There are that a compounded fluid draws
From different mixtures, Woodcock, Pippin,
[Moyle,
Rough Elliot, and sweet permain; the
[blended streams
(Each mutually correcting each) create
A pleasurable medley, of what taste
Hardly distinguished; as the showery arch
With listed colours gay, or, azure, gules,
Delights and puzzles the beholder's eye.

We may well inquire why the enormous brewing interest of this country should be stimulated to flourish with all its seductive invitations and plausible blandishments, while the agricultural interest of the kingdom should be allowed to decay and to be neglected and discouraged?

The day is not remote when the sound products of our orchards will, even upon hygeian grounds, be considered superior and preferable to the light wines or the questionable compounds of our Gallic neighbours.

It is a remarkable coincidence that what I now advocate for England was advocated for Ireland in 1794. I have a splendid old book, magnificently illustrated, entitled *A Practical Treatise on Planting &c.*, by S. H., Esq., M. R. I. A., and a member of the Committee of Agriculture of the Dublin Society, &c., &c., 1794. It was dedicated "to the Right Hon. and the Hon. the Dublin Society for the Improvement of Husbandry and other useful arts." He recommends the growth of apples trees, "particularly that called Styre, from an apple of that same which grows better in the Forest of Dean and its vicinity than in many other parts of England. This apple is said to have been originally brought from Styria in The Tyrol, and is supposed to produce the highest flavoured cider when planted on a soil which contains a mixture of iron-ore, as it generally does in the Forest of Dean..." He then alludes to Taynton Squash and Besbury as the most approved pears for making perry, which I have known to be sold in the neighbourhood of Ross, in Herefordshire, for ten guineas the hogshead by the maker, and that to the amount of fifty hogsheads, all the property of one person." He continues, "It was with this sparkling beverage that the amiable Mr. Kyrle, of Ross, in Herefordshire, better known and immortalised by Mr. Pope under the name of 'The Man of Ross,' used to treat his twelve neighbours at dinner every Tuesday, selected indiscriminately from the gentlemen and farmers who attended the market of that town. The general communication on subjects of agriculture, &c, which naturally resulted from such a meeting, was of advantage to both parties, whilst he afforded in himself an example of every social virtue. Though liberal to magnificence in the execution of several public works for the advantage and ornament of the town, many of which still remain, he was so plain in his manners and frugal in his expenses on himself that he was enabled to extend his charity to a degree which has since become proverbial, and to give this constant weekly intalment to all his neighbours in their turn; at which time his table was covered with all the best productions of Herefordshire and the neighbouring counties, but no foriegn wine or spirits were ever allowed to appear, their place being amply supplied by fine beers, Redstreak and Styre cider, and particularly by Perry (Taynton squash) of a quality little inferior to the best champagne. Some of this kind I tasted in his own parlour at Ross, when on a tour I made a few years since through the cyder counties on purpose to gain information on the subject of orchards."

Questions were then invited, and in reply to these Mr. Harper said by the use of the filters a great mass of impurity would be kept out a cider. The filter presses cost about £65, and their utility was practically indisputable, while they would last for years. The filtering material would cost about 12s. every three months after once renewing them. Cider ground in the old-fashioned way took on a great many things that were prejudicial to the cider. The filter was kept clean by washing it after use. It stood upon wheels and could easily be taken from farm to farm. At to whether filtering would have to be performed the same day on which the cider was made, he said its advantages were so manifest that if a decadence set in it could be used on the day it was made. In regard to cider being kept in a cellar Mr. Harper said that question was a very moot point. When it was made it did not ferment so soon as if the temperature were high. If they had a warm cellar they should make it cool, and they should get as low a temperature as possible. Damp cellars were a very bad thing as they produced mildew, which affected the cider, and they also took in some of those deleterious things which they often found in it. It was sometimes not possible to get satisfactory results unless sugar was added. The year's make of cider should be of a uniform character; there was a wide difference between vintages from one year to another. Fruit grown on gravel soil produced a different cider to that grown on a clay soil. If a farmer found that his cider was going off a certain kind of land he should plant trees to suit it, as it was a question of planting. They should avoid barking the trees. As to the effect of lime on trees, he said chalk was one kind of lime, and lime would be a very good manure. He confessed that he was no authority upon manuring, but he thought it would be a very good thing if the County Council would endeavour to give information upon the question. If they wanted to blend that could be done by mixing different kinds of fruit when grinding. He did not believe in mixing apples and pears. He believed cider contained a certain amount of other.

The Chairman proposed a hearty vote of thanks to Mr. Harper for his interesting and instructive lecture, and spoke of the classes which were intended to be held at Ebley, commencing in November, and advising those who intended attending them to send in their names to Mr. Howman, who would give the necessary information and make arrangements. The lecture was both clear and interesting, and he hoped that the outcome of it would be that practical results would follow. He hoped in another year they would be able to see an improvement in cider making in that parish (applause).

Mr. Harper said he was very much obliged to them for the vote of thanks, which was the greatest compliment they could pay him. He hoped that if he came into that parish in twelve months' time he should hear that they had sold their cider at greater prices and that they would have a great deal in their cellars, and that it would be of a pecuniary benefit to them. He hope they would make cider of more marketable value (applause).

The proceeding then terminated.

At the close Mr. Harper invited those present to taste some cider which was made in Frankfort, and which was certainly of a delicious flavour, resembling both in taste and colour champagne.

