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Editorial.

ASPARAGUS.

This culinary plant is considered a great luxury, and may with advantage be cultivated for domestic use and marketing. Being an early spring vegetable, it is the more highly prized, as at that season vegetables of almost every sort are scarce, or those that have been kept have lost much of their original freshness and flavor. Asparagus is commonly propagated from seed, and this should be sown at the very earliest moment that the ground will admit of being worked. It is a very hardy plant, and may be grown for very many years, if proper care is taken in the formation of the beds. If instead of sowing the seed, any one should prefer plants, be sure to obtain those that are good and healthy, young and vigorous. Before planting the seed, however, it is well to put them in tepid milk or water, until they are about ready to germinate. Two things are gained by this; you can detect any bad seed among them, and the certainty of a rapid growth when placed in the ground. Sow about one inch deep, in rows a foot apart, and after the plants are well up, thin to four or five inches between them in the rows. The ground should be thoroughly prepared, made rich with well-rotted manure. The bed should be kept free of weeds, and frequently stirred with the hoe while the plants are growing. The following year the plants will be in good condition to set out.

The roots of asparagus rarely penetrate deeply into the ground, but run out horizontally with the surface a few inches deep. The ground to receive the plants should be thoroughly trenched, but it is best not to bring the subsoil to the surface. The very best and fattest stable manure should be used in the composition of the bed, as asparagus cannot receive too rich a compost. Place the plants not less than two feet apart in the rows. To have the largest and finest plants, three feet apart would not be too much. When planted the surface of the bed should be well pulverized and leveled, and all the work needed during the season is to keep the ground loose and porous between the rows. In the fall when frost has turned the leaves yellow, the stems and tops should be cut off close to the ground and burned. The bed should be covered with straw or coarse manure to protect the plant during winter season. In more moderate climates this is not needed, but here the plants would be the better by being protected. In the following spring a top-dressing of two inches of fine well-rotted manure should be applied, and forked in with great care so as not to disturb the roots. This application should be given at the best moment that it can be done in the spring. It is recommended that in gathering the crop none of the young shoots should be cut during the second year following the planting. The best soil for asparagus is said to be alluvial sand, but any soil capable of growing grain, and daintily manured, will be followed with satisfactory results.

Fruit Tree Agents.

During last spring and summer there were, as usual, a number of agents rambling through the Province endeavoring to persuade farmers to buy fruit trees. We have frequently warned our readers to be on their guard against these humbugs, but for some length of time there was a scarcity of these nuisances. They had gulled the farmers so thoroughly with the trash they furnished, that to offer American fruit trees to any one of them, generally prompted a look round for an axe handle, a pitchfork, or something of that kind, and the farmer became suddenly converted into a threshing machine of double horse power. The limber legs of the tree pedlar on such occasions, made a speedy acquaintance with the high way, followed by the dogs, the greatly excited powers of locomotion, and enabled him to get up and get over the ground with a speed unequalled by a two-horse team engine. These gentry have a new dodge now. They have repented—been to hear Beecher, and "such like," and now they are converted. Don't sell any more American trees, not they. Don't believe in them. They have joined the Sharpshooters and the "free," that grow trees in New Brunswick and Nova Scotia. Some of these fellows look as meek as a sucking calf, and are twice as innocent. Well, all we say is don't trust them. They are at their old tricks—wolves in sheep's clothing. While professing to sell you trees from our own nurseries, they palm off a lot of worthless trash that has been gathered here and there and everywhere in the United States. Our

farmers have suffered pecuniary loss enough already by unfortunate purchases of fruit trees. Now our advice is, purchase from no one who cannot produce the most satisfactory testimonials that the trees offered are from our own nurseries. Our nursery men can and do furnish the very best description of fruit trees that are suitable to our soil and climate, and it is the greatest folly to buy any other kind. So, farmers, don't allow yourselves to be swindled. If you do, you cannot say that you have not had sufficient warning.

