

ceeds accruing to the shipper. One can scarcely wonder, therefore, that Canadian buyers are very cautious and are so slow in offering more than \$1.50 to \$1.75 to growers for apples packed in barrels and delivered at the cars. We shall hope, however, for an advance later on.

QUESTION DRAWER.

A subscriber writes: "Would you kindly inform me what price is usually set on vineyards of good varieties per acre in the Niagara peninsula, in bearing and in good condition; also on orchards of good varieties of apples in full bearing?"

About Grimsby orchards in full bearing are usually valued at from \$300.00 to \$500.00 per acre, according to age, situation and varieties. The sum of \$2900.00 was paid last season for four acres of such orchard with ten acres of woodland attached, on which was a tenant house and a stable. And this season we are informed of an offer of \$10,000 for 25 acres, with good house and outbuildings, 12 acres being in full bearing with best novelties of apples, and most of the rest in young orchard. We suppose a good vineyard would command similar prices.

Dairy.

A Good Hint

There is one point in milking that we wish to call the dairymen's attention to; it is the position of the bucket when he milks. Some set it directly under the cow's udder and trusting to providence, proceed to shake all the dust and draw all the milk they can into it with the chances that a nervous cow in stepping around, especially just as the pail is full and she is tired of standing in one position - she steps to one side and by accident knocks the pail of milk over.

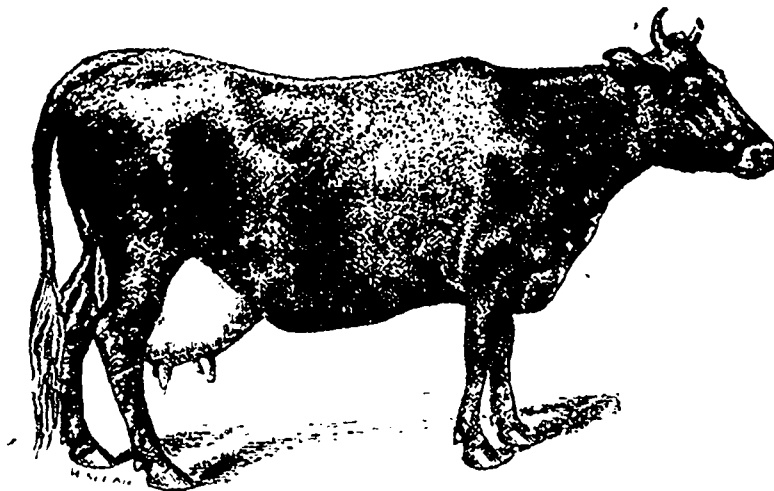
To such a milker we suggest that it is pure carelessness and tempting providence to a shameful degree. You had better hold the pail between your knees and let that be some little distance from the cow, tipping it towards the udder and directing the stream of milk into it.

Thus the dust from the udder cannot enter it and the cow cannot kick it, and the quality of the milk and the temper of the milker will be preserved to the lasting benefit of all the hands concerned. --*American Dairymen*

There is a paragraph floating around to the effect that a farmer has found out that when his cows eat wild onion in the pasture by putting them up in the stable about three o'clock and feeding them on hay and grain as usual, the rest of three hours allowed all the scent to pass off in other secretions, though previously it flavored both the milk and butter. We advise dairymen to put no trust in such stories. The cow that eats

wild onion spoils all the milk that is in her, and no amount of rest will take it out. The only remedy for wild onion is to dig it out of the pasture.

A California correspondent says: If butter does not come firm it may be improved by keeping it in the brine a short time before working. Butter that comes soft from the churn will not be of first quality. Salt makes butter yellow, and any portion not salted remains lighter in color. This makes it streaked and in the reason given for working it the second time. Washing it in brine before it is gathered aids in securing uniformity in color also in freeing it from milk. To keep any length of time butter must be perfectly freed from milk. It is a common practice in some dairies to salt and partly work butter when churned and finish the working the next day. This breaks the grain, re-



A GOOD MILKER.

moves the brine which should remain in the butter to keep it cool and sweet, subjecting the dairymen to a loss in weight.

