

AGRICULTURAL.

[From the New England Farmer.]

HARVESTING.

It is a correct general rule, to reap wheat and rye before they become dead ripe. The proper time is when the straw begins to shrink and become white about half an inch below the ear. This appearance indicates that the grain has ceased to receive nourishment from its roots; and by cutting too late, the loss is considerable, both in the field and under cover. But cutting early, provided the grain is not taken to the barn or stack too green, the following advantages will be gained: 1st. The grain will make more and whiter flour. 2d. There will be less wasted by the grain's shelling. 3d. By commencing harvest early, you will have a fairer prospect of finishing before the last cuttings will become too ripe, so that much of the grain will shell out in reaping and securing the crop. 4th. If you cut your grain as soon as it will answer, the straw and chaff will contain much more nourishment, than if it were bleached and made brittle by the sun, air, dew and rain, all of which conbining to deprive it of most of its value for fodder. 5th. Should you plough in your stubble soon after harvest, or mow it, and secure it for fodder or litter, (either of which modes of management would be perfectly according to the rules of good husbandry,) the stubble will make much better food for your cattle, or manure for your ground, than if it had yielded all its sweets, and much of its substance to the sun, air and wet weather.

If your wheat or rye is much affected by blight or rust, it should be cut, even while still in the milk, and exposed to the sun and air till the straw is sufficiently dry, and the grain so much hardened, that it may safely be deposited in the barn or stack. The heads in such cases should be so placed by the reapers as not to touch the ground. This may be done by placing the top end of each handful on the lower end of the proceeding one. Loudon gives the following directions for harvesting wheat:

"The mode of reaping wheat is almost universally by the sickle. When cut, it is usually tied up in sheaves, which it is better to make so small as to be done by bands the length of the straw, than so thick as to require two lengths to be joined by bands. The sheaves are set up in *shocks* or *stooks*, each containing twelve, or if the straw be long, fourteen sheaves. In the latter case, two rows of six sheaves are made to stand in such a manner as to be in contact at the top, though in order to admit the circulation of air, they are placed at some distance below: along this line, two sheaves more are placed as a covering, the grain end of both towards the extremities of the line. In a few days of good weather the crop is ready for the barn or stack yard. In the stack yard it is built either in oblong or circular stacks, sometimes on frames supported to prevent the access of vermin, and to secure the bottom from dampness; and as soon afterwards as possible, the stacks are neatly thatched. When the harvest weather is so wet as to render it difficult to prevent the stacks from heating, it has been the practice to make funnels through them, a large one in a central and perpendicular direction, and small lateral ones to communicate with it. In the best cultivated counties, the use of large barns for holding the crop is disapproved of, not only on account of the expense, but because corn [grain] keeps better, or is less exposed to damage of any kind, in a well built stack."

TO OBTAIN NEW AND IMPROVED KINDS OF WHEAT.—The same author above quoted, observes that to procure new varieties of wheat, the ordinary mode is to select from the field a

spike or spikes, which has the qualities sought for; such as large grains, thinner chaff, stiffer straw, a tendency to curliness for lateness, &c.; and picking out the best grains from this ear or ears, to sow them in a suitable soil, in an open, airy part of a garden. When the produce is ripe, select the best ears, and from these the best grains, and sow these, and so on till a bushel or more is obtained, which may then be sown in a field apart from any other wheat. In this way many of the varieties of our common winter wheat have been obtained; as the hedge-wheat, which was reared from the produce of a stalk found growing in a hedge in Sussex, by one Wood, about 1790. Other varieties have assumed their distinctive marks from having been long cultivated in the same soil and climate, and take local names, as the Hertfordshire red and Essex white, &c.

POND MUD.

"The mud from ponds, when they are cleaned out, has always been an object of attention to farmers, so far as regards its collection; but it must be presumed that its different properties, and consequently the most judicious modes of its application to the land, are either but little understood or neglected; for some cart it directly upon the ground, and plough it in, either for turnips or for corn-crops; others spread it upon old leys; and many lay it out in thin heaps to dry, after which they mix it with lime or dung. Upon this it has been remarked, by an eminent agriculturist, that in reasoning with the farmers upon the cause or principle by which they are guided in those different proceedings, the reply is generally 'that it has been their practice to do so—that it has answered very well—and that they know of no better mode of treating it.' It may be observed, that ponds, being usually placed at the lower parts of the fields receive, after a every hard rain, a part of the soil, as well as of the substances with which they have been manured. If the ponds be large and deep, they may also acquire much decayed vegetable matter, arising from the aquatic plants with which such pools usually abound; and if near the yards at which cattle are commonly watered, they must likewise receive a portion of their dung: such mud is, therefore, particularly applicable to light soils, both as containing nutritive matter, and adding to the staple and consistency of the land. The most common time of mudding ponds, is during the summer months, when it is usual to let the slime lie near the edge of the pond, until the water is drained from it. A spot is then marked, either upon a head land of the field upon which it is to be laid, or as near it as possible, of a size to raise a compost with alternate layers of either lime or dung.

