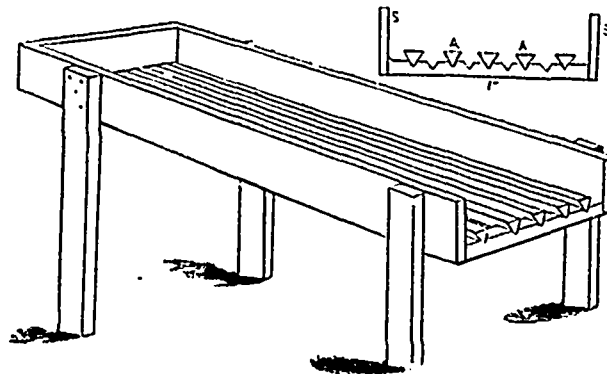
HARVESTING POTATOES.—Every one should know how to find out when the potato is ripe. In our younger days, before the onslaught of the disease, we have often shot both partridges and pheasants in potato-fields in October, and yet the tops were as green as they now are in August. So it is clear that the state of the haulm is no guide to

the ripeness of the tubers. The only sign to be depended on is the firm adherence of the outer skin to the potato's interior, and the moment this is found to be perfect, the crop ought to be got up, for we find, from innumerable quarters, that the longer the tubers remain in the ground after ripening, the greater is the proportion of diseased potatoes in the yield.

On all well cleared land, the double-mould-board plough is of course used to extract the crop from the ground. No one would use the hoe except in strong land. There are several kinds of useful "potato-diggers" in the market, but they are expensive, and the plough just mentioned answers fairly well for the purpose. The haulm is usually so scanty nowadays, that it will not interfere greatly with the operation, but if there is much of it, remove it before the plough is set to work.



As for gathering, there is no need to expatiate on the necessity of careful work in that part of the business. No use in sorting the potatoes in the field; the accompanying sketch of a simple machine for the purpose will show you a better plan.



DEVICE FOR ASSORTING POTATOES.

It would not be wise to store away the potatoes in the root cellar at once; and for two reasons: 1. they might sweat and heat, thereby incurring untold injuries; 2. if the rot infects any of them, the diseased ones might be more easily detected after a time and separated from the sound ones. The best plan is, to pile them up in largish heaps, cover them with a good thickness of straw, laying a little earth round the bottom to keep the straw in its place, and to leave them alone for a week or ten days before cellaring them.

In places like Sorel, where there are 7 or 8 feet of dry sand at the river side, "caveaux" are made to hold the tubers, and they come out of these cellars quite fresh in the spring. The temperature seems to be nearly constant in them, for there is no sign of growth in the potatoes kept in these receptacles even as late as the middle or end of May.

But, as a rule, potatoes are kept either in a root-house or in a cellar under the farm house. However, in whatever place they pass the winter, it should be frost-proof, capable of being easily ventilated, and provided with bins, each bin to hold not more than, say, 80 bushels of tubers, and in no case should the sides be more than four feet high. If, in the middle of each bin, a bundle of rough brushwood, a faggot in fact, be placed, extending above the potatoes,

built round it, it will serve as a means of ventilation, of which there cannot be too much.

We strongly recommend the sorting of the potatoes, by means of the implement shown above, as they are brought into the cellar. The "chats," as we call the small ones in England, can be then set aside for the pigs; the "middlings" and any green ones, reserved for seed, put into a bin by themselves; and the "ware," or bigger ones kept apart from the rest for sale or house-use.

But this, though the nicest way of arranging the crop for the winter, can only be done where a good many hands are employed. Generally speaking, the crop must be roughly sorted in the field, and take their chance of more close selection where wanted for consumption.

If any one of our readers who has built a root-house that answers its purpose would kindly send us a description of the mode in which it is constructed, we, and our other subscribers, would be highly gratified.

STORING MANGELS.—Somewhere about the 15th October, in this part of the province, the mangel-crop should be attacked. A mangel touched by the frost, is sure to rot, and in its rotting infects its neighbours. A delicate root is the mangel, and should never be trimmed with the knife, but the leaves wrung off with an easily learnt wrench of the wrist, and the rootlets left on; if a little dirt adheres to them it will not do any harm in the store. Mind you do not break off the under ground part

of the "long-red" mangel, in pulling the crop it will bleed itself well nigh to death if you do.

CARROTS, the white Belgian, especially, can be treated like the mangel, and are easily managed. As they stand well out of the ground, nothing is easier than pulling them, their bushy tops affording good purchase to the puller. After the mangels are safe, the carrot-crop should be the next attacked, as the are less hardy than swedes and parsnips.

THE SWEDE, a frost-resisting root, is the last to need storing, for the parsnip may remain uninjured in the ground all the winter; though we do not recommend the practice, on account of the messing about the land gets when digging the roots up in the spring. All roots should be stored away in time to allow of the land receiving its fall-furrow, and if part of the land appropriated to the root-crop is cleared and part left occupied, the result is a muddle. Why, indeed, grow parsnips at all? They are not much richer in nutriment than carrots, they take a long time to come up, thereby making the weeds that come up with them more difficult to eradicate, the seed is very costly and a great deal of it must be sown, and, last, though far from least, their entirely underground habit of growth ma-