

AGRICULTURAL.

Feeding Shortorns for Beef.

The Royal Agricultural Society of England had some tests made at the English Experimental Stations regarding the feeding of cattle. The tests were for the purpose of deciding the feed which would pay the best. Sixteen three-year-old Shortorns were divided into three lots. Lot one, consisting of six bullocks, received daily per head three pounds of decorticated cotton cake, three pounds of linseed cake besides swedes and hay. The second lot, comprising six bullocks, had half the quantities of cake, and as much swedes and hay as they could eat; while the third lot had swedes and hay only. During 110 days, the time allowed for the experiment, lot one averaged per head 40.18 lbs. of roots, 13.75 lbs. of hay, 6.67 lbs. of cake, and 59.66 of water. This lot made an average gain in live weight 2.12 lbs. per head per day. The second lot of six bullocks consumed 44.29 lbs. of roots, 15.49 lbs. of hay, 4.33 lbs. of cake, and 53.75 lbs. of water each day, and gained 2.54 lbs. per day each. The third lot, four bullocks, were tied up in a covered shed, while the other lots were loose in boxes and a yard. This third lot consumed 48.44 lbs. of roots, 17.63 lbs. of hay, and 57.96 lbs. of water each per day, and gained 1.36 lbs. per day. So it appears that those fed the most cake paid the best, and that roots and hay fed alone, although light in cast, do not pay nearly as well.

Bringing Old Soil Up to Grade.

There are certain soils which have been limed till all the organic matter has been reduced and spread abroad in the crops grown on them; these soils are totally bereft of humus, and have no heart, they are super charged with lime, and are lime sick. To all intents they are barren, and must be rebuilt. They must be filled anew with humus, or such organic matter as shall under the influence of the element decay to that point when the natural course of nature will bring about a feed for crops in general. The only way to supply this lack is to apply stable compost at the rate of fifty loads per acre. It must be at once plowed under out of sight. To enable the barren soil to "take in this food, the mixing with the earth must be thorough." It must be understood that this operation is not merely manuring for some special crop, but it is manuring to give life to the dead soil. Consequently there must be a great super-abundance applied; enough so that after a crop has taken its needs out, the land shall still have a "heart of its own." If this course is carried on for several years it will result in making good and quick a seed bed, and produce such good crops as to show that other parts of the farm, which had not been heretofore ruined by lime, would pay well by similar treatment. The action of chemical fertilizers alone on such "lime killed" soil will never be as profitable as in cases where the land has lead some stamina of its own.

Whole Wheat.

To prove that white flour does not meet the requirements of the body, Magendie fed it wholly to a number of dogs, and at the end of 40 days they died. Others to which he gave the wheatmeal, at the end of this time were in first-class condition. More than half the children under twelve years of age have decayed teeth, owing to insufficient supply of the required mineral ingredients, and this deficiency is caused as a rule by eating white bread. Dyspepsia, constipation, loss of nerve power and many other diseases are produced by improper feeding. Sulphur is required for growth of the hair, yet white flour does not contain a trace; the phosphates are also notably lacking, and these substances are absolutely necessary in animal economy. When flour is made of the whole grain of wheat we have an article of food which contains all the elements the body requires for support; and this flour should be universally used in spite of the false esthetic taste that demands a "white loaf." What the body requires should be the touchstone, rather than what pleases the eye of the unthinking housewife.

A Cellar for Storing Roots.

Owing to the low situation of the barn and other reasons, it is not always possible or convenient to have the cellar under the barn. In such cases, the cellar or frost proof storing room, built mainly above the ground after the following description, will be found both cheap and satisfactory: If the ground is high enough dig down three feet the size desired; 12x20 feet makes a good large cellar, and 10x16 feet will do for 600 to 800 bu. Get on hand a lot of small logs or poles from six to 10 inches in diameter, from which to build the portion above ground. Cut the poles for each side three feet longer than the width or length of the excavation. Place the first two poles on flat stones or blocks back a foot from the edge of the hole dug and upon opposite sides. Flat the ends with the ax and lay two cross-poles as you would in starting a log house. In these end pieces, one foot from the end, cut notches for the next side pole to lie in. With each round, set the side pole in a foot, which will give a regular slant to the roof, and make a very strong frame for the weight that is to come upon it. The end which is to contain the door should be carried up straight, while the other may be slanted up the same as the sides. Cover this frame with cull or common lumber, laying the boards on up and down. Next put on a heavy layer of marsh hay or straw to keep the dirt from coming in contact with, and rotting the lumber. Over this put a foot of earth, and if it can be had without too much trouble, a covering of soil. A chute where the door is located should be double boarded and filled in between with sawdust or cut straw. There should also be a double door, although I have used such a cellar with only a single door, without having the roots frozen. A storing house of this kind, if well made, will last eight or ten years, and give as good satisfaction as one costing \$200.

