



FARMER'S CALENDAR, USEFUL RECEIPTS, &c.

To raise Turnips among Corn.—Sow about one pint of Turnip Seed to the Acre, on or about the 21st of July, either before or after the last harrowing; top the Corn as soon as ripe enough, and husk it as soon as the Corn will admit; cut down and bear off the stalks, to let the sun upon the Turnips, and the sweetness of the fodder will compensate for the labour. Take in the Turnips about the middle of December. By pursuing these directions, corn of 40 Bushels to the Acre will produce 80 or 100 Bushels of Turnips at the same time; these for milch Cows and Sheep will be of particular importance.

POTATOES.—*Mr. Parmentier's improved method of preserving Potatoes.*—To preserve a quantity of these roots sufficient to last till the new crop, it is necessary they should first be partly dressed; and after they have been peeled, sliced and dried in a stove or oven they acquire the transparency, hardness and dryness of horn; they break clean and the fracture has a glassy appearance. Some in this state have been sent to the East Indies. When these Potatoes, thus prepared, are dried, they may be ground as they are wanted; and the flour, which is a yellowish powder, similar to gum arabac, dissolves in the mouth, and communicates to water the consistence and taste of potatoe that has been cooked. It has been called *the poor man's soup*. Gruel and rich porridge may be made with it. The indispensable necessity of partly cooking the Potatoe in order to preserve their nutritious quality has produced, in Germany, many useful researches: and among others an instrument has been invented for washing them after they are cooked. It is a cylindrical tube made of tin, which is pierced with small holes like a skimmer; by this the Potatoes, boiled, and dried in a Stove, produce a kind of Vermicelli. Another method is, to take them in a sound state, neither boiled nor bruised, and to rasp or grate

them. When dried, the water separated the potatoes put into small cakes for Soups, &c.

For fattening while hot—mix in a mixture into a large but not putrid. menting and giving is said that Pork of one third of the

Worcester, July articles in your paper had the satisfaction in manner different posed to communicate the Canada Times them twice or thrice grow the faster three times as much a flourishing state took about two of the sheep being and continued grass and thistles once or twice a other cattle when time was almost were covered with ted and sowed in on the piece. I piece the next year have now on the to say there are

Caterpillars.—of a rod or pole worms are in the stantly kill ever and at the same

Hot water applied they be worm-eaten been saved by round the tree.