

about any like it or equal to it, and we have made enquiries from hundreds of sources to ascertain about it.

BARLEY.—The California barley appears too coarse. We know of no better variety than that in general cultivation.

PEAS.—We have nothing special in this class this year. The Mummy peas sent out last year are being raised by some. The great advantage of continual bearing commends them for some purposes. We disposed of our stock in small quantities last year, and have no stock for this, as our little stock was divided into very small lots, and sent widely over the country. They were condemned by some, as they were much injured by the pea bug.

OATS.—In this cereal we believe we have a more valuable variety to introduce than ever before. The Black Polands, or Westwell oats, although of excellent quality, and have carried off the prizes at the Provincial Fair every year, still they are not liked by farmers for general cultivation. They are too late in ripening. The Angus Polands shell too easily; the Main, or Tartary, are well liked—still many wish for a change. We have now some white Main oats, that were raised from imported seed; they are well liked where they have been tried. We also have some black Poland oats, raised from imported seed. But the variety that appears destined to come into general cultivation is the Emporium, imported from Australia, and which have been well tried on various soils. They are white, having a thin skin; are longer, but not so round as the Angus, but have a good kernel and weigh well. They grow on one side, somewhat like the Main oat; they are free from the long beard, so objectionable in the common varieties; they yield as well as any other varieties, and better than most kinds; they surpass all others in resisting rust and in stiffness of straw. Parties that have tried them prefer them in every respect to any other variety. They have been tried by the side of each American and English variety that we have heard of in our country, and are admitted by all who have seen them to be the most profitable and best oat to raise. We introduce this oat to you without any hesitancy, feeling sure that you will like them, and that your neighbors will want to get them from you for seed as soon as you have them to spare. There is one little defect—there is among them an occasional black oat, which we are not able to separate without hand-picking, and we have not time for that.

Two new grapevines will be introduced this year, both of which are highly spoken of. One is named Lady—a white grape; the other is a purple grape. Very great advantages are claimed for both. We can only give you such information about them as we can collect.

The Downing gooseberry, of which we spoke in our last issue, is, we believe, the best ever yet introduced into Canada.

ORCHARD GRASS.—In our January issue we gave a long account of this valuable grass. What speaks more in its favor than any remark of ours is, that farmers in Canada that have once tried it are applying for it in greater quantities. We would advise you to get a little to try. After you have given it a fair trial, we expect you will be like others that have tried it—require more.

A correspondent states that he has frequently known rats to empty a vessel of oil, kept for the use of barn machinery, by introducing their tails into the vessel through a comparatively narrow opening, withdrawing the oil as it adhered; licking it off, and repeating the process as long as any of the oil remained. Another relates that he witnessed a party of rats in their filching operations, carrying off hens' eggs. One of the party grasped the egg with all four paws, and turning on his back was dragged away by the tail up a flight of stairs by the rest of the party.

Winter Farming in England.

From an Essex Farmer in M. L. Express.

A long and severe frost has interrupted cultivation, but enables us to cart manure to land intended for table peas. Our mangold land was manured and steam-plowed before the frost. The steam-plowed land absorbs and filters the water much more completely than the horse-plowed—more water runs off the surface of the latter. Our sheep (folded on stubble to be prepared for peas) have been fed with pulped roots, mixed with meal, cake, malt-culms, bran, hay, straw, chaff and cake. The cattle are fattening under cover; so are some old worn-out ewes. This morning, owing to the rotten state of the heavy land, the sheep are removed to the Italian rye-grass for a few days. We have an abundant supply of mangold and kohlrabi; also plenty of clover-hay to sell, provided we can get £5 10s. to £6 per ton. We invariably breed our own sheep—a cross between Lincoln or Cotswold ram, and dark-faced Suffolk or Hampshire-Down ewe. The hoggets are sold fat at about twelve to thirteen months old. Our wheats are late, but they do not appear to have suffered from frost. I am glad to see that Mr. Smith, of Woolston, has come down from the old-fashioned ten peck of seed per acre to the four peck. Thin sowing is becoming more the order of the day. Thousands of larks saved their lives by an extensive shedding of the leaves of my cabbages. I was glad that they had food, for their lives are valuable to me as insect consumers.

The Canadian Dairymen's Convention.

Was held in Ingersoll on Wednesday and Thursday, the 10 and 11 of Feb'y.

Professor Bell, of Bellville, and the well known X. A. Willard, delivered able addresses, of which we shall in other parts of the paper give an abridged report. We attended for a short time; much valuable information was given. Perhaps the most important subjects treated on, while we were there, were the coloring of cheese, and the size of cheeses. The hall was lined with placards of Annatto for sale. Annatto has been for years drilled into our Dairymen until it begins to smell too strong; this has been done perhaps to effect sales of the stuff, more than for the benefit of dairymen. We think it may be advantageous for dirty dairymen and accidental causes, to use Annatto; but from our own experience with cheese, we think it decidedly injurious, and the system should be abolished. We conversed with the gentleman whose cheese took the first prize in England, the past year; he used no Annatto; his cheese was made in Canada. If we go to nine-tenths of the grocers in Canada at the present time, we will find colored cheese of a third class; much of which ought to be condemned as unfit for human food.

