

THE HOG.

Naturalists all agree that the domestic hog is sprung from the wild. History is silent as to the time when it was first domesticated. The hog when given his freedom and left to himself, soon becomes wild, and in herds roam the forest. The hog has never been a special favorite. Many nations of antiquity held it in extreme detestation. The Jews classed it among the vilest of animals, and the Egyptians would not permit the swine-herd to enter the temple of the gods. Most of the nations of the East, reject the flesh of the hog, but the Romans and Greeks seem to have held it in high estimation. It has been found scattered over an immense extent of country, among rude and barbarous nations. The Saxons considered the hog of prime importance. It was early tamed and numbered among the staple articles of food. The ambition of land owners was to possess large droves, and no festivity was considered complete unless the table was graced by their flesh. The introduction of the Chinese hog was the first step of improvement, and our Suffolk is closely added to it in form. We would not recognize in our improved breeds, the stock from which they sprung. By careful breeding, the present valuable breeds were obtained. The pure breed of Essex, Suffolk and Berkshire each have their admirers. The production of pork has become a subject of considerable interest with Canadian farmers, and the high figures of the present season will cause more attention to be paid to this branch of income. Our object should be to obtain those breeds that will yield the greatest return for the feed consumed. We trust the day is not far distant when the "razor breeds" which disgrace so many farm-yards, will be replaced by improved breeds. But in some countries the hog is not alone valued for his flesh. In Minorca it is used to draw the plough, and works well, and Pennant says that in the district of Murray, it was formerly employed for the same purpose, and that an eye-witness informed him that he had seen "a cow and a sow and two young horses yoked together and drawing a plough in light, sandy soil, and the sow was the best drawer of the four." In Italy, there is a species of ground mushroom that is considered a great delicacy, and hogs are trained to search for them. So a hog can do something beside eat and sleep.

IN YE OLDEN TIME.

The market rates for produce have maintained high figures for several years past. Farmers could readily dispose of their surplus on profitable terms, and competition rendered this easy. This state of affairs has been the result of the increase of our population creating a large home demand, and our system of communication has been so improved, that great facilities are given to enter foreign markets. We have cause to be grateful

for the advantages and ease we enjoy over the pioneer farmers of Canada. It may not be amiss to glance at the prices agreed upon as fair and equitable by the Magistrates of York (now Toronto) to be paid by the Military authorities during the war of 1814.

Flour, per barrel, £3 10; wheat, per bushel, 10s; peas, per bushel, 7s 6d; barley and rye, the same; oats, per bushel, 5s; hay, per ton, £5; straw, £3; beef on foot, per cwt., £2 5—slaughtered, per lb., 7d; pork salted, per barrel, £7 10—per carcass, 7d; mutton, per lb., 9d; veal, 8d; butter, 1s 3d; bread, per loaf of 4 lbs., 1s 6d. In April 1822, peace then reigning, York prices were: Beef, per lb., 2d to 4d; mutton, 4d to 5d; veal, 4d to 5d; pork, 2d to 2½d; fowls, per pair, 1s 3d; turkeys, each, 3s 9d; geese, 2s 6d; ducks, per pair, 1s 10d; cheese, per lb., 5d; butter, 7d; eggs, per dozen, 5d; wheat per bushel, 2s 6d; barley, 48 lbs., 2s; oats, 1s; pease, 1s 1d; potatoes, per bushel, 1s 3d; turnips, 1s; cabbage, per head, 2d; flour, per cwt., 6s 3d; flour, per barrel, 12s 6d; tallow, per lb., 5d; lard, per lb., 5d; hay, per ton, £2 10; pork, per barrel, £2 10; wood, per cord, 10s.

Mr. Riley Day of Thamesford, purchased of us two bushels of Treadwell wheat in 1868, and sold \$80 worth, besides keeping seven bushels for himself, the produce of this quantity of seed.

Mr. J. C. Hale of 1st. Con. London Township states, that he purchased a small quantity of Chilian Wheat of us, and sowed it very late in a black ash swamp, that it did well, there was no rust, and the heads were properly developed.

ROTATION OF CROPS.

