

"4. Before disinfecting cow-sheds, stables, pens, &c., all manure, loose straw, hay &c., should be removed, and the place thoroughly cleansed with hot water, soft soap, or soda.

"For safety's sake, the use of artificial disinfectants should not be dispensed with, but their application should always be preceded by the free use of soft soap or soda-ash and plenty of water, and be followed up by thoroughly ventilating the place two or three days before putting healthy stock again into the premises.

"5. Air, earth, and water are the three great natural purifiers, which, when acting in mutual concert efficiently prevent accumulations of organic filth and attendant diseases. All three agencies are needed to maintain the health of man and beast. If the soil is not sufficiently porous to allow the rapid passage of water and air through its interstices, organic refuse matters, instead of becoming completely oxidized and transformed into inorganic, as is the case in well-drained, thoroughly aerated soils, give rise to foul smelling and highly injurious products, which may be termed products of partial combustion. Earth may be compared to the grate or oven in which organic filth is burned, water to the person who feeds the grate with combustible materials, and air to the fire (oxygen) which destroys the combustible refuse matters. Perfect drainage, ventilation, and a good supply of water are, for these reasons, our best safeguards against nuisance and infection.

"6. Artificial disinfectants cannot properly supply the place of these essential purifiers, which are employed in Nature's economy to maintain the well-being of man and beast. Artificial disinfectants are only useful in special cases, or for a temporary purpose."

TO LOOSEN A RUSTY SCREW.—If you have a screw rusted into wood, or a nut or a bolt that will not readily turn, pour on a little kerosene and let it remain. In a little while it will penetrate the interstices, so as to be easily started.

PRESERVATION OF LEMONS.—A correspondent states that lemons may be preserved by the very simple process of varnishing them with a solution of shellac in spirits of wine. Fresh lemon juice is thus obtainable at all seasons of the year; and if the peeling be required for flavoring, the skin of shellac may be easily removed by simply kneading the elastic lemon in the hand.

BEN-BROS. Take five cents' worth of quicksilver, and a piece of lard as large as a hen's egg. Rub them together in a stone mortar or earthen bowl until the quicksilver is well mixed with the lard. This mixture is similar to blue ointment. Put a small quantity in the crevices of your bedsteads. This ointment has the advantage of liquids, as it does not dry and become useless, and will remain for years unless it is washed off.

A MISTAKE.—A good lady who had two children sick with measles, wrote to a friend for the best remedy. The friend had just received a note from another lady, inquiring the way to pickle cucumbers. In the confusion, the lady who inquired about the pickles received the remedy for the measles, and the anxious mother of the sick children, with horror read the following: "Scald them three or four times in very hot vinegar, and sprinkle them with salt, and in a very few days they will be cured."

HOUSE-FLIES IN WARM WEATHER.—Flies, during this hot summer weather, are a great annoyance to housekeepers and others in every vicinity. For their benefit we print the following, going the rounds of the papers. It is a simple and cheap remedy, and contains nothing poisonous, as many of the articles recommended for the destruction of the troublesome insects do. House-flies may be effectually destroyed by taking half a spoonful of black pepper in powder, on a tablespoonful of brown sugar, and one teaspoonful of cream; mix them well together, and place them in a room where the flies are troublesome, and they will soon disappear. So says an Exchange.

WHOLESOME SUMMER DRINKS.—"A Practical Farmer," in the *German Town Telegraph*, proposes for a summer beverage the following: Take of the best white Jamaica ginger root, carefully bruised, two ounces; cream tartar, one ounce; water, six quarts, to be boiled for about five minutes, then strained; to the strained liquor add one pound of sugar, and again place it over the fire; keep it well stirred till the sugar is perfectly dissolved, and then pour it into an earthen vessel, into which you have previously put two drachms of tartaric acid, and the rind of one lemon, and let it remain till the heat is reduced to a lukewarm temperature; then add a tablespoonful of yeast, stirring them well together, and bottle for use. The corks must be well secured. The drink will be in high perfection in four or five days. This is a very refreshing and wholesome beverage, and one which may be largely partaken of without unpleasant results, even in the hottest weather.

Miscellaneous.

Ancient and Modern Husbandry.

An interesting work has been published by Professor Rogers, of Cambridge, England, on the "History of Agriculture," from which the following curious items on medieval agriculture are taken. In reference to the first introduction of scab into England, he says: Toward the close of the thirteenth century, (1288), sheep, for the first time, became affected with the scab, an epidemic, and it is handed down under that name. The specific for this complaint, so serious to the landowner, was in the first place verdigris, copperas, and quicksilver, but in the last few years of the same century tar-dressing, (a mixture of tar with lard or butter) was adopted, and employed from that time to the present, it never having been eradicated, but varying in intensity and frequency.

