Talks With Farmers.

Very frequently we have the pleasure of a short visit from our subscribers from many parts of the country, and their reports on the different crops, with their observations on agriculture, are such as must be interesting to our readers.

We have had some information from Mr. Thos. Beatto, of Strathburne, concerning wheat. He says he has tried the Baltic wheat, and does not like it; it does not seem to suit that neighborhood, at least. The McCarling wheat has done little better; it is a coarse grain, and does not sell well. The Farrow wheat he does not like, and he abandoned it last year. The Fife wheat is best with him, but he wants some better variety, as that is not profitable to raise there.

On the same subject F. Malcom, of Innerkip, informs us that he procured one peck of the Arnold wheat in 1873. He gave it every advantage, sowing it in drills by hand, and giving it a half acre of ground; he did not get four bushels from its produce.

Mr John Gill, of Coldwater has been very successful in his experiment with potatoes and tomatoes. He informs us that he had seventy pounds from one, a pretty good yield. He had very fine tomatoes, one of them weighed three and three-fourth pounds, and measured 22 inches in circumference.

The Hanson lettuce surpassed anything he ever saw.

Is land plaster beneficial in farming? Mr Charlton, of Yarmouth, a good farmer, and consequently a close observer of everything agricultural, says he is in the habit of applying land plaster as a *top-dressing* to his potatoes every year; he uses farm yard manure when planting them, and afterwards sprinkles the young vines with plaster. This top-dressing causes a rapid growth in the vines, so that they are strong and well advanced before the bugs make their attack. Last season he planted three pecks of Early Rose seed, and they supplied his family for three months, and when digging them he had thirty bushels left.

His wheat last season yielded from 20 to 30 bushels per acre, barley 30 to 40 bushels.

Fatting Tegs for Yearling Sheep.

Recently we quoted some good authorities upon the general management of ewes in winter, and promised to explain the excellent, but somewhat novel method of teg feeding adopted by Mr. Sidney Davey, in Cornwall. Too often we find the question of the winter management of sheep discussed in March or April, just as the season is passing away. The papers and discussions are, no doubt, read, but before winter again comes around the lesson is forgotten. Our purpose at the present moment is not so much to advance anything new as to refresh the memories of our readers, and to reproduce some valuable hints upon sheep feeding just at the season when the topic possesses the greatest interest.

Roots have long been pulped for cattle with good results, the advantage over slicing being principally that of economy. In some seasons such a consideration would not influence the grazier, but in the present it cannot be ignored. Pulping for sheep has not become general, chiefly because it is difficult to pulp roots on a large scale in the field, away from the mechanical power and contrivances now usually found at good homesteads; Mr. Davey described his plan before the East Fenwith Agricultural Exchange much as follows:

In the first place, a wooden house on wheels is provided, 10 feet long and 6 feet wide, at a cost of about £15. Inside it is placed one of Hornsby's pulpers, and this house always precedes the fold, and is removed daily or every alternate day.

The roots are pulled—say a month's stock at a time—topped, and placed in convenient heaps, covered with a little straw, and then re-covered with earth to keep them dry. These heaps are placed in rows across the field, so as to allow the fold to be shifted at convenient intervals. The method pursued is as follows:

The sheep are folded according to sex, the wethers and drift hoggs in one pen, and the hoggs for breeding purposes adjoining. The house on wheels is drawn near the heaps of roots, as before mentioned, and for 300 folded sheep, two girls (one at 8d. and the other at 6d. per day) commence pulping the roots in the morning, and store it back with a layer of chaff (consisting of two thirds straw and one-third hay), and then a layer of pulped roots, with a little malt screenings intermixed.—The next morning, when this food is required, instead of giving the sheep a cold, frosty turnip on a frosty morning, on an empty stomach, they have their pulped food, with the juices of the formerly cold turnip, absorbed by the naturally dry chaff. The food is eaten with evident relish. The sheep fill themselves quickly, and lie down and rest contentedly. They are fed three times a day, namely, 7 a. m., 12 noon and 5 p. m., during the winter.

