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*Omnium rerum, ex quibus aliquid acquiritur, nihil est agriculturâ melius, nihil uberius, nihil homine libero dignius.—Cicero: de Officiis, lib. I, cap. 42.*

VOL. IV. •

HALIFAX, N. S., OCTOBER, 1883.

No. 38.

HALIFAX, 26TH NOVEMBER, 1883.

We desire to call the special attention of Members of Agricultural Societies to several papers in the present number, and, first, to the Circular issued by the Central Board to Secretaries. The Annual Meeting of every Agricultural Society in the Province will be held on Tuesday, 4th December. This is the business meeting of the year. The Society's Officers will give in-an-account of their stewardship, Members will move votes of thanks or pass condemnatory resolutions, according to circumstances, and the whole year's proceedings will be placed on record for submission through the Board to the House of Assembly.

The Annual Reports of Societies, as well as the Attested Lists of Membership, must be forwarded to the Secretary of the Central Board not later than 31st December. The Act provides that Societies failing to do so shall forfeit their claim to Provincial allowance.

Next year is the year for District Exhibitions in the Province. It will be seen from the Circular that Societies in the several Districts are required, at the earliest possible opportunity, to determine upon suitable localities for the holding of such District Exhibitions, and to report the result not later than 1st March. The date is extended thus far to give Societies time to communicate with each other and settle upon localities likely to meet the convenience and approval of all,—but communication should be opened at once. The Societies

in each District should, if possible, come to a satisfactory understanding, so that when the Board meets in March there may be no delay. District No. 1 includes Halifax and Lunenburg. District No. 2, Kings, Annapolis and Queens. District No. 3, Digby, Shelburne and Yarmouth. District No. 4, Hants, Colchester and Cumberland. District No. 5, Pictou, Antigonish and Guysborough. District No. 6, Cape Breton, Richmond, Inverness and Victoria. Provision is made by the Legislature for a District Exhibition in each of these Districts in 1884, the grant of \$4,000 as a Prize Fund being divided among the Districts in proportion to the number of Counties in each.

At the Annual Meeting, the Members of Societies elect their Officers for the ensuing year, and the Officers thereupon proceed to nominate a Member to the Central Board.

SHIRLEY HIBBERD'S Apple Lore will interest our Pomological Readers. We should like very much to be enabled through the kindness of some of our King's County or Annapolis friends, to supplement Shirley's paper by some account of the origin of the names of Nova Scotian Apples. The History of Names is an interesting subject, as was shown lately by Dr. Hill's paper at the Historical Society on the Names of the Streets of Halifax, and the names of our peculiar Nova Scotian Apples have also their story to tell.

We call special attention to the synopsis of Lecture to Farmers' Wives by Mr. Jenkins, the active Secretary of the Royal Agricultural Society of England. This Lecture ought to suggest to the common-sense farmers of Nova Scotia that our present pressing and real need in this Province is not so much the teaching of abstract principles as instruction in manual operations and the general diffusion of useful and strictly correct information among the young people throughout the country. Mr. Jenkins' Lecture is full of suggestive lessons.

THE Dominion Exhibition was held in Halifax in the year 1881. In 1885 it may be reasonably hoped that it will be again accorded to this Province, if sufficient effort is made to prepare for it. Let us hope that the City Council of Halifax, or some other public body, profiting by the lessons of the past, will catch old Father Time by his forelock, and not leave us to run after his bald head as we had to do on the previous occasion.

THE Royal Agricultural Society of England advertises that the Examination of Candidates for the Society's Junior Scholarships, value twenty pounds sterling each, will take place simultaneously in the Society's Rooms, in London, and at the Schools from which pupils are entered by the Head Master, on Nov- 13th and 14th.

## AGRICULTURAL SOCIETIES.

The following Circular has been issued to the Secretaries of Agricultural Societies throughout the Province:—

Sir,—I am directed by the Central Board of Agriculture of Nova Scotia to request that you will call the attention of the Board of Officers, and of the Members, of your Society to the following provisions of the Act "Of Encouragement of Agriculture," Revised Statutes, Chapter 37, strict compliance with which is absolutely necessary on the part of Societies desirous of participating in the Annual Legislative Grant for Agriculture.

"18. The Annual Meetings of the Societies shall be held on the first Tuesday of December in each year, when they shall elect a President, Vice-President, Secretary and Treasurer, and not more than five Directors."

(The day of meeting falls this year on Tuesday, 4th December.)

"22. The said Officers and Directors shall, in addition to the ordinary duties of management, present at the annual meeting in December, a report of the proceedings of the Society during the year, in which shall be stated the names of all the Members of the Society, the amount paid by each, the names of all persons to whom premiums were awarded, with the name of the animal, article or thing in respect of which the same was granted, together with such remarks upon the Agriculture of the County as they may be enabled to offer, and a statement of the Receipts and Disbursements of the Society during the year, which Report and Statement, if approved by the Meeting, shall be entered in the Journal of the Society, and a true copy thereof, certified by the President and Secretary to be correct, shall be sent to the Central Board."

