

farm where we have seen a machine, as a spade is the usual instrument with which roots are cut. The chaff-cutter is exactly like our common chaff-box, where the work is done by the hand; and, except where horse-power can be applied, or the chaff-cutter can be attached to a mill, the hand-box is, perhaps, the instrument which will cut most chaff in a given time by mere manual labour. The cows are of the Dutch breed, and apparently very good milkers. Mr. Verpoort fattens calves twelve month old, and thinks it more advantageous than if he kept them longer. This young beef is probably more readily disposed of in Flanders than it would be in England. All the labourers on this farm are fed in the house. The women have five pence and the men eight pence a day for wages, which makes the food to be reckoned at only three pence per head per day. A labourer obliged to find his own food could scarcely provide himself at so cheap a rate, but the farmer, who has everything from his own farm, finds that it is more economical to feed the labourers, even at that low rate. They have for breakfast bread and potatoes, with *tea*, as it is called; but it is a very weak infusion of that herb, and may be better called hot water with milk in it. For dinner they have a soup of butter-milk and bread boiled in it; after that they have potatoes and a bit of salt pork. For supper skimmed milk or butter-milk and potatoes.

The hogs are kept in separate dark styes, and fed on beans and the remnant of the brassin. They are six months or more in fattening, and then not remarkably fat.

The whole farm is in very good condition, and clean. The beans are sown in the furrows after the plough. The produce per acre, on an average, is four quarters of wheat, seven of oats, four of beans. All the roots are consumed on the farm. The land does not suit barley so well as wheat. The clover is usually sown amongst the wheat in spring. Flax is sown after oats, and colza after rye and turnips, which two last always come after wheat. This seems to be the most universal practice all over Flanders.

No sheep are kept on this farm, but a neighbouring farmer, who has eighty acres, keeps one hundred sheep, which he fattens, not by pasturing them, but by feeding in the stable like oxen. They have clover cut for them, and sometimes partake of the brassin. They get fat, but whether the flesh is well tasted when they are killed is more than we can say; the principal object is profit, of which the dung forms an important item.