

live to eat of their fruit'. Why not set trees for their children, as well as to lay up money for them. And besides will not the setting of fruit trees add value to lands?

FLAX CROP.

In old times, every farmer had a flax patch, and every farmer's wife had a foot wheel. The farmers raised the flax and prepared it for the distaff, and the farmer's wife would spin it evenings by the side of a large kitchen fire. The flax was made into linen, in the shape of table cloths, and towels and sheets, and the farmer always had a clean dickey of his own raising and manufacture, and the tow was made into frocks, and such like things. Those were happy days. There were no factories nor steamboats nor railroads nor magnetic telegraphs, and yet those were happy days. Why? Because there was a reliance upon industry, a self-dependence and independence, more industry, less pride, more equality. But let them pass—lest you may think we are about to flax out of the subject, we will just say that many farmers consider flax an exhausting crop. It is somewhat so, but not more so than wheat. It exhausts the soil more of some ingredients than wheat does and not so much of other things.

Dr. Hodges, of England, has made some chemical examination of the ingredients of flax, compared with other crops, and he finds that one hundred parts of the ashes of the following plants, yield as follows:

	Phosphoric acid.	Potash and Soda.
Flax,.....	7	12
Wheat straw,.....	3	13
Oat straw,.....	3	29
Bean, (English),.....	7	55
Red clover,.....	8	56
Cabbage,.....	12	32
Potato stalks,.....	7	44
Turnip tops,.....	9	34

He found the two tons of flax straw raised upon an acre, took from the soil fifteen and one half pounds of phosphoric acid, and fourteen pounds of potash. From his experiments, he recommended the following compound as manure for an acre.

Muriate of potash,.....	30 pounds.
Common salt,.....	100 "
Plaster of Paris,.....	34 "
Bone Dust,.....	54 "
Epsom salts,.....	50 "

As most of these ingredients, except the bone dust, are found in kelp, those who live near the sea would make an excellent manure for flax, from it, with common ashes and bone dust.—*Maine Farmer.*

SWAPPING HORSES.—The editor of the *Mass. Ploughman*, talks thus sensibly about "dickering" in horses, &c.

Think twice before trading off a horse that has served you well on the whole though he may have some faults. We have known men to swap off horses that had but one or two faults for others that had a dozen. This generally arises from the bad temper of the owner. A horse refuses to draw before oxen, and he is put off for one that is not willing to draw any where. Another is high spirited and the women can't drive him; he is put off for one that cannot be coaxed out of a walk. Another is not willing to be caught in the pasture; he is exchanged for one that is worthless when caught.

A low horse that hardly keeps your boots from the ground, is put off for one that you cannot mount without a block. A lazy horse is put off for one that has no patience to let you be seated in the cha se before he must go.

On the whole we would not advise farmers to think of changing off any of their stock for slight faults; whether cattle or horses or chi dren or wives. It is better to bear with them than run the risk of faults they know not of.

REMEDY FOR A SCALD OR BURN.—Scrape, or grate a raw potato and apply the pulp, as a poultice, to the scald or burn. When dry, repeat the operation until the smarting shall cease. If the skin be broken, the sore may be healed with basilicon salve, or merely by binding on some dry lint, covered with a linen rag burnt brown. Should the part affected be very bad, it may be washed with alum whey; but the operation of the potato poultice is so effectual, that the burn seldom causes an after break in the skin.

MARL, it is believed, will last longer in the ground than any other manure.

GLASS MILK PANS are coming more and more into use in Europe. Their advantages on the score of cleanliness must be obvious. It were to be wished that societies or institutes would appoint a standing committee, and put aside a small portion of their ample funds for the installation and importation of sample articles invented abroad, connected with agricultural and rural economy. True it is, that in general, this may be left to the vigilance and rivalry of tradesmen and manufacturers; but many years elapse before we get the benefit of many things which might at once be profitably introduced. The same reason and policy that prompt the offer of premiums for useful things of home invention, would warrant the introduction of things which have been recently invented and patronized by agricultural societies abroad. Satisfied that glass milk pans (on which the manufacturer should indicate the capacity of the vessel) would be a valuable acquisition to our dairy women, we respectfully suggest the importation of a dozen, and the offer of a premium to the glass manufacturer who shall first produce them in this country at a cost that will justify their being brought into general use. It has been seen in an interesting and valuable "Essay on the management of Holstein Dairies," published in the *Farmers' Library*, that there the dairy women are allowed one dollar a year for "pan money," and charged for all their breaks; yet they always "make by the operation." Let us have glass milk-pans.—*Farmers' Library.*

PROPERTIES OF EGGS.—Eggs are popularly supposed to be so much alike, that what can be said about one egg, is thought applicable to every other laid by the same species of bird, the common hen for example; but there is nearly as much distinguishable difference between the units in every egg-basket which is carried to market as there is between the faces in a crowd of men, or the hounds in a pack. To every hen belongs an individual peculiarity in the form, color, and size of the egg she lays, which never changes during her whole lifetime, so long as she remains in health, and which is as well known to those who are in the habit of taking her produce as the hand-writing of their nearest acquaintance. Some hens lay smooth cream-coloured eggs, others rough, chalky, granulated ones; there is the buff, the snow-white, the spherical, the oval, the pear-shaped, and the emphatically egg-shaped egg. A farmer's wife who is interested in the matter, will tell you with precision, in looking over her stores, "this egg was laid by such a hen"—a favourite perhaps—"this one by such another;" and it would be possible that she should go on so throughout the whole flock of poultry. Of course the greater the number kept, the greater becomes the difficulty in learning the precise marks of each. From a basket of 30 eggs, gathered in a farm-yard as they came to hand, 11, laid by one or two hens whose race we were desirous to continue, were selected in about two minutes by the friend who supplied us with them.—*Gardeners' Chronicle.*

IMPROVEMENT IN GRINDING WHEAT.—A new mode of grinding has of late been invented in Maryland, consisting of ridding the grain of its skin or bran before grinding.—This is said to be done very completely, and to be attended with several important advantages. These are, that all the different sorts of wheat, the red as well as white, are rendered equally good, other things being equal, whereas the red wheats are now sold in most markets for several cents less per bushel than the white. All the brown particles are removed effectually from the flour; a saving of from 40 to 50 pounds per barrel is gained; time is also saved to the amount of from 25 to 50 per cent. The flour is greatly improved for hot climates—a very important item to the shipping interest.—*Practical Farmer.*

PRESERVING HAMS—A canvass cover for each ham, well whitewashed, is an infallible protection of hams, against flies. They may also be well kept in dry sawdust.

TRY IT.—It is said that a bowl containing two quarts of water, set in an oven, when baking, will prevent pies, cakes, bread, etc., from being scorched.

SUBSTITUTE FOR POTATOES.—A large importation of West India yams has lately taken place in consequence of the anticipated scarcity of potatoes.

HOW TO MAKE METHYGLIN.—Take honey 100 lbs; water 24 gallons; put them in a cask, and stir daily until dissolved. Then add yeast 1 pint, and a decoction, from 1 lb of hop previously boiled in water, sufficient to make 6 gallons liquid. Mix well and ferment.