

all, he can increase the quantity of these ingredients in the grain and roots on which he feeds his stock.

This question has not yet been opened by the scientific agriculturists of Europe, and it is one the true solution of which of right belongs to the Public Model Farm and the Agricultural College; for it combines and links together experiment on the manure and, through the food, on the animal, the Alpha and Omega of Agriculture.

I have already stated in various publications, that analysis, made at my instigation, of Indian corn grown with guano, which contains the phosphates in the fittest state for immediate assimilation by the plough, show about 30 per cent more of this ingredient than the same grain grown on the same spot of ground with common barn-yard manure. Accounts from Europe show also that experiments with bones treated with sulphuric acid according to the recipes given, by which the phosphates are rendered soluble, and therefore more immediately available to the plant than in bone-dust alone, have resulted in most surprising crops of fine and full-looking grain.

But the experiment has not yet been carried forward there by contrasting the fattening of stock with this grain, and with that sown under the influence of common manure. Nor have they yet continued it by contrasting the quantity of the phosphates in the grain of one year's growth, with that in the grain arising from this same seed sown the second and third years. It is far from improbable that treatment with superphosphate of lime (bones and sulphuric acid) or with guano, may, to a certain extent, add something each season to these valuable ingredients of food. This consequence theory shows to be of vast importance. With respect to the practical proof of this theory by the fattening of animals, I can only state that a few experiments made here with roots grown on guano soil, have been attended with great success; much more, however, remains to be done before its value can be fully estimated.

What effect may be produced by such phosphated food on the milk, the butter, the quality and flavor of the meat, or the strength of bone and muscle, of course I cannot answer. My opinion is favorable toward the experiment, and the chief object of this communication is to call the attention of agriculturists to the subject, in order that

these experiments may be made carefully the ensuing spring.

With respect, yours,

J. E. TESCHEMACHER.

Boston, 12th Feb., 1847.

From the New York Farmer and Mechanic.

FATTENING HOGS.

FRIEND STARR,—As this is the season for fattening pork, a few remarks upon the subject may not be uninteresting to your numerous agricultural readers.

To fatten a hog or an ox where there is plenty of corn and potatoes requires no great skill, but to do it in a manner that will render the animal more valuable to the farmer, when fit for market, than the substance consumed in fattening would be, besides paying for the trouble of doing it, is a matter worthy of consideration.

The summer of 1836 being very dry, my corn and potato crop came in light, and compelled me to try an experiment, which I found to work so well that I have since followed it to my entire satisfaction. It was this, I adopted the feeding of apples, of which I had an abundant crop, mixed with pumpkins, a few potatoes, and a small quantity of meal, prepared in the following manner. For convenience I set in my swill house, adjacent to the sty, a large iron kettle, holding about nine bushels, and then had a wooden cylinder made that held from twelve to fifteen more, and hooped with iron bands, just large enough to set upon the arch outside of the kettle, and by putting a little clay or mortar on the arch before setting on the leak (as I called it) I made it perfectly tight, I then had a cover or lid fitted to the top, which was also made tight or nearly so, by laying on a piece of cotton cloth or canvass underneath it, before putting it on.

Into this kettle I first put about three bushels of potatoes washed clean, then filled to the curb with cut pumpkins, and filled the curb to the top with apples, adding two, three or more pails of water, in proportion to the quantity of meal that I intend to mix with it after mashing. After letting this boil awhile I remove the cover and fill again with apples, and again make tight.

The apples and pumpkins, you will notice, are steamed by this process, and when all are sufficiently cooked, they are taken out, well mixed, and a half bushel of corn meal or a bucket of ground oats and peas, or of