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A LAW

(L. S.)
(COPY,)
(Signed,)
GEO. F. GREGORY,
Mayor.

To consolidate and amend the several Laws relating to Public Markets in the City of Fredericton.

Be it enacted by the Mayor, Aldermen and Commonalty of the City of Fredericton as follows:—

1, Every day in the year, Sundays, Christmas Day, and Good Friday excepted, shall be and is hereby appointed to be a Public Market day within the City of Fredericton, and the following place and none other shall be taken and considered to be and is hereby declared to be the Public Market of the said City:—

Phœnix Square in St. Ann's Ward, and such parts of the cellar of the new City Hall Building therein, as is not used for Butchers' stalls, be, and the same is hereby set apart for the purpose of a Country Market, to be called Phœnix Square Market.

2. Such parts of the Phœnix Square Market House as are or may hereafter be fitted up with stalls, shall be taken and considered to be and shall be the Butchers' Market.

3. For the purpose of a Country Market Phœnix Square shall be considered to extend to low water mark and to the platform on Queen Street, to the Barrack Fence on South East side, and outer edge of the platform on North west side.

4. The several stalls so being the Butchers' markets, shall be offered for lease by Public Auction yearly, by order of the City Council, under the direction of a committee of the City Council, to be call d the Market Committee, at such upset price or prices as may from time to time be determined by the City Council, and in case any of the said stalls shall not be leased at the time first appointed, or shall during the year from any cause become vacant and unoccupied, the same may from time to time as may be necessary, be leased by and under the direction of the said Market committee.

5. The said Market shall be kept open from sunrise till sunset on every Market day, and on Saturdays, Christmas Eve, and New Year's Eve the said market shall not be kept open later than 11 o'clock at night.

6. No person shall exercise the trade or calling of a Butcher in this City, unless he be a ratepayer of the said City, or duly licensed to carry on business within the said City and unless he shall receive a license as a Butcher from the City Council, under the penalty of twenty dollars for each and every offence; and no Butcher's license shall be for a longer period than one year, and shall expire on the first day of May next succeeding the date of the License, provided that it shall be lawful for the City Council at any time to revoke and amend the license of any Butcher for improper conduct or any breach of this law or any law that may hereafter be passed for the government of the Butchers of the said City, or for the breach of any Market Law or regulation.

7. Any Butcher desiring to procure License as provided in the foregoing section shall pay the sum of five dollars to the City Treasurer to form part of the revenues of the City, and the City Clerk on receiving from any such Butcher a receipt signed by the City Treasurer for said sum, shall forthwith issue a license as hereto re provided.

8. Any duly licensed Butcher wishing to carry on his business, trade or occupation as such in any other house, shop or place within the city other than the Butchers' stalls in the Phœnix Square aforesaid, may be licensed therefore by the City Clerk, on the recommendation of the Market Committee. The house, shop, or place in such case shall be designated on the License of such Butcher, and every such permission and license shall expire on the first day of May next after the granting thereof.

9. License may be issued by the City Clerk annually to such and so many persons, as may be recommended by the Market Committee for the time being, to sell partridges, wild fowl, fresh meat, and poultry within the said City, such recommendation to designate the place or shop to be occupied by the person so to be licensed, and to be filed by the Committee with the City Treasurer, who may thereupon receive from any of the persons named in such recommendation the sum of five dollars, and on filing a receipt of such payment with the City Clerk, he shall issue a License accordingly, stating, however, in such License the place or shop to be occupied by the person licensed, and such License shall not be assignable; every such License shall be held at the pleasure of the City council, and the shop or place for which such License may be granted shall be fitted up to the satisfaction of the Market committee, and be open at all times to the inspection of the Chairman of the said Committee or such person as he may from time to time appoint, and all regulations made by the City Council shall be obeyed on pain of forfeiture of License.

10. No person other than a licensed Butcher, or person licensed under the ninth section of this Law, shall on sell, or expose for sale in the said market, or elsewhere within the said city any beef, mutton, veal, pork, lamb, or other fresh meat by the joint or in pieces less than a quarter, under a penalty of ten dollars for each and every offence; and no licensed Butcher shall so cut, offer, or expose for sale in any other place than at the stall leased by him in one of the Butchers' markets, or the house, shop, or place for which he may be specially licensed under the penalty of twenty dollars for each offence; and no person licensed under the ninth section of this Law shall so cut, offer or expose for sale in any other place than the place for which such license shall be granted, under the penalty of twenty dollars for every offence.

