

butter, and cheese, for the years 1859, 1860, and 1861, were as follows:

	1859.	1860.	18 1.
Beef	3,235 cwt	1,546 cwt	1,598 cwt
Pork	36,984 "	63,109 "	81,032 "
Butter	3,750,296 lbs.	5,512,500 lbs.	7,275,426 lbs.
Cheese	323 cwt.	1,100 cwt.	2,628 cwt

The Fisheries of the Upper Province do not show that increase which might be expected from the valuable resources of the great lakes.

In 1851 there were 11,886 barrels of fish cured; in 1861, 10,013 barrels; 2517 quintals, and 175,744 lbs. of fresh fish sold.

In Michigan, which is the largest inland fish producing state, the value of white fish returned in 1860, amounting to \$250,467. There is yet a vast field open for remunerative enterprise in the fisheries of Lakes Huron and Superior. The whole of the north shore of Lake Huron with its million islands will yet yield great wealth to the country from its clear and cold waters. The art of the preservation of fish is as yet unknown in Canada, or rather it is not practised. In Germany, France, and Britain, Pisciculture is now an acknowledged department of national importance. It would be a wise economy on the part of the Government to examine into the working of fishing regulations and Pisciculture now in operation in Europe. A few skilled emigrants from France, Germany, or Britain, would soon enable Canadians to rejoice in the possession of the finest fresh-water fisheries in the world.—*Journal of Board of Arts and Manufactures.*

The Radish as a Field Crop.

"Once upon a time" the leaves of the radish were boiled and eaten, but in these days they are subjected to neither one nor the other of those processes. The root is, however, in its raw state, as all our readers are aware, one of the dainties of the table.

Many of those who devote themselves to the important study of dietetics consider the use of raw vegetables as objectionable; but, be their objections groundless or the reverse, it is certain that a vegetable which admits of being eaten raw with advantage must certainly be a good nutritious article of food when cooked. We once tried the experiment of eating matured radishes, not as salad, but cooked as any other boiled vegetable, and we found the flavour rather agreeable than otherwise. Boiled radishes, roots and tops, form excellent feeding for pigs—how could it be otherwise! for what is good food for the family of man must surely be a luxury for the swine tribe. Horses, too, we have known to eat radishes, as they would carrots, with avidity; and, indeed, we have no doubt but that these plants would be found on trial to be readily eaten by every kind of farm animal. But it may be asked why we recommend the use

of radishes as food for man and his "su in creation" when there are so many articles in common use—potatoes, turnips, gels, *et hoc genus omne*? We will try to a satisfactory answer to this question.

Between the departure of the turnips an advent of the new grass there is a kind of cultural interregnum. We want a good tube bulbous, or tap-rooted plant to fill up this regnum, and such a plant we have to some tent in the radish. The root is certainly a one; but, then, it is so rapidly developed that good supply can be had thirty days after sowing of the seed. Two crops may easily be obtained from land under potatoes; one by the cops covered the ground in spring, another in autumn, after the tubers have been out. If the land be altogether devoted to radishes, four crops in the year is the least number that may be reckoned upon, and if spring, late autumn be mild, six crops are not only sible, but highly probable.

The yield of radishes, when cultivated in garden, is about 2,500 plants per perch; and on an average each radish weighs about one and a-half ounces, the weight per perch will nearly 230 lb., which is at the rate of nine tons per statute acre, of which one will be tops. These figures relate to the cultivation of the plant, under the most favorable conditions of growth. We must, therefore, expect to get so large a return if the be cultivated in the field; but keeping within bounds we may assume that a single crop of radishes yields:—

Of roots.....	5 tons.
Of tops and leaves.....	2½ "
Total....	7½ tons.

Now, although we believe no loss would be incurred by devoting a portion of the farms to the cultivation of the radish, still it is no object to recommend the appropriation of part of the farm to such a purpose. What

want to bring under the notice of our readers is simply the desirability of cultivating a root which may be perfectly matured before time to sow turnips.

And now a word or two on the mode of cultivating this plant, and we dismiss the subject for the present.

There are several varieties of the radish. long-white, white Russian, red necked white purple, are kinds adapted for spring. The nip-rooted radish, adapted for summer, comes in several varieties, of which the following are principal:—Early white turnip, white turnip, purple turnip, pink turnip, and new yellow topped. The autumn and winter varieties embrace the yellow turnip, white Spanish, old brown, large purple, and winter Spanish. turnip-rooted, or Spanish kinds, alone should be grown in the field.