

Every one seems to think the little he puts in the road will not be noticed, but all thinking so fills the road.

Let every farmer (and any other man) keep his rubbish out of the road and clean up his road, and the country will look better.—*Western Farmer.*

LUCERNE AS A SOILING CROP.

The following, in the *Utica Herald*, was written by Richard Gibson, the stock manager for Messrs. Wolcott & Campbell, of New York Mills. We will only add that deep tilth in the preliminary preparation, and perfect freedom from weeds, are indispensable to success in raising lucerne. No plant is more impatient of the interference of weeds:

"Respecting the cultivation of lucerne, I will give you my experience with great pleasure, as I feel convinced that it is a soiling crop which has only to be tried to be more generally grown. It is essentially a soiling crop, being ready to cut in the spring before red clover, and continuing to produce heavy cuttings all through the summer, no matter how hot or dry. Last season, though unusually dry, did not appear to check its growth, as we were able to mow over one field five times; and another, only seeded last spring, was cut four.

"There are crops that will yield a greater weight of feed per acre at one cutting—corn, for instance—and which is a crop that lucerne cannot supplant, as it yields a very heavy weight of green food at that season of the year when most of our dairy farmers are requiring such. But as a soiling crop proper, I know of none that can compare with lucerne, and it is one that few farmers can afford to be without. It yields a heavy weight of feed all the summer, of excellent quality, and one that does not require the expense of ploughing and re-seeding after cutting, nor each year, as by proper management, on suitable soils, it will remain profitable five years.

"Its relative value, as compared with corn, is decidedly superior, our sheep and cattle not only preferring, but doing much better on it. In fact, corn with me has not proved a very satisfactory soiling crop—cattle fed on it generally losing flesh, until we have all about given over growing it for that purpose.

"The finest hay we have this winter, that is, the hay our calves and sheep prefer, is that with a little lucerne in it. Going on to the hay mow the other day, I saw a hole cut in it. Inquiring the reason, I ascertained that the shepherd had found where a load or two of hay with a little lucerne sprinkled through it, had been mowed away, and that he had been getting it for his sheep, as they ate it better than good clover hay.

"A rich, dry soil, with an open porous sub-soil, is the most congenial to the growth of lucerne; but it will succeed well on any soil that will grow red clover to perfection.

"The seed may be sown broadcast, or in drills ten to twelve inches apart. In England we generally followed the latter course, so that after each cutting, or as often as might be necessary, we could run through the horse-hoe to loosen the soil and destroy weeds, &c., and by these means the crop could be grown successfully two years. But here I

have generally adopted the former plan, sowing from twelve to fifteen pounds of seed per acre, as early in the spring as the season will permit.

"The soil should be thoroughly prepared in the fall by deep ploughing, and manuring with rich, well-rotted dung, or what would be perhaps better, thirty or forty bushels of bone dust per acre, there being less liability of having foul seeds introduced, as this is a crop that is easily choked or run out by weeds, &c.

"In the spring the soil may be lightened with a two-horse cultivator, or scarifier, making a fine surface mould. The latter is essentially necessary to get a good plant. The seeds being very small, will only require lightly brushing in.

"The after cultivation will consist yearly of a good top-dressing of well-rotted dung in the fall, and harrowing and rolling in the spring.

"As I said before, weeds easily choked it; it will therefore be advisable to select a piece of soil free from weeds, and sow after some hoed crops, such as root crops or potatoes.

"The first season will yield a fair crop, but the second, third and fourth will be the best."

PRESERVING POTATOES.

If grown in a lime soil, or with some fertilizer containing lime, as wood ashes, or some compost of which lime is a part, in the hill, we have them in perfection. What folly not to preserve them in the same perfection, the year round, or at least till the next year's crop is ready to take their place, if this can be done. But can it? Yes.

How? Look at an often observed fact, and you will have the secret. When a tuber is left in the soil over winter, if not too near the surface, where it will freeze and thaw too many times, it is always found when ploughed out in spring, in a fine state of preservation—not wilted—sound and hard as in autumn—cracks open in boiling—has all the mealiness and fine flavor of the previous October—in short, has retained all its fine qualities unchanged, from October to May. It is always so with tubers thus wintered, as thousands have observed.

Now let us look at the attendant conditions in which these tubers have been so finely preserved. They were not sunned. Some think it well to let potatoes lie under a scathing September or October sun, five or six hours, before storing them. They could hardly do a thing more calculated to hasten a deterioration. Every moment of sunshine on potatoes, when harvested, injures them. They were not aired, for being left in a soil, compacted by the fall rains, little air could circulate among them. They were in total darkness all winter. They were moist by reason of the fall, winter, and spring rains and melting snows. They were cool, nearly to the freezing point, and sometimes below it. They have then coolness, moisture, darkness, little air and no sun as the attending circumstances, or conditions, of their perfect preservation. If this does not teach us a lesson, it is because we are not quick to learn.

But there is another fact, tending to the same conclusion. There are farmers, who, for a long series of years, have practiced as follows: dig their potatoes late, carry them at once to the house, dump them through a side window into the cellar, with all the soil that naturally attaches to them, and then let them be till wanted for use, a part of them