

After the harrowing, many plants of "charlock," or wild mustard, and other annuals will be found eradicated; besides, many of the side shoots will have been broken off and the whole plants so bruised that the odds are they will not perfect their wicked seeds.

Clover-hay.—Again, and "usque ad nauseam," we cry to all our friends: Cut your clover early and cut it twice. In this part of the province, clover is generally ready to mow by the 24th of June at the latest, and allowing 6 or 7 weeks for the second crop to come to its best, that should be off the land by 20th of August, leaving at least two months good run over the aftermath for the sheep or cattle. This, of course, when no timothy is sown with the clover, as no wise farmer would let young timothy be pastured.

Drying-off cows.—We never heard of the following recipe for drying-off cows before we met with it in an English paper the other day:

Give each cow that is required to be dried 1-2 oz. of alum in a quart of water, repeat this each alternate day for three or four times, that is until 1 1-2 oz. or 2 oz. of alum have been given. This treatment accompanied by the usual missing the withdrawal of milk for once daily at first, and then only milking once in two days, will quickly dry the cows. While this is in progress it is of course necessary to refrain from giving the cows such food that is known to increase the flow of milk.

Cheese.—If, as the "Journal d'Agriculture" admits, "we must not affirm that, to the English consumer's taste, our Cheddars are as good as the true Cheddar, but have to be sold for from 3 to 4 cents a pound less than the latter fetch in the market," is it not time to also confess that the old pastures of Britain, full of a variety of grasses and leguminous plants, may have something to do with the superior flavour of the English goods?

Bacon.—Danish bacon still keep its price at the top of the market. In 1899, the average price throughout the year for bacon in Britain, imported from the States, was 7 cents a pound; that from this country sold for 7.3 cents, while Denmark's production fetched 10.6 cents a pound, a difference of about 3 1-2 cents a pound in favour of Danish over the bacon from the States, and of 3.3 over our own.

Now, although we firmly hold that "old pasture" has a great deal to do with the flavour of cheese, we do not see any reason to suppose that we cannot make as good, firm, well flavoured pig-meat as Dane or Irishman, the food in all cases being similar. Breed hogs of the bacon-type; feed them on barley-meal, skim-milk or whey, or both, and pease; kill the hogs at the right age, and prepare the meat "secundum artem," and what difference on earth can it make whether the hog is got, reared, and fed fat in Denmark or in the province of Quebec?

"A queer practice."—We learn that at Zorra, in Ontario, a rather novel practice has been carried out during the past year in passing the unthreshed straw of the grain-crop through the silage-cutters and then through the threshing-machine! For many years, farmers in England—Yorkshire to-wit—have been in the habit of cutting straw for litter into 4-inch lengths, but chopping it up before threshing is a thing we never heard of.

"Lucerne and rape."—There is every sign that the acreage of both these crops will be greatly increased, this summer, in the province of Ontario. In last year's report—Crop Bulletin, 75,—we find no less than twelve notices, from as many districts, as to the value of lucerne and rape for sheep and hogs. Some talk of lucerne-hay, as valuable, and no doubt it is, but its true place is as a green-fodder. Rape is, of course, valuable for hogs, but we hope our friends in the other province will soon see that it is peculiarly adapted to sheep.