STATE OF GERMANY.—The average of wheat sown is eight per cent. in advance of last year. Oats eleven per cent. The Commissioner of Agriculture for that State urges farmers to sow oats with unsparring hands, believing that in the near future, that that grain is to become the great provender of the South. The monthly report shows, that in corn the quantity produced is thirty-four per cent. greater than last year. If everything is favorable, the grain crops of 1877 will be much larger than those of 1876. By means of these reports the farmers of that country are enabled to judge with much certainty the kind of crop they can raise with greatest pecuniary advantage. It is hoped that our farmers will some time or other be in possession of similar information as regards what it is best to grow.

Correspondence.

MIXING SOILS.

The mixture of soils is one of the most readily, and at the same time, the cheapest mode of improving and rendering them fertile. Upon this subject I would say, that I have seen, even in soils to all appearances similar in composition, some very extraordinary results from these mixtures. Thus in the gravelly soils of Spring Lake, near Caydon, England, where the ground is often excavated to the depth of many feet, through a strata of barren gravel and red sand, for the purpose of obtaining a white or silver sand, which exists beneath. When this fine sand is removed, the gravel and red sand is thrown back in the pit, the ground merely leveled, and then let to cottagers for gardens, or else it is planted with forest trees. In either case the effect of the white sand being brought to the surface is remarkable. All kinds, either fir or deciduous trees will now grow with surprising luxuriance. In cottage gardens thus formed, several kinds of vegetables, such as beans and potatoes will yield excellent crops, where before this mixture was made they would have perished or refused to grow.

The great advantage of mixing soils is not only confined to those of an earthy composition. Soils which contain inert organic matter, such as peat or moss earth, are highly valuable additions to other soils. This peat earth was successfully added to the sandy soils of Morionethshire, by Sir Robert Vaughan. The Cheshire farmers add a mixture of moss and calcareous earth to their tight-bounded earths, the effect of which they do ascribe to loosening and rendering the land porous, or in other words, making their strong clay lands less tenacious, and consequently promoting more readily access of the moisture and gases of the atmosphere to the roots of whatever may be planted upon it.

The cultivator sometimes deludes himself with the idea that applying sand, marl, or clay, to a poor soil, merely serves to freshen or to enrich it for a time, and therefore the good effects can only be counted on for a limited period. Some comparative experiments, however, made a number of years ago, on some poor, hungry heath land in Norfolk, England, have, up to this time, served clearly to demonstrate the error of such a conclusion. In these experiments the ground was marled with twenty cubic yards only per acre, and the same composed. It was then planted with a poorer variety of forest trees, and by the side of this piece of ground, a portion of the same heath, left in its natural state, was also planted trees of the same kind. Sixteen years have served to demonstrate annually, by the luxuriance of the wood growing on the marled land, the permanent benefit of this mixture of soils. The trees have grown rapidly and exhibit in every way a thrifty appearance. On the adjoining piece of land where no marl was used, the trees are of stunted growth, miserable in appearance, and altogether profuse to their owner.

J. B. Gardener, Charlotte Street.

For the Colonial Farmer.

RURAL TOPICS.

KEEP STOCK WARM.

A cow fed on 20 pounds of hay daily, having no shelter in that winter season, except perhaps an open shed about to tumble down, would be in no better condition in the spring than she would be, if fed on 15 pounds daily, and kept in a warm stable at night, and allowed the run of the barn-yard in pleasant weather. This is a result that has substantially been proved a thousand times. Now, I will compute the loss to a farmer on 10 cows, which are left through the winter on the unprotected system and many barns afford but slight warmth to stock over the open air, being boarded up vertically, with cracks between the boards from a half inch to an inch wide, and all such barns come under the losing system of wintering stock. It would be fair to estimate hay to be worth \$10 a ton, as an average value throughout the country. Ten cows not well protected, will require 50 lbs. a day more than when kept in a warm stable, for at least four months, or 112 days, worth 27½ cts. daily, or during 112 days \$30.80. Probably the loss on each animal, no matter how fed, would be at least \$5, consequently farmers who study their own interests, build warm barns, but so as to be well ventilated in mild weather, and have save enough in fodder in a few years to pay the cost of them. But much can be done with old buildings, to make them warm; batens can be nailed over the cracks, the roof can be repaired, doors made to shut close, and thus the comfort of domestic animals can be enhanced, to say nothing of the saving of fodder. Farmers do you realize this important fact? Some of you do not seem to realize it at all; and such men are always talking of "hard times," being slack in all they do.