*Amendment, passed 4th April, 1876.*

"4. An attested list of the Members of the Society whose annual subscription fees have been paid, together with a certified statement of the year's accounts and report as presented to the annual meeting under the twenty-second section of such chapter, shall be forwarded by the President or Secretary of each Society of the Board not later than the thirty-first day of December in each year; and Societies failing to comply with the provisions of this Section shall forfeit their claim to any share of the Provincial allowance to Societies for the year then ended."

I am further directed to call your attention, and that of the officers and members of your Society, to the Amend-

ment of 1881, providing for the holding of District Exhibitions:—

*(Passed 14th April, 1881.)*

"The Central Board of Agriculture shall be authorized to draw from the Provincial Treasury every year the sum of four thousand dollars for Agricultural and Industrial Exhibitions, to be held every year alternately in the following manner: (1) Agricultural and Industrial Exhibitions to be held in any County in the Province selected by the Central Board, and to be called Provincial Exhibitions. (2) Agricultural and Industrial Exhibitions to be held respectively in any of the Counties of each District into which the Province is now, or hereafter may be divided, selected by the Central Board, and to be called District Exhibitions. The said sum of four thousand dollars shall be paid by the Central Board to any Agricultural Society or responsible body as a prize fund, every alternate year, as above provided, for the purpose of the Provincial Exhibition, and every other year to similar societies or bodies within each Agricultural District as a prize fund for District Exhibitions, respectively in proportion to the number of Counties embraced in such District. Such Exhibitions shall be carried out, and all the expenses thereof borne, by such societies or bodies, under such rules as the Board may from time to time prescribe, and the Prize List for such Exhibitions shall be made up under the direction and subject to the approval of the Board and of the Governor-in-Council."

It being the duty of the Board to make Rules, Regulations, &c., for the holding of District Exhibitions, and as, in accordance with the Act, such Exhibitions will be held during the year 1884,—the several Agricultural Societies throughout the Province are hereby notified that they are required, at the earliest possible opportunity, to determine upon suitable localities for the holding of District Exhibitions for the year 1884, within the respective agricultural districts.

That the result of such vote shall be communicated to the Secretary of the Board not later than the first day of March next, in order to enable the Board to ratify the recommendation of Societies, if satisfactory to the Board.

That so soon as such recommendation shall receive the sanction of the Board, any Society, Municipal Corporation, or any other body, undertaking to carry out such District Exhibition, shall immediately submit to the Board a Prize List for approval, and shall be subject to such other rules, regulations and instructions as the Board shall hereafter order.

A separate Circular has been addressed to you requesting the officers of your

Society to nominate a person suitable for appointment to the Central Board, and accompanied by a form to be filled up.

Blank forms for attested Lists of Membership and payment of subscriptions for the year 1883 are also forwarded to your address, under a separate cover.

The Annual Reports of Societies, and their Accounts, should be made out upon ordinary foolscap paper. Such documents must be prepaid by stamps at letter rates, otherwise they are liable to be sent to the Dead Letter Office at Ottawa, and detained there until after the appropriations of government grant have been made.

I am directed by the Board to solicit your earnest attention to the several requirements of this Circular, in order to prevent disappointment to your Society, and to promote the successful working of our Provincial Agricultural organization.

I am, &c.,

GEORGE LAWSON,

*Sec'y. Central Board of Agriculture.*

We have frequent enquiries as to the Regulations for importation of thoroughbred animals into this Province, and have difficulty sometimes in giving satisfactory information. Vessels are apt to refuse to bring live stock to Nova Scotian ports from fear of having to take them away again. We have lately received the following telegram from John Lowe, Esq., Secretary, Department of Agriculture, Ottawa, in reference to animals imported from the United States:

"Sheep may be entered at any Canadian port."

"Cattle from United States cannot be landed at Halifax."

A previous telegram from the Department, which is on file at the Halifax Custom House, and which refers to a special case, reads: "Cows (Jersey) from New York must go round by way of Sarnia for quarantine."

We interpret the above telegrams to mean that all Cattle from the United States must be imported by way of Sarnia and quarantined there, or at such other place as may be allowed by special authority of the Department of Agriculture at Ottawa, or the Inspector at Montreal.

The arrangement is certainly an awkward one for Nova Scotian importers, who are debarred from receiving their animals at the Sea Port of the Dominion, and obliged to send them round to enter by a back door at the extreme rear end of Ontario.

We are also frequently asked where the Quarantine Grounds are for English cattle at the Port of Halifax. We are not yet able to answer the question.