Before cream is put into the churn a reasonable amount of acid should be developed in it by placing it in a cool room and stirring it a little occasionally to secure an equal amount of acid in every part of the mass. If the cream from more than one day's milk is required for a churning, and a little salt while stirring it. Milk or cream kept too long, parts with its fine flavor and cannot be converted to gilt edged butter. The microscope has revealed the fact that the oil of milk or the butter in milk is inclosed in sacks varying in size according to the quality of the milk, being larger and more tender in milk rich in oil, while the small ones are not so easily broken in the process of churning.

We learn that the Jersey cow Ida o St. Lambert's, the property of Mr. Valancey E. Fuller, of Oaklands, Hamilton, Ontario, has just finished an official test, and made the wonderful yield of 30 lbs., 21 oz. in 7 days.

FOR THE FARMER.

The Best Time To Dig Potatoes.

On this, as on every other farm operation, there are two sets of opinions and practices, both founded on good reasons. Some maintain that the crops should be dug as soon as they are ripe, and others that they should be left in the ground till the approach of cold weather. Both of these are correct under favorable circumstances, but circumstances govern nearly all our operations and come in to test our judgment at every turn, so that the rule that holds good in one season, and on one soil, may be all wrong in a different soil and climate. It is well known that potatoes will keep better and retain their finest flavor longer in the ground than anywhere else, if the land is in proper condition, but if the conditions are wrong the crop will be lost. With

may be accounted for briefly in this way.

Potatoes require a cool, well ventilated and damp atmosphere around them to keep them in prime condition. All these conditions cannot be attained so completely as in a dry porous soil, even the very best cellar will lack in some particular. It will be either too close and the roots will lose their flavor and become bitter, too warm and sprouting will take place, too dry and they will shrink. A bad cellar will ruin the finest potatoes in a few months; a well made pit is far preferable to a cellar when quality for table use is an item to enter the calculation. We have used potatoes dug in the spring in beautiful condition, though in severe winters with little snow on the ground. With light well drained land, the better practice is to dig before cold weather sets in and put by in narrow pits covered lightly by straw, coarse wheat straw is preferable, and a few inches of vegetable mould over it in the shade of a fence that will insure an additional covering by a snow drift in winter. If the pit be made thirty inches wide and about two two feet high, covered with two inches of straw, nicely drawn and put on like a thatch, so that it will not overlap at the ridge, and have three or four inches of nice black loam laid over it, the roots should come out all right in the spring. The string can be done conveniently by selecting a place with a gentle slope and throw two furrows out on each side with the plow, and then shovel out smooth for a foundation, when the team and waggon can be driven astride the pit and the potatoes can be dumped from the gravel box. The furrows thrown out make it easier to cover. The advantages of a narrow pit are that heating is prevented and the right kind of ventilation secured, as the air will circulate freely all through. But those, who live on undrained or clay soil, must follow a different rule and should it happen to be very fertile more must be used. With these conditions heat and wet weather will be disastrous after the potatoes have attained their growth. In the clay district of the Huron tract we have had four seasons in forty four years when a very warm, wet time caused the whole soil to ferment and all the full grown part of the crops fermented and rotted. To guard against such occurrences the only safe plan is to dig as soon as the stalks become ripe and pit with a covering of straw, only, till the approach of winter. By this plan, risk is avoided but the cooking quality of the potatoes injured. With the utmost precautions we sometimes get caught, as was the case last year when all that was left was the half grown tubers.

FARMER.

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a sandy, well drained soil, not too rich in vegetable mould, potatoes may remain in the ground until winter approaches and, if out of the reach of frost till spring, and come out number one with all the fine flavor and mealiness in April or May, and the owner will say, and say truly, that the ground is the best place to keep potatoes, but with undrained or clay land he will say no: dig your crop as soon as the stalks are ripe or you may lose your potatoes. We have here two conflicting opinions and some may say that agricultural papers are not reliable as they give contradictory advice on the same subject. But no; let such persons call to mind the old fable of the two donkeys crossing the river, the one loaded with salt and the other with wool. The one with the load of salt on his back waded through the river and got its load lightened, and advised its companion with the sack of wool to do the same. The unfortunate donkey took his advice and had his load doubled. If we leave out the donkeys, the fable will be on a parallel with the theory of potato digging, because different soils have different properties and are very differently affected by heat and moisture, which