

Overgrown Wheat and Tender Straw.—Some highly cultivated farms, where dung only is used as dressing, having attained an average of about 5 quarters Wheat per acre, and finding it subject to lay from overgrowth, it is proposed to check this overgrowth by burning or other means of reducing the richness of the soil, thus something like limiting the produce to about 5 quarters per acre, a limit within that of cottage gardens and allotments, and which has been doubted even under the plough. Surely, then, there is room for trying other means of stiffening the straw and promoting the formation of grain, before taking measures to check the fertility of the soil. Salt is well known to produce both these effects; the wheats on our sea-board being noted for heavy ears, and thin stiff straw; and Wheat will bear much salt, Johnson says, 10 to 20 bushels per acre. Mild lime produces a like effect, but not caustic lime, on rich soils, where it can liberate ammonia. To check the overgrowth, therefore, and increase the grain 10 or 12 bushels (say 6 to 7 cwt.) of salt, with twice as much mild lime, where required, might be harrowed in upon the seed, or perhaps better top dressed on the young plant in spring, especially if winter proud; superphosphate of lime should conduce to the same result, its acidity retarding the stimulative action of ammonia on vegetation, and its phosphorus determining to the formation of grain; 2 cwt. per acre might be mixed with the salt, varying the quantities experimentally, on the small scale, as a guide, and eventually we may hope attaining a stiff straw under crops much heavier than 5 quarters per acre. Special manuring is particularly applicable to cases of this kind; but my impression is that almost every crop might be improved by special top-dressing in its early growth. Alkaline silicates have a direct tendency to harden the stalk, but silicate of potash appears, from the experiments on record, to promote the growth of straw; of silicate of soda, which costs less, I have seen no reports, it might be tried at the rate of 1 cwt. per acre, mixed with the dressings above, but would be safest on quite a small scale.—*Ag. Gaz.*

The French Modes of Drying Pears.—

In France, pears are dried two ways—one, for family use, by putting them into an oven, without being pared, after the bread is withdrawn, either on bricks or on raised frames of tin or boards.—

They are put in two, three, and even four times, according to their size, and to the degree of heat contained in the oven. The only things necessary to be observed, are, to see that the oven is not so hot as to burn the pears, and that they are not left in so long as to become hard. Melting sugars, of a medium size, are the best for this purpose; and when properly prepared, they may be kept in bags, in a dry place for several years. The second mode is that used for preparing the fruit sold in boxes, at the shops; and for this purpose, rather small pears are considered the best. They must be gathered before they are quite ripe and care taken to preserve their stems. They are then parboiled in a very little water, peeled, and placed on dishes, with the stems upwards. In this state a kind of syrup runs from them, which must be carefully poured off and set aside. They are next placed on raised frames, and put into an oven, after the bread has been withdrawn, or heated to a similar degree, and left there twelve hours; after which they are taken out and steeped in syrup, sweetened with sugar, to which there have been added a little cinnamon, mace, and a small quantity of the best brandy. The pears, when taken out of the syrup, are again placed in the oven, which should not be made quite so hot as it was the first time. The operations of alternately steeping and drying, are repeated three times and are finished by putting the pears, for the fourth time, into the oven, and leaving them there till they are quite dry; when, if they have been properly treated, they will be of a clear, pale-brown, with fine translucent flesh. They are then arranged in boxes, garnished with white paper, and kept in dry places, or offered for sale. They will remain good, in this state, for three years, but are considered best the first year.—*Am. Ag.*

Indian Pudding.—Boil in a quart of milk, and stir in Indian meal till it is nearly as thick as as you can stir it with a spoon; then add a tea spoonful of salt, a cupful of molasses, a tea-spoonful of ginger, or ground cinnamon, and cold milk enough to make a thin batter. Boil in a thick bag four hours, or bake the same length of time. Care should be taken that the water does not stop boiling while the pudding is in. Pudding made in this way, with the addition of a quart of chopped sweet apples, and baked from four to six hours, will be found delicious.