

esteemed vegetable that has yet come under my notice; and possessing as it does all the good qualities which its name implies, I feel I shall be doing the public a service by making its merits more generally known. For the last three years I have grown this sort along with others of known excellence, with the same unvaried result in favor of the "*Ne Plus Ultra*," and during the last year, a season of unparalleled fatality to Brocolies, while others were killed this sort stood uninjured, producing it's fine heads in May and June, equal if not superior to other sorts in favorable seasons. The chief merits of this Brocoli consists in its being very hardy, possessing a dwarf habit, with large and compact rich cream-colored heads, which are protected by ample smooth glaucous foliage, and it has the richest flavor in the whole tribe. Need I say more than this, that it possesses all the finest qualities of the far-famed *Penzance* Brocoli, in addition to a hardiness which has long been a desideratum in that otherwise excellent sort. No garden, however small, should be without it.

PRESERVING EGGS.

The newspapers are constantly furnished with new rules for preserving eggs. One of the latest is the following: "Wrap each egg closely in a piece of newspaper, twisting it tightly to keep out the air, place them in layers in a box with the small ends down, and set them where they will be cool without freezing." We have no doubt this is a good way, but it would be nearly as difficult to exclude the air by printing paper as by gauze or net work paper being a very porous substance. *The great secret of success in preserving eggs is to keep the small ends downwards*, the air-bubble which occupies that end supporting the weight of the yolk, and preventing its adhesion to the shell. If the egg is laid on its side, this adhesion will soon take place and the egg will be spoiled, no matter however completely excluded from the air. Eggs preserved as above, or by packing in salt, or oats, or on shelves purposely made for them by boring with large auger holes, so as to hold the egg upright, without allowing it to pass through, are all good ways, *provided the small end is kept downwards*. There are other requisites that should not be forgotten; for example, the eggs should be quite fresh when packed away, and especial care should be taken that none are cracked, as those on spoil, and communicate the fermentation to the others if they are in contact or close proximity. Packing in salt is a good way, but it is not so convenient as the others, because the salt is apt to become hardened, and to adhere to the shells. A cool place is indispensable.

THE EFFECTS OF DRAINAGE ON TILLAGE.

Last spring I concluded to plough a clayey

field only once for wheat, and that after harvest. The field contained about 40 acres. Previous to draining, it was one of my wettest fields, and in dry weather, even in April or May, was very hard to plough, often having to get coulters and shares sharpened every day, when we used wrought iron shares. I bought oxen in spring so that I could put a yoke of oxen and a pair of horses to each plough, and owing to the great drought before, during, and after harvest, I got a large plough made by Messrs. Newcomb & Richerson, of Waterloo, the makers of the Seneca County Plough, so that I could put two or more yokes of cattle and a pair of horses to it if necessary. Immediately after harvest the day of commencement came, when we started for the field, oxen and drivers, ploughmen and horses; and besides new shares on the plough, we took 16 other shares along, expecting to have to change every day. When we got to the field, I had one man put a pair of horses before the large plough, and try to open the land with a shallow furrow. He went 70 rods away and back, without ever a stop, except when the clover choked the plough. I then had the plough put down to eight inches deep, and he went round apparently with the same ease. He then went round at nearly ten inches deep and no trouble at all. His furrow was about ten inches deep and fourteen wide, and laid as perfect as it could be. I then had one yoke of oxen put behind my smallest horses, and a pair of horses before each of the other ploughs and they ploughed the field with perfect ease, and only changed shares twice. I never was more agreeably surprised in my life—in fact had they been ploughing up gold dust as they do in California, I should have been no more pleased.

Although the field was undoubtedly ploughed at the rate of nine inches deep, yet the clover roots went deeper and the land ploughed up as mellow as any loam; whereas had it not been drained it would have broken up in lumps as large as the heads of horses or oxen.

A few years ago, a neighbor broke up a field about the same season of the year and similar land, but not drained; and after cultivating, rolling and harrowing, he had to employ men and mallets to break the lumps before he could get mould to cover the seed; and after all he did not get the third of a crop of either wheat or straw. My wheat looks as well as any I ever saw, and I doubt not but it will be a good crop.

With regard to Newcomb & Richardson's "Seneca County Ploughs," I think them the best I ever used. They are of light draught and do their work perfectly. Try them brother farmers, and if they don't please you, lay the blame on me. They are manufactured at Waterloo, Seneca co. I procured two of them last year, and will get other two this spring. Yours truly, JOHN JOHNSTON.