Fall Plowing.

A large amount of fall plowing has been done or is in progress in the West. For most soils and for crops that must go in early it is a great advantage to plow in the fall. The plow may be profitably run until an embargo is laid by freezing weather. One advantage is the turning under the beautiful crop of weeds that spring up after harvest, thereby enriching the soil. And another advantage is the frosts and snows of winter have a better opportunity to disin-

grate the clods and put the soil in the best possible condition as a seed-bed for next year's crops. The thriftest farmers speed the plow in autumn. It is better than to spend the time in town, whittling dry goods boxes, talking about the burdens of agriculture, and devising great schemes of finance for the Nation.

Producers and Consumers.

Prices of the necessities of life will this year be high, because of comparative shortness. This will be the year of boom to the producers, who have food to sell; but it will of necessity be hard on the wage-earning class whose daily stipends are not increased proportionately to the cost of living. There has been no way devised that will give the farmers high prices for their products and the consumers cheap food, at the same time. But the country is most prosperous when farmers get good prices, and laborers, mechanics and all classes of wage-earners are so well paid that they can afford liberal rates to the tillers of the soil.

The Sheep Fold.

Before cold weather sets in the flock should be gone over carefully and culled. All weaklings, ewes average and all that are defective or ailing in any way should be removed and prepared for the shambles, if not already fit for this purpose, as they ought to be if they have had a good run of pasture. As a rule, it will not pay to keep wethers after they have attained full growth, as the only return for them is wool, and the longer they are kept the poorer the wool they make. The wool at current prices will hardly pay for keep. But with ewes the case is different. So long as they are healthy and strong, breed, well and make good mothers, they are profitable to keep. They have been known to do well until twelve to fifteen years of age. Very few will fail to be profitable until six or eight years of age. See that their udders are all right and they are in good health and let them run. Of course a good flock of ewes has in it more of the elements of life and endurance and makes a fine appearance, but good ewes ought not to be hastily sacrificed to any foolish notions about age. Some are practically younger at eight than others are when four or five years old. A good constitution is a safe thing to depend on.

What is Rust in Wheat?

That this is a plant disease there can be no question, but opinions have always been very much divided as to whether it is an hereditary one or not. Some authorities maintaining that it is due entirely to bad atmospheric conditions, and other ill to which wheat plants are peculiarly exposed on soils not fitted to the culture; while others, after admitting these facts, state that some kinds of wheat are more liable to rust than others, and not only so, but that the diseased plant imparts a constitutional defect to its seed, so that it is absolutely unsafe to propagate from the seed of rust-stricken plants. Mr. Smith Ellis is a gentleman who professes to have devised a method whereby rust in wheat may be prevented, and having offered it to the government of Victoria, on the condition of receiving £10,000 at the end of three years, should it be found entirely successful, his offer has been accepted, and the Victorian government has published the details of the alleged remedy with a request that the press shall give it the widest publicity, and that root-growers shall give it a general trial, as if such a discovery has really been made it will prove a great boon. Mr. Ellis describes rust in wheat as an internal parasitic fungus that is propagated, and attains maturity in the sap vessels of the leaves. On arriving at maturity, it bursts forth in the form of a pale yellow smoke. These germs of the parasite float in a moist atmosphere, and then settle on other wheat plants, or on the ground, and from close observation Mr. Ellis has reason to believe that a new generation of the parasite is produced every forty-eight hours. We shall not follow Mr. Ellis through all his details of what he supposes take place afterwards; suffice it to say that he believes it to be endowed with prolonged existence, and that it is harbored in the ground ready to rise into the blades of the wheat plant when young as well as its heads in later stages of growth whenever incipient fermentation takes place. He says: "Every wheat-grower should be warned that his crop is liable to be destroyed by rust if even the smallest portion of his seed wheat is mildewed," and he also says: "I have proved by experiment that the conditions that produce mildew—namely, incipient fermentation—are the same conditions that enable the parasite to strike the seed, and by the term incipient fermentation, I mean the commencement of fermentation. These are conditions in which wheat-growers have full control over the propagation of the parasite." We now come to Mr. Ellis's suggestive remedy, which is that of testing a sample of the seed wheat by sowing it in the garden, and if it be ground be dry to well water it, so that the blades are to be watched as they come up, and if any of them have been struck, they will show a spot about the size of the head of a pin, and the exact color of such spots appear that seed may be depended on, but if they do it is unfit for seed. Mr. Ellis says: "I am so sure that the presence of the yellow spot in the infant plant is unmistakably evidence of the presence of rust in the crop that had I a crop giving such evidence I would at once proceed to plow it in and sow the land with some other kind of crop." The remedy, in fact, is that of adopting precautionary measures, neither to sow diseased wheat nor under bad conditions of soil and times of sowing for healthy development. He says that the hour that it sprouts in the ground to produce a crop should never, under any circumstances, be subjected to fermentation. Sowing should not take place, he thinks, until after rains have well soaked the soil, because the rust smoke perishes in water. If he is right in every particular it will perhaps be in the power of the cultivator to mitigate very much if not stamp out this insidious disease.—*North British Review*.