By fallow, burning, tillage and other operations, the larger and insoluble particles of minerals become fit for assimilation. Therefore rest prepares the soil for any crop, and since a soil exhausted for one crop might still be capable of producing another, a rotation is practically a rest from one crop by alienating it with another of a different kind. But the theorists laid down laws for the succession of crops, that were far to absolute. It was considered unscientific to sow two grain crops in succession; at the same time it was quite scientific to sow grain after root crops, and yet a crop of Mangold Wurzel exhausts the soil more than a crop of wheat, and better barley is grown on good land after roots than after wheat. To those who understand the cultivation of the various crops, their chemical analysis and their different vital powers which enable them to thrive under conditions that vary, even with varieties of the same plant, it is easy to perceive that no standard rule can be laid down for the succession of crops, except that which experience dictates. In each locality it will differ with the soil and climate, and will be regulated by the supply of manure. Dr. Anderson, consulting Chemist to the Royal Agricultural Society of England, in a speech to its members, Dec'r. 1863, on some questions directed to the rotation of crops, remarked, that by proper manuring it is perfectly possible to obtain two successive wheat or barley crops on the same field, but he was constrained to add THAT HE NEED SCARCELY SAY IT WAS NOT GOOD FARMING. Mechanical contrivance and the application of skill and capital, will enable us to increase the produce of

the soil, and we must abandon the antiquated notions that it is not necessary to rotate. The course of cropping is not a question of science, it is a question of economy. No system of cropping can be unscientific which is practically and permanently successful, and no one of common sense will contradict the assertion of Mr. Bass, the great English brewer, that they should sow barley on wheat stubbles. The first step to be taken, is a good, deep furrow after harvest, and about 5cwt. of bone dust or other good artificial manure will be usually needful. We hope our readers will thus grow as good a barley as that which is now selling in England at 60 shillings sterling per quarter, and which our American cousin brewers in Chicago, are importing in large quantities. The authority we have mentioned is significant, showing that the best malting barley is grown after wheat.

Hogs gnawing their troughs may be from a habit contracted at a season when they were not full fed, and it may be from something else. Throw some rotten wood into the pen. Let them gnaw that, as they will, greedily. It will be good for them, and may be the means of curing them of gnawing sound wood. Hogs also relish charcoal; give them some two or three times a week.

CANADA THISTLES.—Mr. Vandenberg writes that he gets rid of this pest by seeding his ground heavily in red clover—one peck of seed to the acre, cutting it when it blossoms for hay, and allowing it to grow an after crop and mature its seed. In this way he runs out the thistle after two or three years.—Country Gentleman.

HOG CHOLERA.—A writer in the Stock Journal recommends the following as a preventative of this disease:—Flowers of sulphur, six pounds; sulphate of iron, six ounces; cinchona, pulverized, a pound. Mix well together in a large mortar; afterwards give a tablespoonful to each animal, mixed with a few potato peelings and corn meal three times a day. Continue this for one week, keeping the animal in a clean, warm, dry place, and not allowing too many together.

Mr. F. Thompson of Canadoc, has a remarkable specimen of wheat-stooling in which, no less than 52 vigorous stems have grown from a single grain, and allowing each head to have yielded 15 grains, the one grain must have produced upwards of 780 fold. Who can beat this?

MILD WINTERS.—The winter in Europe resembles our own. A Paris correspondent writes on the 6th: "The weather still continues most extraordinarily mild. The cafes on the Boulevard are all open as if it were spring; consumers of books and demi-tasse sit out in the warm air in light summer overcoats; trucks piled up with bouquets pass along the streets; the skating clubs are one and all frantic; the sables and ermines of our Paris *déshabillés* at home in ignominious idleness; it is as much as ladies can do to bear the warmth of the tiniest of tiny muffs. The Paris Journals try to console amateurs of cold wind and ice by telling them that in 1822, 1807, and further back, in 1791, the temperature was as unusually warm as it is this year; that in 1692 the Germans never lighted their stoves; that 1617, 1612 and 1607 were likewise wonderfully mild; that in 1238 the gardens were full of flowers in the month of January; that in January, 1421, cherries ripened, and grapes in May; and that in 1172 the trees were covered with leaves, flowers bloomed, and birds built their nests, while the snow still lay on the ground in the month of February."