

them for bacon-hogs with only from $\frac{1}{2}$ an inch to $\frac{3}{4}$ of fat down the back. The largest establishment in England, situated in the very centre of the great Wiltshire dairy-country, is not so exacting as that, as may be seen from the following published list of prices they are now paying at Calne for prime pigs, in lots of not less than 10, on rail within 100 miles of the factory.

Hogs weighing.	Thickness of fat in any part of the back.	Price per score.
130 lbs. to 190 lbs.....	2 $\frac{1}{2}$ in. and under.....	9s. 6d.
Under 210 ".....	Not exceeding 2 $\frac{1}{2}$ in.....	9s. 0d.
" 230 ".....	" 2 $\frac{3}{4}$ ".....	8s. 3d.
" 240 ".....	" 3 ".....	—

We remember well, when we used to send small pork to the London market; pigs weighing from 50 lbs. to 60 lbs.; the salesman's note frequently bore, as a pleasant heading "too thick down the back;" but a large hog for smoked bacon must be allowed a little more fat than would be admissible in a roast-pork pig in a "West-End" butcher's shop.

Terminology.—Where technical operations are to be described, technical terminology should be employed. The reporter who sent the following item to one of the Montreal papers was evidently not used to sporting terms any more than was the late "Harry Lorrequer," who always described any given race-horse as being got by the mare out of the stallion!

A fox hunt.—The Montreal Hunt Club had a little excitement this morning in the shape of a fox hunt. The fox was sighted in the 'Domaine' at Cote St. Michel by the dogs and ran to his hole. The huntsmen came up and took him out and let him loose 'across country,' and after a smart ran captured him. Mr. Ross got the brush, Dr. Bruneau the head, while the legs were distributed to other members of the club. Dr. Bruneau is having the head stuffed.

It should read thus: A fox was found by the hounds in the Domaine at Cote St. Michel and run to ground. After digging him out, he was turned down, and killed, after a good run. Mr. Ross got the brush, Dr. Bruneau the mask, and the pads were distributed among the other members up.

Separators.—As some farmers still hesitated above buying a separator, it may be well to lay before them a recent series of experiments made by Mr. L. L. Van Slyke, the well-known dairy-expert, on the relative results of skimming with the Baby-separator and the system of cold deep-setting on the milk of ten cows for one month. The percentage of fat recovered in the butter was 70.2 with deep-setting and 93 with the separator. The same author compared the separator and deep-setting in creaming the milk of six different breeds, showing that "in the case of every breed the separator gives better results in yield of butter. The increased yield was greater with the Holsteins and second with the Ayrshires." He calculates that the saving would pay for a separator in a year with a herd of 6 or 7 Holstein, 12 Ayrshire, 16 Devons, 18 Holdernesses or Jerseys, or 24 Guernseys.

H. H. Wing, too, reports a number of trials with the De Laval horizontal separator, the Baby separator No. 2, and deep setting. The skim milk from the horizontal separator contained 0.19, from the Baby separator 0.09, and from deep setting 0.23 per cent of fat.

From some 40 trials in churning sweet cream at different temperatures, Mr. Robertson concludes that the cream should not be above 50° F. when starting, and that the churn, if a revolving one, should not be more than one fourth full.

Sour cream. Messrs. Patrick, Layton, and Bisbee, found gave 3 ozo more butter, churned more quickly, and gave a better coloured butter, with

less fat but more in it, than sweet cream.

Mr. Dean, of the Ontario Agricultural College, finds that "wheat at \$20.00 a ton = 60 cts. a bushel, is an economical food for milk-cows, calves and young pigs." We remember that it was found to do well, given whole, for sheep at the Woburn experiments under Voelcker.

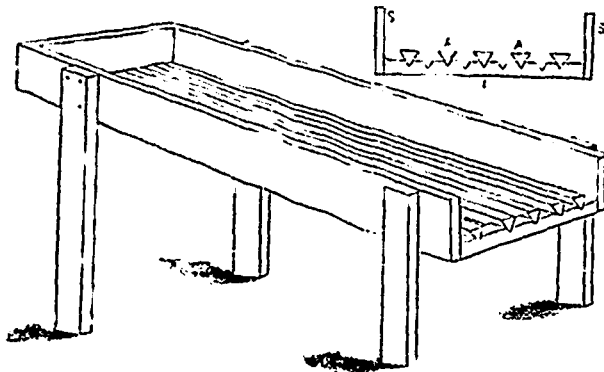
Lucerne vs. corn.—Lucerne was tried against corn in Colorado, and was found to be by far the superior. The albuminoids of the lucerne, which was cut 3 times, were 1,602 lbs.; of the corn only 405; fat: lucerne 246 lbs., corn 84 lbs.; carbo-hydrates: lucerne 4,782 lbs., corn 3,263.

FARM-WORK FOR OCTOBER.

Not very far distant now is the time when all work on the land will cease for a few months. It behoves us

All potatoes should be, as far as possible, sorted in the field; but as time will not always allow of this being thoroughly done at the season of harvest, we give here an engraving of a useful and very cheap potato-sorter, which we lately met with in an American publication. The idea is as old as the hills, and the implement has been used for many years in England, but we have never been able to get a sketch of it before, and, very unfortunately, the young lady, who designs the engravings for the *Household* articles—all of which, we beg to say, are originals—is in England, and of course not available for artistic purposes here.