If dung can be had, the best mode of preparing this manure, is to lay a foundation of mud, of about a foot or a foot and a half in depth, of an oblong form, and not more than eight feet in width, upon which the freshest yard dung is laid to about double that depth; then a thin layer of mud after which alternate layers of mud and dung until the heap be raised to about five or six feet in height—keeping the sides and end square, and coating the whole with mud, at least twice, at different periods.

If quick lime be used, and their remains any moisture in the pond scourings, it will be sufficiently fallen for turning, in a few days; but if the compost be made with farm-yard dung, it may require to remain six or eight weeks to ferment and decompose, before it is in a proper state for turning. To form them, in the first instance, with both quick lime and manure, is injudicious: the former ought never to be brought in contact with the latter—

though the manures may be advantageously incorporated with an old compost, in which a little lime has been used. It appears to be the better mode to apply it in the latter end of autumn, or early part of the winter, and to bush-harrow it well after it has been hardened by frost.

Sea mud or *Sleech*, has also been used in some places in large quantities, and has been found of so very enriched a nature, as to amply remunerate for carrying it to a considerable distance.—It is generally laid upon grass in autumn, and ploughed in without any addition in the following spring. It is also found that its effects remain longer on the land than manure; and although that which is over-marled is spoiled for grass, yet that never happens to sea mud."—*British Husbandry*.

PICTOU PRICES CURRENT.
CORRECTED WEEKLY.

APPLES, pr bushel	nono	Geese, single	nono
Boards, pine, pr m	50s a 60s	Herrings, No. 1,	30s
" homlock -	30s a 40s	Mackarel,	nono
Beef, pr lb	3d a 4d	Mutton pr lb	3d a 4d
Butter, "	8d a 9d	Oatmeal prewt	nono
Coals, at Mines, pr chl	17s	Oats	nono
" at Loading Ground	17s	Pork pr bbl	80 a 95
" at end of Rail Road	17s	Potatoes	2s 6d a 3s
Coke		Salt pr hhd	10s a 12s 6d
Codfish pr Qtl	12s a 16s	Salmon,	2s 6d
Eggs pr doz	6d	Shingles pr m	7s a 10s
Flour, N S	nono	Tallow pr lb	7d a 8d
" American s r	nono	Veal pr lb	3d
Hay	30s a 40s	Wood pr cord	12s

HALIFAX PRICES.

Alowives	22s	Herrings, No 1	20s
Boards, pine, m	50s a 55s	"	2 15s
Beef, best,		Mackarel, No 1	nono
" Quebec primo	50s	"	2 40s
" Nova Scotia	45s	"	3 22s 6d
Codfish, morch'ble	16s	Molasses	1s 11d
Coals, Pictou,	22s 6d	Pork, Irish	nono
" Sydney,	29s	" Quebec	90s
Coffee	1s	" N. Scotia	85s
Corn, Indian	5s 6d	Potatoes	2s 6d
Flour Am sup		Sugar,	35s a 37s 6d
" Fine	nono	Salmon No 1	70s
" Quebec fino	50s	"	2 65s
" Nova Scotia		Salt 10s a 12s	



FOR SALE,

AT A LOW PRICE,

A Valuable tract of LAND, belonging to the heirs of the late John Tullis, lying on the Northern side of the East Branch of River John, bounded by Lands granted to Robert Patterson and others, and containing

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Apply to Abram Patterson, Esquire, Pictou, or to Messrs Young, Halifax.

October 5, 1836.

CARD.

MR JAMES FOGO, Attorney at Law, has opened office in Mr Robert Dawson's new stone building, opposite the establishment of Messrs Ross & Primrose, where he will be prepared to transact business in the various branches of his profession.

Entrance to the office, by the Western end of the Building.

May 31st.

if

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Druggist.

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JUST received, and for sale low for cash,—250 pieces Paper Hangings, and 6 pieces Bordering.

JAS. DAWSON.

July 1, 1837.