Our uncoloured cheese is sold for foreign consumption being of good quality. If we were about to establish a factory, we would not use Annatto if we could make good cheese. If we could only make 2nd. class cheese, we would color it. The cost of using the liquid Annatto, as shown to us is, nearly double the cost of using the pure seed Annatto, and it is far more injurious.

One of the most experienced dairymen, informed us that he had felt the injurious effect of colored cheese on several occasions. Another dairyman informed us that the liquid Annatto had cost him between \$100 and \$200; the past year, this coloring had cost him five cents per 100 lbs. of cheese. If coloring is to be continued, and perhaps to suit some markets where the people are not aware of the deception, coloring to some extent may be followed until people find out the real facts of the case. Coloring by using Annatto in the seed, ap-

pears to be about half as much, as when using the liquid. One enterprising American dairyman that attended the Convention, informed us that he used the seed, he found it much purer, and far less expensive. We inquired of him how he used the seed, he gave us the following receipt that he used to advantage. Take two pounds of potash, one pound of sal soda dissolved in two gallons of boiling water, add to this three and a half pounds of Annatto seed; let it stand six hours, then strain.

One tea cup full of this is sufficient to color 1,000 lbs. of milk, this coloring of cheese cost him one and a quarter cent per hundred pounds; the price of the seed is 30 cents per pound.

We do not think it would be well to abandon coloring at once; but gradually use less and make more pure unadulterated cheese.

The discussion of the question of the care of cheese tended to show that profit would accrue to cheese makers, if they would make smaller sized cheese. This may be as plainly shown by the fact, that the Hon. D. Reesor has been in the habit of selling cheese as Stilton, the principal difference is, that these cheeses are made of a size that families can purchase a cheese and consume it without loss by drying, as must be the case when a family would take a large one. Thus Stilton cheese has commanded 17 and 18 cents per pound, while the large cheese have been selling at 12 cents; the quality of the curd is the same, the Stiltons have been ground a little finer in the curd; have had a little more acid added to it; in fact the contract to make these cheeses has been given to dairymen and the price paid for it at the factory is only the common price for common cheese; the size and name has added the additional 6 cents per pound. It would be well for any one about to commence, to be careful about getting the right sized hoops and presses; we would say to our subscribers, do not think of purchasing any large, old press, hoops, or boxes, even at half price; if you can sell them at that figure, we would advise you to sell at once, as we are well satisfied that those that make small cheese, will have the advantage over those that make large ones. There are some markets that may require large cheese, and highly colored; but our opinion is, that the best customers will prefer a small cheese, and that without any disceptive coloring in it.

Culture of a Farm of Poor Sandy Soil.

The following extract from the "London Agricultural Gazette," of the report of a committee of the Royal Agricultural Society of the Maulden Farm—487 acres of light sandy soil—contains a good lesson for our Canadian farmers. It cannot be too persistently impressed on our minds that good management, even more than a naturally fertile soil, can make farming remunerative. "On the successful cultivation of the green crop the status of the farm depends even more than on that of its wheat or barley, whether the interest of the landlord, of the tenant or the laborer be considered. The permanent fertility of the land, the profit of the field, and the labor in which, according to the wise man, so much profit lies, all hinge more on the extent and excellence of the green crop than on any other single feature of the farm." On the Maulden farm were 70 or 80 acres of kohlrabi, a clean and even crop of some twenty imperial tons to the acre:—

"The great average crops must be put down to good management in the case of Maulden, and not to the original fertility of the soil, which is naturally a poor sand and hot gravel. No doubt the question of agricultural merit is difficult to solve when it lies between the skill which by labor and good management makes a difficult but naturally well stored soil produce its utmost, and the enter-

prise and confidence soil produce far be undertake the opportunity that their decision. Being so much as by food that artificial manure produced by the is when the store full that a phosph best return—the into active use fo it, would have ren the other ingredi not naturally pre or two is insuffic In the case of a den Farm, it is t the home-made d a heavy bill for s or nitrates. Mr. while his annual paid for superph 'artificial' food v and the beans an he consumes, am The 2,000 loads o he annually appl applied almost w They go to main food on the after farm is thus mad

"Of the green are a few acres in May and June there are a few a for the latest spr are ready. The almost only gro sown, pretty mu be sown, at int May, two or thr drilled in rows 2 received a heavy The rye and tare with a certain e in drought, the the kohlrabi an cession which k fattening stock, thirds of the ba ley is the sort a clover or with l stubble is plow The whole of th Browick Red is the quarter, wh half-dressing o again come rye except when ve lowed by kohl we once knew, more than gard providing the w herd—justifin especially in a Swedes and tur

Some membe finding fault w ject in the last whom do not merely sign " received, mere nize space, an exclude other tur, to which the writers w manufacturers terest is ours, believe to b Grange syste have aided in We believe th wish it every do not devote terest, thoug to become Pa fits from it v