11. No licensed Butcher or person to whom a license shall be granted under the ninth section of this Law, and no merchant, shopkeeper, huckster, green-grocer or market dealer either by himself, his servant or agent shall contract, bargain for or purchase within the said City with intent to sell any fresh beef, mutton, veal, pork, lamb, poultry, or fresh meat of any description or any vegetables, eggs, butter or other provisions or articles usually sold in the Public Market in the City until after eleven of the clock in the forenoon on a Market day, under the penalty of one dollar for each and every offence, and upon conviction of a second offence under this section, the party so offending shall, if holding a License under the sixth or ninth sections of this Law, in addition to such penalty forfeit and be deprived of his License.

12. None of the articles mentioned in the first part (Part 1) of the next section (see, 13) of this Law shall be sold or offered or exposed for sale by any person who may be in any of the public streets or highways, or in any hotel yard or other yard or place (except in the Public Markets), or at any of the Public Wharves or Landings in the City, either by offering the same from door to door, or from shop to shop or otherwise under the penalty of one dollar for each and every article sold offered or exposed for sale contrary to the provisions of this section, to be paid by the person selling, offering or exposing the same for sale or the owner occupier or person having charge of the vessel, boat, cart, wagon, sled, or vehicle or conveyance wherein or whereon the same may have been sold or offered or exposed for sale, or by the person under whose directions or for whose benefit the same may have been sold or offered or exposed for sale.

13. All persons carrying articles for sale into the said County Market shall forthwith report themselves to the Clerk of the Market or his Deputy, and shall declare the quantity of each article which they may bring into the said Market, and it shall be the duty of the Clerk of the Market or his Deputy to assign and point out stands for the persons so reporting themselves and any person bringing any article for sale into the said County Market shall pay to the Clerk of the Market or his Deputy the rates and sums offering that is to say:—

PART 1.

Beef per quarter,	4 cts.
Beef 12 lbs. or under,	5 "
Beef over 12 lbs.,	2 "
Sheep, Lamb, Goat or Veal per carcass each,	5 "
Butter, tub, firkin, jar or firkin of 10 lbs. or under,	2 "
" every additional 10 lbs.,	1 "
Butter in rolls or Lard in casks, for every 10 lbs. or under,	2 "
Tallow per every 10 lbs. or under,	2 "
Cheese for every 10 lbs. or under,	2 "
Potatoes per barrel,	2 "
Turnips per barrel,	1 "
Turkeys each,	2 "
Geese each,	2 "
Pigeons per pair,	1 "
Partridges per pair,	2 "
Fowl per pair,	2 "
Ducks per pair,	2 cts.
Ham, Shoulders, Bacon per piece,	3 "
Eggs for every 3 doz. or under,	1 "
Beets, Carrots, parsnips per bushel,	1 "
Apples per bbl.,	5 "
Plums per bushel,	5 "
Moose, Caribou or Bear per quarter	4 "
Deer per quarter,	4 "

PART 2.

Oysters in tub or other vessel p. gal.,	5 cts.
" in shell per bushel,	5 "
Flour or Meal per 100 lbs.,	2 "
Oats per bushel,	1 "
Peas and Beans per bushel,	2 "
Cherries per box,	2 "
Cucumbers per doz.,	1 "
Fish, smoked per 100 lbs.,	5 "
Sugar, maple per 100 lbs. or under,	1 "
Each additional 10 lbs.,	1 "
Socks and Mitts per doz. pair,	1 "
Yarn, Woolen per lb.,	1 "
Corn, green per doz.,	1 "
Onions per bushel,	5 "
Cabbage per dozen,	1 "
Berries for 5 quart pail	1 "
" for 10 quart pail,	2 "
Hides, Ox or Cow each,	4 "
Skins, sheep each,	1 "
" Calf tanned or untanned each,	2 "
Wool per lb.	1 "
Feathers per lb.	1 "
Salmon each,	2 "

All other articles not enumerated 2 cents on each dollar of value.

And no person shall occupy any stand or place in any part of the said Market for the purpose of exposing or offering for sale any article or thing whatever, without having first paid the Fees as herein provided, under the penalty of one dollar for each and every offence.

14. Any cord wood, fire wood or coal brought into and offered and exposed for sale within the limits of the Public Market shall forthwith be reported by the owner or driver to the Market Clerk, and it shall be the duty of the Market Clerk, to point out a stand for each such load, and every person so bringing the said wood or coal into the Market shall pay to the Market Clerk the following sums:—

For each single horse load,	5 cts.
" double "	10 "

15. No dead Turkeys shall be brought to market and offered or exposed for sale within the said City by any person, the necks and legs to the first joint of which are not cut off, and the entrails and crops therein taken out, under the penalty of fifty cents for every offence.

