

value of her first colt, but for the extension of her breeding properties and enlarging her nursing capacities.

CHARCOAL.—Seeds germinate very quickly in pulverised charcoal, but do not grow well in charcoal alone. It is used with great effect as a top dressing. It is a great stimulus to vegetation on account of its power to produce carbonic acid gas, and exerts a favorable influence in the absorption and decomposition of matters excreted from the roots of plants, thereby preserving the spongioles from the detrimental effects of these putrifying substances. It has also a wonderful effect in invigorating sickly plants, and aids the rooting of plants and shrubs newly transplanted. Its value is not generally appreciated as it ought to be.

HOW TO FEED FOWLS.—When my chickens are quite young I give them Indian meal five times a day, and when old enough to lay, about a table spoonful of cayenne pepper with their meal once a week, for twelve hens: This, with plenty of gravel, enables them to give near twenty dollars a year for their products.

SAW-DUST FOR BEDDING AND AS MANURE.—"Dry saw-dust," says a correspondent of the N. E. Farmer, "is one of the best articles for bedding horses and cattle, to take up the urine and keep the cattle clean. But hard wood is the best, * * and should be used freely for bedding, even if you have to go miles for it,—it will answer every purpose of going to Peru for guano." Such saw-dust put on land right from the saw, especially on a thin, dry soil, is of considerable value, as an experiment mentioned by the writer above quoted proves.

MAKING CHEESE IN WINTER.—A correspondent of the *Rural New-Yorker* regards the present practice of making it in the summer both absurd and expensive. The winter, he says, is by far the best time to make cheese, because the milk is richer, more easily managed, and there is no danger from flies, or souring of vessels. There is also more time, and milk can be produced cheaper, and of a better quality than in summer.

WINTER BUTTER.—In answer to friend Leonard's inquiry how to make butter in cold weather, I will tell him how I practice. I heat my milk by putting it into a strainer pail, and set it into a kettle of hot water; heat until nearly scalding hot; set it in a cupboard with a cloth hung in front, in a room where there is a fire kept through the day; it will keep from two to three days. I am careful to skim it before it sours; keep the cream in the same room, and as near summer heat as I can. I never heat the cream before churning, but scald the churn before putting the cream into it. I add a little carrot juice to the cream when I churn it. It will puzzle the best judges to tell the butter that I am making this winter from that made in September.

SUCCESSFUL UNDERDRAINING.—A late number of the *New England Farmer* gives from J. W. Proctor, of South Danvers, the following account of great success resulting from thorough drainage: "The most extensive experiment I