In another part Professor Rogers tells us that cows in the fourteenth century in England were leased to land tenants for 5s., or \$1 25 a year; a bull at 10s. Land under the plough was used chiefly to grow wheat, barley and oats, wheat having been the customary food of the people from the earliest times; barley was sometimes mixed with wheat for farm servants, but was chiefly used for beer; the chief use of oats was for horse feed, though oatmeal was used for broth or porridge for the house. Rye was scantily grown in England; but leguminous plants were generally but not extensively grown; peas were used chiefly for fattening hogs. Hemp was also cultivated, says Prof. Rogers.

Temperature. The physical condition of England, says Prof. R., for 600 years has varied, serving to show a slight diminution of annual heat. He says, "I take it for granted that effective drainage heights, and that standing water lessens the average temperature. Forests depress solar heat. Vineries were attempted in the southern counties, as seen in the local names; a steep hollow in the Hampshire downs having a south-by-west aspect, still goes by the name of 'The Vineyard Holm.'"

We are further informed that the live stock on farms comprised horses, cattle, sheep, pigs and poultry; both horses and oxen were used for draught; cows were kept for butter, cheese and milk; calves were generally sold, but sometimes kept for stock. The diseases of stock were generically called 'murrain'; horses were chiefly subject to farcy, lampas and spavin. The lambing season of sheep was an anxious time with medieval farmers as now; ewes were sheltered and received unremitting attention. The sale of wool and wool pells (pelts) was the chief profit of farmers. The pig was then (thirteenth and fourteenth centuries) the important article of food. Of poultry, (barnyard) fowls, geese and ducks, were almost universal; peacocks and swans rare. Pigeons were kept in large numbers, and perhaps as great a grievance as in France before the Revolution. Rats and moles were then a nuisance, and payment was made for destroying them; arsenic was used as a means for destroying these pests. We read of stoats (ermine); wolves, foxes, rabbits, pheasants, are mentioned; foxes were destroyed as vermin by the king's fox-hunters.

Millers ground grain for toll, by wind or water, the former then being more common.

In summing up the advantages of modern science and appliances, over the older methods, this writer says:

Ancient and Modern Husbandry differ, chiefly in the deficiencies of the former as compared with the latter; land then was imperfectly drained, tillage shallow, manure limited to stable dung, lime, marl and sheep-dressing; half the ground lay in fallow; roots and artificial grasses were unknown; crops were expensive; nearly all tillable lands were brought under the plough at some time, as is now apparent, not excepting the Southdowns, such were the wants of society.

Wheat in those days was sown two bushels per acre, barley and oats each, four. Cambridge and Holywell (Oxford) were chiefly cheese and butter farms, near towns, and, therefore, more profitably employed, even than in growing wool. As a rule one ram was kept for thirty ewes. Capons were common. Wheat then produced about four times the seed, (seed two bushels per acre, and crop eight); barley less than three times, (seed four bushels per

acre, crop twelve); and so of oats; ryeseed same as wheat, crop four times, viz., eight bushels per acre; now wheat is thirty bushels per acre. Mutton was a farthing a pound, head and offal thrown in; beef a little dearer; the carcass of an ox, less the hide, was readily obtained for 10s., weighing about 400 lbs.; meat even was dearer than wheat, for six pounds of wheat could then be bought for a penny sterling; butter and cheese were at least double the price of wheat.

Modern Agriculture had its joint beginnings under the shelter of conventual discipline, or the monastic orders, and before the outbreak of the pestilence, plague or Black Death, in 1348, Oxford contained 30,000 students.

♦♦♦♦♦
To make newspapers sharp—file them.

TO KEEP TIRES ON WHEELS.—Hear a practical man on this subject:—"I ironed a wagon some years ago for my own use; before putting on the tires I filled the felloes with linseed oil; and the tires have worn out and were never loose. My method is as follows: I use a long cast-iron heater, made for the purpose, the oil is brought to a boiling heat, the wheel is placed on a stick, so as to hang in the oil, each felloe an hour. The timber should be dry, as green timber will not take the oil. Care should be taken that the oil is not made hotter than a boiling heat, or the timber will be burned. Timber filled with oil is not susceptible to injury by water, and is rendered much more durable by this process."—*Prairie Farmer*.

THE ART OF GRINDING TOOLS.—More than one-half of all the wear and tear and breakage and bother of dull tools comes from a lack of proper knowledge and practice in grinding. All steel, however refined, is composed of individual fibres laid lengthways in the bar, held firmly together by cohesion; and in almost all farm implements of the cutting kind the steel portion which forms the edge, if from a section of a bar, is laid in and welded to the iron longitudinally, so that it is the side of the bundle of fibres hammered and ground down that forms the edge. Hence, by holding on the grindstone all edge-tools, as axes, drawing knives, knives of reapers, scythes, knives of straw cutters, etc., in such a manner that the action of the stone is at right angles with the edge, or, in plainer words, by holding the edge of the tools square across the stone, the direction of the fibres will be changed, so as to present the ends instead of the side as a cutting edge. By grinding in this manner a finer, smoother edge is set, the tool is ground in less time, holds an edge a great deal longer, and is far less liable to "nick out," and break.—*German Town (Pa.) Telegraph*.

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