

keeping swine, is to feed them on a constant quiet feed, and before the cold weather sets in, to give them as much as they possibly can consume, for if fattened early in the season, they will consume less food to make an equal amount of flesh than in colder weather, and they will require less attention; and generally, early pork will command the highest price in market. I shall now give you the best and cheapest food I had found to make good pork. I mix up two-thirds of oats, and one-third of barley and buck wheat which I have ground very fine, of which I put one bushel of the said ground grain into a barrel which contains three bushels or a little more, and filling the barrel with boiled potatoes, having previously scalded the ground grain, and bringing the potatoes and ground grain all together, adding about one gill of salt to the whole, I then leave it till it gets sour, but not carried so far as to injure the food by putrefaction, and this process of feeding puts up pork as quick as any that can be found, the process in fermentation I have seen alluded to in several Agricultural Journals, but the precise point or time has not been satisfactorily determined by any of them. I often use in the place of potatoes boiled mangold wurtzel which the pigs eat voraciously, the roots for fattening animals cannot be too clear, they ought to be washed before fed, the animals ought to be kept dry and clean, and provided with a good warm shelter to which they can retire at pleasure, this will greatly hasten the fattening and economise the food, they must be fed three times a day very regular, and if any surplus remains, it must be removed at once; a little charcoal given them twice a week corrects any tendency to disorders. I have known some farmers who, when about to finish their pigs off, feed them a couple of weeks on hard corn; this, I find, is proper when slops and indifferent food has been given them, but when fattened on sound roots and meal, as I heretofore described, I consider it a wasteful practice, as the animal thus falls behind his accustomed growth, when pigs get dainty, I find a feed of raw grain given them for a change, immediately sharpens their appetite. I could comment on a still greater scale on the absurd way the generality of farmers keep their swine, but as I have given a few hints, and to the point I trust, I shall leave the remainder to themselves to solve. Perhaps some of your readers may ask what breed of swine I keep; I have kept a mixed

breed of Berkshires and Yorkshire Whites up to the present, but I now have a pair of spring pigs of the Norfolkshire White, of which I intend to breed purely, from their being a superior pig in every way from all the varieties I have as yet known or seen, which I procured from one of our most indefatigable, and I may add, scientific as well as practical farmers of Quebec, Captain W. Rhodes, who imported the said breed, regardless of cost, and who is doing a great deal towards the improvement of stock in this country by his importations of superior animals, for from such a zealous farmer, the farming community at large will derive a benefit in a few years, which no praises can too much applaud, leaving it to your approbation, Mr. Editor, should you deem these few hints I give the farmer worth giving insertion by the instance of your magical types.

I shall conclude,

Yours, very respectfully,

CHARLES HUGHES.

Nicolet, 3rd November, 1852.

*From Count Rumfords' Essays.*

**ON CHIMNEY FIRE PLACES, WITH PROPOSALS FOR IMPROVING THEM, TO SAVE FUEL; TO RENDER DWELLING HOUSES MORE COMFORTABLE AND SALUBRIOUS; AND EFFECTUALLY TO PREVENT CHIMNIES FROM SMOKING.**

The plague of a smoking chimney is proverbial; but there are many other very good effects in open fire places, as they are now commonly constructed in this country, and indeed throughout Europe, which being less obvious, are seldom attended to; and there are some of them very fatal in their consequences to health; and, I am persuaded, cost the lives of thousands every year on this Island.

Those cold and chilling drafts of air on one side of the body, while the other side is scorched by a chimney fire, which every one who reads this must often have felt, cannot but be highly detrimental to health.

Strongly impressed as my mind is with the importance of this subject, it is not possible for me to remain silent. The subject is too nearly connected with many of the most essential enjoyments of life not to be highly interesting to all those who feel pleasure in promoting or in contemplating the comfort and happiness of mankind,—but without suffering myself to be deterred either by the fear of being thought to give to the subject a degree of importance to which it is not entitled; or by the apprehension of being tiresome to my readers by the prolixity of my