

## AGRICULTURE.

**GENERAL NOTES.**—A new method of preserving fruit is practiced in England. Pears, apples, and other fruits are reduced to a paste, which is then pressed into cakes and gently dried. When required for use it is only necessary to pour four times their weight of boiling water over them, and allow them to soak for twenty minutes, and then add sugar to suit the taste. The fine flavor of the fruit is said to be retained to perfection. The cost of the prepared product is said to be but little greater than that of the original fruit.

Honey should be kept in the dark, or it will granulate. The bees, knowing this, work in dark hives. If light could enter the honey would become solid and the bees would starve.

**ABOUT THE HORSE'S FOOT.**—The external covering of the foot may be divided into four parts, viz.: the "wall" or "crust," the "bars," "sole," and "horny frog." The external portion, named "crust," is adapted as a defence to the sensitive parts within. It is composed of small filaments or hollow tubes, consolidated in such a manner as to preserve their canals distinct. These canals constitute the excrementitious outlets of the hoof, through which morbid or waste matters make their exit, and in them may also be found the vessels by which the horn is secreted. The small vessels arising from the vascular and nervous membrane beneath the hoof, which is considered as a continuation of the true skin, enter also into these canals. The small vessels alluded to, technically called *papillae*, possess the properties of sensibility and conductivity. They are formed from cells, and have an allotted function to perform, for which, in their healthy state, they are all-sufficient, and for which no other class has or can perform without derangement to the parts. The "bars" are a continuation of the external portion just described. They form an angle at the heels, which terminates toward the toe. They serve to give strength and durability to the hoof, prevent contraction of the heels, and thus aid the hoof in protecting the soft and sensitive parts. The internal portions of the bars present the same appearance as that of the crust. They are held together by vital affinities, and so long as they maintain their normal integrity the foot will preserve its form. Next in order is the "sole." It is considered to be more elastic than the crust, and is the medium of the sensitive faculty, through which, together with its elasticity, the percussion of the foot against the ground is regulated. The "horny frog" is still more elastic than either of the parts described, and any unnecessary "paring" on the part of the smith is to be deprecated. On the internal portion of the parts just described is found a beautiful set of laminae, resembling those found on the underpart of a mushroom; their number is said to be about 500, which articulate with a similar number given off from the coffin-bone. Each laminae, having two sides and an edge, forms a series of articulations, numbering about 3,000. The whole presents a surface of four square feet. Hence the body of a horse rests upon sixteen square feet of surface within the hoof. The hoof, as observed, serves as a defence to the sensitive parts within. It varies in size and thickness, according to the age and condition of the animal. Its texture may be rendered hard or soft by the judicious application of therapeutic agents. Its conformation may be altered, for better or worse, by proper attention to the laws of animal life, stable management, and skillful shoeing. Some people seem to suppose that a horse's foot is as insensible as a stone. The smith wrenching off the shoes often brings away a portion of the hoof with them, and cuts of large pieces with as little care as a man would trim a dog, then applies a red hot shoe to the part without any regard to the feelings of the animal. Many persons have had occasion to deplore the present barbarous system of shoeing. Dear-bought experience has taught them a lesson which they are not likely to forget.—*Chicago Herald.*

**CROSS-BRED, AND GRADE BEEF CATTLE.**—Our beef-cattle are "grades," or ought to be. No one raises thoroughbreds for the shambles. True, now and then a free-martin, or barren heifer, is fattened and killed, but they are fortunately rather rare, and occasionally, when there is slow sale for bull-calves, they are made into steers, and turned in with the grades. Grades, which are the progeny of full-blooded bulls, with grade or common cows, as a rule, grow larger, and quite as quickly as full bloods. They may be surpassed by cross-breeds, the progeny of full-blooded parents of different beef breeds, but these crosses are also rare. The whole object of breeding pure is to secure strong "prepotency," or a tendency in the offspring to develop the characteristics of their ancestry. We have often discussed the fact that carefully bred males, which possess the characteristics of their ancestry for many generations, will impress their peculiarities so strongly upon their offspring that they may often be taken for full-bloods, though dropped by common, unpedigreed females. It is this which gives full-blooded bulls of beef breeds so great a value as the sires of animals raised solely for the beef. The prize-winners at the great fat-stock shows are almost always grades or cross-breeds, the latter being especially likely to win. When two beef-breeds are crossed, the tendency of both breeds having been for generations to produce beef and lay on fat, this inclination is intensified, and usually that to early fattening besides.—*American Agriculturist for December.*

A German scientist has undertaken a series of experiments to ascertain the lowest temperature at which seeds are capable of germinating. He found that rye and winter wheat germinated at 32 degrees; barley and oats showed their cotyledon at 32 but the root did not start till 35 were reached; Indian corn required 48; the turnips germinated at 32, flax at 35, the pea and clover at 35, the bean and the lupin at 38, asparagus at 35, and the carrot at 38.

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## Welland Canal Enlargement

Notice to Contractors.

SEALED TENDERS addressed to the undersigned, and endorsed "Tender for the Welland Canal," will be received at this office, until the arrival of the Eastern and Western mails on MONDAY, the 25th day of JANUARY next (1886), for raising the walls of the locks, weirs, &c., and increasing the height of the banks of that part of the Welland Canal between Dalhousie and Thorold, and for deepening the Summit Level between Thorold and Ramsey's Bend, near Humberston. The works, through out, will be let in Sections. Maps of the several localities, together with plans and descriptive specifications, can be seen at this office on and after MONDAY the 11th day of JANUARY next (1886), where printed forms of tender can be obtained. A like class of information relative to the works north of Allansburg will be furnished at the Resident Engineer's Office, THOROLD; and for works south of Allansburg, plans, specifications, &c. may be seen at the Resident Engineer's Office, WELLAND.

Contractors are requested to bear in mind that tenders will not be considered unless made strictly in accordance with the printed forms, and, in case of firms, except there are attached the signatures, the nature of the occupation and place of residence of each member of the same. Further, an accepted bank cheque for the sum of TWENTY THOUSAND DOLLARS or more—according to the extent of the work on the section—must accompany the respective tenders, which sum shall be forfeited if the party tendering declines to enter into contract for the works, at the rates stated in the offer submitted.

The amount required in each case will be stated in the form of tender. The cheque or money thus sent in will be returned to the respective parties whose tenders are accepted.

This Department does not, however bind to accept the lowest or any tender.

By order,

A. P. BRADLEY, Secretary.

Department of Railways and Canals,  
Ottawa, 6th December, 1885.