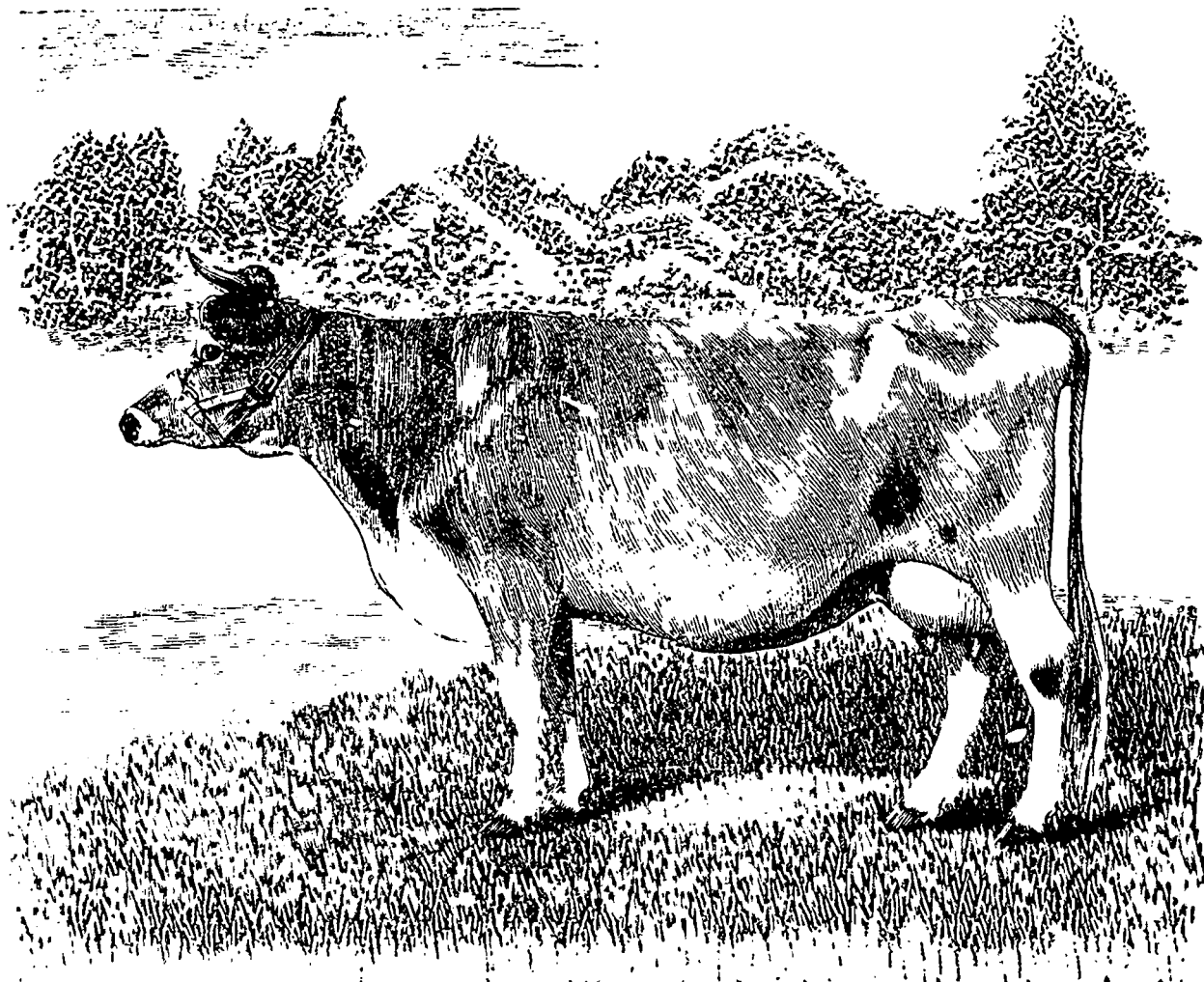


periodical a dozen times, the best farmers in the Eastern counties of England, sell their fine, bold malting Chevalier barley to the brewers, and, buy long-grown, thin stuff, of the same order, however, for seed. This they do, or used to do in my time, every spring, and of course it paid them. In Illinois, I believe it was, but I have lost the reference, experiments were made in 1888 and 1889 on the effect of using large or small seed for sowing, with the following results:

Large vs. small seed.—Seeds which passed through the seed screen of a fanning-mill were classed as "small", those which did not pass through, as "large." Tabulated data are given for experiments in 1888 and 1889. The results slightly favor the use of large seed.

A trial of Mr. Nicholson's (of Bombe, Kirkcudbright) new milking machine, described in our columns a fortnight ago, was held the other day on the inventor's farm. The trial appears to have given entire satisfaction to a number of experienced dairy farmers who witnessed it, the cows having been milked quite clean in from three to four minutes each.

Weight of sheep.—The old rule in England used to be that 14 lbs of live-weight would give 8 lbs of carcase: in other words, a horseman's stone would give a butcher's stone. But this will only hold good in the case of well-fattened young sheep.



JERSEY COW BARON'S PROGRESS.—The Property of Mr. Joseph Brutton, Yeovil.

Another proof of what I always have held, that the quality of grain depends upon the quality of the land, and not upon the selection of seed.

Milking machine.—When I lived at Sorel, I was often consulted in spring about the cause of one or more of the teats of various cows being stopped up. The cause was almost invariably found to be the carelessness with which the poor things had been dried off the previous autumn. If Mr. Nicholson's invention turns out practically successful it will indeed prove a boon to the private owner of one or two cows as well as to the dairyman with his hundred.

Sale of butter.—All the authorities on this point seem to agree in the position that the farmer ought to sell his butter as soon as it is made; the dealers having generally proper premises, icehouses, &c., in which it can be preserved in better condition than in the farmer's cellar. The farmer ought not to be a speculator in any kind of produce, but especially in such a perishable article as butter. Cheese stands on a different platform, and judging from the prices in February and March of the past few years, I could hardly blame a farmer or factory-man for keeping his full-cheese till early spring. Well made cheese, of the Cheddar style, is never better than at 18 months old.