

more likely to upset their milking capacity and prevent them both from secreting the milk, and from afterwards "letting it down" than to put a stranger to them, more especially in a show yard where everything is strange. Their ordinary attendants are the best persons to look after them, while those ought to be no difficulty in superintending these so as to prevent any underhand work. It is not apparent from the published statements whether or not the price of the animal is to be taken into account in valuing the cost of production. This is an item which must certainly be given attention to, as it is one that vastly concerns every farmer who goes to lay in a stock of cows. If two cows yield the same quantity and quality of milk on the same rations, but the one is worth £20 to buy, while the other is only worth £15, it is manifest that the cheaper is the better for a dairyman, and, therefore, some points must be awarded in this direction. There ought to be no trouble with this, because it would be easy enough to get owners to declare the value of an animal when entering.

Altogether, however, we hail this new scheme as a departure in the right direction, and one which, if adopted, cannot but be acceptable to the owner of the smaller and lower priced breeds, as it will undoubtedly appraise them at their real value. We hope that the example set by the Ayrshire Society across the Atlantic may be followed by those who have to deal with milk trials in Great Britain. *Ex.*

British-grown tobacco.

The report of the judges appointed to determine the award for the prize of 50 gr. offered by the tobacco section of the London Chamber of Commerce for the best specimen of British-grown tobacco was circulated on Saturday. It was found that only four exhibitors had complied with the conditions of the competition so far as quantity was concerned; but, in view of the interest which is being manifested in regard to tobacco-growing in the United-Kingdom, the judges considered it desirable to present a supplementary report on the remainder of the specimens, though not properly coming within the scope of their adjudication. They placed the four exhibits submitted to them in the following order of merit: First, Messrs James Carter and Co.; second, Mr. W. L. Wigan; third, Sir Edward Birkbeck, M. P.; fourth, Mr. John Graves; and they recommended that the prize of 50 gr. should be awarded to Messrs. James Carter and Co. Detailed particulars, furnished by the growers, as to the cultivation and preparation of the tobacco sent in for competition are given, together with remarks of judges on the various exhibits. Closing their report with certain "general observations," the judges state that, speaking generally, "no one of the four samples eligible for the prize is in any respect valuable for trade purposes, or even merchantable, presuming that no duty was chargeable upon the article. Still, it was evident that well-grown tobacco-leaf can be produced upon English soil, though, of course, this admission in no way takes account of the cost of production..... With regard to the prospects of tobacco-growing on a remunerative basis in England, we share the opinion that, even under the most favourable conditions possible, such a crop cannot be made to pay, and that in most seasons it must be an absolute failure and heavy loss. The climate of this country, to begin with, is less favorable than that of Kentucky or Virginia, and the cost of production will be found far greater here than in the United-States. Until the curing of tobacco is perfectly well understood in the United-Kingdom, the finest leaf that can be grown will be absolutely wasted and useless."

SEA-KALE.

WHERE IT IS FOUND AND HOW IT IS USED.

This favorite vegetable derives its name from having been originally found growing wild upon the sea-coast, where its tender shoots, blanched by the drifting of the sand, were occasionally eaten by the families of the poor fishermen. It was not seen in a London market, until about a century since. In Exeter, at one time, the roots fetched as much as 2s 6d. each, but when tried at Covent Garden, the labels attached to them having been accidentally defaced or lost, kale was carefully set aside as a suspicious looking and, probably, poisonous root, in case it should be eaten by some guileless purchaser. Sir William Jones, who lived at Chelsea some time in the middle of last century, highly appreciated the excellencies of this delicious and delicately flavored esculent, and endeavored to reintroduce it to the markets, with a moderate amount of success. It was always in favor amongst the Scottish people, and may now be found in most Continental markets, more especially in France. An old French author vilified sea-kale as the "Chou marin sauvage d'Angleterre"; having possibly tasted a bitter specimen of kale, he opined it fit only for uncouth and uncivilized palates; but when blanched and well served, it equals, if it does not surpass, asparagus in delicacy of flavor. The young shoots and unopened leaves are the best parts of sea kale, but the larger leaves may be scraped and served like asparagus, and will also be found useful for soups. Forced kale is most delicate in mid winter, when other kinds of fresh vegetables are difficult to obtain. It should not be exposed to the action of light, as that renders it strong and bitter; therefore, after cutting, keep the heads in the dark, or carefully covered; dress when young, crisp and tender; if allowed to become stale and discolored it is comparatively worthless. Sea-kale is remarkably easy of assimilation, and as it abounds in alkaline properties, it will be found one of the most nutritious, as well as the lightest, esculents which can be taken by the sedentary, or by any who suffer from dyspeptic tendencies. Sea-kale is generally eaten plainly boiled and served on toast with melted butter poured over. An excellent sauce for sea-kale may be made by rubbing from two ounces to a quarter of a pound of butter is sufficiently oiled, stir in the yolks of two eggs, or one, if for a small quantity of sauce; flavor with a squeeze of lemon juice, serve with the sea-kale, but do not pour over. Cold sea-kale may be cut up into pieces, dipped in batter, and lightly fried. This friture forms a palatable side dish.—*British Journal of Catering.* (1)

But in times of difficulty like these, when we were confronted with the goods of all the world poured freely into the lap of England without any charge whatever, those difficulties they had to deal with were so largely increased that if on the one hand they had to look upon protection as a thing beyond the range of practical politics, they had a right to turn to the Government and say, "At any rate, do for agriculture in this country what every other nation is doing for agriculture in their countries." That was the line he had taken, those were the arguments he had used, and he was happy to think in some small way he had met with some share of success. Even in the present year the Government had set aside for the first time in the history of England, a sum of £25,000 as a grant to certain schools for the teaching of some of the principles of the science of agriculture. (2)

The following estimate of the harvest of 1888 in England

- (1) Cover the plants with large (15 inch) pots, and bed thickly with leaves round the pots. A. R. J. F.
- (2) From a speech by Sir Richard Paget, M. P., on agricultural education, July, 1888.