

wheat, beef, and pork, which are all exportable articles. The wheat is of fair average quality this year, and was harvested in good condition. Pork is, perhaps, of as good quality as any that can be had in North America, fattened principally on peas, and indian corn, and peas are considered excellent for making good pork. We have seen very good pork sold at 23s. 1½d. to 25s. the hundred pounds weight, and this price does not pay the farmer well. The best beef, we have been told, was worth 30s. the 100 lbs. and we believe it has been sold from that price downwards, to one penny half-penny per lb.; the latter price, it is said, farmers have sold quarters of beef for in the Montreal market the quality of course could not be very good. From the market prices in England lately reported for salted beef and pork, one would imagine, a higher price might be paid here for any beef fit for exportation, and pork, as we have it, being excellent. We believe, if our pork was made into good bacon and hams, cut and cured as they do in England, that it would find a better sale, and more certain market, and there would not be any difficulty in adopting this plan. The price of bacon at Liverpool is from 40s. to 48s., and hams 60s. to 62s.; in London, the prices are 62s. to 72s. for hams. Canadian pork, bacon and hams, might be made to equal any in the British Isles, the food upon which they are fatted here being generally of better quality, than what they are fed upon in these countries. The price that can be obtained for salt butter of good quality is not to be complained of, and we have no doubt if farmers were more careful of making it up, and packing it in the proper sort of kegs, made air-tight at each end, a higher price could be obtained for butter. It is a great fault in salt butter when not of uniform colour, and saltiness, in the same cask, and also when it is not packed closely, without any openings between the butter. Any man experienced in the making and packing of butter, and the consequences of these objections,

which we submit, will admit our objections to be well grounded. All this, however, can be remedied by the butter maker and packer, and when a large quantity of butter would be made, the difference in value of the butter for a season would be very considerable, perhaps from one to two pence per lb. These are matters of some consequence to farmers, as good butter may be made in Canada, by skill and attention, as is produced in any country, without exception. Undoubtedly milch cows require care, in their summer and winter feeding, and we could not expect to make good butter from them otherwise. Exposure to great heat in summer, without shelter, and driving them a long distance to and from pasture, is very injurious, and should be provided against. These circumstances may be considered by many as of no great importance, but such is not the case. Every day we may see ill tasted and bad coloured butter in our markets, while other butter is excellent in taste and colour. There can be no cause for this, except the more judicious management of the cows and the dairy by those who have good butter than those who have bad. While we despise trifles in any part of agricultural management, we shall not excel as farmers or producers. The quantity of fowl brought to market this winter has been very large, of good quality and at very moderate prices. They are, and might be, a considerable item of the farmer's products. They do not cost a great deal for their keep, and they are a pleasing appendage of every farm-yard. The feathers are useful to the family, and if not required, may be sold for a fair price. Fowl, doubtless, pick up vast numbers of the insect tribes, that are the pests of agriculture. If more fowls were kept, and wild birds not wantonly shot down, for the mere pleasure of *killing*, we should have less insects to trouble us, and injure our crops. The wild birds might certainly be allowed to visit us for the summer season. It is pleasing to see many articles of domestic manufacture brought to the market for sale