

be saved by being sprinkled with cold water, if administered before the sun shines on them. The water reduces the temperature gradually, without any bad effect.

If potatoes, apples, or other vegetables when frozen solid are placed in cold water, they will be thawed gradually, and no harm will be done them. Vegetables may be kept all winter by making them into conical heaps, and covered with three inches of earth, and a sod on top, to shed rain. A thin layer of clean straw may be placed over the vegetables to keep them from the dirt. When put up in this manner, apples or potatoes may be taken out at any time during the winter, and if thawed in cold water are as good as ever.

If your potatoes freeze in the cellar, don't wait for them to thaw, but throw them into a conical heap, either where they are, or in the open air, and cover them with dirt, straw, shavings, old clothes, or chaff, packed tight around them, and they are safe. The covering will prevent sudden changes, which do all the mischief. I have saved frozen potatoes in this way; it may be new to some of your readers, and be of use.—*Germantown Telegraph*.

### FLAX.

It may be advantageous to make a few remarks upon the most judicious mode of entering upon, or of improving the cultivation of flax in Canada.

The attention of our farmers should be drawn to those agricultural products which our climate and soil are best calculated to furnish with profit to the occupier of land. All the elements of success in the production of flax are present, and it is only necessary to provide that proper instruction in the details of culture shall be given to the grower, and that the mechanical appliance for preparing the fibre for sale shall be provided.

Owing to the high price of labor here, flax cannot be profitably scutched by hand. Hence in a district where it is about to be introduced, a scutch-mill is absolutely necessary.

As a rotation crop flax is very valuable: it is the best nurse of grass and clover, since the pulling of the flax moulds the young plants, which thrive much more vigorously afterwards than when sown with barley or oats.

It has now been ascertained by direct chemical analysis, as well as by experience, that flax is not, as is commonly supposed, a peculiarly exhausting crop, but that, in point of fact, it draws less organic matter from the soil than most of the plants commonly cultivated.

It is, therefore, at the present time, very deserving of the attention of the Canadian farmer, who with a little exertion, might draw some portion of the money now paid by Great Britain to other countries, amounting to upwards of £7,000,000 sterling per annum.

It is doubtful whether we can sustain a society here similar to the Royal Society for the promotion and improvement of the growth of flax in Ireland, not having the support of a great manufacturing or landed interest. But we have two methods open for us; the system of *flax factorage* in Belgium, where the growers find a

market for their straw with persons called *factories*, whose business is to steep and prepare the fibre for their own profit, or the system of *retories*, on the patent method of Mr. Schenck.

Who among our capitalists will import a Belgian instructor for Lower Canada, as his manager in any particular district, to carry out the Belgian system? There is no risk, and there will be a sure return.

The plan of Mr. Schenck requires more capital. It has been extensively carried out in Great Britain and Ireland, and consists in maintaining the steeping water at a uniform high temperature by means of steam. For this purpose wooden vats are employed, having a false bottom, under which coils of metal pipes are introduced, and the flax straw being packed in, the vats are filled with water, and the steam introduced into the pipes, so that the temperature of the water rises to 80° or 90°. In this way the fermentation proceeds rapidly and uniformly, and in about sixty hours the fibre has become completely purified. The water is then drawn off, and the straw taken out of the vats, the sheaves untied, rolled, and the stems placed between flat wooden sticks fastened at the ends, and hung up to dry in open sheds constructed for the purpose, after which it is scutched and sold to the spinners.

As a guide to any of our capitalists wishing to introduce the Belgian system, we give a few figures showing what has been done over and again by the farmer when he is his own manufacturer.

One acre of land, statute measure, produces forty-two stones, of sixteen pounds each, say 6s. 6d. per stone, which is 45s. 6d. per hundred weight, or £45 10s. per ton, the average price for coarse flax. This gives £18 13s. per acre; seed estimated at 110 bushels of bolls at 8d. is £3 13s. 4d., making a total of produce £22 6s. 4d.

The expenses are: rent and taxes £1 10s.; seed, 2½ bushels, at 15s., £1 17s. 6d.; ploughing, harrowing, weeding, pulling, rippling, steeping, grassing, lifting and cartage, £2 2s. 6d. scutching 42 stones, at 10d. per stone, £1 15s., making the total expenses £7 5s., which, being deducted from £22 6s. 4d., leaves £15 1s. 4d. *profit* upon a good average crop of flax.

We will now give the result of a crop of fine flax. One acre of land will produce 30 stones or 42-7cwt. We are obliged to sow thicker, and as the scutchers tell us the proportion of fibre on the stem is smaller. This, at £9 per cwt., is £38 11s. 4d. Then of seed we have only 60 bushels of bolls, at 6d., £1 10s. They are worth less in this than in the other case, for they are not so well filled. This makes £41 1s. 4d. produce. The expenses are: rent and taxes, £1 10s.; seed, 3 bushels, at 15s., £2 5s.; labour of all kinds, £3 10s., allowing £1 7s. 6d. more than the former statement for increased attention and care; scutching 30 stones at 1s. (which is a higher price than the last, because it is usual when the flax is very fine), £1 10s., making the total expenses £3 15s., which, being deducted from £41 1s. 4d., leaves a profit of £32 6s. 4d. per acre.

A MAINE CORN CROP.—We raised this year 1861, from one acre of land 198 bushels of ears