

careful inspection of the crop, both as to quality and quantity, left no doubt in my mind that the ashes had no effect on either. But then, there is this to be said, which unfortunately completely invalidates the experiment, the ashes were spread and the potatoes planted on the 12th of May; whereas, potash, to be effectual, should be spread and harrowed in very early, or else no benefit is likely to be derived from its use till the next season. I suspect we ought to use ashes for potatoes in the fall, in spite of the danger of its being washed away in the spring.

I should certainly try a plot of mangels with half dung and eight pounds of sulphate of ammonia, and another of swedes with half dung and five pounds of superphosphate.

I shall feel very deeply indebted to any one who will give himself the trouble to carry out the above suggestions. I may be in a position to do it myself, and if I am I will describe the results in the Journal.

ARTHUR R. JENNER FUST.

*Clover.*—I observe, in the Country Gentleman, that Mr. Waldo Brown, one of its paid contributors, persists in his disbelief of any such thing as clover-sickness, and expresses himself as determined to continue in his unwise course of sowing clover with every grain-crop until it completely refuses to grow. He will find out his mistake before many years have passed over his head, or else the experience of the last hundred years in England is utterly deceptive.

*Butter.*—I wish some kind fellow would take in hand the task of improving the quality of our butter. By the first of March, all the good butter to be found in this district had been marketed, and since then nothing but rank stuff, utterly uneatable by any delicate palate, has been exposed for sale.

*Cheese.*—Good, ripe Cheshire cheese is selling, wholesale, in England for 15½ cents a pound: a remunerative price. By the bye, it is worth noting that the quotations of this cheese in the papers are rather misleading: the cwt. or hundred-weight in Cheshire is equal to 120 lbs., whereas all other cheese is sold by the ordinary cwt. of 112 lbs. The weights and measures in my dear old country are exquisitely absurd. Grain is sold at Liverpool by the cental = 100 lbs.; in Kent, Surrey, &c., by the load of 5 quarters = 40 bushels; in Hertfordshire by the load of 5 bushels, and in Derbyshire by the load of 3 bushels. In Cornwall, wheat is sold by the bushel of 11 pecks; and in S. Wales by the *lestrig* of 12 pecks. Meat is sold at Bristol by the cwt. = 112 lbs.; in Somersetshire by the score = 20 lbs.; in Essex by the stone = 14 lbs.; and in London by the stone = 8 lbs.

I hear there is to be a great make of fodder-cheese this spring. Well, the price is good enough now to encourage such a procedure, but it will pull the price down again, and we shall have the usual up-and-down markets which leave every body in doubt what to do. If we persist in putting all our eggs into one basket, we shall, sooner or later, have to pay the penalty due to our folly.

*Hire of Bulls.*—Now, here is a strange thing! M. Mongeon, my friend the Sorel gaoler, has a cross-bred Ayrshire and Shorthorn bull, just a year old; a big brute enough for his age, having been well done by ever since he was calved, but leggy, flat-sided, and lumbering-looking about the head. Sire unknown, but the dam a great awkward beast, part Ayrshire and part I don't know what—a deep milker though. Well, two farmers came to my friend and offered him ten dollars for the hire of this bull-calf for the season. Not much judgment, my readers will say! True enough, but the drollest part of the business is, that both the farmers live in the parish

of *Sainte-Ursule*, the home of the purest and best Canadian cattle!!!

*Mint.*—A very good thing is roast lamb if you can get mint to make the sauce with, but, as a general rule, that is a difficult thing to find true to sort. There are four or five different sorts of mint: spearmint, peppermint, penny-royal, &c., of which the spearmint is our sort. It may be propagated with ease by young offset plants or shoots, by parting the roots, and setting them out in spring, or by planting cuttings at any time during the summer. Mint loves a dampish soil: there is no use in trying to grow it in a poor sand. After the cuttings have taken, they require no more care, except keeping the bed free from weeds. The best way is to put the plants in beds four feet wide, and allow about six inches between the plants in the row and two feet between the rows. In two or three years time the bed should be dug up and sown with some other crop, as by that time the roots of the mint will have become so matted together as to rot and decay.

With regard to the general culture of mint, it is only necessary to clear the beds of weeds in spring and summer, cutting down all the remaining stalks in the autumn, digging the alleys between the beds, and spreading a little fine compost between the rows. Plantations thus formed can be cut from time to time when wanted for culinary purposes, but for storing to keep dry during winter it is better to let the mint stand till the flower is on the eve of breaking out: all pot-herbs, like the grasses, contain the greatest amount of flavour and substance at that period of growth.

Should green mint be wanted for "juleps" throughout the winter, young shoots may be obtained by planting some roots thickly in large pots, and placing them in a warm window. Is *mint julep* good? I never tasted it, but I cannot fancy bruised mint-leaves, sugar, and whiskey being a pleasant combination of flavours. However, I dare say it is better than that abominable mixture, *rue bitters*, a drink which, for my sins, I was once induced to taste.

Dried mint is a most delicious addition to pease-soup. It should be kept in closely stoppered bottles and in a cool place. In England this soup is never served without it, but here, strange to say, I never saw it used.

*Green-meat.*—I fancy, from what I hear, that a good many people are about to embark largely in the cultivation of green-crops for the summer foddering of cattle. Now, there is no doubt about the system being a good one; it is immensely productive of manure, and affords the means of keeping to good profit a very large head of stock. The only difficulty I see in it is the filling up of the gap that will occur between the cutting of the earliest soiling crop, fall-rye, and the next earliest, red-clover. It will not do to let the cattle have a taste of green-meat in May—say, about the 20th, by which time the rye should be fit to cut—and then push them back to their dull, hard food of hay: that would soon make them tell tales. The only thing I can see to fill up the interim is lucerne, which will only grow on certain soils, and even on those soils will not last more than three or four years in this climate.

How would Prickly Comfrey do? It would certainly come in very early, and from late information, I hear it is conquering the prejudices heretofore entertained against it. I really think it would be worth trying on a small scale. One thing is certain; it cannot be cut too young, for most of the failures in its use have been attributable to its being old and stringy, before it was given to the stock.

Fall-rye, if grown, should be sown very thickly. The thicker the seeding the earlier will it come to the scythe. The best crop I ever grew had four bushels of seed to the