

owing to the introduction of the system of rotation of crops, to the keeping of a very large amount of stock upon the farm for the production of meat, and the application of these manures to a limited extent of arable land, the amount of corn produced on the same extent of land in England, as compared with the majority of countries on the continent, is at least double, and in many cases treble; so that the much smaller extent of land produces the same quantity of corn. Now, the whole of these several operations singularly hang together. They are links of a chain of proceedings which can scarcely be disassociated, and it would be extremely difficult, I have often thought, for a French proprietor, in some remote part of France, to change the system upon which they are now proceeding, to introduce horses instead of cattle, and to feed his stock simply for the meat-market. Even since they have introduced railways into France it would be very difficult for him to do it; and we certainly owe a very large amount of our success, at least of the rapidity with which we have introduced this system in this country, to the fact that we have markets so near at hand, that we have such a dense population, that we have such a little distance to carry our milk and butter especially, and that to a very large extent the farms of England can be dairy farms, and where not so con with such ease and advantage be meat farms. It would be more difficult to bring about this system in France; but so strongly are the thinking men of France convinced now of the great advantages of the system we pursue, that in the course of years I have no doubt whatever, we shall see the English system rapidly introduced more and more over a great part of the continent. You perceive that we have valued our cattle chiefly on account of the milk and the meat they produce, and we have discarded that which is the least valuable portion of the contribution that the animal can make to the wealth of the country, and that is its labour, in respect to cattle which are fed upon farms; and we have valued less the fleece of the sheep than we have the meat, and the result is that the whole moneyed produce of the farms in England, on the good farms, is nearly fourfold that of the same extent of land—even of better land—in France. I connect these facts very much with the toast I have the honour to propose you, and for this reason, that I think a very large part of the success of the agriculture of England has been owing to the good feeling which has subsisted between the proprietors and tenantry of the whole of England, to the extent to which the gentry of England have lived among their tenantry, and been ready to associate with them in such meetings as the present, and their readiness to pay close personal attention to the improvement of their estates, of which we have had such noble examples as Mr. Coke of Norfolk, the late Lord Leicester, the present Duke of Bedford, and many others whose names I might enumerate as examples of a class of proprietors who have spent their time, fortunes, and talents which would have made them probably statesmen of the highest order, on the improvement of their estates and the welfare of their tenantry. I believe these results are to a very great extent owing to the attention the gentry have paid to the improvement of their estates, and likewise to the energy, skill, and enterprise of such men as Mr. Bakewell, the Elmans, and others, who have especially devoted themselves to the im-

provement of the different breeds of cattle in this country and the introduction of right principles of culture.

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EVERY FAMILY SHOULD HAVE AN AGRICULTURAL PAPER. It is worth more than it costs simply for educational purposes. Parents have hardly a right to deprive their families of its advantages in these times. Children will learn more, as they go to and from school, to drive the cows to pasture, or pick berries by the way, if their observation is quickened by what they hear their parents read or talk over from the agricultural papers; and when they form habits of reading for themselves, such reading is both safe and useful. Reader, if your neighbor has no agricultural paper, persuade him to take one. Even if he is poor, he can better afford to take one than to do without it; for if he takes one, his children will be likely to be better off—to make a good home for themselves, and may be for him in old age. Not all will have farms; but all will need to know something of the garden and orchard at least; and we advise no parent, who feels that he may sometime be dependent upon his children, to bring them up without the means of instruction in rural economy. It should be regarded as essential in the education of any child, male or female.

American Cotton Planter.

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THE HOUSEKEEPER.

Buttermilk.—It is not generally known that buttermilk can be used for many purposes in domestic affairs; and in consequence it is often thrown away or given to pigs. Now butter-milk as a drink is cooling and moist, the best remedy for a hot thirsty stomach, good for hoarseness, excellent in consumptions and fevers, and also for constipation of the bowels. When stale and sour it may be used in combination with bi-carbonate of soda for the making of bread, pastry, &c. The bread, buns, and rolls made with it are excellent, keeping moist and good much longer than those made with yeast.

