

ments that potatoes which were planted on dry soil, and so early that they reached maturity before the great change alluded to in the season come on, were scarcely affected at all, whereas the same varieties planted later and being in an immature state when the change took place, were nearly worthless when harvested, or had become so during the winter.

Dr. Emmons made some remarks on the nature of the defect. He had taken some pains to examine it, and found it quite analogous to *gangrene* in animals—he was satisfied it was no fungus. He should suppose it would render potatoes unwholesome for animals, and he had heard of several cases where it was believed they had occasioned the death of cattle; but he knew a man who had given them in large quantities to hogs, and had not discovered any bad consequences from it to them.

It was the general opinion of the meeting that it is best to plant potatoes as early in the season as the ground is in suitable condition. The yield, it was thought, was generally better, and they were less liable to blight, or defect of any kind.

CUCUMBERS.—A writer in the London Gardener's Chronicle, says he has entirely discarded the old mode of allowing cucumbers to run on the surface of the ground. He trains them to trellises, and finds that he has not half the trouble with them that is required by the old plan, and that the plants continue much longer in bearing, when so treated.

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We promised in our last number to give a description of an English dairy and its utensils, and we now do so, copying from a late work, and making such alterations as we think would be necessary in a Canadian dairy. It is for the combined production of cheese and butter that dairies are usually made; and a dairy, that it may fulfil these purposes, should consist of several apartments:—

1. The milk-room. 2. The work-room. 3. The store-room. The milk-room is intended to contain the milk, previous to obtaining from it the cheese or cream. It should have its windows to the north, and be so formed as to preserve a cool and equal temperature. It should be well ventilated, kept dry and clean, and as far as possible removed from the effluvia of putrid substances. The windows should be formed of gauze-cloth, which will exclude flies, but admit the air, and protected from mice and accidents by a grating of wire. This apartment should be kept cool in summer, and in winter be heated by a stove or otherwise, so as to maintain a temperature of from 50° to 55°. The work-room is that in which the different manual operations are performed. It is to be fitted up with a boiler to boil water and heat milk, and it should be of sufficient size to allow of performing the operations of churning, cheese-making, washing the dairy utensils, and the like. The cheese-room is merely

to keep the cheese when made, and should have a certain degree of warmth, without being too much heated or lighted.

When very particular about dairies the insides of the walls are lined with white delf tiles, and the floor with bricks or smooth flagstones, with gutters of brick to carry off the water when the floors are washed, which they should be daily, and dried up immediately.

The utensils required for a dairy are:—1. Milking-pails, which may be formed of tin or wood. 2. Sieves of hair or wire gauze, for the purpose of passing the milk through and retaining the impurities. 3. Vessels for holding the milk until the cream rises to the surface. These may be of glass, zinc or tin, the two former are to be preferred. 4. A vessel made of white oak or other sweet wood for containing cream. 5. Flat dishes of willow, ivory, or horn, for the purpose of skimming the cream from the surface of the milk. 6. A churn. 7. A wooden vat or tub, in which the milk is placed when the curd is about to be coagulated. 8. A cheese-knife, for the purpose of cutting or breaking the coagulated curd, that the whey may be separated. 9. A vessel perforated with holes, or a close basket, in which the curd may be placed, that it may be broken, and the serous matter further separated. 10. Wooden vessels, with perforated sides and bottom, in which the curd is placed for being compressed. 11. A cheese-press. 12. A wooden vessel, for containing the butter when removed from the churn, and in which the butter may be washed and salted. These are utensils that are essentially necessary for the dairy, and to those may be added any others that may be required. We shall again refer to the dairy management.

We may consider it as good farming when we convert bad land into good, or when we are able to continue land that is naturally good and productive, in a state of permanent and improving productiveness. To produce these results, we must first carry off all superfluous water by means of judicious draining. We must next impart to bad soil what is necessary to it, by mixing other soil with it, or by manuring it. We have also constantly to return to the soil, through the medium of manure, the strength and fertility which we extract from the land by crops; and lastly, we should eradicate all noxious weeds, that the strength of the land and manure may be thrown into the crops, and not into the weeds. If we were to be governed by these rules, Canadian agriculture would soon exhibit an improved appearance, and be a much more profitable business for the farmers and