

Editor Farmer's Advocate.

Crops.

SIR,—The corn, beans, and potatoes which I procured from you have done remarkably well. The potatoes have yielded four times as much as any other potatoes in this neighborhood. The corn is the best to be found; I have not seen any better. The fodder was quite green and the corn was quite ripe at the same time. The beans I like better than any other I have ever planted, both as regards the yield and quality, for cooking when green or ripe, or for pickling. The neighbors and myself were quite astonished; they beat the other kinds "all hollow." You said the Harrisons were not very good eating-potatoes. You don't know how to cook them, if you still say so. Take the worst of them, and put a little salt in the water, and you will have as good a potatoe as you ever ate; at least, we find them better than the Peach Blows. There is a substance below the stem of the Harrison which will flavor them if not removed. If you wish for a few really good, tried recipes for your paper, I can give you some that will cure inflammatory disorders, tumors, and other things. I have given them hundreds of trials. I would not give you these recipes—as I have made a good deal by them, as I am sent for miles to attend to sick animals—but I am so much pleased with your seeds and paper that I wish to help it all I can.

S. W. REDMAN.

Weylor's Settlement, Nov. 24.

We shall be pleased to receive some good recipes from you, or other useful information; we thank you for your kind remarks.

The Chester Whites.

Correspondence Country Gentleman.

There has been a great deal of noise made about the Chester White Hog; yet that there are no pure blood hogs known by that name, is a fact getting to be pretty well understood by breeders everywhere. I bought a pair last spring, myself. I put them in a pen near a pair of Yorkshires of the same age, and I soon found that they would eat one-third more than the Yorkshires, and did not grow as fast at that. Paschal Morris says in the November No. of the *Practical Farmer*, that they have now succeeded in clapping the Yorkshire head on the Chester White body, and have an improved hog as the result. Now if they will keep on improving until they get the Yorkshire body to go with the heads, they will make a still farther improvement.

Mr. E. A. Hewitt tells the truth about the Chester White hogs in the *Rural New Yorker*, Nov. 12, and I certainly agree with him in all that he says in regard to the so-called "Chester White." He says: "This summer we have spent three months travelling in New-England, New York and the Canadas, and in every town visited made it an object to look at all the good stock, including hogs. In almost every town in New England you will find more or less hogs called Chester White, and in no two pens will you find them alike. Many of them have very coarse hair, very large thick ears, coarse bone, long snouts, &c. Then again you will find nearly all the shapes, forms and sizes that can be imagined in the same litter. Some state that they will make hogs that will weigh from 800 to 1,000 lbs., and others that could never be made to weigh over 300 lbs. More than this they frequently have black and white pigs, and very often black spots on the skin."

Harris, in his book on the Pig, says that the Chester sow is valuable to cross with the refined breeds, such as the Essex, Berkshire, or Yorkshire thoroughbred boar; this is no doubt true; yet in almost every town we can find sows equally as good for this purpose among the common breeds of swine.

Hewitt in his article, speaks highly of

the Cheshire breed of swine, and we believe that they are all that he recommends them to be; yet in our opinion they are "improved Yorkshires," and nothing else, and should go by the name of Improved Yorkshires. The Yorkshires lately imported look very much like our best Cheshires.

From Hearth and Home.

Extract from a Letter.

