

Of course, there are two ways of treating dung ; one way is to let it lie scattered about till wanted, then, gathering it together and applying it at once to the land ; the other, to cart it off to the stance, build it up, on a bed of earth, in a square heap ; the horses drawing it up on to the heap and thereby compressing it firmly, and covering it with six or eight inches of earth. Then, ten or twelve days before wanted, turning it over carefully, putting all the rough outsides into the middle, and taking care to keep the sides upright, and the top level all over, so that the heat may be equal in every part of the mixen. We, being decidedly of the "old style," prefer the latter way of working.

*Manitoba crops of wheat.*—Richard Davis, of Sidney, threshed 298 bushels of wheat off four acres (not arpents) of land, equal to 74½ bushels to the acre ! Peter McIntyre, of Neepawa, threshed 1926 bushels of wheat in ten hours, equal to 192 bushels, or 24 quarters, in an hour. A most marvellous day's work ! As, in England, we had three sets of Clayton and Shuttleworth's 8-horse power engines in constant work in the counties of Cambridge and Essex, we may be supposed to know what constitutes a good day's threshing in a good grain-district, and we must say that we never got through anything like what Mr. McIntyre seems to have done. Sixty quarters, equal to 480 bushels, were considered a good day's work, but then the wheat was mown pretty close to the ground. We heard of the men with one of Howard's, of Bedford, sets of tackle, jealous of our performance, cramming sheaves into their machine at an enormous rate, and turning out 17½ quarters, equal to 140 bushels, in an hour ; but these were reaped sheaves, and reaped pretty high up. No ; we never heard anything equal to 1926 bushels in a day.

*Food and milk.*—Practical people in England are getting hot upon the question : Can butter-fat be fed into milk ? As our readers know, we strongly adhere to the position that clover-hay, flax seed, and carrots will make richer milk than mangels, wheat straw, and brewer's grains. An experiment bearing upon the subject was recently conducted by a well-known continental investigator, and the results go to show that the percentage of fat in the milk was materially influenced by the richness of the food upon which the animals were fed. The experiment was divided into a series of periods,

during which foods of varied degrees of richness were given to the cows. Food very poor in fat was fed at first, and was afterwards substituted by another ration containing palm cake and cocoanut cake at separate periods, and later by an especially rich cocoanut-cake containing 30.24 per cent. of fat. Following this the cows were changed to the ration poor in fat. The results are given as under :

Period.	Ration.	Fat in the Food.	Fat in the Milk.
1	Ration poor in fat.....	0.297	3.21
2	Palm cake ration.....	0.437	3.52
3	Ration poor in fat.....	0.297	3.20
4	Cocoanut cake ration.....	0.747	3.48
5	Cocoanut cake ration (very rich in fat) .....	1.706	4.00
6	Ration poor in fat.....	0.297	3.23

*Markets in England.*—These have been in rather a quiet state lately, on account of the unsettled condition of foreign affairs ; but the tendency of prices for dairy-goods is decidedly upwards.

We are happy to see that Canada butter is fetching within 2½ cents a pound as much as the finest Danish ; if immense pains and exertion on the part of our Dairy instructors and inspectors cannot persuade our farmers to send nothing but pure, clean milk to our creameries, we must not be surprised to see so great a difference in the price of the best and the inferior qualities of our butter as in the following quotations :

BUTTER AND CHEESE.

London Central Market, Saturday.—English fresh butter (finest factory) 11s. 6d. to 14s. 0d. per dozen.

English dairy butter, as per value.

London, Friday.—The market is quieter, the higher prices having caused buyers to act with caution. For Irish creamery butter 106s. to 110s. is asked, for factories, 94s. to 102s., and for farmers' packages 80s. to 88s., with a steady inquiry. Cork quotations show only trifling changes—firsts at 88s. to 91s., seconds at 84s. to 86s., thirds at 74s. to 79s., and fourths at 65s. to 69s. f.o.b. The reduction in French has attracted additional attention. Fresh rolls, 11s. 6d. to 14s. 6d. ; extra mild baskets, 112s. to 114s. ; first quality, 106s. to 110s. ; second, 100s. ; crocks, 94s. to 104s. Finest Danish, casks, at 116s. to 118s. ; fine, at 106s. to 112s. ; and finest Finnish, casks, at 102s. to 106s., are quiet, the demand being checked by the high prices. Russian casks are offered at 86s.