16. No person shall sell, offer or expose for sale in the said City, any unwholesome or stale articles of provisions, any blown, raised or mussed meat, or measly pork, or any flesh of any animal killed by accident, or which may have died of disease, under the penalty of twenty dollars for each and every offence, and the forfeiture of the article; and the Clerk of the Market or his Deputy, on complaint being made to him, or on his own suspicion of any offence being committed against this section, shall examine any article suspected, and if he thinks fit may exhibit to a Butcher for his opinion thereof, and if it shall appear that any offence has been committed, the said Clerk of the Market or his Deputy may detain such article, and shall forthwith cause such offender to be prosecuted for the penalty herein imposed, and such article, after conviction of the offender, shall be destroyed by the Clerk of the Market or his Deputy.

17. All Butter brought to market in the said City shall be sold by weight, and if in rolls, each roll shall contain one or more pounds weight, and if packed in firkins, pails, tubs, crocks or casks of any description, the gross weight and the tare of each firkin, pail, tub, crock or cask containing the butter shall be distinctly and visibly marked thereon before the same shall be offered for sale, under the penalty of fifty cents for every firkin, pail, tub, crock or cask so offered for sale, and if any roll butter offered for sale in the said City shall be found deficient in the weight at which it is offered for sale, or if the gross weight of any firkin, pail tub, crock or cask, shall be found to be less or the tare thereof to be greater than is marked thereon, in either such case the person selling or offering the same for sale shall forfeit and pay for each and every roll so deficient the sum of fifty cents, and for every firkin, pail, tub, crock or cask so wrongfully marked the sum of fifty cents.

18. It shall and may be lawful for any person desirous of purchasing butter pacs firkins, pails, tubs, crocks or casks offered for sale in the said City, to require that the same be inspected by the Clerk of the Market or his Deputy, who is required, on application being made to him for that purpose, to inspect the same by boring or otherwise, and to ascertain whether the same be correctly marked, or if any fraud or imposition has been practised in putting up the same, either by putting upon immoderate quantity of salt with the said butter, or intermixing bad butter with good, and such Clerk or the Market or Deputy Clerk of the Market, shall and may demand and receive for every firkin, pail, tub, crock or cask so inspected by him the sum of ten cents, the same to be paid by the person applying to have the same inspected, and such person if he shall purchase the same shall and may demand and receive from the person selling or offering the said butter for sale, one half said sum so paid by him for inspecting as aforesaid, and if any person shall sell or offer for sale any firkin, pail, tub, crock or cask of butter without the same having been first inspected by the Clerk of the Market or his Deputy, as aforesaid, when required as aforesaid, such person shall for each and every firkin, pail, tub, crock or cask so sold, or offered for sale, forfeit and pay the sum of one dollar.

And any person guilty of any imposition in the putting up or packing of any butter by mixing good butter with bad, or in any other manner, shall forfeit and pay the sum of three dollars.

19. Every Clerk of the Market and Deputy Clerk of the Market before entering upon the duties of his office shall be sworn before the Mayor to the faithful discharge of his duty, and it shall be the duty of the said Clerk or his Deputy to attend the said Market every Market day during Market hours, and he shall see that all the regulations and provisions of this Law are duly observed, and if any offence or offences are committed against any of the regulations or provisions thereof he shall forthwith give information and make complaint of the same to the Police Magistrate, in order that the offender or offenders may be prosecuted, and if such Clerk of the Market or Deputy Clerk of the Market shall neglect or refuse to perform any of the duties required of him by this Law, he shall for every neglect or refusal forfeit and pay the sum of twenty dollars.

20. In case any dispute shall arise between the buyer and seller of any article respecting the weight thereof, such dispute shall be decided by the Clerk of the Market or his Deputy, who shall when required superintend the weighing of such article.

21. No person shall use or smoke any cigar or pipe in the Country Market under the penalty of one dollar for each and every offence.

22. Hay or straw brought into the city for sale, and weighed at either of the public scales, shall not be weighed until the same has been sold, and the name of the seller and purchaser shall by the weigher be there entered in a book, to be by him kept for that purpose, and a bill of the weight shall be given to the seller on payment of the fees, and the weigher to ascertain the tare of each load of hay or straw so weighed by him, shall in each and every case weigh the sled or other vehicle on which the said hay or straw may be brought to the scale; and the said weigher shall be particular in noting that the binding pole, chains or ropes which were on the hay or straw at the time of weighing shall be weighed with the sled or other vehicle aforesaid.

23. Hay brought to market in wet or snowy weather shall be liable to such deductions from its weight as in the opinion of the person weighing, the same will be just and equitable, and it shall be the duty of the weigher to deduct the same from the weight of the said hay before giving a bill of the same to the seller.

