

boy. There are one or two peculiarities about this mill, which will be interesting to the farmer as well as the machinist. The roller which cuts the oats is on a much superior principle to any thing yet out, inasmuch as the cutting edge is formed of pure steel, which is supported at the back by cast iron. This enables the manufacturers to harden the steel as much as can be done by fire and water, and the cast iron not being susceptible of hardening by the same process, you get the toughness of the soft material supporting the keen cutting edge of the harder metal. Thus a very durable and excellent article is produced, and at a cheaper rate than could be done by the old process of making the cutting barrels of wrought iron, and then case-hardening them, an operation that was attended with much risk and expense. The other process of making them of cast iron, and case-hardening them, produced an apparently good article, but a very worthless one really, as the hardening was only skin deep, and soon wore away. Thus a very superior article has been obtained at a reduced cost. (3) AN OIL CAKE BREAKER, which is a useful and strong machine, for breaking oil cake for sheep and cattle, and is easily worked.

The above combined machine can be had in England for the comparatively small sum of £7 10s. In considering the price, it should be borne in mind that the implements and machines of this extensive and long established manufactory are not only constructed on the most approved mechanical principles, but are made of the best prepared materials, and with ordinary care seldom requiring repair, and very durable.

By the way, field or horse beans are not raised in this western section of Canada, to any extent. We have seen good specimens grown in the Eastern Provinces. The horse bean is very rich in muscle-forming materials, and is an excellent food for hard working horses, as well as for cattle and pigs. Our summers may in general prove too dry for it; the blossoms of the ordinary

Windsor bean in gardens frequently fail to fructify, on account of the sudden heat.—Still field varieties are worth a fair experimental trial. We saw the other day at Mr. Fleming's, seedman, of this city, a sample of excellent small Tick beans, which are highly prized in England, and which he had imported for the purpose of affording farmers an opportunity of trying them in this country.

DAIRY HUSBANDRY.

Mr. J. C. Morton, Editor of the *Agricultural Gazette*, and the best Encyclopedia of Agriculture in the English language, published by Blackie & Sons, Glasgow, has commenced the publication of a series of Agricultural Handbooks; from the one on the management of the Dairy we take the following extracts, which will be found interesting and useful to many of our readers. Mr. Morton has managed to compress a vast amount of sound, practical information in this little manual, relative to the feeding and choice of the cow, the management of milk, butter and cheese, and has embodied the most recent investigations and experiments.

An immense amount of discussion has taken place on the special merits of different sorts of milk-pans. Probably the greatest quantity of milk in this country is set for cream in leaden cisterns about four or five inches deep; the next commonest pan is of brown earthenware, white inside, some twenty-one inches across at the top, and four inches deep or thereabouts, and a foot or more wide at bottom. Vessels of tinned iron of similar shape are also very common for the purpose. Zinc, which is much more easily acted on than tin by the acid of milk, though occasionally used, is therefore not so good a material. Glass milk-pans are much more in vogue; exceedingly clean, as dirt is so much more easily seen on them; they are, of course, more brittle than the earthenware.

Captain Stanley Carr, who farms largely in Holstein, employs these glass pans almost exclusively. He says:—"In my dairy, which contains upwards of 180 cows, the glass vessels have been used for four years;