

fences, and leave a good part of their scanty fleece upon the raspberry bushes. And as I have observed of the calves, so it is with the lambs, all that become fat go to the butcher, are sold, and the poorest only are reserved to keep up the number of the flock and sustain the breed.

There was indeed a better kind of sheep formerly, that had as many black, or nearly as many as of the white, and sometimes the same lamb would be black and white, and frequently a pair of twin lambs would be one black and the other white. Their wool was rather coarse, but long and useful, but for some reason there seems now to be much fewer of the breed left in the country than there was thirty years ago.

The Merinos, imported about twenty years ago, were not generally approved of, but the Dishley and Leicester breeds since imported, seem well adapted to our country and climate. The Dishley sheep is generally short legged, with a broad chest, flat back, short thick neck, and low headed. It is very docile, and fattens easily. But I have seen a kind more recently imported, called the Leicester Sheep, which is an animal of firmer form and finer fleece than the Dishley, but I have not been sufficiently acquainted with it to know whether it is a better feeder or as hardy an animal. It differs from the Dishley in having a finer limb, smaller head, straighter on the back, and firmer fleece; but both the Leicester and the Dishley are far superior to any other kind I am acquainted with.

The sheep is an animal that can accommodate itself to any kind of food used by other ruminating animals, and when fed solely on hay, will require a very large quantity of food for an animal of its size, and yet will thrive in a short dry pasture better than any other animal. An open stable or shed suits them better in the winter than a close one, and during the winter it is much better to them some succulent roots or a little grain of any kind, than to depend entirely on hay.

From their propensity to rambling over the meadows and crossing the fences by the aid of snow banks in the winter, I would prefer a yard and an open shed with a good roof and a shelter from the winds, let them blow from what quarter they may. Sheep, of themselves, seldom seek any other shelter from the cold than the lee side of a fence or building.

They might be more easily wintered if they were allowed to run in a pasture when the ground was bare during the winter, and come to the barn for hay when they required it; but in this way they injure the pasture, and frequently become feeble.

I have found it the best method to feed them in a rack standing in a yard or shed secluded from all other animals, and the lesser the number, the better they thrive. Eight ordinary sized sheep require as much hay as one cow, and a few turnips with it or other short feed, give them plenty of straw for litter, see that they may lay dry, and the quantity of manure they will thus make in the course of a winter, will fully repay all the trouble and expense of keeping them up: beside, while they are thus yarded, they are secure from Wolves. Sheep are short lived animals, and should never be kept until six years of age, as they begin to fail at five. They go five months with young, and great care should be taken that the lambs do not come in cold weather, as nothing else is so injurious to the fleece, and lambs coming in May or June thrive much the best.

A farmer intending to improve the breed of his own flock, should select the best lambs, and not allow them to have lambs until they are two years

old, and carefully separate all the old sheep intended for fattening, as early as the month of September.

Some object to the practice of washing the fleece on the sheep, but I have witnessed the practice ever since my recollection of sheep shearing, and am satisfied that the wool is much better cleaned in that way, and the animal, with care, need be no worse. Farmers owning large dry upland pastures, may deal largely in sheep to advantage, while some differently situated, may not find it profitable to keep so many.

That the beautiful imported breeds have been raised and perfected in England, none need doubt, and that a careful management and judicious selection will yet pass an equal or even superior breed in New Brunswick. I fully anticipate, and it is truly gratifying to hear persons when praising the beautiful Dishley sheep of Old England, to couple them with the celebrated Scovil sheep of Queen's County, and the Perley sheep of Carleton, all which should be encouraging to

A FARMER.

CLOVER SEED.—We have received two communications from Joseph Warbasse, of Newtown, N. J., on his mode of preparing clover seed for sowing, by which the writer calculates he makes a saving of one-half the seed required. Mr. Warbasse's process seems to be predicated on the assumed fact, that ordinarily more than one half of the seed sown does not germinate, either from the want of moisture to swell it or of gypsum, the presence of which he considers essential to stimulate the germinating principle. Mr. Warbasse is probably right in saying that one half the clover seed sown does not come up; and he is strengthened in his supposition that much of them remain dormant in the soil, by the fact he states, and which is of common notoriety, that plaster sown upon light lands will bring in clover where no seed is sown at the time. Mr. Warbasse's remedy for the evil is to saturate and swell the seed thoroughly in soft water, to which a quantity of salt is added, and after it has become well saturated, to coat it with Gypsum, &c., the effects of which seem to be to prevent the escape of moisture which the seed has imbibed and thus insure its germination and growth. A further advantage may be that the salts impart fertility to the soil which comes in immediate contact with the seeds, and causes a more vigorous growth. Such seems to be the philosophy upon which Mr. W's practice is founded. We give the process of preparing the seed in his own words:—"The seed is to be made thoroughly wet with a strong pickle from your pork cask; let it remain in a heap one day; then spread it out about one or two inches thick on a dry floor, and in a few days a crust of salt will be formed upon each grain. When you wish to sow it, moisten it again with pickle, spread it over a floor, and put on about 3 quarts or more of plaster to a half-bushel of seed; mix it well, and keep it moist in a cellar until you sow it."

DOMESTIC YEAST.—Persons who are in the habit of making their own bread, can easily manufacture their own yeast by attending to the following directions:—Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water for an hour; when milk-warm, bottle it and cork it close, and it will be fit for use in twenty-four hours. One pound of this yeast will make eighteen pounds of bread.