

This method is in very general use, principally in cold countries, for this reason; the vine stock must be kept as near the ground as possible, for the higher it is, the slower will it be in coming to maturity; this is done by plucking up all the suckers growing from the root, when the stump is vigorous and not too high, otherwise these must be preserved by dressing them as a new plant or growth, and the following year sacrifice the old stump.

First pruning.—The great fault of those starting such plantations is the wishing to “run before they can crawl,” or in other words, going too fast. In the face of rapid productions like those of the vine and of the long vine branches which shoot out, one is tempted to let bear the kinds one has chosen, at once, and if only in the second year, we see grapes on the vine stock, we decide not to cut down a plant which already presents so good a show. This is, I repeat, a great fault in the formation of the vine as well as of all fruit trees.

Before all, hardy plants must be set, and as the sap is always present in the highest parts of plants, therefore the lowest positions must be strongly set in order to prevent them languishing at a later period.

(Signed) T. HANNON.

We should be curious to know what varieties Mr. Hannon grows as all the American varieties we know would be entirely too close at the distance named. Our vines are grown ten feet apart each way.—E. A. B.

FALL WHEAT IN QUEBEC.

Attracted by a desire to see for myself the wonderful fall wheat-crop I had heard of on Captain Campbell's farm at St. Hilaire, I started for that place on the 25th of August by the early train from Montreal. The crop, I found on my arrival, had been threshed, but there was the straw to measure and the grain to weigh. The former was 6 feet 4 inches in length, and the wheat passed 64½ lbs. per imperial bushel! The quantity of land sown was about ½ of an acre, and the produce 11½ bushels, *Canadian measure*, from which I deducted 3 lbs. per bushel, as hand-striking is always that much above the real measure; thus, according to the legal weight of 60 lbs. to the bushel, there were 12 bushels, 3 pecks, 3 pounds, equal to 38 bushels, 1 peck, 2 gallons, and 1½ lbs. per acre! Some of the ears were 7 inches long, and so great had been the *tillering* that one stool, the produce of one seed, had 31 straws—this, reckoning 36 grains to the ear, would give as the yield 1,116 for one seed!!

And it is no new thing here, this fall wheat sowing. From the earliest times of the late honoured Major's occupation, it has been the invariable practice to sow a small piece every year. A sheltered spot is chosen, the land carefully prepared, drainage is well looked after, and in spring the harrows and roller do their work. The wheat is sold, for seed, at \$2 a bushel, to Mr. Evans, of Montreal.

The whole of Captain Campbell's farm is in good condition, the fences well kept up, and the stock look healthy and thriving. The cows, principally Ayrshires, are, as a herd, only beginning to make a show. They have been selected with considerable judgment, and the bull, a purchase at Mr. Rodden's sale, judging from the calves of his get dropped this spring, is likely to turn out an improved lot of young ones.

The dairy is the perfection of neatness and cleanliness. Whose churn do you use? was my first question. The reply “we don't use any, for more than 40 years we have made all our butter *Devonshire fashion*! We find we make more, it keeps better, is finer flavoured (and quite as well coloured as any one can desire) than if made in the ordinary way, to say nothing of the saving of time and trouble by doing away with

the old laborious process of churning.” The pans of milk are placed on the stove, after 15 hours standing, and heated until the first bubble forms, when they are removed, cooled, and the cream taken off. The butter comes, after 2 minutes stirring. Surely, before long, more farmers will be induced to try this simple plan. I confess, I cling to the idea of heating in a water-bath, in preference to the stove-plate; but Captain Campbell assures me there is never any taste of burning (I have found it sometimes), and, if so, there is no advantage to be gained by the certainly more expensive plan. (1).

Some Lucerne, sown near the house, finds itself, I fear, in too heavy a soil to do much good. It requires a light warm subsoil, and thorough preparation, which this piece had evidently not received.

The farm horses are a useful lot of medium sized animals; one of them is as perfect a specimen of complete congenital malformation as ever I saw. His hind legs have every defect, except capped hocks and thorough-pin, that horseflesh is heir to; and yet he does his work to perfection, and though 22 years old, has never been sick or sorry until lately!

Two nice level hunters, (a dark bay and a chestnut, the former a charmingly fascinating animal), ought to carry Captain Campbell well to the Montreal Foxhounds, of which he is Master. There are about 210 acres under cultivation, and the pastures are in good order, well divided, and with plenty of change, forming an agreeable contrast to those thistle-covered *pacages* I saw on each side of the railroad on my journey.

In the cars, on his way to Mr. Gibb's sale, at Compton, I found Mr. Jardyne, an Ayrshire breeder, and extensive hop-grower, from Hamilton, Ont. He told me that, in his neighbourhood, farmers were sowing Clover alone instead of mixing it with Timothy, breaking it up the second year for wheat. The crop of hops will not be large, but the quality probably fine—the fly had been troublesome. The barley crop is both large and good, so beer-drinkers will not suffer much loss by a rise of price in hops.

Hampshire Downs.

I have been preaching a good deal lately on the text of *Hampshire Downs*, because I feel sure that no breed of sheep is so well suited to our land and climate. They are very hardy, accustomed to pick about for their living, prolific, mature at an early age (the lambs at the last Smithfield Club show weighed 33 lbs. the quarter, at 9 months old), and clip from 7 lbs. to 8 lbs. of wool. They come to much greater weight than any other Down breed. The late Major Campbell, his son told me the other day, found the Southdowns too delicate and impatient of cold.

The Agricultural Gazette speaking of the Carlisle show of the R. A. S., says: “The Hampshire breed is yearly gaining ground, and will, we are convinced, become more highly appreciated. It is in the hands of a very business-like class of men, who keep them for profit, and because they believe no other race of sheep will pay so well for their keep. No breed produces lambs which come quicker to maturity, and no race is better calculated for crossing with long-woolled ewes, so as to produce a strong half-bred teg (hogget). The Hampshire combines the quality of the Southdown with the size of the Shropshire-down, which indeed he excels. “The Hampshire ram lamb sales indicate a rising market for this excellent breed. Sixty-five guineas for a lamb is a long price, especially when given by a genuine tenant-farmer, and yet

(1) The pans are the old shallow pans, 15 inches wide—I prefer the deeper pans used in the county of Devon.—A. R. J. F.