With regard to our Provincial Exhibitions, it might be well to consider, this winter, whether some system could not be devised whereby the several Maritime Provinces might unite their forces, so as to hold a Maritime Provincial Exhibition every year instead of separate Provincial Exhibitions at longer intervals. The United Exhibition might be held in rotation in Prince Edward Island, New Brunswick and Nova Scotia. Thus once every three years there could be a Maritime Exhibition in each Province, and the District Exhibitions could go on as at present. One essential feature of Maritime Exhibitions would be that the Rules and Prize List would be drawn up and carried out under direction of representatives from every Province, and another that all arrangements should be made in time to give distant exhibitors as good opportunity to prepare as residents in the locality.

M. T. G., Yarmouth, N. S., writes to the *American Garden* (No. for November) that "the so-called 'Hardy Azaleas' will not stand the winters of Nova Scotia without protection. The correspondent has no doubt got the wrong kinds. The proper hardy Azaleas, varieties of *Azalea pontica*, which are so commonly grown in Europe, are perfectly hardy in Nova Scotia. We have fifty of them planted on an exposed bank, 250 feet above sea level, without any protection or shelter whatever, and they have regularly, for thirteen seasons, been covered with blossoms. They, now large bushes. They have grown rapidly, ripened their wood perfectly every year, and have never lost a shoot from the effects of severe weather. It is different with *Rhododendron ponticum*, which is not hardy. Our truly hardy *Rhododendrons* are varieties of *R. Catawbiense*, which may be safely planted in any situation, provided they have suitable soil. They are even hardier than our native *R. maximum*, which is sometimes browned a little by the frosty wind.

MAJOR-GENERAL LAURIE sends us, from Oakfield, some remarkable ears that would puzzle any farmer to determine whether they were wheat, barley or rye. He describes them and indicates their source as follows:—

"The enclosed, and a quantity like these, have come up lately in the field in which I had my spring wheat. My wheat was bald. This, as you will see, has a beard. Something of the same sort, came up more than once before, the year following a crop of wheat. What is it, a weed or a bastard wheat? The ears never filled beyond what you see. There is a large flag on the stalk."

We have examined the specimens and find them to be a degenerated form of wheat,—not the true wild wheat, *Egilops ovata*, from which all wheats are supposed to have been originally derived, but an intermediate form. The glumes, paleas and beard are greatly developed at expense of the grain. The General's specimens are very interesting in a scientific point of view, and show how soon we should lose the wheat as a useful plant if its cultivation were neglected and the plant allowed to sow itself.

In one respect the Provincial Exhibition at Truro seems to have resulted differently from any other Exhibition in Nova Scotia. We have been so accustomed to hear the Judges at Exhibitions berated for their senseless work that it is quite a relief to read the Circular issued by the Truro Committee:

"Dear Sir,—I have much pleasure in obeying the instructions of the Exhibition Committee by conveying to you their thanks for your prompt acceptance of the position of Judge at the late Exhibition, and also for the care and ability displayed by you in the discharge of the very onerous duties connected with your work upon that occasion. Much of the admitted success attending that Fair they concede to your excellent judgment in awarding the various prizes that have given more than usual satisfaction both to the Committee and the public. E. W. HAMILTON, Sec.

It is worth while occasionally to compare the institutions of the old country with corresponding ones in the new. The Halifax Horticultural Society has ceased to exist long ago. In Dundee, a manufacturing town in Scotland, the local Horticultural Society has had an income during the present year of \$4700, the membership being 719. The Show, which was lighted by electric light, was visited by 20,000 people, the admission money amounting to \$2000. An International Show is to be held in Dundee in 1884.

MR. JAKEMAN, V. S., the Provincial Veterinary Surgeon, attended officially at Truro during the Provincial Exhibition; he subsequently visited Pictou Town, New Glasgow and Antigonish 29th to 31st October. This week he is visiting Windsor, Kentville and Annapolis. Scale of Fees (modified under arrangement with the Board):—Visits, advice and prescription, \$1 for first and 50 cents for each succeeding visit. Medicines extra at reasonable rates. Operations from \$1 up to \$5, according to nature and circumstances. When

called specially to a distance at places or times not advertised, the charge will be \$5 per full day, and actual necessary travelling expenses.

WHEN, fifty years ago, Professor Dick opened his Edinburgh Veterinary College, he had only two or three students, but in course of years the number increased, and there are now three well-filled Veterinary Colleges in Scotland. A statue to the late Professor was unveiled the other day, by the Lord Provost of Edinburgh with great pomp. Dr. Dick was the first man in Scotland to give practical effect to the idea of imparting Veterinary instruction to students. He was the son of a blacksmith. While working at the forge with his father he attended University classes. The dignity of the Anatomy Students was touched, and the Professor, Munro Secundus, reproved them by announcing that whether young Dick was a blacksmith or a whitesmith he did not know, but he did know that he was the cleverest chield among them.