24. All hay brought to this city and offered for sale unless the same shall have been weighed on one of the public weigh scales, and the fees paid thereon, shall be subject to a toll of 25 cents from each load, and any person selling, offering or exposing hay for sale within the said city, without having the same weighed at the public weigh scales or paying the toll thereon, shall be liable to a penalty not exceeding $1.00 with costs.

25. A Law intituled "A Law to establish and regulate Public Markets," passed on the 12th day of September, 1874, and all or any laws passed since that date, and relating to Public Markets in the City of Fredericton be and the same are hereby repealed.

Passed and enacted this 7th day of May, A. D., 1879.

(*Signed,*) CHAS. W. BECKWITH,
City Clerk.

Agriculture.

One of the latest swindles was perpetrated among the farmers at Stanstead. A man sold ten cent packages, warranted sure death to potato bugs. The papers were not to be opened until it became time to use them. Curiosity prompted one buyer, and this time it was a man, to open the packages he bought, and he found two square blocks of wood, on one of which was written: "Place the bug on the other block and press upon him firmly with this and the bug will do no more mischief."

Patent egg foods are principally ground oyster shells, ground bones with gypsum, sand, oxide of iron and cayenne pepper.

Transport of Cattle.

The export cattle trade is a profitable one, but its is subject to risks. If there were no heavy losses incident to it, it would be very profitable; as it is, fortunate voyages must not the exporter handsome sums, if they can cover the losses of bad voyages and leave him a good profit on the whole year's venture. The subject of the export of cattle was referred to in the House of Lords last month, when Earl Delawar pointed out that there were landed from Canada last year, 59,975 head, and from the United States, 128,471, making a total of 188,447, of which no less than 10,667 had to be thrown overboard, 540 were landed in a diseased condition from overcrowding, and 718 so much exhausted and injured, that they had to be slaughtered at the port of debarkation. He thought that under such circumstances the orders issued by the government were either very lax, or at all events very ineffectively carried out. The Duke of Richmond in replying said that he was certainly struck with astonishment at the facts regarding the cattle coming from the United States and Canada. He had called the attention of the shipowners to it, and had intended to institute a prosecution in one particular instance, but the answer was conclusive, that when the ship started everything was in good order, and there was abundant ventilation, but unfortunately the extremely bad weather which it encountered upset all the arrangements. His grace pointed out that, however good the arrangements might be at starting, if the ship encountered bad weather they could not be maintained and that accounted for the great mortality that had occurred.

Butter Making.

The following is the opinion of an expert on butter making:—

In my opinion a great amount of butter is spoiled, 1st by uncleanliness in manufacture; 2nd, by too much acid in the cream; 3rd, by casein in a decomposed state in the butter; 4th, by too much friction on the butter in churning and working. Foul milking stables, impure water, odors from decomposing meat, all effect the quality of the milk.

There is over a pound more sugar in a hundred pounds of milk than there is of butter. Sugar acid is the first sign of decomposition in the milk. It destroys the sugar. The second, or lactic acid, destroys the oils that give butter its fine aroma. When these two acids are fully developed, destroying the sugar and aromatic properties, we have what may be called the natural oleo-margarine butter—it is scarcely better than the patent article. Cream should be churned while in the first sugar acid. The best butter is made from sweet cream, but that made from sweet cream is more susceptible to odors than sour cream butter.

Mr. Lewis related careful experiments that he had made in raising cream at different temperatures and under different treatment. The general conclusion being that it will rise the fastest on a falling temperature. He did not believe that all the cream could be got out of the milk, but what is left is of little value for butter-making. It is the cream that separates readily under good treatment that makes good butter.

The churning should be stopped while the butter is in a granulated state. It is a mistake to churn until it is gathered in a compact mass. If the butter is taken out in the granulated condition, the butter-milk will drain from it readily.

The butter should be put in a fine hair sieve and the buttermilk thoroughly washed out by pouring clear cold water on to it. In this way it can be thoroughly freed from the casein and sour butter-milk with scarcely any working, and the less working that is necessary, the better. In working, the ladle should never be permitted to slide or slip on the butter, to injure or break down the grain.

CORN vs. GRASS.—In discussing the question of the comparative value of corn fodder and grass, Prof. L. B. Arnold recently stated that he had taken the milk of three patrons of a cheese-factory, in October, who were feeding nothing but grass, and the milk of three others who fed nothing but corn sown broadcast. He took an equal quantity of the milk of each, and curdling it with the same amount of rennet, at the same temperature, found, after drying the curd, that the milk of the corn-fed cows gave eight and a half per cent. of curd, while that fed on grass alone gave only six and a half per cent. of curd; showing a gain of nearly thirty-three per cent. in favor of corn fodder over grass.