SAVING MANURE.

Probably few farmers exist who have not read articles in the paper, advising them to keep their stable manure under cover in a stable under the stalls, or under a shed; but in both places dung is liable to become too dry, and the straw among it will not decompose as rapidly as it will when exposed to rain, or if manure and straw be mixed with it, or if it be all horse dung, it will "fire-fang," and will be greatly injured. A cellar under the stable stalls, into which all the manure and urine of the stock is received is a good thing, but it would be a great deal better if the manure could be thoroughly wet once a month from a pump adjoining or near the cellar. The same can be said of manure under a shed which piled deep; it must be kept moist, or it had better be kept in the open barn-yard. Indeed, I am of the opinion that with a barnyard made concrete, with a drain to it, manure can be kept in it from fall to spring without any loss. Some farmers think that much of the virtues of manure in open yards, pass down into the soil, and are lost; but such is not the case, as it will be found on removing it in the spring, or if manure is piled under it, which it would be, it has not become colored by its juices but two or three inches deep. Now, I claim that if an abundance of litter be used upon the surface of the manure to retain moisture and to prevent evaporation, that the farmer makes can be well preserved in his open barnyard as under cover, and I would prefer to have my manure spread over the yard occasionally, and covered with straw, than to have it thrown into heaps by the stable door, and through windows back of the stalls, and so remain all winter, with much of its virtues washed away and lost.

PROTECTING STRAWBERRY PLANTS.

Strawberry plants require protection about December 1st, and after the ground has frozen; and anything, as leaves, straw, or hay is suitable; but a great many people injure, and some times destroy their best of strawberries by covering them too thick, and thus smother the plants. The covering must be light, and admit air to the plants, or they will be found to be dead in the spring. A dressing of fine, well rotted manure spread among them before they are covered would be beneficial but not particularly necessary. The covering may be left on in the spring as a mulch to keep the ground moist; but it should be removed from over the crowns of the plants to give them room to grow. Some strawberry growers add more hay or straw in the spring to their mulch, so that no weeds will grow before the plants fruit; but this such system cannot be adopted where the plants are grown in matted beds, but only where they are grown in rows or hills.

THE BEST BREEDS OF POULTRY.

Everybody who keeps domestic poultry desires to keep the most profitable fowls; and if we examine the poultry papers we shall find so many conflicting opinions, that we might as well not read them, so far as giving reliable information is concerned. Then if we should ask the question, "which is the best breed of fowls?" of a score of the most experienced fowl breeders in the United States their replies would be so various that we would still be in the fog. Perhaps there is no man living who has had more experience in keeping poultry, and writing on the subject, than I have for about half a century; yet it that question were put to me, I could not give a direct answer. It depends on what use you desire to make of your fowls. One who wants them to sell dressed, and a breed that will produce a large number of eggs would need a good sized fowl as the Brahmas. Then if eggs be the chief object, a smaller breed would be better as the Hamburgs and Leghorns, which are no sluttish and excellent layers. I think no other breeds are superior to the three I have named. The white Brahmas are the most beneficial, the additions that have been made during the last ten or fifteen years from France, and other countries, being more for the benefit of dealers in poultry, than because these breeds were superior to what we previously possessed.

FOUL-IN-FOOT.