THE Noblemen and Gentlemen and Scientific men of England have some ideas that would do credit to a Nova Scotian farmer. The latest one is the lecturing of FARMERS' WIVES. Mr. Jenkins, the Secretary of the Royal Agricultural Society, has been doing this, and with good effect, at the Royal Dublin Society. Mr. Jenkins' ideas, to a large extent, correspond with our own, for we have repeatedly complained at Agricultural lectures and meetings throughout the country that the societies merely bring together the grown and old men, whereas the mothers and young people, boys and girls, are far more apt and hopeful pupils. That ladies have no lot or part in the agricultural meeting is an idea that has originated and been reared in Nova Scotia alone, and the sooner it is put under its native soil the better will it be for the country. The Farmers' Granges deserve much credit for the influence of their example in frowning it down. We have not room for Mr. Jenkins' lecture, which is of great length, but we shall try by abridgement to give its leading thoughts:—

"If a farmer's wife can afford to pay hired persons to perform her duties for her, she is quite at liberty to do so. She will be better served, like everybody else, if she herself knows exactly how each of her duties ought to be performed. I am speaking, of course, of the strictly professional duties of the wife of a farmer; but, no doubt, the same statement might be truthfully made of the household and other duties of wives in general.

Suppose we take a shawl and spread it on the floor, we shall notice at once that it consists of two parts. The chief portion is the main body of the shawl, but it is surrounded by a fringe or border. Now, a farm is like a shawl. It has its main body of duties, which are the province of the farmer himself; but there is an agricultural fringe of duties which fall more clearly into the province of the farmer's wife. It is to this "agricultural fringe" that I propose to direct your attention this afternoon, the more especially as in this show you will find illustrated some of the most successful results of the attention to it which has been given by farmers' wives and daughters in Ireland.

In France special agricultural instruction is given in the elementary schools in some country districts to girls as well as boys. When this system was first suggested, the proposer said, "Could not women otherwise tax us with selfishness, and reproach us with occupying ourselves too exclusively and with an almost jealous care with all that directly regards the farmer, as if it were likely we should gain anything by neglecting or disguising the important, if not preponderating, part in the work which the wife of the farmer is called upon to undertake?" Again, "We state nothing which is not strictly accurate when we affirm that there is no well-directed or lucrative farm in which half at least of the merit is not directly due to the mistress of the house." I am entirely of this opinion, and so apparently are the Committee of the Royal Dublin Society, and so are those ladies who are managing with such great credit to themselves, and such great advantage to the country, the female division of the Munster Dairy School.

#### THE SCHOOL.

Some people, however, have a different opinion. Only a month ago I read the following editorial note in an English agricultural newspaper:—"Feminine activities are the most obstinately illogical of all natural phenomena."

The earliest agricultural school was established by King William I. of Prussia, at Konigshart, in Brandenburg, in 1722. In those days only corn-growing was practised in that district; but the king obtained the services of a Dutch dairyman and his wife, and established a dairy school to which the authorities could send really well-conducted daughters of farmers from districts where cattle were reared. These girls worked as ordinary dairymaids for two years, and before they left they were bound to make some butter without help from anyone. Frequently the king himself acted as judge of the butter thus made; but whether or no, if the butter

was good the dairy girl received five pounds (a large sum in those days and in that district) from the royal purse as a wedding present. The historian of this school indicates that the money was usually soon required for its legitimate purpose. But whether or no, it is clear that more than a century and a half ago this practical Prussian monarch recognised distinctly that skill in the management of a dairy was "one of the duties of a farmer's wife."

#### THE DAIRY.

This part of the "agricultural fringe" of which I have spoken no doubt claims the first place in our consideration. Its importance on some farms, and especially in Ireland, would overshadow that of the farm itself, if it were not that the farm were the milk-producing machine. Still, the value of the milk to the dairy farmer depends entirely upon the skill with which it is converted by his wife and dairymaid into butter or cheese, unless, indeed, he sells it in an unmanufactured condition, as milk itself, to a large town. No person who has the least knowledge of the subject will deny the vast importance of the duties of a farmer's wife on a dairy farm. From the very beginning of the dairying she should exercise those qualities without which successful dairying is an impossibility. You have been lectured over and over again about the necessity of cleanliness. When do you begin to see its necessity? Is it in the condition of your hands or that of the cow's udder, or does it only begin with the milk pail and the other dairy implements? Then do you consider whether your dairy is free from all kinds of bad smells? Do you keep bacon, or cheese, or other strong-smelling substances in the same apartment as the milk, or the cream or the butter? Perhaps in Ireland I may be forgiven for saying that there is nothing so fatal to the making of good butter as the neighbourhood of the cleanest pig in the world—unless, perhaps, it is that of the dirtiest.