While our best farmers are disposed to increase their grass crops by every possible means, they are also in favor of providing a generous supply of fodder to supplement the pasture during drought.—*American Dairyman.*

How to Train a Colt to Harness.

A writer in the English *Agricultural Gazette* gives the following as an easy and practical method of accustoming young colts to the restraints of the harness.

Put on him an easy collar, having a pair of reins attached, or add two pieces to lengthen the traces, and let a strong man walk behind him holding these. After a few minutes the leader may order the man to pull the traces very gently, so as to press the collar but slightly at first. In a little time he may pull tighter, while the leader keeps his eye on the colt, and if he shows any signs of flinching, let him order the traces to be slackened, and then gradually draw again until the colt is seen to lean into his collar, when the man who holds the traces may use his whole force, for a short time only. The traces must now be slackened again, and the same course often repeated, but stopping the colt occasionally to gentle him, taking care, however, to slack the traces just as he stops, and to turn a little to one side when starting each time, while the man pulls the opposite trace.

After this exercise let him be taken to the cart or other vehicle for which he is intended; allow him to smell and examine it; then push it away and draw it up to him several times, raising and lowering the shafts, until he takes no notice of its noise, or of the different appearance when raised and lowered. Now turn him around and put him between the shafts, rub them against his sides, push back and draw up the cart, striking him behind and on the sides with it, until he allows himself to be "knocked about by it," so to speak. This will do for one day's lesson. Next day let all his harness be put on, leaving chains or straps to hang and strike against him, while the whole of the previous day's lesson is gone through step by step. Same on third and fourth days. He may then be yoked or hitched to the cart, and should have at least one hour's exercise in going up and down hill, turning, etc. First start on level ground. If these directions are carried out, the colt learns that the vehicle he draws is not meant to hurt him, and he will never try to "kick it away" or "run off" from it.

Rules for training: 1. Never try to beat a colt into doing a thing, or, if nervous, he may turn out a vicious horse, and if stupid he may become stubborn. Remember that by patience and gentleness he can be got to do anything that will not hurt him.

2. When the horse shows signs of shying at an object, do not beat him, but lead him up to it, allowing him to stand and look, as he comes closer; and after he examines it a few times he will not fear anything of the kind again. In passing by hedges with a colt, throw in stones and stop him until he takes no notice of the noise.

3. Before putting on any article of harness, let your colt smell it, and then rub against his head, neck and body.

4. Always start a horse with the voice, never with the cut of a whip. In starting, turn a little to one side, and in stopping, when going up a hill, do the same.

Currants for Profit.

I find that nothing pays better than currants. The majority of people will not be at the trouble of dusting the bushes with a little bellebore, thus losing their fruit; yet nearly every one needs and will have a few for jelly, jam, or for immediate use. The peculiar acid is invaluable in hot weather and almost every one craves it. I find no difficulty in selling all I can raise at four dollars per bushel. At three dollars they abundantly pay. It is desirable to plant the white in preference to the red varieties, as they are not seen by the birds. The most profitable varieties I should set down in the following order: White Dutch, Versaillaise, Cherry, Victoria. The ground should be well drained in order to prevent frost-heaving, as the bush is easily pried out when there is much freezing and thawing, with little snow. My plan is to set the bushes in rows ten feet apart, and six feet in the row. Between the rows corn or any hoed crop may be planted. In the rows plant beans or potatoes. Cultivate and hoe the whole ground. Always slightly hill the currants at the second or last hoeing. It is a good plan to have a patch of gooseberries near the currants. The worms will appear first on the gooseberries, and can be promply disposed of with two dustings of hellebore. They will then not appear to any extent, if at all, on the currants. It is best to apply the hellebore when there is dew on the bushes.—*E. P. Powell, in the Rural New Yorker.*

At present agriculture is more of an industry than it is a science.

Unpruned Grape Vines.

Where there are but two or three vines to be cared for, it is often the case that other claims upon the attention will cause a postponing of the necessary pruning until it is too late to do it without being followed by "bleeding." True, the roots of the vine supply this watery flow of crude sap so abundantly that the loss of a portion seems to have no perceptible effect detrimental to growth, but the bark is injured by a long continued flow, and it is almost painfully unsightly. To prevent this, and at the same time to secure the advantageous effect of pruning, the following recourse is convenient: Having the vine tied in place on the trellis separating the strong canes of last year as much as possible, and leaving the upper two or three feet of the trellis for their issue to clasp and climb over for support—*rub off* all small buds and all buds from small twigs, including all that should have been pruned away and all that are not likely to have full room for expansion of their leaves in full light and free air. This can be done during the latter part of April and in May in the Middle States, and a rubbing out of the superabundant blossom thyrses in June will do as much more toward securing large bunches of handsome juicy berries. Still later, any redundant shoots can be suppressed by timely rubbing out or pinching, but no healthy leaves should ever be removed. The bare shoots from which the buds were rubbed off can be pruned away at any time after the leaves of the vine have fully expanded. There will be no bleeding after that. If the leaves are healthy, they give off all redundant water.—*N. Y. Tribune.*

Salt as a Fertilizer.

