

property of the Museovites." So much the better. Ireland can grow its own flax which will grow *where nothing else will grow*. It is thus in Russia. It grows with scarcely any care. It grows on waste lands—on bare moors—on exhausted fields. In Ireland it may grow to almost any extent. Only begin the work earnestly. Begin with a determination to succeed, to supersede Russia as a flax-growing country. Already Ireland exports flax; and it has only grown it for a few years. Ireland may supply all Europe. Nor is flax ever likely to become again the worthless thing it has been. Hitherto, with difficulty was to grow the finer kinds; the coarser sort, which grows of itself, and multiplies like an evil weed, being fit for nothing. Now it is of use. It can be made into paper. A new patent has been taken out for this discovery, the *Times* has been printed on this flax-paper. It is cheap and beautiful—bright to the eye, without being glaring, and throws up common type as if it was silver. *That trade will doubtless grow; and in it the opening of a brighter prospect for the Irish flax-grower is visible to all eyes.* *Lloyd's Weekly Newspaper.*

THE BEST METHOD OF STORING AND PRESERVING POTATOES DURING THE WINTER.—At the Withby Farmers' Club, Charles Hudson, Esq., in the Chair, the following most valuable remarks were made in the course of a short discussion on the above subject:

W. Frankland, Esq., said he considered that very much depends on the state the potatoes are in when taken up. As regards his own, this year, they had been partially attacked with the disease, and he thought at one time they were going to be very bad; but they have turned much better than he expected. Those diseased he sorts out as he takes them up. He then thinly spreads the good in his out-house; when they are taken up wet; but this year they are so dry and clear that he has laid them much thicker.—He lets them lie ten days or a fortnight to sweat, and then sorts them into three sorts—marketable, for sets, and the bad and small for pigs, &c. In about another fortnight he stores them in with piles in the field, as by keeping them in the house all winter they are apt to shrivel, and do not look so blooming in the spring.

Mr. Geo. Welburn, of Fylingdales, said that he sorts his in the same way as Mr. Frankland, and spreads them accordingly; he has an out-house on purpose for storing them for winter, and therefore never makes piles in the field. As soon as he thinks they are fit to put by he stores them in his potato house, and covers them with straw and dry sods. He takes particular care of his sods from year to year, always preserving them from wet. By these means, living as he does near the fishing town of Robin Hood's

Bay, which he supplies all the winter, he can get easily at them at all times, whether frost or snow, which he could not get were they in piles in the fields.

Mr. T. Ward, of Bannial Flat, said he does the same as Mr. Frankland as far as he has room in his out-house; but as he grows a large quantity he cannot take, perhaps, such minute pains and care of them. He causes them all to be sorted as they take them up, and leaves all the diseased and bad ones on the land, and then turns his pigs in to consume them. He first puts the good in straw, and lets them lie in this way about a fortnight to sweat; he then has them properly sorted, and stores them in piles in the fields for the winter. He thinks Mr. Welburn's plan good one, where there is a proper storing house.

Mr. E. Ormeston, of Straggleton, said that he puts all his potatoes in the house the same as Mr. Welburn. He is very particular in sorting them, as he believes that the diseased potatoes infect the good; but in a few weeks after they have been taken up and sweated, he having houses for the purpose, sorts them and covers with straw.

All the other members present concurred in the opinion that potatoes must be allowed time to sweat before they are stored away for the winter, and the diseased regularly sorted from the good, as there is no doubt of the disease being contagious. *London Farmer's Magazine.*

BUTTER MAKING.

For the Boston Cultivator.

MESSRS. EDITORS,—If your correspondent E. D. P. will adopt the Devonshire mode of management, I will promise, that he shall never again be annoyed by two day's churning, while the butter shall be superior in quality and greater in quantity than can be obtained by any other process, and, what is equal in importance, bring a higher price in the market; of a richer color and finer flavor; not so hard in winter or soft in summer.—Is he satisfied with this promise? if so, let him follow the Devonshire method, which is this:—

As the milk is brought in from the cows, strain it into a brass kettle, that may be large enough to contain the milk of several cows, and set it on the broad shelf of the *milk-house*—not spring-house—where everything is kept clean and sweet, there to remain unmolested for twelve hours. At the end of that time, bring forward the kettle, placing it over a hot plate—made so by a charcoal fire—with an opening in the top nearly as large as the bottom of said kettle, allowing it to remain, until small bubbles arise on the milk around the edge of the kettle, indicating a near approach to the boiling point; then remove it, and at the end of twelve hours more, the cream—the real

"clouted cream," for which Devonshire is so famed—may be removed in a mass, thick, yellow and butyrous, leaving not a particle either on or in the milk. This cream may then be kept for any reasonable length of time before churning without fear of spoiling, or may be churned immediately, the process being, merely to place the cream in a wide earthen pan and stir it with the hand or spatula for a few minutes, when it will be found to be almost all butter; very little butter-milk, but what there is, as delicious as custard, and if eaten with sugar, an excellent substitute for that luxury. This butter must not be washed or covered with wet cloths, as that would destroy both the color and the fine fragrance, arising from the article when made according to the above directions. And these are not all the advantages to be derived from this mode of management, for the butter needs not to be salted more than for fresh summer-butter at any season of the year, to cause it to keep any length of time, *it having been cooked.*

This is my first attempt at pen-womanship for publication; my husband has, as he says, "straightened the furrows a little, and cleared up the last;" and if it be found to pass the ordeal, I may be tempted to "try again." My husband is your subscriber, and I am

HIS WIFE.

Milk cows should have warm stabling, plenty of litter, be generally slop, and receive at least 21 lbs. of good hay or fodder per day, be watered before each meal, and receive the salt mixture thrice a week.

TO CORRESPONDENTS.

The communication of Mr. David Lefebvre, of St. Ursule, shall receive attention.

A "Young Farmer," who is about to establish a Farmer's Library, wishes some of our correspondents would give in our Journal a list of suitable books for a Lower Canadian Farmer's Library.

The letter of "A Member of the County of Quebec Agricultural Society," and a "Practical Farmer," must stand over for want of space."

The Annual Meeting of the County of Ottawa Agricultural Society, No. 2, was held at Mr. James Campbell's Temperance House, in Lochaber, on the 5th instant, when the following gentlemen were elected officers for the ensuing year.

George W. Cameron, President.

Asa Cooke, Vice-President.

Duncan McCallum, Sec'y. and Treasurer.

Directors.

J. B. A. Papineau, Edward Cole, Florace