who sowed mangels without a dressing of nitrogen, in some form or other, was throwing away money: the labour, interest of the money, or rent, are a ways constant.

Potacors,—I said, last month, that I should always aim at growing ten tons of potatoes an acre, disease or not; sixteen tons an acre I have seen, and twenty two were grown by the late Shirly Hibberd; but we must all Lide our diminished heads. Forty-two tons an acre have been yielded, near la Rochelle, France! So says Vice-consul Warburton, at least, though I cannot see how the land, in drills or on the flat, could hold them. The grower in question plough, deep, selects sound tubers of moderate size for seed, which he plants whole, and manures liberally. Well, those are exactly the proceedings I recommended last month, and which I have followed out ever since I began to grow potatoes, now some 45 years ago, but I never grew ten tons an hore in my life. But, then, I did not know of the remaining process through which our ia Rochelle friend's seed was passed : he steeps the seed-tubers for twenty-four hours in a bath of 6 lbs. sulphate of ammonia, 6 lbs. nitrate of potash, and 25 gallons of water. After the potatoes are taken out of the bath, they are left for another twenty-four hours, to allow the germs to swell before planting. It is to the increased activity of germination produced by this stimulating bath that the grower attributes the wonderful result he says he has obtained. It may be so; but "though great effects from little causes spring," I cannot advise my readers to put much confidence in 12 pounds of anything producing 72,000 lbs. of potatoes.

The old story of pulling off the flowers from the potato haulm, thus leaving all the vital energies of the plant to be devoted to the production of tubers, is, I see, being brought forward again; I, and many others, have tried it, and there is

nothing in it.

If the following extract from the Montreal Witness is to be trusted, we must need do something to increase the yield of potatoes in this country. Our average of, say, at most, 100 bushels an acre will hardly pay at 25c, the bag of 90 lbs. Why on earth did he not give them to his stock?

CHEAP POTATORS.—NO DEMAND FOR THEM IN CANADA—THE UNITED STATES MARKET CLOSED AGAINST THEM—THE BRITISH MARKET TO BE TRIED.

A farmer from Eastern Ontario has been in the city for some days trying to sell his potatoes. He has over 250 bushels of first-class tubers of a good table variety, and he found it impossible to dispose of them at a fair price. The best offer he received was 25c per bag. Of course, the United States market is materially closed to Canadian potatoes by the McKinley duty of 25 cents per bushel of 60 lbs. Under these circumstances the tarmer and a commission merchant, are going to make the experiment of shipping the whole lot to Great Britain though the prospects are not very enticing.

Canadian-chreese—I trust the great success our cheese is meeting with in England will not lead any of us to become careless. I print this month a lecture from Dr. Francis Bond, director of the Gloster Dairy-school, and an appreciation of the qualities of Canadian cheese from Dr. Hoskins' paper the Vermont Watchman, which may well rejoice the heart of my dear friend M. J. de L. Taché:

Canada leads us by one-half to three fourths cents per pound for the highest grade of cheese of which over 4,000 carloads were sold and shipped to Europe last year. If we expect to obtain Canada prices, we must make that brand Vermont Watchman.

ARTHUR R. JENNER FUST.

Milk, Meadows, and Manures

A meeting was held last week at the Tewn Hall, Berkeley, under the auspices of the Berkeley Hunt Agricultural Society, in order that Dr. Francis T. Bond, honorary director of the Glo'ster Dairy School, might deliver a lecture on "Milk, Meadows, and Manures." The chair was taken by Lord Fitzhardinge.

Dr. Bond said he had no doubt many of them were present about a month ago at a discussion of an extremely interesting and important problem for that part of the country; namely, the question what was the cause of the deterioration which was assumed to have taken place in the manufacture of cheese in the Vale of Berkeley of late years? He said it was assum ed to have taken place, because the object of the meeting was explicitly to suggest a remedy. He proposed that day to briefly take up the threads of the few remarks which he ventured to make on that occasion, and to deal with another aspect of the subject from that which was so ably and interestingly dealt with by Miss Waddy. There were three solutions of the problem which they were met to discuss. The first was dealt with by Miss Waddy indirectly, if not explicitly, giving the reply that the cheese was not made so well now as it was in former years. He was bound to say that he did not wish in the least to depreciate the force of the answer which Miss Waddy gave by endeavouring to point out what were the points to be observed in making good cheese. He himself very strongly believed that a portion of the deterioration in question was to be attributed to the fact that the cheese of to-day, for one reason or another, was not made so carefully on the whole, or with so much attention as it was made by their grandmothers, if he might be allowed to say so. while admitting that, there were also two other points to be considered: in the first place there was the fact that their standard of cheese had perceptibly risen of late years. public were not satisfied to cat or to pay the best price for an article which their grandfathers and grandmothers considered a first-class cheese. The results of cheese making in their own country had very distinctly improved, and the cheesemaker of the present day in Berkeley and other parts of England was brought into competition with a very improved ma nufacture import d iat) this country from the United States, Canada, and now, to some extent, from the Antipodes. In the two former countries, especially in Canada, it was admitted on all hands that the manufacture of cheese had enormously improved as a result of the method of intelligent instruction which the Government had during the last two or three years promoted by sending instructors among the cheese-makers, and the result was that Canadian cheese topped the market in regard to price. That was to say cheese of a certain class. (1) That was the second answer that might be given to the question.

There was, he thought, a third, and it was that there had been unquestionably some deterioration in the pasture of that vale, as well as other parts of the country going on for some time past. In the first place they were all aware of the fact that for some years they had a succession of extremely cold and wet summers, and the result was to stimulate, especially in that part of the world, a growth of herbage not favourable to cheese-making. That was a fact of which there was no question, and the consequence had been that in an appreciable way certain pastures at any rate had very materially deteriorated. Then there was another point to which he more particularly wished to draw their attention, and that was the process of grazing meadows, and especially grazing meadows by cows used for dairy purposes, tended to remove from the meadows

(1) The Stilton, North Wiltshire, &c., are not interfered with by the Canadian cheese. A R. J. F.