For some time much attention has been paid to the subject of sowing salt on grain. The effect of salt is to stiffen the straw and prevent the wheat from lodging. It sometimes has the additional effect of producing a clear, light-colored grain. Some farmers sow as much as a barrel per acre; one or two bushels will generally be sufficient. An English Experiment made on the farm of the Royal Agricultural Society of England, is as follows: An acre of wheat dressed with three hundred pounds of common salt, yielded thirty-nine bushels of grain, with a proportionate amount of straw; while an adjoining acre left unmanured, produced only twenty-nine bushels per acre, with the straw imperfectly developed. The entire cost of the crop is not stated, but this experiment shows that the additional ten bushels resulting from the salt were produced at a cost of thirty cents each. In another case a piece of ground intended for wheat was plowed the proceeding fall, and again in May, when it was sowed with salt and afterward blowed before seeding. On the first and second of September, wheat was sown at the rate of two bushels to the acre. The crop when harvested, yielded, according to the estimate of the owner, Mr. John Parks, not less than forty bushels of grain to the acre, with a luxuriant growth of straw.

CELERY.—The fine samples of celery lately exhibited by Mr. Pragnell, of Sherborne Castle, at South Kensington and the Agricultural Hall, London, Eng., serve to show what good results may be obtained when proper provision has been made for its culture and for the prevention of worms. The celery was grown in trenches, into which had been well worked a quantity of manure prepared by having a quantity of salt and soot mixed with it some time previous to its being used. The manure is laid in a round heap and frequently turned in order to get the salt and soot thoroughly incorporated with it. It must be remembered that soil worms abound most is that to which unprepared raw manure has been added from time to time, and, therefore, freeing the manure from worms previous to its being used in one way of effectually keeping them from the soil. In addition to this, the salt and soot promote growth to a marvellous extent. The examples alluded to were of great weight, remarkably solid, brittle and fine flavored, and not a leaf-stalk was worm-eaten.

The theory that manure spread upon the surface, is lost by leaching was practically settled long ago, but a report on the sewage of Paris calls for further investigation. The report says that the sewage water as it comes from the sewers is dark colored, turbid, and of a vile odor. After being filtered through the cultivated ground it runs out of the underdrains clear, cool, without smell or taste, and to chemical tests shows no organic matter. Those who drank it could not tell it from the most tempting spring water.

Preparation for Poultry Manure.

Frequent inquiries are made through our agricultural journals how to dispose of fowl manure, what crops it is best adapted to, &c. If there is suitable care in saving this fertilizer, it is one of the best manures made on the farm; but there must be roosts, and the fowls must be confined to them at night, under suitable shelter, where the droppings may be kept dry and be easily saved. Fowl manure and guano are identical in action; the value of each seeming to be owing to the large amount of ammonia which it contains. Both are very powerful and must be used with extreme caution after being well reduced by mixture with other substances which will cause them to part with their caustic qualities gradually. For this purpose finally pulverized clay, dry loam, muck and gypsum are good. Lime, wood ashes and like substances are not economical for mixing with fowl droppings, as they weaken the strength by liberating or dividing off the ammonia.

Properly prepared, fowl manure may be applied to any crop, field or garden, but it is more economically applied in the hill or drill. As to saving it, probably as easy and good a way as any is to have a tight floor beneath the roosts to receive the droppings: over this spread thinly a sprinkling of earth or muck, and as often as once a week clean the whole off and dspost it in a bin, or in a pile, where it will remain free from moisture till desired for use, spread it on a tight floor, a little at a time, and fine it by pounding and breaking all lumps, so that it will pass through a sieve of one-fourth inch mesh, and mix well. When completed, let the mixture be proportioned nearly as follows: One part of droppings to two of earth or muck, and if one part of plaster to one of droppings is added it will be the better. This may now be applied at the rate of one gill, or a trifle more to the hill of corn, or in like proportion to other crops; but it is better that the seed should not come in contact with it, but that there be a covering of soil between. When carefully saved as above, twenty-five fowls will furnish manure sufficient for an acre of corn, producing an effect equal to that of the best fertilizers. Home made manure is the cheapest, and generally the best—we certainly know its composition—and should be relied on as far as can be in preference to buying fertilizers.—*Country Gentleman.*

Spreading Manure.

