set any more trees than we have the means of providing with a root-bed something like his, and then it will not be expensive to plant evergreens or put up fences for shelter.

Those of us who have already planted pear trees may find many valuable hints from Mr. Bacon's practice. If we cannot reach his excellence, let us, at least, attempt to *imitate* it, by occupying the entire ground with trees, say six or eight feet apart, and keeping them enriched and cultivated in the best manner, *as far as we go.* This course pursued with a dozen trees, will give us more profit than will three times the number managed upon the common plan.

We saw nothing in the practice of our friend in regard to setting or shaping the trees, that required comment. The trees themselves were as clean and bright as the morning face of a pretty baby. The limbs and spurs were remarkably stout, and of a light gray color.

In reply to the question, "when should pears be gathered?" he said a "little before they are ripe." When gathered, he places them on shelves in single tiers, in cellars. They are well ventilated, and a little moist, and so arranged that he has considerable control over the temperature. Many of his pears he sells himself, at prices ranging from $1. 50 to $4 per dozen.

ICE-HOUSES.

The best time for building ice-houses being now at hand, and as it is not generally known that with a little additional expense, an ice-house can be constructed so as to answer the double purpose of keeping ice, and preserving milk, butter, &c., I will give your readers a description of one, which I built in the Fall of 1859, with a preserving chamber for this purpose.

Ice can be kept in large quantities during the whole summer season in houses built entirely above ground; but where it is desired to have a preserving chamber, and to insure a sufficiently low degree of temperature, to attain good results it is indispensably necessary that the earth should be banked up to the height of several feet against the outside of the building. In constructing my ice-house, I took the advantage of a convenient and descending spot; sunk a pit fifteen by eighteen and from 4 to 5 feet deep; walled it up to the height of 9 feet; banked the earth up to the top of the wall all around, except a space for the door way; upon the wall I put a frame 6 feet high which gives a height inside from the bottom to the comb of the roof of over 20 feet. I put in heavy sills in the bottom, except in a space of 4 feet square for the preserving chamber. Upon the sills, I put a floor of two inch oak plank, and on the top of this a floor of one inch pine plank, jointed closely. The floor has a descent of two inches towards the preserving chamber, and it conducts the waste water from the ice to this chamber. I put in an inside frame, and lined it inside; this left a space of six inches between the lining and the wall to fill in with sawdust, and the partition between the ice and preserving chamber is also double, and filled in with sawdust well packed.

To complete the preserving chamber, I first put in clean sand to the depth of four inches, then paved it with a medium of burned bricks, they being preferable to hard, on account of their capacity to absorb and retain a large amount of water. Pains were taken to have the floor exactly level in the one direction, and also very tight, so that all the waste water from the ice shall be conducted to and distributed regularly upon the bricks. This keeps them so constantly cold as to preserve milk, during the hottest season, for from thirty-three to thirty-six hours, perfectly sweet, and butter very hard.

One valuable feature belonging to this mode of preserving milk and butter is, that during the warmest weather of summer season, when cold sweet milk and butter of a degree of solidity equal to that of the winter season is appreciated as one of our greatest luxuries, we can have it so from the simple fact that at that particular time the supply of the cold ice-water is greatest.

Butter made and kept in this way does not become as soon soft after being brought to the table as that which has been kept in a spring of water, nor do thunderstorms appear to hasten the development of lactic acid. We have noticed no perceptible difference in the length of time which the milk has remained sweet in regard to clear or stormy weather. I have observed at different times, by placing the thermometer within one foot of the bricks in the preserving chamber, that the temperature was about 54 degrees, while it was 95 in the shade outside. The sand underneath the bricks subserves an important purpose, by retaining the water, and supplying it to the bricks by capiliary attraction at such time as there is not a great supply coming from the ice.

The space above the preserving chamber should be open and unobstructed to the roof, and over the ice there should be good ventilation to the roof, to carry off all the vapors which may arise from the milk.

CUTTING FODDER FOR STOCK.

We are decidedly in favor of it; not from any precise and accurate experiments by weight and measure, but from a close and interested observation of the spending of cut and uncut fodder, and from its effects upon the stock that consumed it, through a period of several years. The difference in feeding out a certain quantity of hay, cut and mixed with a given amount of grain, and feeding out the same amount of hay whole, with the same amount of grain, has been too great with us, to admit of a single doubt of the profitableness of cutting the fodder. Especially is this the case with corn fodder. Fed whole, the cattle will select the husks and leaves, and reject the stems, wherever the crop is a stout one—but when cut, mixed with a small quantity of grain, moistened, and allowed to stand twelve hours, cattle will eat every particle of it, excepting perhaps, some of the rank and hard points of the stems.

In most hay fed to cattle, some portion of it will be less attractive than the rest, and where cattle are well fed, they will leave the poorest which is quite apt to get under them as litter, or to be at once thrown through the scuttle to the manure heap, or at best, scattered over the