ticle be correct it would be worth millions of dollars to the country every year, should the mass of farmers study it and act upon its suggestions." Now we know the reasoning was correct, not only because founded on true scientific principles, but also because we have abundant confirmation in the united experience of all who have put the matter to practical test. We will here repeat that all grass and grain crops designed to be used as food for man or beast should be gathered before full maturity.

Grass, while still green, contains a large amount of starch, gum, and sugar. The sugar is perceived in the sweetish taste of the juice ; the starch and gum, being nearly tasteless, are not so readily perceived. The principal nourishing ingredients in all kinds of food are starch, gum, sugar, and some nitrogenous compound. But the starch, gum, and sugar, are mainly changed into hard indigestible woody fibre when grass fully matures. If the ripening process be arrested eight or ten days before its completion, and the plant be dried rapidly, double or treble the amount of starch, gum, and sugar will be secured. The same reasoning holds true of all kinds of grain. Every one is familiar with the sweet taste of green corn, wheat in the milk, etc. When the growth is completed, cut these crops and you save a considerable amount of rich nutriment which would otherwise be changed to the woody fibre of the outer shell. The only point to be looked to, is, to wait until the accumulation of juices is completed, and then begin the harvesting at once. The only exception to this rule is with crops designed solely for seed ; these may well be left to the natural full ripening upon the stalk, especially when the seed is to be kept long.

The proper time for cutting grasses is at the moment the seed is set, or immediately after the flowering is over. Clover should be cut as soon as in full bloom.

A large number of experiments on wheat and other grains indicate that the proper time for harvesting is when the kernel is fully formed, but still soft enough to yield to a moderate pressure between the thumb nails. This is usually about ten days before full maturity. We had reports of a number of definite experiments on this subject, since our former article, and which is given below. Several years ago Mr. Hannam, of Yorkshire, England, made five successive cuttings from the same field of wheat, and carefully noted the results which are given condensed iu the following table:

| Cuttings. | Days before maturity. | Products of 100 lbs of Grain. | | |
|---|---|---|---|---|
| | | Fine Flour. | Seconds. | Bran. |
| 1 | 30 days. | 75 lbs. | 7 lbs. | 17 lbs. |
| 2 | 21 days. | 76 lbs. | 7 lbs. | 16 lbs. |
| 3 | 14 days. | 80 lbs. | 5 lbs. | 13 lbs. |
| 4 | 2 days. | 77 lbs. | 7 lbs. | 14 lbs. |
| 5 | 0 days. | 72 lbs. | 11 lbs. | 15 lbs. |

The largest yield, and the finest flour was obtained from cutting No. 3. A subscriber of the *Agriculturist* in Ottawa, Ill., writes that after rereading our article above alluded to, he last summer resolved to put it to the test on his wheat crop of fifty acres, although against the protest of his well-meaning neighbors. For comparison he left a small portion standing in the field until fully ripe. The result he states as follows:

"The bulk of the crop cut first, weighed 62½ pounds to the measured bushel! The remainder of the crop, cut when fully ripe, weighed but 58 lbs. per bushel —a difference of 4½ lbs. per bushel. The amount harvested was 1,200 bushels ; thus a gain of 5,400 lbs. weight, equivalent to about 90 bushels in bulk, was