

room for the better action of atmospheric influence, and hoeing and weeding. We have a decided objection to rolling or harrowing the crop after it has appeared above ground. We have frequently proved this to be wrong; and, in consequence, presume to caution our readers against its practice. We aim to put this crop in well, to get the land in fine tilth, to so leave the seed either harrowed finely down or rolled, so as to be able with facility to hoe it without materially disturbing the plant or soil. It is easily injured at the season proper for hoeing. The roots are all young and tender (not like the wheat-plant, which has stood a rough winter); they are soon broken by deep hoeing, which also lets in the drought. More care is requisite in these little matters than is generally thought necessary. A word as to harvesting the crop. We usually wait till the crop is fully ripe, preferring the early ones to shake rather than cut the late ones too soon. This course, we know from experience, secures the largest yield at a trifling loss. We mow the crop with the common scythe. The mower is followed by his mate, who ties the swathe as it is mown into sheaves of moderate size; sometimes "mowing out," sometimes "up to the standing," as appears at the time best. It is set into shocks, or stookes, and the land carefully raked. When ready for carting, it is brought from the field to the stack-yard, and stacked in stacks of convenient size, generally holding about 15 to 18 cart-loads; the shape round, and the width at top three or four feet wider than at bottom, so as to make it safe from the drippings of the thatch.

THE LENTIL.

We spoke, in the *Journal of Agriculture*, for July, 1851, of that ancient vegetable—so often mentioned in the Bible, so prolific, and, above all, so nutritious—which M. Guillerez, a French professor in our city, has acclimatised by his unwearied effort, at great cost, and without any other reward than the gold medal of the Highland and Agricultural Society. Whilst rolls of tobacco and starch have received prize medals from the juries of the Great Exhibition, a new food, introduced into our country at the very moment when the potato seems to have lost its vitality, and threatens to disappear from the vegetable kingdom, as many plants have done before from exhaustion and overgrowth—the lentil, that made an attractive article of the admirable collection exhibited by Messrs. Lawson & Son, as well as in a separate form, was passed unnoticed.

In 1851, M. Guillerez has seen his disinterested efforts repaid, for the fourth time, with a success beyond his most sanguine hopes, from a spot sloping to the north, and exposed to all the winds, at the back of South Queensferry. He has gathered 2½ bushels (167lb. weight), 53lb. only having been sown, and the rain in August having spoiled a great part of the crop, which was then budding. The lentils sown between rows of beans have produced, on an average, 30, 25, and one row even as much as 61, for 1; and, besides, he had a splendid crop of beans. Between the rows, propped by stakes, he had planted cabbage,

cauliflower, salsify, beet-root, leeks, which all thrive most beautifully. The lentils were so prolific, that, if it had not been for the rain that damaged them to a great extent, they would have produced more than a hundred-fold. Indeed, one of our most eminent noblemen (Lord Rosebery), who saw them drying on ropes in large bunches, could not refrain from expressing his astonishment at the abundance of the crop. The provost of South Queensferry has grown the lentil successfully in an open field, and sown broadcast; but Mr. Dundas, of Dundas Castle, putting too many beans among his, they were choked. However, he is to try them this year on a large scale. M. Guillerez tried a small spot as forage: he cut them twice, and they grew to the height of four feet.

Here is a recipe for cooking lentils. The plainest and best mode of preparing them is to steep them in cold water an hour or two; then to withdraw them in a goblet with enough of water to cover the surface, a little butter or a bone, some salt, and a little parsley. Place the whole on a slow fire. They must boil slowly, and you must take care to add water enough to keep the surface covered, but merely covered. You may boil them with ham, bacon, sausage, or merely with water and salt, to prepare them afterwards with onion *à la maitre d'hôtel*. In schools, barracks, or large boarding establishments, they are often merely boiled in water and salt; then allowed to cool, and the water to run off, and in which state you dress them with oil and vinegar, &c., like a French salad. When the lentil is bruised or ground into meal, it makes an excellent "purée" with wild-fowls or roasted game. It is prepared also like peas, for soups, dumplings, puddings, &c.

SPRING IS COMING!

(From the *Dublin University Magazine*.)

Spring is coming—Spring is coming!

With her sunshine and her shower;
Heaven is ringing with the singing
Of the birds in brake and bower;
Buds are filling, leaves are swelling,
Flowers on field, and bloom on tree;
O'er the earth, and air, and ocean,
Nature holds her jubilee.
Soft then stealing, comes a feeling
O'er my bosom tenderly;
Sweet I ponder, as I wander,
For my musings are of Thee.

Spring is coming—Spring is coming!

With her mornings fresh and light;
With her noon of chequered glory,
Sky of blue and clouds of white.
Calm, grey nightfalls, when the light falls
From the star-bespangled sky,
While the splendour, pale and tender,
Of the young moon gleams on high.
Still at morn, at noon, and even,
Spring is full of joy for me,
For I ponder, as I wander,
And my musings are of Thee.