"Is your husband a very generous man?" "Indeed he is. You remember those nice cigars I gave him for a birthday present? Well, he smoked only one, and gave all the others away to his friends."

Pastor: "I can't understand why some members of my choir don't sing as well as the others." "Friend: 'It is strange. They all have the same chants.'"

Housewives Duties.

Good housewives all who daily war Against King Dirt and General Mias, Should always be in dust—in dust— Should always be industrious.

And we, though toiling busily Through sunlight or through gloomy hours, Should not neglect our men—our men— Should not neglect our men-tal powers.

We should not use the goods of earth As mere utilitarian do; But we should con—should con—should con— Should con-template earth's beauties, too.

If we have toiled beyond our strength, And stolen hours from sleep away, We should make rest—make rest—make rest— Make rest-itution while we may.

Now housewife, pray take this advice, Its wisdom you'll perceive at length, Don't be a fool—a fool—a fool— A fool-ish waster of your strength.

'Tis hard to live without the pale Of true success, and toil away; You should get in—get in—get in— Get in-terest on what you pay.

Now, blessings be on housewives all Whose steps in duty's path are bent, And may they march beneath the ban— The ban—the ban-ner of content.

Salads.

It is said there are so few who know the secret of making good salads, that one who understands it well can always be employed. Wash lettuce, cress, etc., in cold salt water, then drain in a colander, and wipe with a soft cloth.

Watercress should be kept in very cold water until ready for the table, then shake dry or wipe, and serve in a fancy dish—to be eaten with salt.

The tops of French turnips or rutabagas can be utilized in winter for salads. Raise parsley in your garden to garnish your salads with. It is equally nice for cold meats.

Gather lettuce, parsley, etc., when the dew is on in the morning, and place in a refrigerator or cool cellar until ready for use.

After your salad is prepared, keep it in a cool place.

To cook eggs for salads, put them carefully into cold water, boil ten minutes slowly until the water begins to boil; then take them out and put into cold water until they are cold, which will prevent them from turning dark colored.

Chicken Salad, No. 1.—A simple rule for chicken salad: Cut up and wash one chicken, put in a kettle in cold water, cooking until very tender. After it has been on an hour, salt it and put in a piece of butter unless it is very fat. When done, cool and take out all the bones (use all but the gizzard, skin and heart), cut up with a knife. Measure and put in an earthen dish; then wash and cut up good white celery on a board in small pieces (do not chop it). If you are fond of it, you can use the same quantity that you do of chicken. Some prefer a little cabbage, cut from a hard head with a knife, instead of all celery. The proportions of meat and celery can be varied according to your pleasure. Salt to taste. The dressing used for cabbage salad is very good for chicken salad. Mix the dressing with the salad, and it is ready for use. Will keep in a cool place several days.

