

The silage corn turned our 700 tons from 40 acres, and the same acreage is expected to yield 800 tons this year. Seventy cows are being kept on 35 acres of grass: Yes, but, and we beg to call our readers attention to the fact most emphatically, the 35 acres were divided into three fields, each being fed a week at a time. A cow to half an acre, seems marvellous to us, accustomed as we were in our youth to some of the finest cow pastures in England, on which 1½ acres to a cow was the general rule in stocking for summer, and 1½ acres in hay for winter.

The silage from the 40 acres fed 140 head of cows and fattening beasts for 210 days, so only 155 days remained for pasturing, which may account for the difference remarked on above between English and Canadian pastures, as our cattle are at grass from April to January inclusive (1): just double the 155 days Mr. MacPherson's are out; and, though it is not mentioned, no doubt he is too good a farmer to let his cows suffer for want of green-fodder if the pasture runs short.

**Theory vs practice.**—Wheat is said by many to be inferior, as cattle-food, to bran.

This, Mr. Hoard seems to doubt: the cow and the chemist do not always agree, says "Hoard's Dairyman." According to the published analyses, the digestible nutrients in the two matters are:

	Protein.	Carbohydrates.	Fat.
Wheat	93	55.8	1.8
Bean	12.6	44.1	2.9

And yet, Stewart, in his "Feeding Animals," gives the value of wheat, for feeding purposes, as \$26.00 a ton and of bran as \$22.00! There must be experiments on a large scale tried to settle this question, and the persons to undertake them should be well educated practical farmers. At the present price of wheat, large quantities of that grain will doubtless be given to both hogs and cattle this winter, and the experience derived from its comparative effects will be most valuable. For ourselves, we must say that we have never found the use of bran or shorts what it is "cracked up to be."

**Kerry-cows.**—We do not remember ever to have seen a thoroughbred Kerry cow; but, if in general she resembles her portrait, given at p. 188, we would rather not have her about our yard. The "Dexter-Kerry," though, is a very different looking beast.

**Early-maturity.**—We recollect that, in the forties, there was no difficulty in finding any number of six-tooth (3 yr.-old) down wethers at the autumn fairs in Kent, Surrey, and Sussex. These were taken to the farms of the wealthy classes, and after a couple or three months on turnips, cake and corn, killed to supply the house, weighing, in general, about 100 lbs. the carcass, and marvellous mutton they were. Nowadays, there is nothing of the kind to be found—nothing but at most 2-tooths (shearlings), though thousands of tegs (lambs after weaning) are slaughtered, many of them giving a carcass of 80 lbs. The old wethers were what used to be called "working sheep"; had been "to sold" every night since they were lambed; nothing to eat from 5 P. M. till 9 A. M. the next day, as the fold was always on

(1) With hay night and morning from November 1st.

the fallows. Now, people are wiser, and "early maturity" is the main point studied. It is the result of skilful feeding and produces a superior quality of meat: the fat is better mixed with the lean; and the flavour is as good as good can be, though the gravy is not so dark as that from an older animal. Look at the meat of an old draught-ox, that has been taken off a bare pasture and fattened for a few weeks. He takes on fat fast enough, but he puts it all outside and inside; the fat and lean are never mixed, giving that pleasant marbled appearance we see in a joint from an animal that has been well fed from its calf- or lamb-hood. The meat of the latter is more nutritious because more digestible, and more palatable because more tender. Flavour is, of course, desirable, but tenderness is, of the two, the more sought after. Again; in the case of well-bred animals, the economy of food is most marked; during the early stages of its growth; up to two years or so; you have the natural increase of development of bone and muscle, as well as the increase of fat and flesh due to the use of a well selected combination of food. There is no beef better than the meat of a well-bred, well fed, 2-yr-old maiden heifer.

**Lean vs. fat-hogs.**—There is not the least doubt: that the English taste has at last revolted against the corn-fed, over-fat hogs that, in the form of pork and bacon, have been sent to Britain up to the present time.

M. Gigault, the Asst. Commissioner of Agriculture, in a letter recently addressed to M. Beaubien, mentions the fact that Mr. Laing, President of the meat-packing company, St. Catherine St., Montreal, is obliged to import hogs, from Manitoba and Ontario, on a large scale, 1,500 having been received by him in the week previous to July 7th. Fat hogs, as heretofore, are not wanted. The day before M. Gigault's visit, to the Co's Office 500 were killed, of which only 75 were suitable to the export-trade. Pork for England should have only ¾ of an inch of fat down the back, and should be the meat of long-bodied pigs, in good order but not fat, about 6 to 8 months old, and weighing from 140 lbs. to 200 lbs. Mr. Laing's firm pays a cent a pound more for such export-hogs than for those fit for local consumption. A great deal of this pork is sent to England, to be there converted into (smoked) bacon, and sufficient supplies of it are hard to get: our pork is preferred to the American, as, being firmer and less oily, it does not shrink in the cooking.

It seems to us a cross between the Berkshires and the Tamworths should give just the stamp of hog above described. Taking the average weight as 176 lbs. = 22 stone London weight, pigs farrowed in spring should easily attain to it by the middle of October, and that without any great expense. A roomy yard, with plenty of shelter from the sun; lots of water for drinking purposes and for a bath; skim-milk and whey; barley or corn in moderation ground up with a fair proportion of pease: clover or vetches, or both, cut and carted into the yard fresh daily; treatment such as this ought to turn out the kind of hog required. As we were accustomed to feed some 100 to 120 pigs for the London market, we do not advise giving oats to pigs, except a little in the case of a sow suckling. Corn is useful provided pease are added in large proportion, but barley is the best of all the grains. Spay your sow-pigs as well as cas-

trate the boar-pigs; nothing is more offensive than the flavour of a sow's meat if killed while at heat; but you know that as well as we do; only, when a lot of hogs are to be sent off, the butcher is not always particular enough in looking to see if any of the sows are seeking the boar.

