

of demonstration, by destroying some of them, and opening the stomach; this we did not think right to do, knowing how dreadfully shooting at them annoys them. But it turned out that they did not half do their work, or did not do it soon enough, for more than half the crop was destroyed. I mean that more than half the land was left bare, notwithstanding they were at first sowing it as fine and even a plant as I ever wish to see. So much for the rooks, and now a word or two for the co... In the present autumn the rooks have visited my fresh-sown corn very much, and my bailiff felt it his duty to call my attention to them. We were at the time observing them upon a new sown piece, and being upon clover ley, I supposed they might be after worm or grub; but he appeared strongly of opinion they were getting up the corn, and I arranged with him that he should shoot one as soon as possible. He did so, and brought it to me. We skinned and opened it, and took out the stomach entire. We found it literally hard stuffed with unbroken wheat, unmixed with any other matter excepting one solitary grub, or rather a short coarse-coated worm. If the above account is deserving a place in your valuable journal, it is at your service, and you have my assurance of its correctness. At some periods of the year they are of great service, but they do not make clean work. I am much assailed by them, and no corn that I saw in the late season was so eaten up by wire-worm as my own, and I am at the present fully persuaded that whilst they can get corn, they seek for nothing else. Yours faithfully, A CONSTANT READER. Rochester."—We are obliged for this communication, which we think is very favorable evidence of the value of the rook in destroying the grub which infests turnips; for although "they do not make clean work," they must evidently destroy a great many; and when it is considered that they must live on insect food all the year excepting seed time and harvest, the expense of a boy to keep them off for a few weeks at these seasons, is little, compared with the value of their services at all other times.—*Maidstone Gazette*.

The agriculture of Kent exhibits peculiarities as striking as her physical capabilities. Beyond the crop cultivated in all other counties, she stands pre-eminent for her hops, her fruit, her filberts, and woodlands, of which her general management is unsurpassed. Hundreds of Kentish acres cost in cultivation from £30 to £40 per acre every year, and the crop of which has often been worth double the fee-simple of the land. We hear of one acre in the last year having produced a ton of hops and a ton of filberts! We mention these, though extreme instances, to give some idea to strangers of the amount of capital which is embarked in Kentish agriculture, which we believe very far exceeds, on a given area, the amount invested in cultivating the same space in any other portion of the empire.

How is this great capital expended? A large sum is paid for labour. If the farmers of Kent are substantial, the labourers of Kent are eminently skilled in Kentish operations. Higher wages have always been given in Kent than elsewhere—not, however, without value received; for the best class of the Kentish labourers have more versatile capabilities (and can use a large number of different tools) than probably those of any other county: but a very large proportion of this capital has been expended in manure, particularly in London dung brought down by barges, in woollen rags, and, of late years, in bone-dust and guano. We know of one farmer who has expended about £1000 in guano alone in one year. The spirit of a Kentish farmer has generally been estimated by his expenditure in manure on his hop ground; consequently manure has been heaped on some lands, year after year, till the soil has positively become so surfeited, that the crop has been lost by the mould; while, perhaps, one single chemical ingredient only was wanted, out of the ten of which the manure was composed, to keep the soil at its highest point of fertility. As much money has, perhaps, been annually lost in Kent by the indiscriminate and injudicious application of powerful manures, as has been expended on the whole quantity of manure purchased by many other counties.

The late Mr. SPRINGETT, of Linton, was a very spirited

farmer, and having an excellent hop-ground, determined to over-manure it than allow it to deteriorate. At length the crop became mouldy, and when the land came into the hands of Mr CHARLES SPRINGETT, its present possessor, he discontinued manuring it for a year, when the crop improved, and after another year's "total abstinence," recovered its superior character. From that time, during the period of 25 years, that hopland has not received a shilling's worth of manure (excepting, of late years, half a pint of guano to here and there a weak hill,) and has yet every year furnished bines for 14ft. poles, and produced a fair average crop as compared with the district. Had Mr. SPRINGETT, Sen., known the chemical condition of his land and what the crop required, he might have saved hundreds of pounds; but, forty years ago, a complete analysis of his soil and of the crop could not have been procured had he offered a thousand guineas for them.

THE TELESCOPE AND MICROSCOPE.—While the telescope enables us to see a system in every star, the microscope unfolds to us a world in every atom. The one instructs us that this mighty globe, with the whole burden of its people and its countries, is but a grain of sand in the vast field of immensity; the other, that every atom may harbor the tribes and families of a busy population. The one shows us the insignificance of the world we inhabit; the other redeems it from all its insignificance, for it tells us that in the leaves of every forest, in the flowers of every garden, in the waters of every rivulet, there are worlds teeming with life and numberless as are the stars of the firmament. The one suggests to us, that above and beyond all that is visible to man, there may be regions of creation which sweep immeasurably along, and carry the impress of the Almighty's hand to the remotest scenes of the universe; the other, that, within and beneath all the minuteness which the aided eye of man is able to explore, there may be a world of invisible beings; and that, could we draw aside the mysterious veil that shrouds it from our senses, we might behold a theatre of as many wonders as astronomy can unfold; a universe within the compass of a point, so small as to elude all the powers of the microscope, but where the Almighty Ruler of all things finds room for the exercise of His attributes, where He can raise another mechanism of worlds, and fill and animate them all with evidence of His glory.

CHEESE FROM BUTTER MILK.—"Can you oblige me by stating, in your scientific column, whether cheese can be made from butter milk?—A FARMER'S WIFE."—The only information on this point which we have at hand is the following taken from the Quarterly Journal of Agriculture, to which it was contributed by Miss Neilson, of Kirkintilloch:—"Having seen it observed that it would be useful to Scotch farmers to make cheese from butter milk, I will give a recipe which I obtained from a person while residing in Long Island, in the United States. 'The contents of my churn I put into a pot, which I hung over a slow fire. The buttermilk curdled, and the curd sunk to the bottom of the pot. I then poured off the whey, and worked the curd as I would do other cheese, giving it salt to the taste, which was about half the quantity given to skim milk curd. The curd was then put in a clean coarse linen cloth, tied tight, and hung from the ceiling to dry for a few weeks, when the cheese was fit for use. The linen cloth, when hung in a net, gives a neatness to the appearance of the cheese. If a little bit of butter be worked into the curd, and the cheese kept for three or four months, it will then be very good—at least my visitors said so.' Cheese can be made in this manner on a small scale, even from the produce of one cow. I used to buy small cheeses in the market of New York, which I expected would be like Scotch skim-milk cheese; but on finding them to taste like ewe-milk cheese, I was informed they were made from butter-milk."—*Maidstone Gazette*.

THE BEST SOUP.—When 1lb. of lean beef, free of fat, and separated from the bones, in the finely-chopped state in which it is used for beef sausages or mince-meat, is uniformly mixed with its own weight of cold water, slowly heated to boiling,