I will assume that the cows are milked properly with clean hands, that their udders have been very carefully washed, and that all the dairy utensils have been scrupulously washed immediately after they were last used. The next thing is to take the cream off the milk quite sweet, and take no skim-milk off with it. Do not be greedy, because it does not pay in the long run. I confidently appeal to the successful pupils of your Munster dairy school. I do not object to the cream being kept for a certain time after it has once been separated from the milk in a sweet condition, provided always that it is not kept in a pantry, but in a cool and clean place of its own. Another most important point, most difficult to

teach people, is that the churning should be stopped as soon as the butter comes, when it is in grains like turnip seeds, and then it should be all washed to get out the butter-milk. While it is still in the churn is best, but that is a minor matter.

It is not necessary to go through the whole process of butter-making, but there is one other matter that is very usually lost sight of—I mean the necessity of all wooden utensils and being thoroughly wet. If this is not the case the butter will stick to them, its grain will be spoiled, its quality ruined forever. In "making" the butter, treat it as tenderly as a baby, for fear of breaking its grain. These are some details too generally overlooked, and now I come to another. Before you send the butter to market, make it up in such a way that it will capture the eye. It is not sufficient to appeal only to the taste, good looks, as every woman knows, count for a good deal with men; and in the United Kingdom most of the butter merchants belong to the sterner sex.

#### THE PIG.

In connection with the dairy, the pig, to which I have alluded, is, no doubt, a very valuable means of utilising refuse material, and I do not wish to speak disparagingly of an animal which is said to confer immense benefits upon the landlords of Ireland; but I object to those who perform the duties of the dairy having anything to do with the feeding and tending of the pig. I will only add that there can scarcely be a greater mistake than to believe that it is good for the pig to wallow in mire. Like other animals, he is benefited by attention to the cleanliness and the healthiness of his habitation. But if, during his lifetime, the care of the pig should devolve upon the farmer, there can be no question that, after he has come to the natural end of all pigs—that is to say, after he has been killed—the farmer's wife has very important duties to perform. The most handsome pig that ever lived may be completely spoiled by the ignorant "curing" of his hams and bacon. Before this stage is reached, however, it should be carefully noted that the farmer's wife cannot "cure" into good bacon the sides of a pig that has been improperly fed, especially during the last few weeks of its existence. During that critical period, no strong tasting food should be given. None of the pickings up in the farmyard or the roadside should be allowed. Even Indian meal, or maize meal, as it is now often termed, is much too strongly flavoured. To the refuse of the dairy add barley meal or oatmeal, and I do not object to a proportion of potatoes, if

they have been well boiled. Great care also is required in killing the pig and singeing his carcase, so as not to injure the appearance of the meat. As I said before, appearances go for a good deal. Some people prefer scalding, but this opens the pores of the skin, makes the bacon flabby, and too salt. It is doubtless a more economical and an easier process, and is thus largely practised in bacon factories; but in a farmhouse the time taken up by the process of singeing is well paid for by results. [If there is a Kentish farmer among our subscribers, we hope he will describe the simple process of "singeing" a pig, for we fear it is not one well known in Nova Scotia.] Similarly, the process of dry salting *versus* pickling may be judged, and of course tastes differ on this as on other subjects, especially in matters of food. Therefore, without recommending any special mixture, I would remind you that sugar is as good a preservative as salt, and a proportion of it in the curing mixture is generally appreciated, whereas too much salt is not. Smoking also requires care to prevent rustiness. All bacon curing should be done in a cool place; not before the kitchen fire.

An Example.—I propose to give you a brief sketch of the manner in which a Danish farmer's wife has, to a great extent, made the fortunes of her husband by the management of the dairy. I visited a farm situated about 15 miles from Copenhagen, and consisting of about 170 English acres of arable land, without a particle of permanent grass. About thirty years ago, when the farm was somewhat smaller, Mr. Neilson, to whom it belongs, kept a dozen cows only. Most of the produce, straw included, was sold in Copenhagen at remunerative prices. His wife induced him to change his system, much against his will. She speaks no language but Danish, with the exception of a very little German; yet she visited Sweden and Germany, and learned to make butter on the Swartz system, as well as skim cheese and whey cheese, as practised in those countries. She also visited England, France, Switzerland and Holland, and learned to make butter on the Norman system—the delicious soft cheeses known as Camembert and Brie; also, both Cheshire and Cheddar cheese as made in England, and the round Edam cheese of Holland, and the Gruyère of Switzerland. When I asked her how she managed to learn when she could not understand the language of the different countries, she replied, "I can see what the people do."

I now come to the result of all this energy. Mr. Neilson now keeps about forty milch cows, and sells the milk to

his wife, who pays him the same price for it as she pays the surrounding farmers. She has her own shop in Copenhagen, and makes the different kinds of cheese according to the wants of her customers. Butter she makes chiefly for the King of Denmark and his court. Dairy work begins at 5 a. m., and ends at 1 p. m. and from 2 to 8 p. m. Mrs. Neilson may be seen in her shop opposite the railway station in Copenhagen, dressed in her national costume. I consider her a very remarkable farmer's wife.

