

before oats. It is again a good preparation for a crop of potatoes or of roots.

32. Particulars about the cultivation of hay ; its use.

Hay should be mown when in blossom ; it is stretched on the ground in swaths. Next day, when dew has disappeared, we turn it by upsetting the swaths with a pitchfork : this is continued until it is very dry. The same evening we gather it in little heaps with a rake. When hay is dry enough, it is put in *hay-cocks*, and transferred to the *hay-loft*, or preserved in well made *hay-stacks*. It may be also *bundled*. Air should circulate through hay placed in the barn.

33. Live stock necessary to the farmer, and its care.

It is important for a farmer to raise a sufficient number of cattle, to make them perform the works of the farm, or to sell them. In the first case, he should choose the best breed, wholesome and well shaped ; in the second, great care should be taken to fatten them in a way at once prompt and economical.

The young horse, or foal, should work little before the age of two and a half or three years, and not be trained until four years old. He should be accustomed to work little by little and with kindness, and shod as late as possible.

Calves should be first suckled ; then give them as much milk as they can take ; afterwards, add eggs to it, and a sort of pap composed of milk and flour ; then crushed radishes, potatoes or carrots as a soup, with water and milk.

34. Description of a model dairy ;—method of making butter.

A good dairy should always preserve an equal temperature, that is, a certain coolness in summer and heat in winter. It should be arched and the floor paved, the vessels put on shelves, and always very clean ; they are washed and scalded in a sort of entry.

To make butter, the milk should be put, after being strained, into vessels broad and shallow, skimmed, and the cream preserved in a separate vessel, until we have enough of it to make butter. We use a *churn* to beat the cream, and we know that the butter is made when it falls in small lumps to the bottom of the churn. We then free it from buttermilk, that is, we throw the butter in