

The "Poultry manure" contains, averaging the three sorts, .7533 of ammonia per cent.; the farm-yard dung contains .7800, i. e. rather more.

Well then may Professor Anderson conclude his report to the Highland Agricultural Society of Scotland: That the 3 kinds of poultry dung, hens', geese' and ducks', hardly, if at all, exceed farm-yard manure in value. I presume no comparison of the quantities of the three valuable constituents of these manures will satisfy the correspondent of the "Poultry Bulletin," but in all kindness, I should recommend him, the next time he encounters an adversary in a fencing match, to keep the button securely fixed on his foil.

As will be seen, there is abundance of potash and phosphoric acid in the farm-yard manure, but the principal and most costly ingredient is the ammonia.

ARTHUR R. JENNER FUST.

Meat, Milk and Butter.

Here is a formula, equally good for fattening, or milk producing: 6 bushels of linseed at \$1.....\$6.00
10 " of pease at 86cts..... 8.60
150 bushels of Swedes at 5 cts..... 7.50

\$22.10

on this food, the fattening animal will make, on an average, two pounds a day, equal to 300 lbs. during the season of 150 days, which at 8 cts. a pound, will amount to \$24: the dung therefore will be the only profit.

On the other hand, take a cow newly calved. On rich food like the above, she will give lots of milk, say 10 quarts a day, or a pound of butter. Well made fresh butter in winter is always worth from 35c. to 40c. a lb. in Montreal, say 25c. equal to \$37: balance in favour of milk \$13, besides 1350 quarts of skim-milk, which at $\frac{1}{2}$ a cent a quart equals \$6.75, total \$20.05 in favour of milk. I have over-rated the yield of beef, $1\frac{1}{2}$ lbs. a day would be more like it, and the price is put too high. I have under-rated the milk, as a decent cow on such food would give 14 quarts a day.

Will some one try it this winter? If the turnips are given immediately after milking, and a small piece of saltpetre put into the milking pail, I guarantee that the milk shall have no taste of the vegetable.

Swedes can be grown for 5c. a bushel,—don't doubt it— a fair crop, here, is 15 tons to the acre—Swedes weigh about 43 to 45 lbs. a bushel, equal to 750 bushels per acre—\$37.50. q. e. Mr. Cochrane's usual crop is 1000 bushels, per acre.

The linseed, as I have mentioned before, must be crushed, boiled, and poured over the pease-meal and plenty of straw-chaff, no hay. If there is no crusher handy, the linseed may be mixed with oats and ground at the mill, in which case a smaller proportion of pease will be necessary. In this case of course the mixture of oats and linseed must not be boiled, but mixed with boiling water only. Straw ad libitum should be given in the racks, or cut into chaff, in the mangers. I regret to say that my plan for the establishment of a dairy, in active operation, at the September show at Mile End, fell to the ground, for the want of sufficient funds to carry it out. If any subscribers to the Journal would like to see the process of making butter Devonshire fashion, I should be happy to pay them a visit, my travelling expenses of course being guaranteed. The great point in it seems to me, that the heat carries off all bad flavours, and yet, strange to say, leaves all the good flavour behind, and, owing to the fact that albumen coagulates at about 180° F, the whole of the casein is removed by the subsequent washing; the butter separating into small particles renders it impossible that any buttermilk should

remain; so that there exists but a very little *nidus* of evil-designing enemies to spoil the article.

It is evident, from the prices obtained, that there is something left in our butter that spoils it very readily. Is it not worth while, then, to try every reasonable means of getting rid of this substance, whatever it is? What says Professor Baldwin, in his report on the butter and cheese at Kilburn? "We (the British) are beaten by the butter makers of these countries, Denmark and Normandy, through, not by natural advantages, but by the sheer force of knowledge and skill. If we accept this truth, and apply the energy which has enabled us to place ourselves at the head of all countries in many branches of industry, we shall soon hold our own of Denmark dairy husbandry; but as long as we allow the notion to prevail that our rivals possess certain advantages which do not exist, we shall make little or no progress. About 25 years ago the dairy practices of Denmark were rather more backward than our own. Since then the Royal Agricultural Society of Denmark, the Government, and private individuals have cooperated in effecting a reform. Within the short space of 12 years they have increased the exports from 8,000,000 lbs. to about 26,000,000 lbs." Recollect, please, that this butter is not sold for cart-grease, but fetches the highest price in the English market! A. R. J. F.

A good mixture for permanent grass, whether for pasture or mowing.

	lbs.
Meadow Foxtail.....	2
Cocksfoot (Orchard grass).....	3
Hard Fescue.....	1
Meadow ".....	2
Tall ".....	1
Pacey's perennial Rye grass.....	8
Crested Dogtail.....	1
Poa nemoralis.....	2
Do trivialis.....	2
Timothy.....	7
Trefoil (Hop-clover, trifolium procumbens).....	2
Rib grass.....	1
Trifolium perenne.....	4
Dutch or White Clover.....	3
Alsike.....	2

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And 3 lbs. per acre of Rape or Coleseed.

Grapes at St. Hilaire.

The vines are all planted in rows, three feet apart (i. e. the rows three feet from each other, and the vines also three feet from each other) this allows the plough to be readily passed between the rows in the autumn; the autumn being chosen for this work for two reasons, first stirring up the earth, and secondly covering the vines for the winter, an indispensable precaution which ought never to be omitted if the vines are to be preserved, and besides, this manner of protection is so easy that it should not be neglected.

After cutting the vines to about two feet (to prevent them being trampled upon by the horses in ploughing), I pass the plough once on each side of the row, which throws up the earth, thus covering the vine and shielding it from the winter frosts, in this manner they are also protected from the late spring frosts, provided they are not uncovered too soon. Last winter none of mine suffered in the least. These vines I intend propping up with poles (sticks between 3 and 4 feet high) as is generally done in the middle and north of France.