Manure from the yard or stable rarely contains such an amount of volatile fertilizing matter as should deter from spreading it broadcast on the surface when most convenient. Unless manure is very rich, as from grain-fed animals, and is in an active state of fermentation, hot and smoking, and exhales a distinct smell of hartshorn, there can be no loss from exposure, and in any case the loss will be less by spreading out thinly, than by dropping in small heaps, because spreading means cooling and the stop of fermentation The soil if not sand is an energetic absorber of ammonia and will not allow much to escape.

But manure, when properly handled, need not suffer any waste from evaporation. A moderate and regulated heating of fresh manure results in the formation of humic acid which secures the ammonia from loss by evaporation. This moderate heating it should have before hauling out or in cold weather before it heats at all.

The advantages of spreading manure from the wagon as it is drawn out are a saving of labor and an even distribution of the soluble salts (ammonia, potash, phosphate, etc.,) in the soil by rain. If the manure is heaped on the field and gets a heavy rain before spreading the ground under the heaps receives an undue share of the best part of the manure.

Independently however of loss by evaporation, there may be circumstances when it is best to get the manure into the ground before it has had a chance to become dry, for it distributes much better when moist and swollen with water than when "chippy" or "snuffy" in texture, and is ready at once to act as manure, whereas dry manure must recover moisture before it can be of any use.

Chicory is cultivated as a salad plant extensively in Europe. The leaves, unblanched, are bitter; but, if they are soaked some hours in water, the bitter property disappears, and it is used as a salad. When blanched, it ranks among the best winter or spring salads. It is easily raised, and by packing the roots in a trench, close together in the fall, and in the early spring, laying on some earth well mixed with manure, the young leaves will push out finely blanched, forming a very crisp, early salad, much superior to the early, tough green lettuces.

Take Care of the Tools.

A tool room is one of the most necessary of all farm buildings, and in it should be a place for all kinds of tools from mowing machine down through the numberless varieties necessary to the successful operations on our farms. In no one thing is there greater neglect than in the care of tools. How common it is to see mowing machines, carts, wagons, plows and harrows standing out of doors beside fences from early spring to late autumn, and sometimes all the year. I have in mind an instance where not two years ago I saw a mowing machine, a harrow, two or three wagons and many other traps, left beside the road near the buildings, and this where the farm operations were more active. To say that the surroundings were very untidy would be a mild description.

For the most economical cultivation of our farms there ought to be a complete set of tools. Having obtained a good article, take good care of it. No matter what it is, do not attempt to accomplish any work with any tool for which it is not designed. Never attempt to mow brush with a hoe or dig a post hole with an axe. Not that it cannot be done, but if done it will be at the expense of the implements. When you have done using any, clean it, carry it to the tool house and put in its place ready for use at some other time. Make this an invariable rule with all help and hold them responsible for any tool, if it is not done. Every farmer would be astonished in the saving of time and labor, to say nothing of the saving of annoyance, if this rule was strictly enforced, and in no way can this be done so well as by example of the farmer himself. Do not let the boys catch you neglecting this duty. —*N. E. Homestead.*

TOMATOES.—In field culture tomatoes are rarely if ever staked, says the *Gardener's Monthly.* The plants lie on the ground and take care of themselves. It probably would not pay for the extra expense of staking in such cases, as the stakes would be in the way of the horsehoe and demand much more hand labor to keep the weeds down. Yet we are not sure but the same plan of staking would be profitable for all this extra labor; for the tomatoes are much more abundant and of better flavor when staked than when suffered to ramble over the ground. For garden culture there is no doubt about its being the most profitable plan, and it becomes a question as to what is the best way of doing the thing. In our own case we use stout branches that have numerous snags on, and which help to support the immense weight of fruit which our plants always bear. Others use a long trellis, sloping and meeting at the top of a section which looks like an inverted V (Λ), but the cool air so much shaded soil induces is not favorable to the best results in tomatoe growing, as the tomato rejoices in warm ground. Some take pains to make neat upright trellises and train and prune the plants, making a pretty garden picture as well as producing capital results for the kitchen.

The Cheese Fly.

