AGRICULTURAL.

From the New England Farmer.

The two following articles are from a communication read before the New York Agricultural Society at its last meeting, by H. Hickcock, Esq.

DESTRUCTION OF WEEDS.

The spirits of Turpentine I have found a subtle poison to all plants experimented upon, and among others I have applied it to milkweed, burdock, and Canada Thistle; a teaspoonful dropped on the stem will run down and destroy it to the ground, and if the root is not, on the first trial, destroyed, a repitition will be sufficient. This remedy may be of particular use where weeds start up from under stone walls or other inaccessible places,

Johnswort is regarded by many farmers as more noxious than the Canada thistle. It frequently usurps whole fields to the exclusion of all the valuable grasses. On some spots of land covered with this weed I spread gypsum, at the rate of three bushels an acre, and had the satisfaction to find that the spots were soon covered with a thick mat of white clover and other grasses; while the Johnswort was fast running out. It is quite possible that a less quantity of gypsum per acre might answer a similar purpose.

COMPOST.

There are two ways of making a compost, or mixture of earth with manure. Agreeably to one method, a mound is formed in the barn yard or near it, consisting of alternate beds of manure and earth: when the manure has fermented, the mass is turned over with the spade and partially mixed. After a renewal and subsidence of fermentation, the materials are again turned over with a spade and more thoroughly blended together. The compost is then drawn out and spread on the field.

The other way of mixing earth with manure, is much less laborious and expensive, and is thought to be, in many respects, more advantageous. The method is this. In the spring of the year, draw out all the manure, including straw, cornstalks, cobs and all other coarse materials fit for the purpose, into the field, spread it, and turn the whole under the soil, from six to twelve inches deep, with the plough. In order to have the work well done, one or more persons must follow the plough, and with a rake, or hoe fork, place the coarse manure in the bottom of the furrow.

When the manure is not spread over the whole of the field, as in common cases, and the coarse materials over a still less portion of it, one person is sufficient to follow the plough. But when a lot is entirely covered with coarse manure, two followers will be required, and even three if the business is not properly arranged. The following regulation will save the labour of one hand, by rendering unnecessary the passing and repassing of the rakers, which the method suggested by our first thoughts, would require. The first raker must set in after the plough, and continue his course, when the plough has performed one bout, the second raker begins his course. The first raker upon completing his round will stop: for he will find the furrow here filled with manure by his companion; but his stop will not be long, for the team will be close upon him, barely allowing him to step aside and permit it to pass; when he again sets in with his rake, or fork. In this way the business will be conducted with great regularity and to the best advantage.

When the manure has been thus buried under ground, it is usual to plant corn in the field, that plants may be present to partake of the food which the manure furnishes during its decomposition, and, also, to keep the field constant producing valuable crops. In the autumn after the corn is gathered, the soil is turned over with the plough, and with the assistance of the harrow, the decomposed manure and the soil are well mixed together. The compost is now perfected and the field is in a state of preparation for winter grain.

To this method it has been objected, that the gases, which first escape during the fermentation of manure, are poisonous to plants, and that their disengagement should be effected, in places where they could not exert their efforts injuriously. The results of several experiments which I have made, would appear to speak a different language from this.

I excavated a spot in my garden about a foot deep, and filled it half full with clean wheat straw; over this was thrown the soil which had been displaced, and melon seeds were planted. The fruit was the largest and best I had ever raised. Upon examination, I found that the straw had undergone a thorough decomposition.

Another spot in the garden I trenched, to the depth of two feet, and deposited in it manure from the horse stable six inches deep, and then filled the trench with the soil which had been thrown out. On this bed were sown parsnip seed; when the roots had attained the size of a goose quill, I dug some of them up. The roots had passed straight down to the manure, and at this depth, which was eighteen inches, they were of two thirds of their size at the surface; the roots when dug up for the table, were rather long than large, and they were excellent.