#### THE POULTRY YARD.

Poultry keeping is a not inconsiderable item in the professional duties of a farmer's wife. In this exhibition there are many examples of different breeds of fowls, and as the farmer knows in the case of cattle, so does, or so should, his wife know with regard to poultry which breed is most suitable for the special conditions of soil and climate in which she is placed. I shall say nothing, therefore, upon that question; but I may direct your attention to certain matters which are equally true of all breeds and all places, and I hope you will not think me prosy if I dwell a little on this subject.

First I will put *cleanliness*. We all know that if we do not keep our bodies clean we suffer in health. The same thing is true, perhaps even more true, of poultry. But there is this very considerable difference, that whereas we require a supply of water for our cleansing purposes, poultry, on the contrary, requires a supply of dust. In a wet climate like that of Ireland I fear that too little attention is paid to this detail, which is really of the first importance to successful poultry keeping. All that is required is a wooden structure in the shape of an umbrella to keep the soil under it dry enough for the fowls to dust themselves beneath it. The cost of such a structure may be reckoned in halfpence, and its effect on the poultry keeping in multiplication of shillings.

Then let the farmer's wife consider the value of *change of soil* on the poultry. It is well known that we cannot live and thrive upon our own dunghills. All our sanitary laws are founded upon that certain fact. How much more must this be true in the case of poultry? Are not their meals strewed upon the very soil which has been infested by themselves? Therefore it should be one of the first objects of the farmer's wife to secure a change of soil for her poultry at frequent intervals. This object she will best accomplish by taking a lesson from her husband—if he is a good farmer—and imitating his practice in having a systematic rotation of crops. Let the poultry run be subdivided, and let the fowls, and especially the chickens, be turned into each part in rotation.

Now as to the furniture of a poultry run. It should contain as much variety as possible. Grass and gravel, and little plots of growing corn; shade under trees or shrubs; and, generally speaking, as much variety of sun and shade and all other circumstances as is possible. I may be told that all this is quite impossible on many small farms, and I freely admit that fact. It is not possible for everybody to arrive at the very top of the tree in any career, but that does not seem to me a reason why he should not work with a determination to get as near such a summit as is possible; and I venture to add that what is true respecting "he" ought to be true respecting "she." However, supposing that a rotation of land is not possible, a change of soil on ever so small a farm certainly is. It simply means the small amount of labour necessary to remove the soil which has been saturated with the manure of fowls to a place where it will be useful as a fertiliser, and to substitute for it fresh soil that is free from their excreta. This should be done every month if possible, and the neglect of such precautions is the chief cause of disease in the poultry yard, especially among chickens.

The *poultry feeding* on a very successful little farm of 16 imperial acres in Yorkshire, where no less than ten cows and 200 laying hens are kept, should be worth recording here. I have extracted the statement from the *Live Stock Journal*:—In the morning, about 6 o'clock, the hens receive a good meal of small round maize. Directly afterwards they go roaming over the green fields, always returning punctually at noon for their dinner. This second feed consists of the best Indian meal, mixed with a fourth part of very superior Scotch oatmeal, sweet and fresh; a sprinkling of spice is added, and the mixture made with boiling water. This they eat ravenously, and then rush off again to the fields. About 5 o'clock a duplicate meal is given, after which they go to roost.

Buttermilk is another article of diet in the chicken yard; this or sweet milk is given in troughs, and especially during the autumn and winter months they form valuable heat producers. Many of the hens on this farm are in their fourth year, at the commencement of which they are killed. The farmer has come to the conclusion that fowls from laying strains do not reach the height of their powers until the completion of their second year.

Old hens are unprofitable in every way; they do not lay so many eggs as young ones, and they are scarcely saleable as dead poultry for the table. Therefore, keep up a nearly certain rotation of pullets and withdrawals of the older hens, which should rarely be more than four years old. Fowls that are being fattened for market should not be allowed to run about; if they do they become leggy and sinewy. Punctuality in feeding is a very great point. Fowls are more regular in their habits than we are, and much less able to withstand the effects of irregular living. In France poultry are fed twice a day, and in England usually three times; but whatever system is adopted, it should be strictly adhered to, and the hours of feeding kept to a tick of the clock. The French say that punctuality is the politeness of Kings, but I say here that punctuality is the necessity of poultry keepers. After harvest it pays well to put a temporary fowl-house on the stubble. An increase in the

number of eggs is almost certain. Then, in the winter, nothing warms fowls better than a bran mash. But it is impossible in a lecture to go into a multiplicity of details, especially about feeding.

There is one other point, however, which requires special notice, as English and Irish farmers' wives generally pay too little attention to it, and that is the trussing of poultry for the market and the table. I trust that another year we shall see prizes offered at this exhibition for fat poultry trussed ready for cooking by the farmer's wife who has reared, fed, and exhibited the specimens sent for competition. Women all realize the advantage of looking attractive themselves, and the same appearance imparted to their poultry will thoroughly well repay them for any additional trouble it may entail.

