

will forward for publication their observations on its character and qualities.—No doubt these samples have been treated very differently from the way in which the Nepalese seem to treat their barley at home; and we expect from what we have already learnt that the results will be such as to commend this new grain to general cultivation in Nova Scotia.

There is another kind of naked barley not unknown in this Province, called the Naked Siberian, or Naked Six Rowed Barley, but its grain, although of excellent quality, is greatly inferior in size and appearance to the present sort. It may be known from the Nepal Barley by its remarkably long rigid spreading awns. For convenience we append a memorandum of the characters of the two, and add some particulars from "Lawson's Agriculturist's Manual" of the Siberian sort:

NEPAL BARLEY, (*Hordeum Egciceras.*)—Ears cylindrical, spikelets arranged around the rachis in an irregular manner, not in rows, awns soft, short, hooded and bent downwards; grains loose in the husk.

SIBERIAN BARLEY, (*Hordeum gymnohexasticum.*)—Ears cylindrical, spikelets in six rows; awns very long, rough and rigid, spreading; grains loose in the husk. Orge Celeste of the French.

The Siberian Barley was introduced to Britain in the year 1768 by a Mr. Haldiday, who having nearly a quart of seed, sowed the whole in drills in the first week in May, the produce was hung up in the ear, and in the beginning of April 1769, was thrashed out, and found to produce nearly a bushel. On the 19th and 20th of that month it was sown again, and was reaped on the 15th and 16th of August following; the produce was thirty-six bushels of clean corn. Two bushels, weighing 132 lbs., being sent to the mill, yielded 80 lbs. of fine flour, equal to the London second; 40 lbs. of a coarse sort, and 12 lbs. of bran superior to that of wheat. The best flour made excellent bread, and so retentive of moisture as to be as good at twelve or fourteen days after baking as wheaten bread on the fourth day; and 12 lbs. of barley, and the same of wheat flour being made into bread, and baked in the same oven, the wheaten loaf weighed 15 lbs., and the barley 18 lbs.; two bushels of it being malted, were brewed into a half barrel of ale, and another of small beer, both of which proved to be very good.

THE LONG-WOOLLED SHEEP.

Under this head range the old and new Leicesters, the Teeswaters, the Lincolns, the Cotswolds, the Romney Marsh, and some other breeds of sheep, of which Britain is noted. From the

breed has never lost its distinguishing features. Its origin is lost in remote antiquity. Where it now reigns predominant, there it has existed time immemorial. It claims the green swards and luxuriant pastures of the midland counties as its peculiar province, not perhaps its exclusive province, but as its "*dilecta sedes.*"

Of these breeds the Leicestershire strain, from its importance and the part it has taken in modifying not only the allied long-woolled races, but some also of the short-woolled stocks, first demands our notice.

Mr. George Culley, in his excellent *Observations on Live Stock*, evidently gives more credit to Mr. Bakewell for his improvements in the old Leicester breed of sheep than in the long-horned breed of cattle; in both instances, indeed, this great agriculturist produced the most important alterations; nevertheless, the effects of his skill and industry as respects the latter have proved evanescent. The dynasty of the long horns has passed; but the Dishley breed of sheep, established by him, still retain their pristine qualities, and are unrivalled in their own country or in the world.

It was about the middle of the last century that Mr. Bakewell, of Dishley in Leicestershire, first applied himself to the improvement of the old Leicesters. This old breed had many good points, yet it had its defects, and these of no trifling character; it was large, heavy, and coarse-grained, the mutton having little flavour, and no delicacy; it was long in the carcase, flat-sided, large-boned, and clumsy; the ewes weighed 18 or 20 lbs. the quarter, the wethers from 20 to 30 lbs. The wool measured from 10 to 15 inches in the length of the staple, and was variable as to quality, but generally coarse.—These sheep were slow feeders, and returned little profit.

Such was the stock, common to Leicestershire and the adjacent counties, on which Mr. Bakewell began his course of experiments; in the prosecution of which he violated all the old axioms of his day, and proceeded upon principles totally at variance with those by which the breeders had previously regulated their practice.—They aimed at size, irrespective of symmetry and aptitude to fatten; and at heavy fleeces, considering weight of wool as of primary importance. Mr. Bakewell, on the contrary, regarded symmetry and aptitude to fatten as first-rate qualities; he found these to be inherent in small, not in large heavy-boned sheep, which latter consumed an extravagant abundance of food without returning an adequate profit; whereas the smaller sheep he found to increase more rapidly in weight, proportionately, even upon a less consumption of diet. His experience also taught him another point, viz.,

that sheep carrying a heavy fleece had always less aptitude to fatten, and were far slower in ripening, than those whose fleece was moderate; and he considered symmetry and early ripening to be of more importance than the loss of a few pounds in the fleece. In short, he considered that the value of the carcase was the first object to be attended to in breeding of sheep; and he looked upon the fleece as of secondary importance—not that the loss of two or three pounds in the fleece was not an object, but still he thought that if to preserve this the farmer not only lost ten or twelve pounds of mutton by it, but had to feed his sheep for twelve or eighteen months longer than he ought, he would pay dearly for his three pounds of wool extra, Mr. Bakewell was right; and on these principles he addressed himself to his task.

The improved Leicesters are not adapted for a scanty pasturage, over which the sheep must travel all day in order to procure a sufficiency of food. They require a good, or at least moderate soil, and on this they fatten with incredible rapidity, and are consequently very profitable to the breeder. If in the establishment of this breed Mr. Bakewell erred, it was in the very little regard he paid to the wool, in which his immediate followers imitated him, some even going so far as to prefer sheep with bad fleeces to those with good, as if a fine and perfect carcase and good wool were incompatible with each other. But this false notion is now corrected, and the fleece obtains its due share of attention.

With respect to the quality of the mutton of the improved Leicesters, we do not estimate it so highly as that of some of the short-woolled breeds. When not over fat, it is tender and juicy, but destitute of high flavour; but when fattened to a high degree, the interstices of the fibres of the muscles are replete with fat in such a manner that the line of distinction between fat and lean is almost, as it were, lost; the carcase appears to be a mass of fat, and is anything but attractive. Besides, such meat is not profitable to the purchaser, though it may be to the cook. We admit, however, that it is the grazier's fault if he carries the fattening process beyond the point at which he ought to stop, whether he regards his own profit or the interest of the consumer. It is the character of the breed to ripen early and quickly. As soon as the sheep are in a proper condition for the butcher, the grazier, instead of wasting more food upon them, should get rid of them, and commence the feeding of another lot, to be disposed of in their turn as soon as ready.

It is for the accumulation of outside fat that the Leicesters are chiefly remarkable. They have comparatively little loose inside fat or tallow—a point of some consequence to the butcher, who deems this as