Chicken Salad, No. 2.—Two chickens, well cooked and cut in shreds, six heads of celery cut with a knife, cabbage chopped, and when mixed with celery, enough to double the quantity of chicken. Dressing—Two tablespoons of mustard, one saltspoon of red pepper, two small tablespoons of salt, three yolks or six whole eggs beaten well, beaten to a cream, and the size of two eggs, the dressing, beat the eggs light, add the vinegar, mix the mustard and pepper smooth with a little vinegar, and cook until the thickness of custard. When thoroughly cold, and just before sending to the table, stir through the chicken.

Salad Dressing.—The yolks of eight eggs, one-half pint of sweet cream; cook in a double kettle, add one-half teaspoon ground mustard and stir until cool, so there will be no crust form on it. Beat the eggs with an egg beater well.

Veal Salad.—Cook veal until very tender, then cool. Chop or cut with a knife, fine; chop a little solid cabbage, or a lettuce head, and mix; then put in a deep salad-dish, and pour over it any nice salad dressing. Garnish with celery or lettuce leaves.

Fish Salad.—Boil a white fish, or trout, until done, then take the bones out, cool and cut to pieces with a knife. Chop celery or cabbage, and as much as you have of fish. Season with salt and butter. Use any good salad dressing and mix with salt.

Shrimp Salad.—Take canned shrimp and chop. Add an equal quantity of celery. Cut the celery with a sharp knife on a board. To every pint of salad add two or three tablespoons of vinegar. Mix part of the dressing with the salad, and keep the rest to dress it with when served on the table.

Potato Salad, No. 1.—Steam one dozen potatoes, cool and chop fine; chop the yolks of three hard-boiled eggs, half an onion, two small teaspoons of salt, one teaspoon of mustard and a piece of butter as large as an egg. For the dressing, boil five eggs hard (about five minutes), take the yolks of three and mix with the salad.

Potato Salad, No. 2.—Slice ten or a dozen cold potatoes, not too thin. Make a salad dressing of eight tablespoons of vinegar, four of butter, a little crisp parsley, one onion chopped very fine; a teaspoon of salt, mixed well. Pour over the potatoes a little while before using.

Dyeing Roses.

It is said that the process of dyeing roses is becoming a remunerative branch of industry with English horticulturists. Instead of growing new varieties of roses, which is a process of years, they simply grow ordinary white roses and dip them in a chemical solution which in a single hour converts them into the most magnificent yellow tea roses, the rare scarlet red or the peculiar shade of bluish violet which has been one of the favorites of the season. In a similar way pink roses are turned into blossoms of the deepest red. Some years ago, before this branch of "floral chemistry" was developed the first experiments were successfully made in France with the popular pink hortensia, which, by being watered with a solution of iron, assumed a blue shade.

Extraordinary Suicidal Attempt.

One has heard of a good many extraordinary suicides or attempted suicides, and of a good many people who, despairing such common helps out of life as the rope, the river or the pistol, have taken pains to shuffle off this mortal coil by means not generally used. Rarely, however, we think, has any one adopted the plan of running up and down stairs as fast as possible in the hope of terminating his or her existence. Such a course was, we read, resorted to lately in Berlin by a young lady whose name is not given, but who, for some unstated reason, was desirous of going over to the majority. She was suffering, it appears, from heart disease, and possibly this may have been the origin of her suicidal ideas. In any case, having been warned by her medical attendant that any great emotion or exertion might prove fatal, and having also been specially forbidden to go up and down stairs, she profited by the instructions to do precisely what she was told not to do in order to kill herself. Being left alone one day at home, she began running up and down three flights of stairs, continuing the exercise for an hour, when she sank down on the floor quite exhausted. She did not, however, die, as, according to the doctors, she ought to have done; and after restoratives had been administered she was as well as ever, much to her distress, as she really believed she would have accomplished her purpose. It is to be hoped that this foolish young lady of Berlin will, having failed in her attempt, resign herself to the hardship of living.

Chinese Farmers.

"A year ago I sold for a friend in San Francisco a lot of land in a then unbuild Western suburb," says Thomas Magee in *The Forum*. "A Chinaman had been using it as a garden. The land was sandy and had not more 300 by 256 feet surface. The Chinaman therefore had the full use of but about 2½ acres. For this speck of ground he regularly paid \$5 a month, and lived on it with an assistant. He used the land to grow vegetables, which he sold to Chinamen to be peddled through the city. Despite the high rent he was making money. Rev. Mr. Yrooman, now Chinese interpreter in the California courts, who was for 25 years a missionary at Canton, and was subsequently among the Chinese in Melbourne, informed me that he knew of two Chinese in the latter place who made a living for themselves and a horse from a quarter of an acre of land. In addition to this supporting themselves and the horse, they each sent \$50 yearly to their relatives at home. Chinese now rent at least 50,000 acres of fruit and bottom lands within a radius of 100 miles of San Francisco, for which they pay from four to ten times what a white lessee could afford to pay for the same. Land in their hands is farmed in earnest, and with them its richness increases rather than decreases."