"The last season (1868)," says Mr. Davey, "I had the pleasure of trying different quantities of artificial food. I divided my wethers into two different pens, all feeding on the same quantity and quality of pulped food. To one pen I gave ½ lb., and to the other ¾ lb. of artificial food per day.—The former I had the gratification of selling at 15 months old, without their coats, at 52s. per head; and the other lot at the same time, which had ¾ lb. of cake per day, were worth 67s. per head. My idea is to allow feeding sheep ¾ lb. of cake or artificial food per day, and sell them off in March or April at about 12 months old, without their coat, at 21 lb. per quarter.

Mr. Stratton, of Duffryn Farm, Monmouthshire, says:

"I like to get on to swedes or mangel by October 1st. My own plan is to give the sheep as many roots as they will eat. I find 1 lb. of cake per day and 20 lbs. of roots to be about the average quantity a fair-sized teg will consume; and, reckoning in this way, I have been always able to calculate the time my roots would last me, and this is sometimes useful to know. There is a prevailing notion that the mangels are unfit to feed with sheep on the land in the autumn. This is, I venture to state, a great mistake, as I would quite as soon have mangels as swedes in October, November and December."

In the case of a Cotswold farm at the present moment, the ram tegs are folded upon Greystone turnips, the daily allowance of which has been increased from 15 lb. per head to 18 lb. As nearly an we can ascertain, the tegs are receiving 2½ lbs. of good clover hay, and ½ lb. of crushed linced cake, mixed with a few peas.

Although Mr. Stratton declares in favor of the swedes or even mangles as early as October 1st, there are good reasons for thinking sheep will do better on white turnips until near Christmas. Experiments might be cited in proof of this assertion, if we could also quote facts that too hurried an introduction to swedes is often the cause of increased mortality. Gradual changes are the best, and the change from grass to rape, white turnips, mixed white and swedes, and finally swedes alone, is safer than the plan of dashing at once into swedes and mangels.—*Agr. Gazette.*

Fat in Forage Plants.

To any one not a chemist or a quadruped the last place to look for fat would be in a haymow or a stack of straw; yet it appears, from recent investigation, that fat is not only an essential constituent of hay and straw and similar forms of vegetation, but one of considerable economic value. In the lower leaves of oats in blossom, Arndt found as much as ten per cent. of the dry weight to consist of fat and wax, the latter appearing as a bluish bloom so conspicuous on the leaf, of luxuriant cereals. In fodder crops, generally the greatest proportion of fat is found in young and thrifty plants. Thus Way found early meadow grass to contain six and a half per cent. of fat; while in that of the same meadow collected the latter part of June, there was but little more than but two per cent. The proportion of fat is increased by nitrogenous manure; the grass of a sewerage meadow at Rugby contained four per cent. of fat, the nature of this sort of vegetable fat was investigated some little time ago by the German chemist Konig, who found that by treatment with strong alcohol the fat of grass and clover hay could be separated into two parts, one solid waxy substance the other a fluid fat, soluble in alcohol. At first he considered the latter to be a true glycerine, but changed his mind after the investigation of Schultz, who proved that, though it contains the same proportion of carbon and hydrogen as ordinary fat, the fluid fat of hay is something quite different, since our glycerine can be obtained from it. Konig has since confirmed these results and carried forward the investigation, hay, oat straw, the grain of oats, rye, vetches and possibly others, he finds oleic and palmitic acids not combined with glycerine but in a free state; and as these acids in their combinations are well known as large ingredients of nutritive fats and oils, it is likely they have a considerable influence on the value of these plants for fodder. Konig also finds in hay and in oat straw the important ingredient of animal bile, *cholestenia*; still further, cerotic acid, a waxy body which forms twenty-two per cent. of ordinary beeswax; and two fatty substances new to science, one fluid and the other solid. They are distinct compounds having the character of fatty alcohols. Another interesting discovery in hay is the presence of hydrocarbon, the relations of which are not fully made out. In several respects it agrees with some of the paraffins.—*Scientific American.*

Farm Rakings.

