

of from the College, and, after trying superphosphate from Montreal, I have determined to make my own in future. It seems to me I get my manure pretty cheaply at Sorel—bones, gratis; ammonia, gratis; gas-lime, gratis; village dung, 10 cents a load, equal to about 30 cents a ton; ashes are a difficulty, as the people burn coal a good deal, but I fancy I can get enough for 10 acres (200 bushels) at 20 cents a bushel—not all hardwood, but mixed; and last, though by no means least, the liquid and solid dejections of about 60 human beings. Of course I have to bribe the College cook to take care of the bones, and that officer is so often changed that I fear the bribes will amount to a good round sum at the end of the year. Still, whatever they cost they will be genuine, which the Montreal superphosphate was not.

I have been experimenting on the production of milk. I find that the same food exhibited in different modes produces different quantities; e. g.:

| | |
|--|----------------------------|
| 5 cows 3 pks carrots, and q. s. Hungarian grass-hay give 26 qts a day | |
| 5 " " " " " " ; 5 lbs mixed meal dry " 30 " " | |
| 5 " " " " " " +5 " " " wet " 35 " " | |
| 5 " " " " " " +3 " " " dry " 35 " " | |
| | and 2 " wet " 35 " " |
| 5 " " " " " " +5 " mixed with hay-chaff wet with boiling water..... " 34 " " | |

The *wet meal* was simply pease, oats, and linseed ground together, and stirred up thin with cold water; the cows seem to thrive best with the last mixture, though there was a slight diminution in the yield of milk; they are all stale, having calved at least 6 months ago. I do not think that where good milk is wanted it pays to boil stuff for cows. If I wanted a lot of thin stuff, I should boil everything, roots and all. I do my mixing in a primitive fashion: the chaff-cutting, one of the "hide-rollers," cuts the straw and hay into an oblong box 6 feet x 4 feet x 1 foot, (my man cuts enough for the 5 cows in 10 minutes); the 35 lbs of meal are scattered over the chaff, and the whole sluiced with 14 gallons of boiling water, the mess, covered with old sacks, is left to steam for half an hour, and then given, warm, to the cows. A little salt is added occasionally. The milk is really rich, and the colour all that can be desired. As the boys go home for a month's holidays on the 18th inst., I shall have an opportunity of making butter, a sample of which I will send to the Department at Quebec for judgment.

Mysterious diarrhoea from time to time among my cows! And I can't account for it, as the carrots ought not to cause it, and the proportion of linseed, one in seven, is very moderate. My neighbour thinks that it must be the Hungarian grass; but then, he knows nothing about it, having never seen that herb before. I suppose he thought he must say something or other.

There is a good Berkshire boar in the town. Barring a flock or two of white in the wrong place, and being rather short, he is not to be sneezed at. If I can get a couple of Mr Dawes' sows, I will give the boar a chance to see what he can do—he looks as if he had been bred *in and in*, and, therefore, he is probably impressive. I am tired of trying to fatten the pigs of the country: the first two I slaughtered I over-judged by 20 lbs a piece, a thing I never did before in my life.

The rape-fed mutton was considered to be very good. One ewe-lamb, in particular, was a perfect picture; the meat striped in alternate fat and lean, and of very superior flavour. Next year, if things go on well, I hope to turn out sixty couples—ewes and lambs—and give them four months of it, instead of seven weeks; but this year has, necessarily, been

a muddle; I did not know where to go for my stock, and those who had sheep for sale asked extravagant prices for them, taking me for what is singularly called a *flat*.

I have just finished looking over the Agricultural essays at Lincoln College. They vary in quality, but the best, by G. Massey Baker, though faulty, considered as a composition, shows that the writer has a good memory and has paid great attention to my lectures; this, of course, is the chief thing desired, indeed, everything else must give place to it.

The weather has been charming since the beginning of the month, except a horrible couple of rainy days on the 6th and 7th. Just enough snow for sleighing, but it will soon out through unless more comes.

A. R. J. F.

OUR ENGRAVINGS.

Liquid manure cart.—Figs. 1 and 2.

A general purpose barn.—Figs. 1 and 2.

The articles on these engravings will explain their purpose.

CABBAGE CULTURE.

R. Brodie, Jr., who resides near Montreal, says the land most favorable for growing early cabbage, is a well-drained black, sandy loam, facing the south, to which has been applied seventy-five tons of well decomposed manure, made of three parts of horse manure and one of cow manure. This is applied in autumn and moderately plowed in. It is plowed a foot deep early in spring. The seed is sown in hot-beds the first of March; the plants set in other hot-beds the first of April; set out the first of May; and have made good cabbages for market the middle of June. Winter varieties are grown in the same way and set out the middle of June. Montreal ships enormous quantities of cabbage as far as Boston, New-York, and to other places. (1)

THE VEGETABLE GARDEN.

Keep the garden clean. Remove old vegetables, useless stumps and vines to the hog pens or rot heap, and preserve disused stakes and poles for next year's garden. Keep growing crops (as spinach, German greens and corn salad) in vigorous condition, and thin them if required. Have at hand boards for frames, sashes, thatch or other covering material, and be well prepared for frost. Avoid coddling up your vegetables, old or young, much in early winter, else they will suffer when severe weather sets in. Although I winter over a set of young plants of cabbages and cauliflowers, I do not think it pays; I can do better with hot-bed raised spring stock. Keep your crops as much together as you can. By preparing your ground now for early crops by manuring, spading or plowing, you will save yourself much work in spring.

ASPARAGUS.—Many farmers do not cut off the old "grass" till spring, but I cut over mine in October and burn the grass.

JERUSALEM OR SUNFLOWER ARTICHOKE.—Before hard frost sets in, lift and store them like potatoes. They are hardy, and part may be left in the ground till spring. But few people care for them or grow them as a vegetable.

GLOBE ARTICHOKE.—My patch has kept up a constant succession of heads since the 23rd of June. The plants I raised from seeds last March, began bearing about the first of September. Before hard frost sets in place a heavy mulching of leaves or litter over the crowns, as these plants are not very hardy. The young sprouts earthed up and blanched like

(1) And to Sorel as well, I regret to say.