

celebrated for producing the finest quality of potatoes. Mr. J. Price cultivates liberally, and his crops were consequently heavy. I regretted we did not find Mr. John Scofield, a leading and enterprising farmer at home. I met a number of agriculturalists in the evening, and after my usual address, a very spirited conversation or rather discussion was carried on, in which Messrs Sheriff, Hobson, Deverardo, Schofield, H. Price, and my kind conductor, Capt. Radcliffe took part. Here my engagements terminated.

Upon the whole I have been highly gratified with this trip, which has afforded me good opportunities of getting valuable information, and of offering suggestions and communicating knowledge respecting the science and practice of agriculture and the management of Societies, which I trust, will prove useful. The county has been recently made independent, and a fresh energy seems now to animate the people. Everywhere I found an interest expressed in the proceedings of the Board and the Provincial Association, and exertions were being made towards securing the Provincial Exhibition somewhere on the Niagara frontier, at an early date. The stoppage of the Buffalo and Brantford Railway has been a great drawback to this county, but this impediment will be speedily removed. The Canal and the Railway afford efficient means for developing the resources of the county. I observed great improvements going on in several places in road making; a matter which hitherto has not received the attention its importance deserves. The most striking deficiency in the practical husbandry of this county, as well as many others, is the small amount of land devoted to root crops; particularly the mangel-wurzel and field carrot, productions so essential to the sustentation of a numerous and improved herd of Cattle. Draining too on the flat clay lands has as yet been but little attended to. When this is done, the various kinds of root crops may be profitably introduced on soils when under present circumstances the attempt would be abortive.

I am under great obligations to Capt. Radcliffe for his attention and hospitality. And here I would mention that I saw some excellent silk, from worms which Mrs. Radcliffe has in her possession, and to which she has devoted much time and attention. It is quite a curiosity, and with the thriving mulberries in the garden shows what our soil and climate can produce.

Hoping that this brief and hurried sketch will not be totally unacceptable to the Board.

I have the honor to be, Sir,

Your obedient Servant,

GEO. BUCKLAND.

Toronto, Sept., 1856.

CURING BACON WITHOUT SMOKE.

"Oh the trouble folks have taken
To smoke and spoil their bacon."

To smoke the best bacon, fat you hogs early and fat them well. By fattening early you make a great saving in food, and well fattened pork. Then kill as early as the weather will allow, and salt as soon as the animal heat is gone, with plenty of the purest salt, and about half an ounce of saltpetre to one hundred pounds of pork.

As soon as the meat is salted to your taste, which will generally be in about five weeks, take it out, and if any of it has been covered with brine, let it drain a little. Then take black pepper, finely ground, and dust on the hock end as much as will stick, then hang it up in good, clean, dry, airy place. If all this is done as it should be, (it ought to be done now,) you will have no further trouble with it, for by fly time in spring, your bacon is so well cured on the outside, that flies or bugs will not disturb it.

Curing bacon is like the Irishman's mode of making punch. He said:—put in the sugar, then fill it up with whiskey, and every drop of water you put in after that spoils the punch. Just so with curing bacon, after following the directions given above, every "drop" of smoke you put about it, spoils the bacon.