Foreigners in Japan.

The reaction against foreigners in Japan which has during the past few months shown itself in many ways and has caused considerable apprehension in some quarters does not appear to have greatly abated. Latest advices from Yokohama state that "at a public meeting held here a number of Japanese speakers denounced the government for according to foreigners the right of trial by judges other than native judges. The sentiments of the speakers were applauded by their hearers and threats were made to kill the ex-consul of Great Britain for the part he has taken in advertising the granting of privileges to foreigners. Popular excitement over the matter runs high." It is to be hoped that foreigners will see the wisdom of acting very prudently and that no rash act will be committed which might be taken as a pretext for a popular uprising against the new comers. The interests of the western world in the Sunrise Kingdom, and of the various branches of the Christian church, are too great to sacrifice lightly. By refraining from giving unnecessary offence time may be trusted to ameliorate the present unpleasant condition of things.

Miraculous Escape of an Alpine Climber.

The Rev. E. F. M. MacCarthy, who is one of the latest victims of the passion for mountain climbing, appears to have had an almost miraculous escape. Mr. MacCarthy, who is the head-master of the Five Ways Grammar School in Birmingham, was spending the summer holidays in Switzerland, and was induced to climb the slopes of the Jaman Hills, near Glion, near the north-east extremity of the Lake of Geneva. The ascent is described as not particularly difficult, but the unfortunate gentleman lost his footing on the steep spur of the hills covered with slippery grass, and rolled down the declivity into what is called a "couloir." Thence he continued to slide till his fall was checked at a depth of between 400 and 500 feet below the crumpled snowside he had stood but a moment before. For more than an hour he lay there, bleeding and insensible from injuries to the head, before assistance reached him. On removing him to Glion, thence to Montreux, it was discovered that, besides a severe shock to the system and a broken collar-bone, he had sustained no grave injuries.

How to Boil an Egg.

"Isn't it strange," said a short, foreign-looking man the other day to some companions while lurching together at one of the restaurants in Chicago, "that not one cook in fifty, nor housekeeper either, knows how to boil an egg! And yet most people think they know this simple matter. They will tell you to drop it into boiling water and let it remain three minutes, and to be sure the water is boiling. Here is where the mistake is made. An egg so prepared is indigestible and hardly fit for a well person to eat. One who is sick, to eat. The moment it is plunged into boiling water the white hardens and toughens. To boil an egg properly put it in a vessel, cover with cold water, place over the fire, and the second the water begins to boil your egg is done. The white is as delicate as a jelly and as easily digested, and nutritious as it should be. Try it."

Little watches of oxidized steel have a gold monogram on the back.

"A Scotch minister, in one of his parochial visits, met a cow-boy, and asked him what o'clock it was.—'About twelve, sir,' was the reply.—'Well,' remarked the minister, 'I thought it was more.'—'It's never any more here,'" said the boy, "it just begins 't one again."

MISCELLANEOUS.

The harvest in Great Britain is likely to turn out much better than was at one time expected, especially during the month of August, when the almost incessant rains made the outlook very gloomy. But, according to a recent report, all the grain crops are likely to yield up to average or above it nearly or quite 720,000,000 bushels being expected. Of this about 66,000,000 bushels will be marketed, while about 146,000,000 will require to be imported in order to fill up their lack.

There is a feature of the Newfoundland difficulty which may yet involve the parties to the dispute in very serious trouble. It appears that the French government has enlarged the meaning of the concession granted to French fishermen so as to embrace the right of jurisdiction over its own subjects to the exclusion of any interference on the part of the Newfoundland authorities. Encouraged by this interpretation of the treaty French skippers have been ignoring Newfoundland law and law courts. The claim however is resisted by the Newfoundland government which has enforced its laws even to imprisoning the Frenchmen. Evidently there is material here for a very unpleasant tangle.