It is a pity that in requiring such lean pork the demand for this style of meat will deprive the English of the possibility of ever eating a good ham. No ham is worth eating unless it is as fat as fat can be. Those that we got in the Montreal grocers' shops, are hard, indigestible, and coarse in flavour.

Lambs in Montreal are selling for from \$1.80 to \$2.50: not much profit in keeping a ewe for a twelvemonth to get a return of 3½ lbs. of (washed) wool, and two dollars' worth of lamb! For early maturity, a cross of the native ewe with a Hampshire down ram would have great effect, as many breeders in the States have found.

**Ripening cream.**—It is not well to mix quite fresh cream with staler immediately before churning. Mix creams by all means, but at least twelve hours before putting them into the churn, so that all may be equal in ripeness before churning. The reason is clear: sweet cream takes longer to churn than ripened cream; so that if you mix sweet with ripened cream just before churning, the ripened part yields its butter before the sweet part, and the butter in the latter goes to the hogs.

Do not let cream become very sour before churning; other changes beside the production of lactic acid may set in; and so it often happens that very sour cream is hard to churn.

**Barley for malt.**—Again, complaints were made, this spring, of the peeled and broken grains in the foreign barleys in the London market. Some of it showed a marked improvement in dressing from former years, but there was still too great a proportion of defective and broken grains in nearly all samples. The peeled grains allow the acrospire or plumule to protrude before it has gone high enough up the grain; consequently, the grain is not malted throughout all its length; the broken grains turn mouldy on the floors and produce a fretting fermentation in the finished beer or ale that never terminates: the beer is never as bright as it should be.

English barleys of the best kinds weighed from 57½ lbs. to 59 lbs. the struck bushel. Even after the turning summer of 1893, the light-land barleys were by far the best, and the samples grown after wheat were better in quality, though of course the yield was not so great, as the barleys grown after a root-crop fed off by sheep.

In Hampshire, Eng., we remember the practice used to be to grow two root-crops in succession followed by wheat and then barley with seeds. Our dear old farm tutor, Wm. Rigden, of Sussex, who dinged his land almost too much, always sowed barley as 5th crop; thus:

Roots, fed off.....	1st year.
Wheat.....	2nd "
Clover or pease (alternately).	3rd "
Wheat.....	4th "
Barley.....	5th "

and it was only in this way that he could get a sample fit for the maltster. As long as the present style of threshing-machines are in use here, there

will always be broken grains in the sample, and we need not expect to get a market for our barleys in England. Best quality sold this winter as high as 53 shillings a quarter—some of the foreign barleys as low as 10 shillings for 400 lbs.; really good grinding (hog-feed) samples of foreign barley are to be bought in London to-day for 16 shillings a quarter.

Another thing against our barley is, that it ripens too fast. In England, it takes five months in the ground; barley sown in February is rarely fit to cut before the latter part of July.

There were no samples from Canada at the Browers' Exhibition this last winter. Let us hope that the reduction of the duty in the States will have the effect of restoring to us that market.

**The Canada thistle.**—A correspondent wishes to know how to destroy the Canada thistle. We agree with Professor Shaw: grow drilled crops; horse-hoe them deeply; don't let your land lie too long in grass as long as the thistles are troublesome.

**Oil-meal.**—By this we suppose our American neighbours mean ground linseed-cake; but we are left in doubt, when the term is used, whether the old or new process of extraction has been employed, and a vast difference exists between the results. By the old process, the cake contained 12 to 14% of oil, and 32% of nitrogenous matter; the new process cake contains 2.1% only of oil, and 32.5% of nitrogenous matter; really not so much oil or fat as common corn-meal. It used to be the fashion to sneer at those who valued fat in food, but that folly has, like many other follies, gone to its grave.

**Hay-making in a wet-season.**—Mr. Wrightson, of the Downton College of Agriculture, speaks thus of making hay in "catching" weather: "The well-known rule of leaving the swathe untouched as long as possible in showery weather proved useful this season, especially in the case of heavy crops. We saw cuts of clover and sainfoin which were exposed to repeated soakings during a fortnight turn over of excellent colour, the only damage being a trifling amount of blackening on the surface of the swathe. All below was in good order. In other cases, where turning was attempted before the advent of settled weather, the hay was discoloured throughout, and went into the stack more like the haulm of vetches than good hay."

Hay, when cut young, takes a good deal of spoiling; in our opinion, it deteriorates, after a certain point has been reached, more by standing than when cut. An old friend of ours, who had for years made hay for the London market, used to say: "When to mow? Why, mow when the hay is fit to mow, of course." And our old Kent saying was: Mow in the wet and make in the dry. A moderately bright day, with a good stiff breeze: that's the weather for hay-making.

Here, most of the farmers waited far too long before mowing, not considering that the season was ten days earlier than usual; and the consequence was that before hay-harvest was over, grain was fit to cut, and as very few hands were employed, the pease and wheat stood so long that great quantities of the grain and pulse were shed-out on the field.

**Over-fat hogs.**—Upon the whole it seems to us that it is rather hard upon the breeders of first-rate pigs to ask