

like Windsor, Cornwallis, Truro, &c., would act more wisely in purchasing and fattening stock raised where hay is cheaper and less marketable. Let them even sell more hay and purchase grain or oil cake with the proceeds—and with the improved manure they would thereby obtain—a less quantity would raise better root crops than they now harvest.

Supposing the farmer has, however, settled in his own mind that stock-raising is his line, he should then decide whether heifers or steers will pay him best. I am convinced that he can obtain which ever sex he wishes. I quote from the *Cultivator* of Sept. 1851, a statement made by the Count de Tournay, a distinguished French gentleman and farmer, in regard to the breeding of cattle. He mentions the method by which the breeder can at pleasure produce bull or heifer calves. He continues, if the cow is milked clean when she receives the bull, the produce will be a bull calf; but if she takes the bull with a full udder, the produce will be a heifer calf. He named a farmer in France who put seven cows milked dry, and the produce was five bull calves—two other cows not producing any calf; and in several other instances under his observation the result had uniformly been the same.

I may add as my experience, that, for the last three years, it has been my stockman's invariable custom to put my cows to bull immediately after his breakfast, he having but half-an-hour before finished the milking. I have had a steady run of bull calves—in fact I may say that since that has been his custom, I have not had a heifer calf from a cow so served, and for which, until now, I was quite unable to account. My experience, therefore, strongly corroborates the above extract, and I make no doubt that your readers can, from their habit of cooking facts, confirm or contradict the theory so started. As to the breed of cattle, I should unhesitatingly say that the Durham (grade, as the pure is a scarce and costly article) is the most suitable stock for this country. We raise butter, it is true, for our home consumption, but it is mainly by beef that our farmers live. I have tried pure Alderneys and Durham with crosses of each, and of the Devon. I find that in summer, in bush pastures, the Durham and grades ferged well for food and thrive well—whilst the Alderney seemed afraid to go out of the beaten track—literally, I may say, waiting for their food to be brought to them; and in winter, let my food be rich or poor, the Durham have invariably been the thriftiest cattle in the barn,—they seem, too, to continue growing during the winter whilst the Alderney's, even in my warm stables, are drawn up (ail of a heap) in very cold weather. As milkers, the quantity is about the same; that of the Alderney is

a brighter color, but I do not think the yield of butter is greater. In the dairy the pans in which the Alderney milk is set show out brilliantly from the others, the difference being as that between a sovereign and a shilling. Visitors at the Provincial Exhibition of 1868 will recollect the bright golden-colored butter that took first prize—it was made from Alderney milk; onlookers constantly remarked that it must be colored. The general experience, however, is that butter made from Alderney milk alone, beautiful as it looks when fresh, is so rich that when kept any time it turns rancid and becomes unfit for use. I find, by keeping one Alderney to every three other cows, that I improve the color and taste of my butter, and yet do not risk its keeping properties. Not wishing to trespass too much on your columns,

I remain, obediently yours,
May 4, 1870. J. W. L.

SALT FOR SWINE.

While all other domestic animals are regularly supplied with salt, the hog is generally neglected. He requires, however, to be as constantly supplied as the ox, the horse, or the sheep, and suffers as much from privation as either of the above named animals do. His food is almost invariably given to him in a fresh and unseasoned state, and to this fact we may doubtless attribute many of the violent and fatal diseases to which he is subject, and which stagger all remedies, however promptly and skilfully administered. If the food be not regularly seasoned, there should be a trough or box in every sty, in which salt may be deposited regularly for the use of the animals. Seasoning the food judiciously would be much the best way. As seasoning the food of the hog is mentioned above let it be understood that salt only is here alluded to, for if any person should try seasoning with pepper they will make a great mistake; for as much pepper as will suffice for a man's dinner will kill a hog.

"N. E. F."

TAN FOR POTATOES.

A farmer of Troyes, having remarked that while the cholera was raging in that town, some years ago, the inhabitants of every house in the neighbourhood of tan-yards escaped the disease, turned his observation to profit as to the cultivation of the potato. Previous to planting his potatoes he takes a shovelful of tan, which he throws into the hole. An entire field thus manured with tan produced a magnificent crop, whilst an adjoining tract of land, which had not undergone this preparation, had only yielded diseased roots.

It appeared that potatoes, after being dug, and placed in a cellar containing tan, were equally preserved from disease.

"N. E. F."

DALKEITH, April, 1870.

After "rather a cauld winter," it must have been refreshing to the citizens of London, Edinburgh, and Dublin, to have the "spring season" opened by a flower show. Notwithstanding that winter inclined to linger in the lap of spring, all the shows were a decided success, whether we take quantity or quality as our standard. The only drawback on former shows were the Hyacinths, and they were poor every where. Azaleas, Rhododendrons, Miss Jonette, Roses, &c., have been up to the mark, and in some cases have excelled former efforts. But the things that have excited most attention were the Cyclamens, plants that have hitherto dragged out a miserable existence in some out of the way corner of the greenhouse in the winter and spring months, and during the summer exposed to all the elements. Some cultivators have taken it in hand, and by careful hybridising and good cutting, have made it a charming plant to decorate the greenhouse from November to March. The cultivation is quite simple, by sowing the seed, keeping them growing, they may be flowered in twelve months from date of sowing. I know of few plants to equal them, either for decoration or cut flowers, the foliage of the new varieties being very ornamental. It was very amusing to stand by a group of the plants in question and hear the adjectives and adverbs that were used in their praise, the ladies being particularly demonstrative, and they are allowed to be good judges; seldom will you find them at fault in matter requiring taste and selection, and their patronage and support is freely given to shows here; in fact no show would be complete without their fair countenances to adorn and grace the scene. I have also seen the "Fair Daughters of Acadia" turn out well to the shows that have now become obsolete in Nova Scotia. I trust the good folks of lovely Truro will read the Horticulturists of the Province a lesson, and offer prizes for subjects pertaining to Horticulture at their projected show. A County show is a move in the right direction, provided it will be open to all comers and if arrangements could be made to hold the shows in different Counties by rotation, much good might be effected. This is the plan adopted by several societies here, and it works admirably. I trust the different County Boards will see their way clear to give it a trial, let them pull together, and I have no doubt that lovers of Agriculture and Horticulture and all their attendant branches, will lend a helping hand.

A HALIGONIAN.