

## WEIGHTS

*Of sundry Agricultural Products, and other articles of use to the Farmer.*

Wheat,.....	60	pounds per bushel.
Shelled corn,.....	56	do do
Rye,.....	58	do do
Oats,.....	32	do do
Barley,.....	47	do do
Clover,.....	60	do do
Timothy,.....	45	do do
Flax seed,.....	56	do do
Hemp,.....	44	do do
Blue grass,.....	14	do do
Buckwheat,.....	48	do do
Peas,.....	64	do do
Beans,.....	63	do do

## HOPS.

GEN. RIDDLE'S method of cultivating, curing, and drying hops is as follows:

**Setting the Roots.**—The spring of the year is the proper season for setting the roots. Prepare the ground by plowing and manuring in the same manner as for a grass crop. Plant the hops in hills seven feet apart each way, putting three pieces of the root, each about four inches long, in a hill.

The roots will not vine the first year, consequently a crop of corn may be taken from the same ground by planting in intermediate rows. In the succeeding fall put a shovel-full of manure upon each hill of the hop-yard, as protection of the roots against the frost.

**Setting the Poles.**—Nothing further is necessary for their welfare till May, the proper time for setting the poles. Hemlock is the best material for poles—eighteen feet long, shaved on four sides, in order that they may season well, thereby lasting the longer. Set two poles to a hill, about nine inches apart, and in ranges, leaning a little to the south, so that the branches of the vine may swing free. When the vines have grown to the right length, select two of the most thrifty, and tie them with woollen yarn to each pole. This is very important. And attention also should be given to keep the main vines always upon the pole.

Cultivate the yard well so as to keep it free from grass and weeds, and prevent the branch vines from growing about the hill.

The hop generally blossoms about the 2d of July, and is matured fit for picking by the 5th of September. When the burr, beginning to open at the base, acquires a yellowish tinge, and the lupulin or flower has covered the tip of its stem, the hop is ripe and ready for harvest.

**Picking the Hops.**—The method of securing the hop crop when ripe is very simple. The vines are cut at the hill, and the poles, pulled from the ground, are laid across a box, into which the hops are picked. This box is usually about six feet long, three feet wide, and three feet high. Four or more can work at the same box. Females are generally the most expert in picking. A man or boy is necessary to tend the box and handle the poles. One person can pick from twenty-five to thirty pounds per day. They should be gathered as free from stems and leaves as possible.

**Curing them, and the kind of Kiln.**—After picking, the green hops are brought to the kiln to be

dried, which is the most important part of the hop-growing process. It requires no inconsiderable degree of skill to be successful in this department. A knowledge of the mechanism and nature of a kiln is also necessary.

The most approved kiln is constructed after the following plan: A brick foundation wall is built seven or eight feet high, and ten by eleven feet in dimension. It is well to have this wall plastered internally. In the center of the front wall, at the base, there is placed a large stone or brick furnace, suitable to receive fuel from without, and furnished with a funnel passing around within the foundation, above three feet from the top, and terminating in a chimney provided for the purpose. At the base also of this front wall, and on each side of the stove or furnace, there are two small openings, one foot by three feet in diameter, to let in cold air at the bottom of the kiln. The top of this foundation is laid with lathing, one inch wide, the strips being one inch apart, and covered with a thin flaxen cloth. Boards about ten inches wide are placed lengthwise around this cloth, leaving a narrow walk around the kiln. The superstructure is placed upon the foundation wall, as convenience may require, with a roof for shedding the rain. The walls are about eight feet high, and provided with slide or blind openings, suitable to admit the air for driving off the dampness which arises in the process of drying the hop. Such a kiln is capable of curing one hundred and fifty pounds of hops in twelve hours, if properly regulated. The green hops are placed in the kiln box and spread upon the cloth about eight inches deep.

**Drying and Bagging.**—A constant heat must be kept up until the dampness of the hops has passed off. Attention also should be paid to the regulation of the windows above spoken of. To ascertain when the process of curing is over, take a medium sized hop and snap it; if the leaves fall off, and the stem breaks short off, it is sufficiently dry. The hops may then be removed to a room as free from light as possible, but provided with windows to admit a free circulation of air. A room adjoining the kiln is the most convenient, where they should lay ten or twelve days before bagging. Hops are pressed into bales five feet long, one and one-half feet thick, containing about two hundred pounds—much in the same manner in which cotton is packed. The cider press is commonly used for this purpose.

**Expense of growing Hops.**—It requires one and one-fourth acres of land to grow 1000 pounds; good soil produces one to one and one-half pounds to the hill, if properly cultivated.

The cost of hemlock poles prepared for setting is two and one-half cents apiece.

It requires six feet of hard wood to cure 1000 pounds of hops.

The cost of a kiln, after the above plan, is \$50, or thereabouts.

The whole cost of cultivating a field of hops, including picking, curing, and pressing, is about five cents per pound.—*Transactions of N. H. State Agricultural Society.*

FLATTERY is a sort of bad money to which our vanity gives currency.