THE CANADA FARMER.

VOL. XIII.—No. 11. PUBLISHED MONTHLY. } TORONTO, CANADA, NOVEMBER 15, 1876. { $1.00 Per Annum. SINGLE COPIES TEN CENTS.

Agriculture.

Salting Soaked Hay.

An ardent disciple of Mr. Mechi the great English agriculturist, narrates a somewhat novel recent experience with soaked hay, an experience which, if true and correctly reported, must prove of importance to farmers generally on both sides of the Atlantic. His theory, briefly stated, is that hay which has become soaked in curing, in other words practically destroyed, may be made available for food the following year by thoroughly salting at the time of curing, doing it up in ricks, and letting it stand over. The writer says:—We treated a second crop of clover thus three years since. It was lovely to look at as it grew, it was abundant, and cut in the fairest weather; but of course August is never responsible for its temper, and so before we could carry it in we got it well soaked, and that, unhappily, at the most destructive period—that is, when it was fully half dried, and lost, consequently, sugar with every wash.

Well, there was nothing for it but to put it together under all chances in a rick. Nice, black, foggy stuff it was, too The very hinds held their master in contempt. The bailiff was beside himself with disgust. Still, as our rule is, we persevered; we were obstinate. Well, the winter came, and I tried it before a few things. They would not even pick it over. "Might do for young Irish things that don't know any better, brought up on bog juice and rushes," an inspecting friend observes. We are obstinate, we observed, and so we merely gave orders that the food be changed, and the convict rick be left alone. After a while, one bright morning, we found a cowman littering a yard with our experiment, and sneezing vigorously as the dust flew up his nose. Whose order was this? Oh, between them they had thought it was of no good for anything, and so, although there was plenty of legitimate straw about, they must needs go and interfere with my pet stuff. It is just one of those stupidly superfluous performances which rustics, the best of them, are given to. It fired my wrath at once, and I astonished their weak nerves; and had the satisfaction of finding, 12 months after, this black sodden stackling (it was not a large one) intact, with only wanting to be thatched anew.

This season we were short of hay, and out of the purest obstinacy, I obliged the shepherd to carry up with me, or it would not have probably been properly done, an armful of this frightful fodder. The sheep were upon swedes. The flock rushed up at once on our arrival, and to my delight no less than their attendant's astonishment, they pitched into the racks at once, and never left them until they had consumed every scrap, picking even the bones. I did nothing more than to give the order to bring them more. The result was that the hateful stack was clean eaten up; that it lasted some six weeks, that the sheep throve on it, and the shepherd confessed his sorrow when it came to an end.

Moral of all this.—When you have been obliged to salt an inferior lot of hay, give it time to be thoroughly impregnated with the flavoring. Salt keeps working on in the dark for ages. A wooden floor on which it has been once laid will keep weeping for years. And it so too keeps on extending its influence in the stack. Anyhow the first year nothing would touch it. The mildew was too strong. The second year the flock greedily devoured it. Pe it remembered that it had not been allowed to grow coarse and fibrous. It was cut in its succulent bloom, only the weather had washed it at its worst stage.

Has this experiment ever been tried in Canada, and with what results? If not, will some of our readers test it next season—they will have ample opportunities, or the season will be a very exceptional one—and acquaint us with their success?

Protecting Drains.

At the outlets of all tile drains it has been my practice to use two or three joints of terra cotta pipe in order to prevent the water from finding its way out below, as it usually does when the tiles are continued clear to the outlet. I have always found them to answer the purpose very well, but I have recently received a lesson as to the proper protection of these outlets which may benefit some of your readers and lead them to adopt the proper precaution, at a less cost for the experience than in my own case.

At the intersection of all lateral, or side drains, with the main drain, I always build a brick trap or box which not only shows (when opened) the condition of each of the three drains which open into it, but also serves effectually to stop any sediment or small obstruction which may pass down This "trap" requires for its construction from eight to twelve bricks and is an excellent investment, and I would advise its use in all drains. A damp spot on the line of the main drain led to the inspection of the nearest "trap," where it was found that some obstruction below prevented the escape of the water brought in by the two side drains, of two-inch tile; and, as the leading or main drain was of three-inch tile, it was evident that the obstruction was of more than ordinary consequence. By digging trial holes along the line of the drain the point of obstruction was soon found, and in removing the tile the whole shell of a common water turtle was found. It was evident that he had entered the drain at its outlet, and passing up had become wedged between the sides of the tile and, unable to go forward or backward, had died there. A sudden flush of water, caused by a rain, lifted the front of the shell and closed the drain by as nicely fitting a valve as could have been placed there by a skilful machinist We now run three iron rods across the terra cotta opening, but find it difficult to make the holes to secure them. Can any of your readers give me the best plan either of making round holes, or of protecting terra cotta outlets in some better manner?

Another long line of three-inch tile being opened at its lowest "trap," in order to form a connection with a newly dug drain of two-inch tile, showed that while the main drain could carry the water brought in by the small tiles, yet it could not carry the added stream, and farther that our usual plan of "flushing" the drain by collecting the water and allowing it to pass down in a body, was ineffectual.

