

steam, but ice may be made a great deal colder than it is when it first freezes. English ice is pretty cold, but it never gets far below thirty-two degrees, which is the freezing-point. Canadian ice, on the other hand, is as much colder as the air of Canada, in which it is formed, is than that of England. Thus there is much more cold in a piece of ice, of a given size, from the one country, than in a piece of similar size from the other, and where cold is wished to be produced, as it is in all drinks in summer in hot climates, Canadian ice is, of course, much more valuable than any warmer kind would be. The Americans have long ago thought of this, and have created a great trade in their ice, which is about as cold as that of Canada, taking it in ships prepared very much as the ice-houses are, to India, and many other countries, where it is sold often at a great profit. You read of the ice crop as you would hear farmers speak of their crop of wheat or potatoes. They have not got so far as this that I know of in Canada, but if Boston ice can command a good price in Calcutta or Madras, that of the Lower St Lawrence should be able to drive it out of the market, for it is very much colder. A few inches of it are like a concentrated portable winter.

In the fine farms round Toronto a great many fields are without any stumps, sometimes from their having been cleared so long that the stumps have rotted out, and sometimes by their having been pulled