

the St. Lawrence the poor immigrant carried the infection along, and thus originated the terrible outbreak of that year, which occurred both in this country and in the United States. There are many still living who remember its visitation to this district, and its destruction of the poor laborers on the canal feeder between Welland and village of Dunnville. Near the latter place mounds still mark the spot where hosts were buried in a common grave.

The course of the disease is essentially westward, and there is no guarantee that this continent may not yet this summer become the scene of its havoc. We trust not, but even now as we express the wish it may be landing on our shores.

## CORRESPONDENCE.

This page will be devoted to the exclusive use of correspondents. All of our readers are invited to write upon subjects of interest to agriculturists.

### RYE AND WHEAT.

ED. CANADIAN FARMER.—I think I saw something a little while ago in your paper with regard to the mixture of rye with wheat, and the necessity of doing away with such a mixture. Now, sir, how is this to be done?

First, by getting good, pure seed. 2nd, by attending to every stalk which appears. About two weeks before cutting the grain let us go through the fields and remove the heads of the rye. They can easily be seen since the stalks are altogether taller. The value of wheat in which rye is mixed, is reduced fully 10 per cent., as it cannot be exported at nearly so good rates. Our farmers should awaken to this fact, and banish the rye from their wheat fields.

Yours truly, W. M.

Oxford.

### PACKING APPLES FOR THE ENGLISH MARKET.

Now that the season for apple gathering and packing is approaching, a hint as to the best style and size of package and placing of fruit for the home market, may not be inopportune. Use only the three-bushel barrel, well made and round hooped. Do not injure the sale of your apples by placing them in either second-hand or inferior barrels. The cause of the decline in value of apples sent to the English market by American shippers is not so much due to the inferiority of the fruit as to the smallness of the generosity and bad appearance of the packers. For some years middlemen and buyers have endeavored to impress upon fruit-growers the need of good round-hooped barrels, and honest, full measurement, as much as the selection of good, sound fruit. Place the fruit carefully, stems down in the bottom of the barrel, pressing them well in for three or four layers, then fill the barrels three-fourths full, setting them by jostling the barrel; place the last three or four layers as carefully as the first layers at the bottom, and press them well in with the head. The fruit grower or shipper who endeavors to stuff his barrels by placing inferior fruit in the middle of the barrels, not only injures his own future market, but that of his neighbors. Let the apple on top of your barrel represent the contents. Never place two varieties of fruit in the same barrel. Every fruit shipper should have a registered brand, and will find his fruit packed and cared for as above directed, rapidly gaining a reputation, and in advance.

H.

### WORKING BUTTER.

EDITOR CANADIAN FARMER.—I concur with what your correspondent S. C. C. says, on page 12, June 4, in regard to the CANADIAN FARMER. It certainly does improve all the time, and I am highly pleased with it. This correspondent also speaks correctly in regard to working butter. It ought to be worked only to a certain degree. Where I was brought up the general practice was to work it with the hand, while here the ladle is nearly always used. But there are much easier and better ways than either of those, and there is a great deal of difference in butter-workers; some cut and grind it and work it in an improper manner, which spoils the grain, and of course, makes poor stuff of it, unfit to bear the name of butter. The only true way to work butter is by pressing—not grinding or cutting. We have found the Blanchard Butter Worker, made by Porter Blanchard's sons, at Concord, New Hampshire, to work it in just the right manner, viz., by pressing. It gives us perfect satisfaction. It works the buttermilk out and the salt in easily and rapidly. I find it highly endorsed by such dairymen as Henry Stewart and others. With proper fixtures it is a pleasure to make butter. F. H. D. Corning, N. Y., July 25, 1884.