About a year ago twenty families of Mennonites who had settled in Manitoba, acting under the most favorable conditions, often lands, left their brother colonists at Gretna and proceeded to Oregon where they hoped to enrich themselves at a rate impossible on the Canadian plains. Their experience has disillusioned them, and, disgusted with the country, they are returning to the land whence they went out, if not richer at least wiser men. Probably they were deceived by the glowing accounts of unscrupulous land agents whose living is gained by duping others. This game will soon be up, however, for intending settlers are finding out that the Canadian Northwest is nothing behind the most-privileged regions of the territories to the south.

St. Paul's Cathedral, London, has been the scene of a tragedy in which a man died by his own hand. The circumstance has raised the question, whether, in view of a suicide having been committed within its precincts, the Cathedral must undergo a new consecration? This is, it seems, the traditional law in such cases, instances being on record where after a suicide within it the Cathedral has been closed until the process of purification has been performed. That any good reason can be given for the traditional usage, does not appear. To many it will be a puzzle to understand how the building has been rendered any less sacred by the tragic event, or how its sacredness would be increased by a renewal of the ceremony of consecration. But in these things perhaps it is not well to be too exacting, seeing that a severe application of reason would demolish many an idol now sacredly cherished.

If the movements and professions of Sir Henry Tyler, M. P., president of the Grand Trunk railway, are to be considered as of any importance it is evident that that enterprising company is contemplating an extension of their line both east and west. During his recent visit to Winnipeg, Sir Henry gave the citizens of the prairie province to understand that before long the road which he controlled would be at their doors. On the other hand reports from Halifax, which city he has just visited, state that he has been interviewed by eastern M.P.'s and urging them to bring pressure to bear upon the government to grant a subsidy for the extension of the Temiscouata railway to Moncton which would give the Grand Trunk a short line to Halifax over Canadian soil, and make it independent of Portland as a winter port. In that event, Sir Henry is of the opinion, the Allan, and other lines which now run to Portland, Boston and Baltimore will make their winter terminus at Halifax.

Not satisfied with enforcing against the Jews the edict of 1822 by which at least a million of this greatly persecuted people will be deprived of their homes and cast forth as wanderers on the earth, the Russian authorities are preparing to go to still greater lengths of cruelty and barbarism. According to a St. Petersburg correspondent, the Russian Minister of the Interior is preparing a law authorizing the deportation to Siberia, without trial or formalities, of all foreigners who have been expelled from their own countries, whose governments refuse to recognize them. This law, the respondent says, is directed against the mass of Rumanian Jews who come to Russia. It is clear that Russia intends to be a law unto herself, and has no disposition to heed the protests of other civilized nations against her cruel tyranny. Little wonder that every few days word comes of an attempt to assassinate the man who knows not how to pity or to spare.

The Iron Crown of Lombardy.

When Napoleon I. was crowned king of Italy at Milan, in 1805, he placed the iron crown of the kings of Lombardy upon his head with his own hands, exclaiming: "Dieu me l'a donne, gare a qui la touche!" ("God has given it to me, beware who touches!") This, according to Scott, was the motto attached to the crown by its ancient owners. The crown takes its name from the narrow iron band within it, which is about three-eighths of an inch broad and one-tenth of an inch in thickness. Tradition says it was made of one of the nails used at the crucifixion of Jesus, and was given to Constantine by his mother, Helena, the discoverer of the cross, to protect him in battle. Afterward it was used at the coronations of the Lombard kings, primarily at that of Agilulfus, at Milan, in the year 591.

The crown is now kept in the cathedral of Monza. The outer circuit is composed of six equal pieces of beaten gold, joined together by hinges, and set with large rubies, emeralds and sapphires on a ground of blue gold enamel. Within the circuit is the iron, said to have no speck of rust upon it, although it has been exposed for over fifteen hundred years.

Cabbage as a Farm Crop.

"Whenever," says *Field and Farm*, "we have seen a man devoted to cabbage we have watched his progress with interest, and have known quite a number to become rich. From three to five hundred dollars from an acre is not too much to expect if the land is kept fertile. For profit it beats fruit growing."

The farmer who neglects his garden, and fails to grow a large patch of cabbage, is unwise, to say the least. It is a safe and reasonably certain crop to grow, and for clean profit there is nothing that can be produced for the same labor and on the same area of soil that is better.