WAYSIDE CHATS.

of grain and other agricultural was is now in netive progress at the nirs experimental Parin, Ottawa Prof. unders, writing to me out this work,

twice without any injury whatever, the first year you will have a trop of clover and timothy intred, and; the second year you will have just as Exary a crop of ules clean timothy if your land is clean and rich enough to youldes if, as the

W. O., Ottawa.—Have nothing to do with the magazine. All publications of that kind are based on translutent intentions, hence their promises of hig prices

THE TRAMP.

TIMOTHY HAY.

We believe there is nothing fed to live stock which falls so much short of its supposed value as ordinary timothy hay

Agr con who has an idea of growling and the control of the farment appeal and the proposal of the second of the proposal of th

I wish now to talk about spring pigs
I like to have them arrive in April,
soon after the snow has gone, so that as
soon are they are able to ran about they

soil was a loany moid underlaid at quite a depth with time-stone. It is what is known as a strong limestone loam. He spinum, but the most satisfactory results were got from strewing it along, liche furrows made to receive the potential of the furrows made and repred by hand on a strip about a foot wide. The increase of the crop where this gypnum was used was from 25 to 33 per cent as compared with that portion of the field where note was used. The unusual wetness of the acasen was no doubt of at vautage to the portion sown with gypsum, and helped to make the results so satisfactory, it is our opision that on new anamps soils, where there is, in large amount of self in the soils, gypsum coshibs sown with beselfit, as it would tend to nestrailise this acid rondition and nake the fertility more fully available. Of such soils causeft since sione has proven of bouell; and a wonderful mproveneast has been hawn, to follow its use. We known of a field that had cand of gypsum as much as fifteen years age that has always produced good crops since, though before that time it was badly run dawn. Of course aince that time it has been larned in a rotation, of which one crop was clover, but it has had very little of mything cles in the way of fertiliters.

المستقبل والمراجع والمالية

BUCCULENT FOOD IN WINTER.

FIVE WAYS OF USING ONIONS.

Acpt on annu to nave wenever needed.

I ried Onions.—Peel, siles and parboil in when preparing creamed onions. Jiace in the pan a tablespoonisi of butter, or part butter and drippings, add waits and pepper and fry, ettrring often triprevent burning. When they begin to brown, add a little boiling water and let simmer until done. If vinegar is liked, leak before taking from the pan and enough to give a tart taste, also a vittle sugnr. Fried onions are especially recommended if one has a very bad cold.

recommended if one has a very had cold.
Ontone and Potatoes ere nice cooked together, fried as one would fay new patestoes, only a little water should be udded from time to time, as it imparts a better flavour.

Stock and Ontone—Trim a round steak to fit the pan, put to fry in the wausl manuer. Cover it thickly with thinly siliced ontone, and a little boiling water that the steam may more quickly cook the onlone, and cover closely. When the steak hyrady to turn, remove the onlone, turn, and replace them, sail and pepper and cook until done. Sure the at-ak or a hot platter with the outons around it. If a gravy he made from the fryings in the put, the onlone will give it a line liavour. Fork steak is as nice as bed.

—Orange Juli Farmer.