

and general appearance it resembles the latter ; while in the nature and amount of sugar which it contains, it is nearly allied to the former. According to a careful French experimenter, the sorgho contains from 10 to 15 per cent of sugar, while the cane ordinarily yields from 14 to 18 per cent.

The Sorgho has been tried on a small scale within the last two or three years in various parts of Canada. Last season, owing to the prevailing wetness the temperature was peculiarly unfavorable to its ripening ; but the present season has been more propitious, and we have seen several instances in which its seeds have been properly nurtured, and a very sweet syrup obtained from its juice, which could be readily converted into a very tolerable quality of crystalized sugar. Still we have serious misgivings whether this plant can be cultivated profitably so far north as this, for the purpose of sugar-making ; certainly not unless cane sugar should, from some cause or other, assume a higher price in the market than it has ordinarily borne for several years past. It should be remembered that, like the sugar-cane, as the Sorgho, approaches a higher latitude, the amount of its saccharine matter diminishes. In this respect both these plants differ in toto from the Beet, which is found to contain more sugar as it advances, within certain limits, northwards. In Europe it is found not worth while to cultivate Beets for sugar manufactories, below 45 degrees of latitude, whilst in northern Russia, its juice has been found to yield from 12 to 15 or 16 per cent of sugar.

As a forage plant we believe that the Sorgho can be profitably cultivated in Canada. We find from experiments made both last year and this, that it will bear twice-cutting the season, provided it be sown in good and well prepared soil, and cut the first time early, say the beginning of August, and the aggregate amount of fodder yielded in favourable seasons will be very large.

Horses, cows and pigs, eat it with avidity in the green state, and it is consumed with much relish during winter when dried and preserved in the usual way. It has been estimated that in point of nutritious qualities, 44 tons of green Sorgho are equal to 16 tons of well made hay. In the South of France it is used for making wine, and two acres of land were found to produce 132 gallons of what is said to have been an excellent wine. In distilling, the ripe plant will produce from 7 to 10 per cent of alcohol. With these facts well ascertained, it is evident that this new importation from China promises to play no unimportant part in the improving husbandry of a considerable portion of the globe.

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THE JOURNAL AND TRANSACTIONS.—A pressure of business in connection with the late Provincial Exhibition, has prevented the issue of the present number so early or in so complete a form as was anticipated. Future numbers will be issued as formerly, under cover, and will embody, at as early a date as possible, the official report of the Exhibition, with the Prize List, &c.