I excavated another spot in my garden, three feet in diameter and a foot deep, and threw in fresh manure from the horse stable, without any admixture of straw, to the depth of six inches, after it was pressed down. In the centre of the manure I placed a stake two inches in diameter, and completed the filling up with damp clay, well stamped down with a spade. The stake was then withdrawn, and the hole, having the capacity of about a pint, was filled with garden mould: in this were planted two kinds of corn. The stalks of these plants were not large: but from the first, they preserved a healthy colour, and each one produced a fair ear. The particulars of this experiment were so arranged as to cause the gases evolved from the manure, to act with the greatest force on the roots of the corn plants as they became developed; and when we consider the effects of the extreme drought which prevailed last summer, and that the roots of these plants were confined to about a pint of fertile earth, it is reasonable to suppose that the manure supplied them with wholesome nourishment rather than concentrated poison. If coarse manure be but thinly covered over with earth, the soil will be too puffy and dry to produce healthy plants; but I can assert from repeated observations, that the hottest kinds of manure, buried a few inches deep, warm the soil, and give additional vigour to vegetation as well in the gardens as in the fields.

CUT POTATOES ROT ON DUNG.—As a corroboration of what I have stated, I may mention, that a neighbour, Mr. Seeds has three fields of potatoes, one half of which has failed. He mentioned his loss to me, and on examining the crop, we found all the sets which had been placed with their cut surfaces on the dung, rotten, while the most forward and vigorous plants had the round and uncut side next the dung.—*Transactions of Highland Society.*

A Correspondent recommends the rubbing of the limbs of the plum with soft soap, to prevent a black canker. He says he has tried it with success.—*Cultivator.*

THE DAIRY.

CHEESE.

Process used by C. Vaughan, Esq., of Hollowell in the making of cheese.

1st. If possible to make cheese at each milking.

2. To heat a small quantity of the milk so as to bring the milk taken from the cows to the heat of 96 deg., which is the temperature of the milk as it comes from the cow.

3. To use liquid rennet, and to make the cheese of equal quality. The rennet should be prepared the first of the season and kept in small bottles; and, it being of equal strength, it ought to be used by measure, according to the gallons of milk to be turned.

4. When turned to curd, a wooden knife should be passed across the curd in the tub, and when the whey is properly separated it should be placed in a basket in which a strainer is first placed.

5. When strained it should be broken up into small particles, but not hard squeezed, and then salted, and put into the cheese hoop.

6. It is then to be put into the press, and the pressure to be gentle at first, and gradually increased, and turned twice each day: the last pressure may be considerable. In this manner the rich part of the cheese is kept in at first, and at the last, the moisture is pressed out, which in the common mode is dried out, by time.

7. The cheeses after they are taken out, should be put where there is air, and where the flies cannot get to them, and turned and rubbed over twice a day. The outside ought to be rubbed with butter—some use fat pork. The cheeses treated in this manner have been better fit for use in three months, than common cheeses in nine months.

The press best fitted is a lever or beam press made out of timber seven or eight inches square and ten feet long. The end is secured by a strong pin between two upright pieces, and when parallel with the bench it is over, it should be as far apart as to admit the largest cheeses that may be made, with the follower to go under at the heel. The cheese when first put under, should be put as far from the heel as possible and light weighed—every time it is turned it should be put further under, and the fourth time, which is the end of the second day, it should be as near to the heel as possible.

When two cheeses are made in a day, they were put in one press. There is a simple and new kind of press which is said to have the quality of pressing as much or as little as is wanted.

There are several English receipts for preparing rennet. The rennet one season was prepared by soaking the bags in brine, and all the liquor was then mixed and put into small bottles, well corked and kept for use.—*Maine Farmer.*

SALTING BUTTER.—The quantity of salt for butter that is not to be eaten for several months after salting, should not be less than half an ounce, mixed with two drachms of sugar and two drachms of nitre, to sixteen ounces of butter. The sugar improves the taste, and the nitre gives the butter a better colour, while both of them act with the salt in preserving the butter from rancidity. If the salt is not minutely mixed into the butter, that on which it rests will have a yellow or brownish colour, while the rest will be of a white colour, which, in dairy language is termed "pyety butter," that brings an inferior price. But although the butter has to be kneaded among, and the salt well mixed into it, care must be taken not to bake or knead it too much, otherwise it will become tough and gluey.—*Quarterly Journal.*