The lecture was illustrated by lantern slides, which were ably put upon the screen by Mr. Pitcher, of Southgate street, Gloucester, and showed orchard trees that had been properly pruned and dressed with the dressing recommended by Mr. Harper, also the gathering blanket fixed round the tree to catch the fruit, as well as the hurdle method of storing the fruit, and other slides showing the machinery used.

(*Gloucester Chronicle.*)

FARMERS' CLUBS.

Many people being anxious to know what are the objects which the Department of Agriculture is desirous of encouraging by the prizes which, at its instigation, the Farmers' Clubs are about to offer, we think it our duty to lay before our readers the following considerations:

1. The views with which the Clubs were inaugurated were: to encourage in every way the onward march of agriculture.

2. To give all the members a frequently recurring chance of discussing among themselves every subject connected with their crops and with the general management of their farms; and to afford them opportunities of listening to the lectures of men who know what they are talking about, as well as to gain a thorough knowledge of the results of such experiments as shall have been tried during the year, and have been considered worthy of being adopted by the members.

3. Annual competitions, too, are expected to be opened, in which the following objects will be promoted by the offer of prizes:

(a) The best managed piggeries and cowsheds.

(b) The proper means of preserving the manure of the stock, especially of the urine, which latter is of the very greatest importance.

(c) The making of composts from the waste matters of the farm, the house, &c.

(d) Making trials in the use of lime; many farms are void of lime; lime, then, should be tried at different points in each district.

(e) Growing green fodder-crops, such as silage corn, tares, oats, pease, clover, rape, &c., which favour the yield of milk, and supply the failure of pasture during the droughts of summer, or when the grass does not take.

(f) Trying the efficacy of "Bouillie Bordelaise," to prevent potatoes from rotting.

(g) Growing hoed crops, such as maize, cattle cabbage, mangels, carrots, turnips, &c, which system of cultivation tends to the destruction of weeds, compels the farmer to work his land properly, and furnishes good food for the stock.

(h) The most trustworthy essays on the feeding and management of hogs, as given by the competitions. The production of pig-meat, especially for conversion into bacon, is of very great importance.

(i) Increasing the fertility of the soil by every possible means. In districts where apple-trees are likely to do well, it would be wise to encourage the cultivation of orchards, and particularly of such kinds of apples as are likely to be fit for exportation, i. e., apples that are firm enough to stand the transit without getting bruised.

Another point that demands great attention is the proper management of *pastures*. As English graziers have often had occasion to remark, fifty acres in five enclosures are equal, in effects on cattle, to sixty acres, all in one piece: therefore, divide your pastures, so that your stock may have a fresh *bite* every fortnight at least. This will not only benefit the cattle themselves, but will benefit the herbage, as the grass will be fed down regularly and none allowed to run up to seed, which is the destruction of all permanency in the grasses.

Again, keep your sheep off your cow pastures, if possible. Sheep nibble off the young shoots of the clovers and finer grasses as soon as they begin to sprout and this is death to the plants: feed grass *level*, but neither too bare nor too lightly.

If people imagine that feeding pastures enriches the land, you can ask them how it happens that the bones of the stock and the albuminoids of the cheese, both being sold off the farm, enrich the land whence they are derived. They do not come from the air, but from the soil. Why did the great province of Cheshire, in England, refuse to produce its normal yield of cheese, though the pastures of that county were some of the richest in the United-Kingdom? The answer is simple: because the abstraction of the phosphates and albuminoids in the stock reared, and in the cheese made, continued for so many centuries, had left the soil poor in nitrogen and phosphoric acid. No theory was needed to invoke a cure; manures were scarce in the county; bone dust had grown, or helped to grow, great crops of turnips in the Northern counties; they were tried on the Cheshire pastures, and the yield of cheese is now as large as it ever was. Therefore, do not let your pastures, poor enough at best, languish for want of food, but give them a fair dose of dung, or bone-dust, and ashes every now and then.

Lastly, if you have been in the habit of sowing no other grasses but timothy and clover, you know that, by the time the old meadow comes in turn to feed, the clover will have vanished and only the timothy will remain. Sow, then, some other grasses with the time-honoured two: try a couple of bushels of *orchard-grass*, two or three pounds of lucerne, two pounds of white-clover, three pounds of perennial red-clover, two pounds of alsike clover, with three or four pounds of timothy; and see if you do not get a more *useful* lot of grass for the double purpose of mowing and grazing than with the old recipe of only two kinds.

And if you really intend to make a lasting pasture, beware of mowing it the first or second year. Feed it closely and regularly with not too heavy stock, keeping, at first, sheep and horses out of it; give the cattle while grazing two or three pounds of cotton-cake, &c., a day, a head, and do not let them tramp it to death in hot weather. Bush- or chain-harrow and roll both meadow and pasture in spring.

Lime.—In Scotland, where farms are almost invariably let on 19 years leases, the in-coming tenant sets to work at once to lime his farm. The dose then applied is supposed to last till the expiration of the lease. But it would probably be difficult to find here a farmer with capital enough to spend the price of 200 or 250 bushels of lime on every acre of his farm. Still, a great deal of good may be done with much smaller dressings than the above. Forty bushels to the arpent on light, and 80 or 100 bushels on heavy land will have great effect. The lime should be air-slaked, turned up and carefully mixed with ditch-scrapings, rubbish of any kind, in fact, and