A writer in the *Country Gentleman* says: "In my experience, I have found foul-in-foot to be the result of a disorganized or overhated system, more than of anything else. To corroborate what I say, I will give you a very strong instance of it. One year ago last spring, I had a valuable herd of Short Horns under my care. Among them I had 13 cases of very severe foul, in animals from six to eighteen months old. Every one of the infected animals were being highly fed. In addition to oil-cake, they were getting a very liberal allowance of chopped wheat daily. About 20 cases of foul were received from the rest of the herd only oil-cake and bran. Now those 13 cases all happened among those that were being fed on wheat. Not a single case happened among those that were not fed on wheat. All animals were kept scrupulously clean under foot. On reference to my note books, I observed for three previous years the result had been the same. This illustrates plainly the foul-in-foot is the consequence of a disorganized or overhated system." His remedy is first to give the animal a large dose of salt; then as soon as drenched, proceed to clean thoroughly the affected foot of all outside uncleanness, then lift the foot, and pass a hair or hemp cord through the hoof, drawing it several times to and fro; continue this gently till you have removed all dirt and noxious matter. The next operation is to poultice the foot for 24 hours at least—and longer if necessary till the inflammation is thoroughly reduced; use bran, turpentine or linseed meal for this purpose.

For the Colonial Farmer. An Enquiry.

MR. BROWN.—I set out a lot of apple trees from Woodstock one year ago last spring. They did well until last summer, when the leaves became infested with green lice, which made them curl up, and they continued so until the first killed them. Can you or any of your readers tell me what to do to clear the trees of the lice? J. B.

Miscellaneous.

COMPOST FOR PLANTS.—A good compost for most common house plants can be made up of one part clean sand, free from salt; one part mould from thoroughly decayed leaves; one part cow manure, well rotted and pulverized; two parts rich garden soil, or better, well-decayed turf mould. About one fifth of the pot may be filled with materials for drainage, composed of oyster shells, charcoal, or broken bits of pots or crockery. A small quantity of moss washed over this prevents the earth from passing through.

Several kinds of roots should be given to supply cows with succulent food in winter. Common turnips do not keep so well as ruta bagas and mangel wurtzel, and sugar beets are still better for use in late spring.

Bury Your Potato Stalks.

As the old gentleman who was too late for the ferry-boat, said, he should be in good time for the next one, so I can say to those who have dug their potatoes, my advice will be in good season for next year. The potato fields of some farmers, after they have done digging, look very much as though a herd of swine, possessed of as many evil spirits as those that in olden times ran down a steep place and didn't come back, had been turned loose into it to ransack. Many small potatoes, under such circumstances, with an occasional large one, with the tops picturesquely scattered in groups of various dimensions, would be the natural result. If, however, vegetable matter is of any benefit to the soil, and agricultural scientists say it is, and they ought to know, why in the name of common sense don't people bury them up? The potato itself removes a good deal of material from the soil, that is necessary to the succeeding crop. The potato top, with the difference of more woody fibres, holds much the same ingredients as the potato itself. If these substances can be retained in the soil by burying them up, then the time spent in doing so is anything but lost, to say nothing of the superior fitness of this mode of disposing of them. Some will say they are in too great a hurry to do this. This is very much like saying they are in too great a hurry to have their manure. The tops are pulled for the diggers, let them be thrown in one space, and the dirt drawn over them, and the potatoes in the other space. If the diggers pull them, let them put them in the holes of the hills and they can hardly avoid burying them as they go along. Don't let them bleed to nothing like the skeleton of a ghost.

—Cor. *Dirigo Rural*.

The Farmer's Hard Lot.

When a farmer can so manage his farm as to make "both ends of the stick" for himself, he is a rare specimen of the most right economy, to be contented with his lot. If we take a survey of the business men of our villages and cities, we find that only three or four in a hundred realize a competence for old age. Then imagine the unfortunates of those who sooner or later fail to support themselves and families respectively—the cares and anxieties that constantly produce range and torture to the farmer over. These men may apparently lead pleasant lives, as the outside world cannot witness the emotions of a man who daily strains every financial nerve to meet his notes falling due at the bank. The time between 1 and 3 o'clock every day, in the city of New York, brings more anxiety to business men than all the farmers in the United States realize in a lifetime.