We are now digging drains to carry off all the water, from the barns, pig-pens, sheds, &c. I am determined to have a dry barn yard. The aim is to catch all the water, and carry it off in under drains, before it can come in contact with any of the manure. Besides the inconvenience of walking about muddy premises, and the discomfort of the animals, there can be no doubt that we suffer great loss from the leaching of the manure. Where one pound of ammonia is lost from excessive fermentation and evaporation, ten pounds are lost from leaching—to say nothing of the loss of phosphates, potash, and other soluble salts. Even as capital a farmer as John Johnson said he had a leak in his barn yard for forty years, and he commenced, when over eighty years old, to draw muck several miles for the purpose of absorbing and utilizing the dark-colored juices that drained out of his manure heaps. This is very desirable; but it is still more desirable to make the yard so dry that the straw and manure will absorb all, or nearly all, the rain that falls upon it. When the yard is surrounded with sheds, and a drain is dug on the outside to catch and carry off all the water, and when all the barns are spouted, and not a drop of the water is allowed to escape into the soil, this object can easily be attained, especially on grain farms where we have abundance of straw. Manure cellars are all very well, when properly managed; but we can certainly prevent our manure from running to waste without them. I have a large basin four or five feet deep in the centre of my yard, into which the manure from the horse and cow-stables, pig pens, &c., is wheeled. There ought to be a tank in the centre of it, from which the liquid manure can be pumped back on to the heap when it becomes dry; and into this tank a few bushels of gypsum should be thrown every year. The gypsum, when a solution, will convert the carbonate of ammonia in the manure heap into sulphate of ammonia; and thus prevent all danger of its escape by evaporation.

In most barn-yards, manure ferments very little during our cold winters. There is not enough of it together to generate heat enough to keep out the frost. It is too often allowed to remain in heaps as thrown out from the stables and pig-pens—often injuriously so—while pig and cow manure are cold and sluggish. Mix them together in a compact heap, and they will gradually ferment and make excellent manure by spring. But the heap must be kept free from excessive moisture; if too wet, it will not ferment at all.

COLORING CHEESE.—Among the advantages of not coloring cheese an English authority thus states:—

1. An uncolored cheese will ripen sooner and be fit for use.
2. No intelligent dairy farmer, either of Cheshire or Somersetshire, has on his table colored cheese. They always prefer one uncolored, as richer and higher in flavor.
3. It is curious to remark that no country except Great Britain colors cheese. The only uncolored cheese is the Stilton, which is one of the best flavored and richest of cheeses. We find no colored cheese in Holland; none in Switzerland, where the Gruyere is made; none in Lombardy, the country of the Parmesan; nor in France, which produces the delicious Rockfort which produces the delicious Rockfort cheese. It greatly behooves our dairy farmers to do all they can to improve their Cheddar, and to prevent it being lowered in value in the market by the superiority of the American. And as it is ascertained

that coloring cheese affects its quality and richness, surely this ought to be a chief reason to abandon it, and bring into the market the best made Cheddar uncolored, to cope with that which comes from America.

A HUGE FARM AND HOW IT IS WORKED.—The *Cincinnati Gazette* has the following:—"What do you say to a corn-field in Benton Co., Indiana, of 7,000 acres, in good condition and growing splendidly! It is to be found on the farm of Adams Earl, Esq., who resides in Lafayette. Messrs. Earl & Fowler have 30,000 acres in Benton county, in one body, well watered, and with permanent improvements, having 140 miles of hedge fence and 65 miles of board fence, 30 dwelling houses for tenants, three blacksmith shops, etc. To cultivate the corn land 169 one and two-horse ploughs were kept in daily use, and on the pasture lands 4,100 head of cattle are now feeding for the New York market, and will be shipped this fall by rail. Messrs. Earl & Fowler give their personal supervision to the farm, besides attending to their separate interests, the former a jobbing merchant, and the latter a banker. With the late improvements of farm machinery and harvesting implements, they are enabled to keep the model farm in good condition, and from present appearance the balance sheet will be on the right side, as heretofore."

The Royal Marriage Act.

The approach of an interesting and unusual event is announced from the old country—which cannot fail of being invested with a good deal of interest in this—the marriage of one of the Queen's daughters to one of the Queen's subjects. It is arranged that Princess Louise, sixth child of her Majesty, is to wed the Marquis of Lorn, M.P., eldest son of the Duke of Argyll. We print the statute below, which was enacted 1772, in the reign of George II., for the better regulation of Royal marriages, from which it will be seen that all that is required in the present case is the consent of her Majesty and that of the Privy Council, and signified under the Great Seal. The following is an abstract of the Act, "for the better regulating the future marriages of the Royal Family," which still regulates those alliances:—