### A GOOD IDEA.

ED. CANADIAN FARMER.—Would you kindly allow space to bring before the public the need of establishing an apian department at the Ontario Agricultural College. Such a department has been mentioned when the college was organized, and to day when the bee-keeping takes such a prominent position amongst the sources of wealth and we have the leading apianists of the world in our midst, we find our Agricultural College, which compares so favorably with other institutions of a similar kind, without an apian department, and such a department has a special claim. Bee-keeping has made such progress that the enlightened think no longer that to make money in bee keeping depends on luck. True there are failures and abundant harvests, but our knowledge has become such that we put that knowledge to practical use, and zealously, for the capital invested and expenses incurred, there are few businesses which yield a larger return; and not only this, but the country is deriving thousands of dollars and could derive millions, from a source, which we might say at one time was entirely neglected, and a complete loss. And not only do we not obtain through bees the healthiest of sweets, but it is universally admitted by the thoughtful that these little insects are the means of fertilizing our fruit bloom, small and large, also clover and many others too numerous to mention, and a marked increase is found where fertilizers provided by an all-wise power are found. Then why should our future farmers not be taught to keep bees, and in that way provide himself with a natural sweet at present going to waste, and at the same time enrich his orchard and field. Every farmer has a larger or smaller sugar bill, and if his bees could provide him with sweets this would be unnecessary. Difficulty might be found in securing a competent person to take charge of such a department, as the demand for good bee-keepers is unlimited it appears, but if private parties can make money out of an apian and pay wages, there is no reason why the College cannot

pursue a similar course. Hoping to hear your own opinion and the opinions of some of your readers, that some step may be taken in the right course, I remain Yours respectfully,  
A LOVER OF BEES

### OUR POULTRY COLUMN.

ED. CANADIAN FARMER.—I too, like your correspondent of last week, Fred Palmer, enjoy your poultry column, and when I read such an article as he contributes it pleases me very much, as it shows, as I have always contended, that if it pays anyone to keep fowls it pays the farmer, and if it pays him (or anyone else) to keep them at all it pays him to keep them well. It is evident Mr. P. is a successful poulterer, and if he only thought so he could do much better as a fancier, that is raising thoroughbred fowls. They pay better as egg producers by selecting such varieties as the Leghorn, Hamburg or Black Spanish, while if his mind is inclined to fine table birds the Dorking or Brahma-fowl stands pre-eminent; add to this the fact that he could sell occasionally a few fowls from such stock to neighbors and others at prices five hundred per cent in advance of ordinary fowls, and I fancy there is a good strong argument in favor of the pure breeds. Farther any one who takes an interest in fowls must surely prefer seeing a flock of birds uniform in size and appearance, color, &c., to a motley crowd with, perhaps, no two alike. I admire his fowl house, and shall profit by one of his ideas, but would prefer lining the house with tarred paper to do away with the eternal whitewashing. J. W. BARTLETT Lambeth, Ont., July 30th 1884.

A well known old Senator from Kentucky took a keen delight in snubbing the modern effluvia of gentility. A young egotist met him one day on Pennsylvania avenue. "Ah, Senator," he lisped, "I called on you yesterday."

"Yes, I got your card. By the way, what was that horse's head on it for, and the letters?"

The youth laughed airily. "The head, Judge, is my crest—the steed which some of my ancestors rode to battle—and the letters E. P. mean *en personne*—I left the card myself."

"Oh I see!" dryly replied the Judge.

A day or two after they met again. "I got your card, Judge, this morning. But what do those extraordinary figures mean?"

"Oh! The mule is my crest. I sell mules in Kentucky; and the letters S. B. A. D. mean that the card was sent by a darkey."

Whatever ails the young man practiced thereafter, were never displayed before Senator S.

Feathers are preferred to flowers for decorating evening toilettes worn by married ladies—the dress, the hair and the fan showing corresponding feathers.

Talma capes for Summer mantles are made of loops of beads resting on chenille loops; these form the entire cape, to which is added a fringe of beads with chenille in it.

"Well, Jakey, I hear you are going to get married. Is it so?" "Yes." "Who are you going to marry?" "Jane Meters." "Why, she's old, Jakey, and also homely." "That's just the kind I want. I want 'em old, so they'll know something, and homely so they'll stay at home."

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