

paratus. However, as my house is only twenty-five yards from the Ottawa, I will take care it is supplied with soft water for the more important operations of the household.

Did my readers ever hear of "Marrow-puddings?" As neither animal nor vegetable marrow enters into their composition, the name has always been a puzzle to me. I found out lately, however, that the original puddings were called *Mary*-puddings, in honour of the Blessed Virgin.

*Jersey cattle.*—Here is good news for the purchasers of Jersey cows! "The prices of Jersey cattle after getting up to a high standard, have fallen to pretty nearly the rates current thirty years ago. In 1859, Col. Le Couteur, the author of the prize essay on the farming of the island, which appeared in vol. XX, part I, first series, of the *Journal of the Royal Agricultural Society of England*, gave \$60 to \$70 as the price of a two-year-old heifer, and it is now \$60 to \$75; while the price of a *first-rate* four-year-old cow was about \$125 in 1850, and is so still, though fancy prices are still given for show animals." See "Glimpses of Farming in the Channel Islands," by Wm E. Bear; R. A. Society of England's *Journal* for October, 1888.

Butter is still generally made in Jersey in the old fashion: the cream is allowed to sour on the milk, and a pleasant mixture of butter and cheese is the result. The butter is churned into a lump, not washed in grains in the churn. There is one creamery in the island, the patrons of which receive 8d a gallon for their milk, and get part of the separated milk back at half-price, the rest being made into cheese.

A Laval separator, an end-over-end churn, a *delaiteuse*, and a Norwegian butter-worker are used. The butter is excellent, a rare thing in Jersey, but the dairymaid was trained in one of the English or Irish dairy-schools.

Immense crops of tomatoes are raised in the island. Mr. Bashford has 13 acres of land under glass, and last year sent 224,000 lbs. of tomatoes to the English market, besides 25 tons of grapes! French-beans, potatoes, and tomatoes are grown in cool-houses in alternate rows. Green-pease are produced early in April. In February and March, tomatoes fetch 50c to 70c a pound, wholesale, in the London market; grapes, from \$1.00 to \$3.00 a pound in March and April.

Few things are more amusing than to listen to a Jerseyman's opinion of the cattle and Chaumontel pears of Guernsey, and afterwards to hear a Guernseyman's depreciatory account of the cows and pears of Jersey. I wish those of my friends who object to "general purpose" cows would just visit Mr. Abbott's herd of Guernseys at Ste-Anne de Bellevue!

One thing the farmers of the Channel islands are not afraid of: employing labour. Mr. Le Pelly, whose farm of 36 acres imperial, is nearly the largest in Guernsey, besides the hands employed in his glass-houses, &c., has four men constantly at work throughout the year—he works hard himself, too. Wages are about 75 cents a day, with 10 cents an hour for over-time.

A mixture of seeds for seven-years-ley, which is new to me, is grown on several farms in Guernsey: clover, lucerne, and Pacey's perennial ryegrass. I hope to get this tried at the Experimental farm of the province when it is in operation; in the mean time, a small piece of land will be sown with the mixture at Sorel, and an account of its behaviour given in the *Journal*.

Of the Guernsey cows, Mr. Bear says: "I was much struck with the generally high standard of excellence in the Guernsey cow I saw. The uniformity of type is certainly greater than it is among the Jerseys, and seemed to me that the same might be said of the standard of merit." But there is the same defect in the butter that was noted in Jersey; by

churning the whole soured milk into a lump, the casein gets mixed up with the butter irremediably, and to my mind the stuff is detestable; at least, I know that during a stay of four months in the island I never tried it after the first day. Still, as Mr. Bear says: So long as they get 36 cents a pound in summer and 50 cents a pound in winter for it, they may well be satisfied, and have no reason to change a system under which, in reality, they dispose of a considerable quantity of cheese at those high prices.

Now the famous herd of Mr. James, of Les Vauxbelôts, whence Mr. Abbott's is derived, is dispersed, the chief herds in the island are those belonging to Mr. Le Pelly and Mr. Le Patourel. I regret very much that that fine bull Rufas, from the Vauxbelôts stock, was slaughtered for beef at Sorel last summer. He was just in his prime, and a finer specimen of the strain did not exist. I did all I could to save his life for a year or two, but was unsuccessful. There must have been a *jettatura*, as the Italian peasants call it, or an evil spell, over everything connected with Lincoln College.

*Colouring butter.*—I take this opportunity of mentioning that high-coloured butter is not liked by the wealthier classes in England. A deepish straw-tint is about the thing. Butter made on our own (cheese) pastures in Gloucestershire is always sold at an inferior price, the richness of the grass imparting almost an orange-tint to it.

ARTHUR R. JENNER FUST.

#### Vick's Floral Guide, 1889.

We have just received from Mr. James Vick, of Rochester, N. Y., a magnificent publication which should be seen in all houses, where people take an interest in gardening and flowers.

The engravings are splendid, and as for the chromos which adorn this beautiful book, they are worth framing.

We have frequently ordered seed from the Messrs. Vick and they have always given us entire satisfaction.

Send fifteen cents in postage stamps for the "Floral Guide" and after having chosen the necessary seeds, the firm will give you credit for the price of their catalogue, which thus costs nothing.

The seed is sent to any address, free of postage, *merely at catalogue price*.

#### ROOT-GROWING.

Mr. Séraphin Guèvremont, of Sorel, in his address to the Dairymen's Association at L'Assomption, in January last, expressed himself as follows:

Before the year 1885, I had never grown any root-crops, unless you like to call potatoes, of which I used to grow a good many, by that name. In 1884, having remarked some very fine crop of mangels, carrots, swedes and cabbages on the Fosbrooke-farm, which was then under the management of Mr. Jenner Fust, (1) I made up my mind to imitate him, and to make a trial of a system of cultivation which, up to that time, I had regarded as very difficult. In 1885, I followed his instructions, and, under his immediate direction, I grew about 1½ acres of swedes and carrots, the yield of which so pleased me that I kept on increasing the extent of my root-crop until this year, it exceeds 19 acres. Up to the end of 1887, I worked under Mr. Jenner Fust's daily direction, who called me and my brother "his pupils," but this year, 1888, we have been left to ourselves, Mr. Jenner Fust having left Sorel, and have succeeded perfectly well.

(1) It was the farm intended to be a farm of instruction for Lincoln College, but there were no funds! A. R. J. F.