

the *Volga* is not pretty, but where melons are grown to eat and not for appearance sake only, it ought to have a place. The Italian onions are a great boon to the southern grower, for they release him from the bother of growing sets. In peas we have quit planting the little *Extra Early*, which every seedsman sells by a different name. The wrinkled, fine flavored sorts are so close behind it now we can afford to wait to get a pea fit to eat. *American Wonder* is too dwarf and we begin with *Premium Gem*. Among the legion of later peas it is good policy to adhere to the old sorts. *Chad's Celestial Pepper* is pretty enough to be planted in the flower garden, each plant making one grand bouquet of green, purple, yellow and scarlet.

In radishes, *Becket's Chartier* is the only new one of much merit. With us it has taken the place of the old *Long Scarlet*. The *Bush Lima Bean* will probably be offered this season, don't fail to get it. We saw it growing here last summer, little bushes loaded with pods, when the old climbing sort had not gotten into bloom. It is the vegetable novelty of the decade.

W. F. MASSEY.

### PACKING BUTTER.

In discussing this question Mr. Parr, a correspondent of the *Farmer's Review*, says: "I got my idea in idea in packing in brine from what I saw 35 years ago in a country store, where they kept a large tub full of brine, into which they dumped rolls and pails of butter bought from farmers. This butter was then allowed to stand until it was packed into firkins. To those who have had little experience in making granular butter I would say, get a barrel churn, or a box churn, for it is a difficult matter to make perfect granules in a dash churn or a churn with paddles in it. When the butter is found to be in granules about the size of wheat, stop churning, draw off the buttermilk, then cover the butter with cold water, move the churn back and forth a few times, draw off the water and repeat until the water runs clear from the churn: It is now ready for putting into the brine: Make a brine by boiling that will float an egg, skim off any skum that may rise; let it stand over night to cool and settle. If butter is to be packed in a wooden tub or barrel, be sure to scald it out thoroughly to remove the wood smell. Put in a portion of the brine first, then fill the tub or barrel with the butter within three inches of the top. Fill in the brine and cover the butter. Be sure the butter is covered with brine all the time; never let the air get to it until wanted for use. When taken out of the tub or barrel the butter will require a light washing before it is worked into the solid mass ready for use. Butter handled in this way will come out of the brine just as perfect as when it went into it. Butter will keep just as perfectly in rolls or prints as long as the air is kept excluded, but if packed in rolls or prints the butter should be salted in the usual way, one ounce to the pound, before going into the brine, for the reason that the brine will not penetrate butter when packed in a solid mass.

REMARKS. We are informed that Mr. Parr is a very practical farmer and a successful dairyman, and understands perfectly the manipulations of butter, from beginning to end. We would be glad to have the experiment tried quite generally of putting butter in brine while in granular form instead of first working it into rolls. We have been told that butter in that form if covered air tight in a cask or firkin could be transported around the world without losing its qualities. This was the opinion of late Prof. L. B. Arnold.

### Cotton Seed Oil and Meal

In years past the seed combed out of the cotton was thrown away as worthless, but of late it is put to good uses. American thrift and ingenuity has done much in turning to good account what was formerly considered a waste product. Factories of various kinds have now little unused refuse; there has been a saving of millions to the country in this way.

From the cotton seed there are obtained two products of considerable importance: the oil and the meal.

The Commercial Bulletin says of the oil: "Cotton seed oil is used for numerous purposes, and is displacing other popular oils, owing to its cheapness and healthfulness, as it is purely a vegetable oil. This variety of oil is used very largely by lard manufacturers, who adulterate their lard with it." We may add that a very large amount of this lard is sold in all our markets. The editor of *Herds and Flocks* had occasion to buy some lard recently. He preferred to buy the pure leaf and try it. The price of the leaf was ten cents a pound, and on inquiry he found that the price of the same kind with the cost of rendering added and sold as pure lard was also ten cents a pound. On pressing his inquiries the dealer admitted that it "was pure leaf lard rendered" and adulterated, evidently with cotton seed oil.

Much cotton seed oil is annually sent to the olive growing districts where the olive oil is adulterated with it. It is used for packing sardines and other fish, and by bakers as a substitute for cheap lard. The crude oil plays an important part in the manufacture of soaps.

After the oil has been extracted the residue forms cake or meal. This product of our cotton mills is worth thousands of dollars annually. It is mostly shipped to England where it is extensively used to feed stock. The claim is made that it excels all other meals as food for cattle. It is now mostly ground and sold at \$26 a ton.

The hulls of the seed are usually burned and the ashes sold as a fertilizer and sold at \$20 to \$32 per ton; this fertilizer is used chiefly by tobacco raisers. There is a mill in St. Louis which manufactures a bran from the cotton seed. This bran is said to be better than other coarse feed and sells for about \$21 per ton.

### NON-OFFICIAL PART.

#### CONSUMPTION CURED.

An old physician, retired from practice, having had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure of Consumption, Bronchitis, Catarrh, Asthma and all throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints, after having tested its wonderful curative powers in thousands of cases, has felt it his duty to make it known to his suffering fellows. Actuated by this motive and a desire to relieve human suffering, I will send free of charge, to all who desire it, this recipe, in German, French or English, with full directions for preparing and using. Sent by mail, by addressing with stamp, naming this paper.

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