No farmer, your lot is not a hard one. Your food may be plain and the ends of your coat may not be as fashionable as those of the merchants of the day; but when you lie upon your pillows your repose is sound and sweet. The horrors of protected nations keep you awake at night, and in the morning as you go round to feed your flocks and view your crops that have visibly grown while you were in the arms of Morpheus, you may take more real enjoyment of life in one hour than many city merchants and manufacturers do in a year. Our advice, therefore, is, be not discouraged. The times may now be hard; but you are promised a better time. Have flowers in your room. Your coat, and the pleasure they give is beyond price. If you can have a flower for your window, so much the better. What can be more delicious than the sun's light streaming through flowers through the midst of crimson fuchsias or scarlet geraniums? To look into the light through flowers—is not that poetry? To and to break the force of the sublimity by the tender resistance of green leaves. If you can train a nasturtium round the window, or some sweet peas, then you will have the most beautiful frame you can invent for the picture within, whether it be the busy crowd, or the distant landscape, or trees with their lights and shades, or the changes of the passing clouds. Any one may look through flowers for the price of an old shawl. And what pure taste and refinement does it not indicate on the part of the cultivator. A flower in the window sweetens the air, makes the room graceful, gives the sun's light a new charm, rejoices the eye,

and links nature with beauty. Then, as for pictures, what can be more beautiful than a group of tastefully arranged autumn leaves and ferns. Brilliant-hued leaves also make lovely transparencies. They can be arranged between two panes of glass, or simpler still, formed into a wreath, just fastening the edge of one leaf to another with mending, and then hanging them in the sunshine by one of the stems. For a centre-table ornament nothing is prettier than a simple fernery, which may be arranged by your own hands. Simply grown in a common flower-pot, with a little charcoal beneath a rich, loose soil, they will soon obtain a fine start. Placed in a basket upon the centre-table, no prettier ornament can well be imagined; their graceful, feathery fronds dropping over the sides, or standing upright in green and diaphanous beauty. A pretty, doral ornament may be made by filling a shallow dish with moss of different shades, bordering it with the trailing vine of the partridge berry. And the only price we have to pay for all these woodland treasures is exercise and air. More respiring, invigorating, and restful, in nine cases out of ten, would be a walk in the country side than the after-dinner nap. It might not be on the first trial, but persevere all through these fully-ripened days, before the grand storehouses of Nature, with her superb fall openings, are over and locked up for the winter.

Curious Process for Making Cheese.

Among the curious methods for the manufacture of fine cheese, the process now used by Mr. Joseph Harrison, of Derbyshire, England, will be of interest to our readers. The curd is not scalded, nor heat being supplied after the milk is set for coagulation. The expansion of the whey, or its separation from the curd, is effected by putting the curd and whey, being accomplished by a process quite different from anything known in practice in this country. But what will be surprising, to most of our factory cheese makers, is the fact that the cheese made under this process is of the finest flavor and quality, and sells in the best markets of England for "top prices" on a par with English cheddar, which ranges from twenty to thirty shillings higher than American cheese.

The following are the leading points in the process: The milk when collected is set at a temperature of about eighty degrees Fahrenheit, with sufficient rennet to produce thorough coagulation in from forty to sixty minutes. The cheese is made twice a day—that is, from the morning and evening's milk separately. After coagulation is perfected, and when ready for manipulation, the breaker or cutter is passed up and down through the mass until the curd is broken into small lumps about the size of a hazel nut. The operation of the breaking is an interval of a few minutes. After standing for the whey to form, a pressing plate, pierced with holes and fitted the tub, is used, and pressure applied to the curd. Facets are arranged in the tub, at different heights, and through these the whey is drawn off as it rises through the holes in the pressure plate. The curd is left under the pressure in the tub until, in the judgment of the breaker, it is ready for the next process. This consists in cutting the outer edge of the circular mass of curd into blocks with an implement similar to a mason's trowel. These blocks of curd are piled in the centre of the tub, and pressure again applied until the whey is sufficiently expelled, when it is crushed up with the hands and put to press. It remains in press five or six days, being turned over from time to time, and receiving a fresh cloth. Then it is taken out of press, and rubbed with salt on the outside every day for a few days, or until it is sufficiently salted. These cheeses are from three and a half to four inches thick, and from fifteen to sixteen inches in diameter, weighing about thirty pounds each.