Tea Cake.—Take of white flour, two pounds; bi-carbonate of soda, quarter of an ounce; sugar, two ounces; butter, two ounces; sour buttermilk, twenty ounces, or one pint. Rub the soda, sugar, and butter well into the flour, and mix with the buttermilk; roll out and make into cakes, of any convenient size, and bake in a moderate oven twenty minutes.

Luncheon Cake.—Take of white flour, one pound; bi-carbonate of soda two drachms; sugar, three ounces; butter, three ounces; sour buttermilk, half-a-pint, or ten ounces. Mix as above, and bake in a quick oven, in a tin one hour.

Scotch Buns.—Take of white flour, two pounds; bi-carbonate of soda, two drachms; salt, quarter of an ounce; sour buttermilk, one pint or twenty ones. Mix and bake the same as for tea-cakes.

Plum Cake.—Take of fine flour, one pound; bi-carbonate of soda, two drachms; currants, four ounces; eggs, two; sugar and butter, each three ounces; sour buttermilk, half-a-pint, or ten ounces. Mix the flour, soda, currants, sugar and butter well together, then beat up the eggs and mix with the buttermilk. Mix the whole together and bake a tin one hour and a quarter.

Pastry for Tarts, &c.—Take of fine flour, one pound; bi-carbonate of soda, two drachms; butter, six ounces; buttermilk enough to bring it to the consistence required.

This paste is much superior to that made in the common way.

To cure Hams.—The following method of curing hams has been found most successful—the flavour is delicious and the meat tender and juicy. With six ounces of saltpetre rub over the ham or hams, and so let them remain twenty-four hours. Then boil two quarts of strong old beer with one pound of brown sugar, half a pound of bay salt, and two pounds common salt. Pour this boiling hot over the hams. Turn them every day for a fortnight, after which smoke or dry in the usual way. The above is sufficient for forty pounds of meat, and may be used again if boiled up with a little fresh salt, and a little more beer.

Another Way.—(The quantity given is sufficient for from twenty-five to thirty pounds of meat.) Bay salt, one pound, common salt, one pound and-a-half, saltpetre, two ounces, black pepper, two ounces. All to be finely powdered, well mixed, and made thoroughly hot. With this mixture rub the hams over, taking care that every part is touched. So let them lie four days, turning daily, and rubbing till the whole of the ingredients have run to brine, then it is to be poured over each. After four days, pour over one pound and-a-half of treacle. Turn and rub twice a-week for a month, lading up the pickle and pouring it over; after this, lay them in cold water for a night. Afterwards hang them in a chimney, where a wood-fire is constantly kept. When the hams are to be dressed, put them into cold water over the fire; but do not soak them. Where sea-weeds are accessible, bacon and hams hung over the smoke of dried sea-weeds, acquire a rich and delicious flavor.

Fresh hay is very useful in preserving salted meat from rust. A hay-band may be twisted round each article, and the bacon slices or other articles be laid in a box on a bedding of fresh hay. A layer of hay also above each layer of meat, and one at top of all. Close tightly and keep in a dry warm place.

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CANADIAN MANUFACTURES.

Every possible encouragement should be given to domestic manufactures in Canada, that could be made from our raw produce, for our own use. Agricultural implements of every description, should be of Canadian make. We do not advocate, however, that we should make use of inferior implements because they were of Canadian manufacture, in preference to superior implements of other countries. There is no necessity for this, as we may have the very best models, and we have excellent materials and workmen. We should not purchase low priced implements for their cheapness, because such are generally unfit to execute work properly, and from their being made of unsuitable materials, and too slight for their work, they are the most expensive implements a farmer can purchase, however low the price.

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SUMMER FALLOW.

Executed in a proper manner, from the commencement to the end of the process, is an excellent means of improving the soil, particularly in heavy clay land. There are not any better means of cleaning the land of all weeds, of mixing and pulverising the soil, of ploughing to the depth required, and of straightening the ridges, if previous crooked,