Skippers are hatched from the eggs of the cheese fly. The cheese fly is a very small insect, one of the smallest of the fly family. The fly is the most troublesome in hot weather and in September. It lays its eggs usually where the bandage laps over on the top of the cheese, and under any little scale, often directly on the top of the cheese and on the sides; often, too, on the boards which hold the cheese. If there is a small crack or crevice the skippers commence to work into the cheese, and when cheeses are what is termed loose or porous, they work into the cheese rapidly, and if not arrested will work into the centre and through the cheese, spoiling it. They require air, and this fact is taken advantage of by the dairyman in covering the surface of the cheese with a greased paper, plastering it down securely on the cheese or on the hole where they are working. This brings them to the surface, when they may be removed. One of the objects of rubbing cheese smartly every day is to rub off or destroy the eggs of the fly. The tables in warm weather, should also be washed off with hot whey or with soap and water and lye, in order to remove grease, so that the fly will not lay eggs on the boards. Never heard of the fly depositing eggs on cheese curd and by that means getting into the centre of the cheese. Do not think they could live and hatch in the centre of cheese for want of air.

An Ayrshire cow belonging to the Sears Brothers, Elmwood, Conn., gave three hundred and eighty-six pounds of milk in ten days. Seventy-four ounces of butter was made from the milk drawn in one day.

Food for Young Turkeys.

In some cases, even the best of care fails to secure a good number of young turkeys. Before they have fully feathered up they are the tenderest of birds, but when they have put on a full dress of feathers, nothing in the way of poultry is more hardy or less liable to desease or disorder. As young turkeys, like young guineas, make such very rapid growth of feathers when young, they require constant care, and food in fair quantities and often, to enable them to withstand the great strain on their systems; and not supplying them fully at that stage of growth is what causes so many to drop off suddenly, from no apparent cause. Boiled egg, chopped fine, no doubt makes good food for turkeys, to commence with, but is not at all necessary. One of the most successfull breeders of turkeys we know of never fed a crumb of boiled egg, but commences with stale bread crumbs, slightly mixed with new, fresh milk, giving them five or more feeds daily, but only in such quantities as they would eat up clean at every feed. Onion tops or lettuce, chopped up fine, and mixed with their food, was given, while an occasional seasoning of red (cayenne) pepper was supplied. They were treated to sweet milk for drinking purposes, and when they got some little age, cottage cheese was liberally supplied—and they are very fond of it. There is as much in the care as in the feeding, and they must have the best of both to induce them to stay with us. Dampness and dew are fatal to young turkeys; the remedy suggests itself in a preventive.—*American Poultry Yard.*

Corn-Growing in New England.

The continued and intensified interest which is manifested in New England States in regard to the corn crop is encouraging. It is impossible that the revival in interest, as to this agricultural product should terminate with it. But in regard to it alone, it is now conceded that corn may be grown profitably, and that for some farmers it will pay to purchase, and for all it will pay to make the socalled commercial fertilizers. The saving of the stalks for fodder is now carried on with as much attention as is the getting in of the hay crop. Cut early and properly cared for, the value of this stover is undoubted. Again, the corn grown in New England is greater in intrinsic value than the Western corn; while for family use it is of importance to have the grain clean. The testimony of those who have experimented most carefully with fertilizers is, that they operate most beneficially on a light soil, which is just that of the larger part of Rhode Island. But the general idea to be impressed upon the owners of farms is, that their land can be improved in value, the products varied, the income enhanced by a judicious cultivation. To change the current of ideas; to stimulate a love for, and a confidence in, agriculture; to prove that the run-low farms can be recuperated profitably; that this is true is beyond question. A general action upon this conviction would add to the wealth and enhance the rural beauty of New England incalculably.—*Providence Journal.*

Now that seed time is at hand, bear in mind that there is no economy in using small and poor seed. The improved varieties of corn, as well as of other crops, have been secured by a careful and persistent use of only the best seed. Why should not the common farmer improve the quality of his crops by the same means? Those who take the trouble to do so find that it pays.

Root culture, says the *Rural New Yorker,* is one of the most promising innovations in our whole farm practice. No other product, from an acre of land will support so much live stock, produce so much meat, milk, mutton, wool, pork, lard or manure, as a well-grown root crop, and of all the root crops the sugar beet is the most nutritious.

The invasion of field-crickets in 1866 cost Algeria fifty millions francs and caused the famine of the next year in which 200,000 natives died literally of hunger. A single band of these animals, observed in the province of Algiers, contained 50,000 tons of them. This flood of animal matter would furnish a manure containing nearly 1,000 tons of nitrogen.

"Here," said the farmer, as he exhibited a broken jar to the manufacturer, "I packed this jar full of butter, and the jar split from top to bottom Perhaps you can explain the phenomenon?" "Oh, yes, I can," was the reply, "the butter was stronger than the jar."

Poultry and game are less nutritious but more digestible than other meats.