"Serviceable potato sorter."—In sections where large quantities of potatoes are raised, some kind of a sorting apparatus is a necessity. The work of picking over potatoes is something that costs too much to be done by hand, and yet potatoes classed into even sizes always sell better than uneven lots. In the great centres of commercial production of this crop, assorting is always done by some sort of a machine, which varies in the different sections, but is almost always home made. The one herewith illustrated, from sketches by L. D. Snook, is in use in New York State by many potato planters, and is a simple and inexpensive affair, and being adjustable it will be found more valuable than many other designs. The general form is usually made eight feet in length, fourteen inches wide at the bottom, and eight inches high, the whole supported upon four logs nailed to the sides. Six strips eight feet in length, three inches wide and one inch thick form the bottom of the sorter seen in the sketch. The strips are be-



DEVICE FOR ASSORTING POTATOES.

then to lose no opportunity of completing the work to be done on the land, for the winter will soon be here, when further preparation for the coming spring will be impossible.

Root-harvest.—Most of the early potatoes were made safe during September, especially in the western part of the province; but many a hundred acres will be found in the ground as late as the first week in October. Those who have a double-mouldboard plough fitted with what the Scotch call a "brauder," the same as the English "gridiron," will have no trouble in getting the tubers out. But those who, for want of this useful implement, are obliged to extract them by manual labour are earnestly advised to use a fork and not a hoe. The latter tool cuts so many into pieces that the sample is quite spoiled for market, for, even in the smaller towns, people like to buy the best-looking potatoes; and besides, the work of the fork lightens up the land and is almost equal to an additional ploughing of that part of the soil that is occupied by the drill.

velled to a sharp edge at the lower side, and rest in V-shaped notches out into the supporting strip, r. By taking out or adding to the supporting strips and dividing the spaces, larger or smaller potatoes will pass into different boxes placed along the length of the sorter, the larger ones being discharged at the lower end, the form of the bottom strips preventing clogging. An incline of twenty inches in eight feet will prove about right, although the form of the potatoes to be screened will have much to do with this, a long tuber requiring a steeper incline than a round one. If the potatoes are to be placed in the cellar, one may shovel directly into the sorter, which should project from the cellar window, and when the tubers reach the cellar bottom they will be properly screened for market or planting. This will prove as effective as hand sorting, and incur but one-tenth of the expense."—*Am. Ag.*

When the potatoes are stored in the cellar, we have found it a good plan to place a bundle of rough brush in the heap extending from the bottom of the bin to some few inches above

the tubers. These sagots, about 9 inches in diameter, may be placed at distances of 4 ft. x 6 ft. apart, and are very effective in carrying off any moisture that may arise from the potatoes sweating; especially when the rot occurs after storing.

Such a lot of tiny tubers as we saw in M. Lanthier's farm buildings here (Beaconsfield) this week (Sept. 5th)! More than half the crop was destined to the pigs-sty. This sad turn out was attributed to the drought! But there has been no drought here at all, since the growing season began. The real cause is that though there was plenty of room between the rows, the sets were planted much too close together in the rows: not less than ten or more than twelve inches is the proper distance.

The other root-crops should be got up in succession, beginning with the most tender, the mangels, then the carrots, and, last of all, the hardest, the swedes. Pull the mangels and leave them in the field for two or three days exposed to the air during the day but covered at night with the leaves. Take care, in pulling both these and the *Belgian* carrots, to pull them up quite straight, for the part in the ground is very tender and apt to break-off and be left behind. Wrench off the leaves of the mangels, and never allow the knives to be stuck into any roots, as some lazy workers are too much in the habit of doing to save themselves the trouble of stooping.

Red-carrots must of course be dug, but the *whites* draw very easily. Cut off the tops pretty close but do not wound the roots if you can avoid it: a piece of an old scythe, set in a wooden handle, is a convenient tool for this purpose. The harvesting of *sugar-beets* we say nothing about, as we never grew any, and we have always made it a rule, ever since we wrote for this Journal, never to attempt to describe any operation in husbandry that we have not practised ourselves.

The same system advised for potatoes—inserting ventilator-sagots in the heaps—should be extended to all roots in the cellar.

If the red-carrots intended for the table are kept in sand, plenty of that material being thrown over the top of heap as well as mixed with the roots as they are being piled up, they will keep succulent all the longer: the same with parsnips and that very much under-rated vegetable, the white-turnip. The latter, if sown not earlier than the 20th July, and grown quickly on rich land, is, to our taste, one of the most delicately flavoured of all garden produce. There are two things the Montreal market never supplies of good quality: white-turnips and *Cos* lettuce (*Romaine*); in fact, the latter is never to be found here, though when we sent some to the Department of Agriculture at Quebec, those who tasted them declared that they were the finest salading they had ever eaten. They have to be tied up, with *bass*, to blanch for about ten days, and as that is a little trouble, it is probably the reason why they are not grown. (1) In the best English houses the common, or cabbage lettuce, is only used for cooking purposes.

Parsnips are very fine here, but they are never fit to eat anywhere till after the turn of the year. How one does envy the people at Sorel with their 8 feet deep *caveaux*, or *caveaux*, as they call them, in the sand. Dry as chips, the roots keep in them to perfection.

As soon as the roots are carted off, and the tops either spread or given to

(1) Some were shown at the Montreal Gardeners' Exhibition in September.