

barley is only \$6 00, whereas, the prize for the best two of 6 rowed is \$10.00! I know as well as anybody that *lazy* maltsters prefer the 6 rowed, because it takes less time in the steep and requires no watering on the floor, but the 2-rowed, when properly manipulated, will yield at least two gallons more ordinary beer from a bushel than the other.

The Provincial Exhibition will be held at Quebec this year from the 5th to the 9th September. Canadian cattle and Canadian ponies will be the chief features. The Eastern Townships show will be held the following week.

Ensilage.—A friend writes me word, from England, that his store cattle, fed chiefly on ensilage, paid well this year. "They left £5.10 for their winter keep, only receiving 2 lbs. of common cotton-cake a day. I never had a lot of better thriving beasts or better-haired in the spring."

Pasturing grasses.—The same correspondent says on this subject: Grass is first class, second year's pasture completely beating young seeds in the matter of carrying young stock. I always give my first year's grass a fair start. I have invariably found that once second year's pasture gets so far ahead as to wave in the wind, it will stand any amount of months, but if it is nipped in the bud, it never recovers it. I would recommend this to the notice of my readers, as every May as it comes round sees cattle turned into pastures when there is but a bare bite for them, and the grass never recovers from these early attacks, as was plainly shown by Dr Daubeny, in the Botanical garden at Oxford, Eng., some 45 years ago.

Roots.—"When the ensilage craze has had its day," wrote, some time ago, the late Mr. Poore, "he firmly believed that the farmers of the Northern States, especially those who produce milk, will turn their attention again to turnip culture. The Ruta baga—swede—is superior to other kinds for its nutritious qualities and for its hardy, and late-keeping qualities. It is greedily devoured by horses, cows, pigs, and sheep, and is, withal, an excellent table vegetable, especially from January to June. Mr Poore says that when cows are fed on them, the turnip taste is not perceptible in either their milk or butter, if they have daily access to salt." I am, as every one knows, a great advocate for the cultivation of roots, but such stuff as this cannot tend to its promotion. Just try to make butter from the milk of cows fed with swedes every day at noon, and with a lump of rock salt in a trough for them to lick at will, and if you do not speak ill of the late Mr. Poore's knowledge of the dairy, I shall be surprised. Give the swede immediately after milking, and place a small piece of nitrate of potash—a bit the size of a small nutmeg will do—in the milking pail, and it may be that you shall hear no more about the turnip-taste, particularly if you make your butter Devonshire fashion.

Cheese.—Without going so far as my old friend Archdeacon Dennison in my admiration of the true Somerset-Cheddar cheese, I must say that, if the cheese shown at Montreal in 1880 by Mr. Macfarlane be excepted, I never tasted such good cheese anywhere as that I used to buy at "Keinton Shop" in the year 1840. The opinion of Mr. John Naden, as to the texture of a perfect Cheddar, as given below, is also mine.

Cheese.—Mr Stovenson, says: "The standard quality of fine cheese I would describe as a solid, close-textured, finely-flavoured, mild, rich, sound, handsome, clean looking cheese." Again, he says: "Solidity of body and closeness of texture are essential points in determining the grades of quality amongst which the tried cheese will take its place... It is sur-

prising that so many of the cheeses that pass weekly through the Glasgow Bazaar, are lacking in body and solidity of texture." Now here, in North Derbyshire, we think that the principal fault of a deal of factory-made cheese is, that it is too solid of body and too close of texture. And if I must describe the standard quality of fine cheese, I would use all the other words that Mr. Stovenson uses, but in place of "solid, close textured," I would put "flaky, open." So that when it was bored, instead of coming out in a solid close-textured body, it would, as we say here, "rove" out, and leave the outside of the iron rough with fat and little particles of cheese. Cheese of the sort I am describing melts in the mouth almost like butter. It is solid in the sense of being firm, but it is not solid in the sense of requiring much masticating. People who have no teeth may eat it without difficulty.—*John Naden.*

Permanent pasture and ensilage.—Faith is a capital thing, when it does not carry people too far, as it does with M. Louis Beaubien, when he says:

"Before the establishment of the silo, Mr. Bayley could only support on his farm six cows and a horse. Now, the same farm supports thirty-five cows, five horses, and a hundred and twenty-five sheep." Now really this is going a little too far, neglecting the horses and converting the sheep into cows at the rate of eight for one, the farm, it is pretended, now supports 50 cows! Does M. Beaubien really believe that this increased power is solely attributable to the silo? His ideas on permanent pasture are so good, that I am sorry to see him running wild in this fashion. Establish permanent pasture as much as possible, and build silos if you please; but do not expect either of them alone or the two together to work miracles. By the bye, the seeding for permanent grass recommended by M. Beaubien is rather funny! Six pounds of white clover, in addition to 4 pounds of Rawdon and only 1 pound of Alsike, 2 pounds of timothy, 1 pound of Italian rye-grass, 1 pound of K. blue grass, and gracious heavens! only 1 pound of orchard grass!!!

M. Beaubien evidently does not know how very small the seed of white clover is, Italian rye-grass will not stand this climate, and in England, when sown alone, the quality used is $\frac{1}{4}$ bushels to the acre, the same, or nearly the same with orchard grass, at all events, not less than 3 bushels are necessary. What earthly good, then, could be gained by sowing a pound of either of these, in their proper proportion, valuable grasses? For sheep pastures, white clover is a very valuable grass, but it grows naturally in this country, particularly if a small dusting of plaster be given in the fall. What cows want is a high-growing grass, round which they can readily lap their tongues. I do not find they care much for white clover after the first freshness of the feed is over. A heresy of mine, perhaps, but I speak from experience and pretty serious attention to the matter. (Vide Dairymen's Ass. Journal).

Hallucinations.—All sorts of queer ideas are continually making their appearance in the agricultural papers of the United States. I really thought it was decided that the way to make clover into hay is to mow it when the majority of the heads are in full bloom, to let it wilt and then turn it; get it into large cocks as soon as the second side is wilted, and then let it sweat and make until fit for stack or barn. Not at all! We who have made so many hundred loads for the London market know nothing about it. M. B. F. Johnson, whoever he may be, writes to the "Rural New-Yorker" to say that we are wrong and have always been so. A perusal of his letter, (crowded out), will amuse my readers.

Early strawberries.—In a report of a speech by Mr. Sann-