**Examples.**—Madame Millet-Robinet has given an account of the duties of a farmer's wife, or her deputy, as regards the poultry-yard, and the following extracts seem to me worthy of attention:—"The same person should always feed the poultry, collect the eggs, clean the fowl-house, put the hens to sit, and take care of both hens and chickens. She ought to distribute the food at regular hours, with extreme punctuality. The poultry soon become acquainted with her, and run to meet her as soon as she is seen. She is thus enabled to make sure that none are ailing. If any are missing they can be sought for at once. The fowls can thus be frequently counted. For this purpose the poultry keeper should place herself close to the small opening of the fowl-house every morning, and raise the door only enough to allow one fowl at a time to pass out, and that with difficulty. They can thus be easily counted as they go out, and the same proceeding must be gone through in the evening when they return. Fowls that have acquired the habit of roosting in trees should be seized in the night and returned to the fowl-house. The selection of the hens to be fattened off must also be left to her judgment of their ages and laying capacities. I may add that in this, as in all other descriptions of live stock, there should be a constant effort to improve both by selection and the importation of new blood. Never sell your best, but keep it to produce its like, or, if possible, better daughters than their mothers. Then as to new blood—this is an absolute necessity. There is an old story of a French general who insisted upon his soldiers changing their shirts. He was told that they had but one each. 'Then,' said he, 'Let them change among themselves.' On a similar principle, if you cannot afford to buy cockerels of improved strains, make the best exchange you can with your neighbours."

The Lecture was concluded by illustrative instances of Single Ladies who had made a living and made money by Poultry Raising, Bee Keeping, and other Fringe Industries of the farm.

We are not without true Farmers' Wives in Nova Scotia. Witness the Butter Exhibits at Yarmouth and Sydney, the Ornamental Plants and Home Manufactures at Truro and Wolfville, and the Annapolis Lady Prize-taker in Devon and Sheep at St. John.

## AN ALPHABET OF APPELDOM.

What is an apple in the idealistic philology? It is Abala in the abstract, a little ball, and therefore, in the practical, an apple is a round fruit. In Anglo-Saxon, Frisian, and Dutch it is *Appel*, in German it is *Apfel*, and may apply to a fruit or to the eye-ball, which is the "apple of the eye." The Teutonic *ap* or *ab* for fruit becomes *av* in Celtic. Skeat mentions a connection between Apples and floods, the explanation of which may be found in the fact that Apples are more often found in watered valleys than on starving mountains. Let it suffice that an Apple is a round fruit, and from *ab* to *av*, and thence to *mala*, the transitions are such as philologists look for because accustomed to them, as in this light the Latin is a modern language. The appearance of the Apple in the story of the Fall is a poetic license; it does not appear in the Mosaic record, but as Milton had to sing of

The fruit  
Of that forbidden tree whose mortal taste  
Brought death into the world, and all our woe,"

he must needs pass from the subjective of Genesis iii., 6, and in the way of a dramatist present a visible Apple. It is in book ix., 575, that it appears as such, in the address of the serpent to the "Empress of the World, resplendent Eve":—

"On a day, roving the field, I climbed  
A goodly tree far distant to behold,  
Loaden with fruit of fairest colours mixed,  
Ruddy and gold. I nearer drew to gaze,  
When from the boughs a savoury odour blown,  
Grateful to appetite, more pleased my sense  
Than smell of sweetest fennel, or the teats  
Of ewe or goat dropping with milk at even,  
Unucked of lamb or kid, that tend their play.  
To satisfy the sharp desire I had  
Of tasting those fair Apples, I resolved  
Not to defer; hunger and thirst at once—  
Powerful persuaders—quicken'd at the scent  
Of that alluring fruit, urged me so keen."

**What is a Beefing?** Whether we adopt the English or the French spelling (*beuf*) the meaning is the same. The Apple should resemble beef in some way or other. The Norfolk Beefing is well named, for when in high colour it resembles lean beef that has been cut a few hours, and in which the original vivid red has acquired a purplish hue. *Mère Ménage* might be called a Beefing with propriety, but as the name stands alone without generic significance it would be a folly to alter it. The dried Apples called "Biffins" are proper Beefings, but Biffin may remain as the name of a dried Apple, and will pay its way by its usefulness. The change from Biffin to Pippin is of a kind common enough, and has a touch of unintended humour in it. Languages are made by the vagaries of the human tongue much more than by the laws of reason or the demands of sheer necessity.