Such are the general outlines of the improved process for making Derby cheese. The cheese is rich, with a peculiar, clear sweet flavor, and from its great excellence commands the extreme prices we have named. It will be seen that the method employed for freeing the curd from whey differs materially from the ordinary practice in this country; and from it we learn the fact, that the making of good cheese is not confined to one particular process, but that the same result is reached by very many and diverse methods; and much, therefore, is due to the skill and judgment of the maker in all processes.—*Christian Advocate*.

POPE OVERS.

THREE cups of flour; three of sweet milk; three eggs, and a little salt. Beat all together from ten to fifteen minutes. Bake in a hot oven fifteen minutes.

Coal Ashes for Storing Grapes.

Our cellar is rather damp. Our severe climate makes it generally necessary and always prudent to coat grafts of cherry, plum and other fruits in December, before severely cold, dry weather comes to injure their structure. If we add them in moss, sawdust, or the like, and place them on the floor of the cellar, they receive too much moisture, and are injured by it. If we put them within a draught of air which sweeps the cellar whenever the windows can be opened (for we air it as much as possible) they lose their natural moisture and suffer by drying. If we fasten them in the bottom of a box and invert it on the floor, the confined air favors the growth of mould, which also injures them. We have lately used sifted coal ashes with excellent success, making it just slightly damp, not wet at all, filling every interstice with it, covering the box close, and setting it on some bricks to elevate it from the wet floor. Its purification by fire its retention of the contained moisture and its yet open composition, are the qualities which render coal ashes so peculiarly well adapted for storing them. It is always at hand if there is any such thing as a covered box containing a mounted riddle for sifting all above debris. The siftings, kept dry, can be capiously used in closets with manifold advantage.—*Fruit Recorder*.

Mixing Soil Around Fruit Trees.

In disposing of the soil, which has been dug from the foundation for a new house a few years ago, it had been spread under the adjoining trees to the depth of ten or twelve inches, and at the present time every tree so treated presents an unhealthy appearance, which may gradually, but will most surely, end in premature decay. This injudicious practice should be condemned on every hand, so that the ignorant, as well as the careless, may be forewarned of the evil consequences which must eventually ensue. If soil must be so disposed of, it should be nearly as possible of the same texture and composition as that in which the trees are growing, and then only to a very limited depth, so as not to destroy, even for a short time, that natural procreancy of the surface soil, which is so largely produced by the roots themselves. In respect to those trees which are not so easily injured by this practice, and which will bear it, the soil should be mixed to the depth of six inches, and then only to a very limited depth, so as not to destroy, even for a short time, that natural procreancy of the surface soil, which is so largely produced by the roots themselves. In respect to those trees which are not so easily injured by this practice, and which will bear it, the soil should be mixed to the depth of six inches, and then only to a very limited depth, so as not to destroy, even for a short time, that natural procreancy of the surface soil, which is so largely produced by the roots themselves.

The Useful Work of Insects.

Insects are useful in destroying dead vegetable substances, which are even more pernicious to man than animals in the same condition, and not only the soft and succulent portions, but even the solid wood is destroyed by them. In the immense forests of the tropics the ground would be covered, and new shoots be choked up by the ruins of trees which had fallen by accident or age, and which it would require ages to disperse without the aid of insects. But no sooner is a tree fallen than one tribe of animals cut its bark to pieces, another bores holes in it in all directions, so that the moisture from dew or rain may stand, decompose and soften. Others come in to eat off the parts that are softened, and so on till it is entirely broken up and scattered, and this is done with such expedition that the will, in a few weeks, destroy and carry away the trunk of large trees without leaving a particle behind, and in places where, two or three years before, there was a populous town, the inhabitants, as is frequently the case, have chosen to abandon it, there will be a very thick wood, and not a vestige of post to be seen.