"To guard effectually the descendants of His late Majesty King George the Second (other than the issue of Princesses who have married, or may hereafter marry, into foreign families), from marrying without the approbation of his present Majesty, his heirs or successors, it is hereby enacted, that no descendants of the body of his late Majesty (other than the Princesses who have married, or may hereafter marry, into foreign families), shall be capable of contracting matrimony without the previous consent of his Majesty, his heirs or successors, signified under the Great Seal, and declared in Council (which consent, to preserve the memory thereof, is to be set out in the license and register of marriage, and to be entered into the books of the Privy Council); and that every marriage of any such descendant, without such consent, shall be null and void. It is also enacted, that in case any such descendant of George the Second being above the age of twenty-five years, shall persist in his or her resolution to contract a marriage disapproved of by the King, his heirs or successors; that then such descendant, upon giving notice to the King's Privy Council, (which notice is to be entered in the books thereof), may, at any time after the expiration of twelve calendar months after such notice, contract such marriage; and his or her marriage with the person before proposed, and rejected, may be duly solemnized without the previous consent of his Majesty, his heirs, or successors; and such marriage shall be as good as if this Act had never been made, unless both Houses of Parliament shall, before the expiration of the said twelve months, expressly declare their disapprobation of such intended marriage. And it is further enacted, that every person who shall, knowingly, presume to solemnize, or to assist at the celebration of any marriage with any such descendant, or at his or her making any matrimonial contract without such consent as aforesaid, except in the case above mentioned, shall, being duly convicted thereof, incur and suffer the pains and penalties ordained and provided by the statute of provision and premunire made in the sixteenth year of the reign of Richard the Second."

1871.

CLUBS! CLUBS! CLUBS!

FOR THE

Farmer's Advocate.

We offer to each of you, as an inducement to act, the value of *one-fourth* the amount of money you receive for the paper, in stock, seeds or implements in our price list. In this way, every subscriber must be benefitted by having good seeds, stock or implements in his neighborhood. The packages may be divided, and each may have something even this season. Clubs must not be less than four at one dollar per annum. You may then have from one to twenty packages of choice seeds, sent to your post office, prepaid.

Or for 520 subscribers you may have the Ditching Machine; for 120, a Sewing Machine, which we will guarantee to give you satisfaction.

Take your choice; send in the names at once. The stock and implements will be sent on receipt of your list; the seeds will be sent in the spring.

Small packages will be sent post-paid by mail; larger lots will be shipped by express or rail, as you may instruct.

Read the prize list carefully, and do not miss this opportunity of making money.

For instance, for twelve subscribers at one dollar each, you can have a barrel of Early Rose potatoes; and for eight, one barrel of Harrison potatoes, to divide as you choose. For twenty subscribers, one pair of choice Brahma fowls. We give these merely as instances.

Look over the list, and gain something. Persons who send on good club lists may act as agents for the different articles advertised monthly, and make a good thing from the commission allowed. First send on a club list.

HURRAH FOR CANADIAN MANUFACTURES.—The Joseph Hall Works last week received an order from Messrs. Thos. Nelson and Son, the celebrated publishers of Edinburgh, Scotland, for a No. 2 Gordon Press. This speaks volumes for the character of their manufactures. So well has their new Taylor Cylinder press taken that it is intended to make a new and larger size.

The popularity of their general machinery is equal to that of the printing presses. Among the orders now being filled is that for one of their celebrated Leffel water wheels, for one of the largest manufacturing firms of Scotland, and another for a firm at the Cape of Good Hope.

It is the intention of Mr. Glen to push business in this direction: and if business and manufacturing skill and energy will do it, this is the commencement of a trade of no small magnitude.

"Has your sister got a son or a daughter?" asked one Irishman of another. "I don't know yet whether I'm an uncle or aunt."

"It is bad breeding," says an English work, "to abstain from taking the last piece on a dish, because it implies a contempt on your part for the resources of your entertainers. Are you to suppose for a moment that they have no more of the same in the house?"