Difference between red and white wheat. It is said that the hard wheats are all natives to warm climates such as Italy, Sicily and Barbary. The soft wheats are from more northern climates, such as England, Russia, Belgium, Denmark and Sweden. There is however, one exception to this general rule, as the elebrated Polish wheat is hard, and from this season it has been contended that it was not a native of Poland, but was introduced there from some milder climate. The English atmosphere is so humid that it is impossible to ripen wheat hard, but in many cases it requires artificial heat to harden it before it can be ground into flour. Different soils and climates materially change the nature and variety of wheat. The difference between red and white wheats is not in variety, but is owing chiefly to the variety of soil on which it is grown. A generous dressing of wood ashes applied to the growing wheat in the former part of the growing season will exert an excellent influence in rendering wheat of a lighter color than it would be without potash. Lime is excellent also for the same purpose.—*N. Y. Tribune.*

Granges Organized Since Last Issue.

75. MOORE CENTRE—Wm. Nesbit, Master Moore; Wm. Gray, Sec'y, Moore.

76. GLASGOW—A. R. McIntosh, Master, Spring Bank; R. J. Coulton, Sec'y, Spring Bank.

77. FOREST ROSE—M. Wallace, Naster, St. Thomas; J. F. Davis, Sec'y, Glanworth.

78. PRIDE OF BLANCHARD—Jas. Highet, Master, Anderson; John Irwin, Sec'y, Anderson.

79. MOUNTAIN—T. M. Houser, Master, Campden; S. N. Fry, Sec'y, Jordan.

80. CREDIT VALLEY—N. Steen, Master, Streetsville; A. McKinnon, Sec'y, Streetsville.

81. OBAN—John Waddle, Master, Oban; Wm. Carrick, Sec'y, Oban.

82. LOUTH—John D. Crowe, Master, St. Catharines; Frank Hill, Sec'y, St. Catharines.

83. FRUIT—Job Hughes, Master, Oakville; Geo. Hardy, Sec'y, Oakville.

A good method of treating old feathers, is to expose them to the sun in an old musquito net (or course corn sacks will answer) until perfectly dry, shaking them up from time to time. To get out the dust, they must be tied up to some convenient place in the yard, and well beaten up with the hands or a stick (the person standing windward of course). If a lace net is used, feathers may be as thoroughly dried and sifted in this way as can be desired.

The Markets.

In the English Market the price for Wheat continued low with little fluctuation, though at our latest report, (Ja'y. 23) they took a slight rise upwards and showed a rise of 2d. on Red Wheat, and 1d. on White, but a fall of 3d. on Club, and of 1s. on Corn, markets being quiet. Malting Barley remained fully as dear with a steady enquiry. Oats were fully as dear. Montreal and Oswego were dull and unchanged. New York loss firm, at $1 09 to $1.12½, and Chicago lower. Toronto markets showan increased activity. The flour was steady with sales of extra at $4.35, and of spring extra at $3 95. Oats were firmer; one case sold at 43½ cts., and another at 44 cents. Barley was steady and moving freely, selling at $1.08 to $1.11; some as high as $ 1.17 to $ 1.18. Peas from 75 to 76 cents. Hay scarce; Timothy sold at $19 to $20; inferior $15 to $18.

Liverpool Quotations. Flour 21s. 6d. Red Wheat 8s. 7d. to 9s. 4d, White Wheat 9s. 7d. to 9s. 8d. Corn 38 to 39; Barley 3s. 6d. Oats 3s. 4d. Bran 42s. Cheese 69d.

London Markets. White Wheat $1.50 to $1.65. Red Wheat White $1.40 to $1.50; Barley $2.00 to $ 2.20; Oats $1.15 to $1.17; Peas $1.10 to $1 20; Rye $1.00 to $1.20; Corn $ 1.08 to $1.15. Dressed Hogs $7.50 to $8.00. Keg Butter 22 to 25 cents Rolldo. 25 to 28 cts.