SELL THE POOR STOCK.—If farmers have too much stock to carry through the winter, now is the time to select the oldest, meanest and poorest to sell. Feed well, fatten, and be sure to sell at some price. Never sell the best stock. If you keep stock at all, good stock is worth more to you than any one else. Weed out and sell the poor stock.

Without agriculture there is no wealth. Gold and silver are not wealth, they are its convenient representatives; commerce produces no wealth, it simply exchanges it; manufacturers and the arts combine it. Agriculture is the prolific mother of wealth, the root simply handle it when produced and delivered into their hands.

The earth breeds savages; agriculture breeds enlightened nations; it breeds houses and ships, temples and seminaries; it breeds the manufactory, sculpture painting and music are its offspring. The wheels of commerce, the shops, the sails of commerce, the elements of science, the pen of genius, the pencil and chisel of the artist, the eloquent tongue of the orator, the scheming brain of the statesman, the equipments of wealth, the languishing of pleasure—all that renders earth its title of life anything but a great sepulchre, move and have power of being because the fields yield their fruits to the patient toil of the husbandman.

We might manage to live without merchants, without mariners, without manufacturers, without orators, without poets, perhaps we might possibly survive the loss of demagogues, but sure I am we could not live without plowmen. The state of husbandry in any country is the best test of its enlightenment. The thermometer of civilization rises or falls as drives the plow. You must send the plow, exclaimed a man who had traveled all over Christian missionary ground in heathen lands; a barbarian nation needs but to be plowed up, deep subsoiled, sowed, planted, and the inevitable harvest will be an enlightened nation.

For preserving hams and beef my recipe is six gallons of water, nine pounds of salt, three pounds of sugar, one gallon molasses, three ounces saltpetre and one ounce of saleratus. I mix these ingredients and heat to a boiling point, skimming off all the impurities. When cold I pour it on the meat. I do not rate the amount of materials according to the amount of meat, but mix in the proportions given as long as enough of the mixture to cover the meat I wish to preserve. I find that this method cures the hams and leaves them tender and juicy. They never rot hard. I leave the hams in the pickle from four to six weeks, according to their size. I leave larger to cure longer than smaller ones. I always move the hams after they have been in the pickle three days. Take them out and pack them over. This is necessary for when they are closely packed together some parts of the hams do not have a chance to be penetrated by the pickle. I keep beef in the same way except that I would boil over the pickle before warm weather in the spring.—*Ex.*

WINTERING BEES.—The requirements of wintering bees in cellars are dryness, darkness and pure air. The temperature of the atmosphere should not be warmer than 50° at any time, and to range the most of the time from 35° to 45°. The hives, as in bee-houses, should be rated an eighth of an inch, and the passages ways closed with wire-cloth. Very weak families, in both cellars and bee-houses, do not require the hives to be raised, as sufficient air will enter through the wire-cloth over the passages ways. The less the bees are disturbed the better in all methods of wintering; but if any families require feeding, let it be done in the evening, as bees are less disturbed at the close of the day, even when in total darkness, than at other times.

A NEW KIND OF BUTTER.—Butter, or what passes for such, is manufactured in England from the oleaginous deposits in the mud of the Thames. The collection of this substance has become a profitable industry, yielding the gatherers as much as three shillings and sixpence a day, and is done by placing in the mud at low tide small glass tubes of wood, marked with hair and waxy fibres, to which the fatty substances in the water attach themselves. The source of the grease thus obtained is the drain pipes of kitchens. The butter produced by some mysterious process from this refuse grease, is said to be unobjectionable so far as taste and appearance are concerned.

No Chinese farmer ever sows a seed of grain before it has been soaked in liquid manure diluted with water and has begun to germinate; and experience has taught him (so he asserts) that this operation not only tends to promote the growth and development of the plant, but also to protect the seed from the insects hidden within the ground.