By examining the drain, as in the former case, we soon located the trouble, and I found that a vigorous plant, known to us as Iron weed, and to the botanist as *Veronica nova-eboracensis*, growing in the loose soil of the two-year-old drain had sent its roots down twenty-five inches to the tile, thence down more than ten feet with the current and up the drain for a distance of six tiles, and also into and down from each joint. A single root entered the joint and expanding into hundreds of minute hair-like divisions soon partially filled the three-inch tile. When removed, some of the pieces were three feet long, and one, now dried and on my desk, is two inches wide by one inch thick. These acted as so many strainers, and collecting the sediment which came in from the new drain, soon filled the tile.

Of this plant Dr. Michener in his Manual of Weeds says, it is "a worthless and troublesome weed in moist bottom lands Being a rank perennial, the proper means is to destroy the root either by ploughing or grubbing. The grubber is much the most effective weapon." By the liberal use of the scythe and hoe we hope to prevent a repetition of this trouble. With these two exceptions our drains work finely, and we now have a good crop of corn (the best in the field) on land which never was ploughed before, and which two years ago was too wet to take a team on. One rotation of corn, oats and wheat will usually pay all expenses, beside the abatement of a nuisance and eyesore which has existed ever since the land was first farmed.—*Country Gentleman.*

Sowing Clover on Sod.

Throughout the West red clover is regarded as a very uncertain crop. But our summers and winters are unfavourable to its growth and preservation. Unless it is well established in a soil quite retentive of moisture, there is great danger of its being destroyed by the protracted droughts that are liable to occur during July and August. The lack of snow for a winter covering is also very unfavourable. The crown of the roots is directly exposed to the action of the frost which often kills it to a point below where it sends up branches. The alternate freezing and thawing of the ground during the spring brings the roots to the surface where they are washed by the rain, dried up by the sun and wind, and chilled by the frost. Under such a combination of very unfavourable circumstances, it is not at all wonderful that the raising of clover is very hazardous.

Fortunately our soil is excellent for the production of clover. It requires no manure but a sprinkling of plaster to produce a crop. Western clover-seed ranks high in home and foreign markets on account of its fullness and the freedom from the seed of weeds, especially Canada thistles Clover seed has been very high for a series of years, and it promises to remain high in this and in foreign countries. Clover is of the first importance for keeping up the fertility of the soil and for preparing land for a crop of wheat. It is also very useful for dairy cows, not only in its green state, but in the form of hay. An acre of clover will make more milk than an acre of any of the cultivated or wild grasses. In hay pasturage there is nothing that will compare with red clover.

Given a good soil but a very unfavourable climate the question rises, how can we successfully raise clover? The ordinary method has been to sow it with grain after the land has been for one or more years in corn or other cultivated crops. The soil having been ploughed and cultivated for a series of years is, as a matter of course quite loose, and in the best condition to throw out the roots of the clover and leave them to be killed by the causes we have enumerated above. Of late it has been discovered that this was the wrong way to raise clover for most purposes, especially for pasturage. Experiments have shown that the evils we have spoken of may be prevented by sowing clover-seed on a well established sod. The plan is to scratch the ground with a harrow early in the spring, to sow the seed, and when the plants are an inch or two high, to apply plaster as a dressing. The sod prevents the roots of the clover from being thrown out of the ground by the frost, while the leaves of the grass afford a very good protection during the winter. As the roots of the clover die, they enrich the soil and stimulate the growth of the grasses. By means similar to the above, we have had clover growing for a number of years on a piece of prairie that was never ploughed.—*Chicago Times.*

Clawson Wheat.

A vigorous discussion about this variety among our cousins over the line has called forth the following remarks from Hon. George Geddes, of Fairmount, N.Y., whose high authority had largely tended to introduce it into various States of the Union. They will be read with interest by many of our Ontario farmers. Mr. Geddes writes thus to the *Michigan Farmer*.—"We can raise, under ordinary circumstances, from twenty-five to fifty, and sometimes one hundred per cent. more bushels to the acre than we can of any other variety. It will stand harder winters, harder freezing and thawing weather in early spring, and will resist insects and rust better, judging by all the years it has been raised here, than any other kind of wheat, and when threshed and cleaned it is as handsome a sample of white wheat as I ever saw, and I have seen wheat in Michigan.

We eat of this wheat, unmixed with any other, and pride ourselves on our good bread Sometimes the same grist-mill grinds and bolts it better than at other times, but when we have had occasion to find fault, the miller has never once charged it upon our wheat. This is the experience of our neighbours who raise their own wheat.

The merchant millers here, that they may have uniformity in their brands of flour, mix several kinds, such as they buy from time to time. A little Diehl is still raised here, so is a little Wicks, and some Treadwell, and much Clawson. Our merchant millers mix these, and put with them quite often some spring wheat. One miller of much experience told me to-day: "Five or six kinds are ground together, just as we can buy it."

While it is true that in the Syracuse market Clawson, Diehl, Treadwell and Wicks are quoted at the same price, and the same price is usually paid for each of these varieties, it is my opinion, from extensive enquiries made of the merchant millers, that a cargo of first quality Diehl wheat would for some special purpose sell there for from 3 to 5 cents per bushel more than first quality of Clawson, and I incline to the opinion that Clawson is not so hard in the berry, and quite likely requires more skill and judgment on the part of the miller than some varieties having a harder berry.

Now the Board of Trade may, as asked by the paper you sent me, "squelch" this wheat at Detroit; but while it continues to be what it is now, the Onondaga wheat growers will not only grow this wheat, but sell it at full