**What is a Calville?** It is a golden Apple or Guldolung. A Calville should have prominent ribs running up to the crown, and there forming knobs, and when cut transversely the cavity at the core should be distinctly five-angled (see Lindley's *Guide to the Orchard*, p. 9.) A conical form is proper to a Calville, but the ribs and the knobs are the leading features, to which may be added large size and high quality. In Lory's *Dictionnaire de Pomologie*, iii., 175, the history of Calville Blanc is given at length. It is described as an ancient fruit, formerly known as the Taponnelle, but taking its modern name from the commune of Calville, in the Department de l'Eure.

**What is a Codlin?** In Anglo-Saxon a *Cod appel* is a Quince. Probably a Codlin or Codling is the diminutive of cod, meaning, perhaps, a ball in a bag, or something enclosed, as Peas are enclosed in a Peas-cod, and an Apple is clothed with its skin. All this is indeterminate, and again the question is asked, What is a Codlin? Hearken to Malvolio in *Twelfth Night*, i., 5, 164:—"Mal. Not yet old enough for a man, nor young enough for a boy: as a Squash is before 'tis a Peascod, or a Codling when 'tis almost an Apple; 'tis with him," &c. Now hearken to Lord Bacon: "Of gardens," first section, the fruits of July, "earley Peares, and Plummes, Ginnittings, Quadlins." In September he speaks of Apples, Peaches, &c. In Ford's *Sun's Darling*, iii., 3, occurs this passage:—"If I be not deceived I ha' seen summer go up and down with hot Codlings." It is clear from these allusions that Codlings were unripe Apples that needed coddling or cooking to render them eatable. A Codlin, therefore, must be an Apple suitable for use while yet unripe; it must be a culinary fruit, and it should be somewhat of the make and quality of English Codlin and Carlisle Codlin, more or less conical, angular, ribbed, and useful to the cook, while yet of the smallest size.

**What is a Costard?** It is an old fruit, by name at least, for Evelyn in the *Kalendarium Hortense*, in the second edition of *Sylva*, 1670, names it in a list of Apples in use in October, thus:—"Belle-et-Bonne, William, Costard, Lording, Parsely-Apple, Pearmain, Pear Apple, Honey-meal, Apis, &c." A Costard must be an Apple, but a "coster" is possibly not necessarily a dealer in Apples. However Skeat, in a capital gloss, says definitely that a Costard-monger or costermonger is an itinerant dealer in Apples. In Drant's *Horace*, B. 2, sub. 3:—

"The prodigall, by Whittworde, hath ten  
talents: in his heate,  
He biddes the costerd-mongers and th'  
apothecaries usate."

But this does not settle the question, What is a Costard? It is certainly inferior to a Pippin, which may account for its being a sort of monopoly for the wandering merchant, who, in old times possibly did not dare, or was not allowed, to speculate in first-class goods. See Ford, *The Sun's Darling*, iv., 1: "Upon my life he means to turn costermonger, and is projecting how to forestall the market. I shall cry Pippins rarely." A Costard may be, or perhaps must be, in some way or other like a head, for a Costard was a head or an anthropomorphic nut to crack. "His knives costard," in *Merry Wives*, iii., ii, is the head of his serving man. In *Richard III.*, i., 4, the First Murderer gives an effective gloss, for he says, proposing the mode of procedure with poor Clarence, "Take him over the *costard* with the hilt of thy sword, and then we will chop him in the Malmsey butt in the next room." The Catshead, therefore, is not a ridiculous synonym for a Costard, and any inferior long-bodied Apple wanting in good looks as well as inward quality may be called a Costard, but the term is wide and vague, and there is no good reason why it should ever be employed to represent a section or class of Apple.

*What is a Crab?* It is a crabbed, ill-natured, sour fruit. It is *Pyrus acerba* properly, but it may be *Pyrus prunifolia*, a qualified Crab, as we say "American," or *P. baccata*, the "Siberian," &c. All proper cider Apples are varieties of *Pyrus acerba*, the sour Apple or Crab; and the sweet Apple of gardens is *Pyrus Malus*, a fruit indigenous to Europe, and one that we know best in the many forms that have resulted from cross-breeding. A true Crab is characterised by smooth ovate leaves, flowers in corymbs, the calyx tube smooth, the fruit mostly smallish, roundish, high-coloured, and sour enough to make one wince as though nipped by the claws of a crab. Cider, or Sieder, was made from Apples by the Teutons long before the Roman period; it is probably a more ancient drink than beer, which also is in an especial manner a Germanic drink.

*What is a Nonpareil?* Custom should settle this point above all book authority, because the term needs no explanation, and our business is so to restrict its meaning that it may be of real use as a technicality. The old Nonpareil has been in the country some 300 years, and tradition says it came from France. Every Nonpareil should agree with it, generally, in being of a medium or smallish size, smooth, round or roundish, flattish, with conspicuous eye, brownish or russety, of high quality for the table. A conical fruit, a large culinary fruit, a ribbed fruit, a high-coloured fruit, cannot be a Non-

pareil, and if so named the name should not be accepted.

*What is a Nonesuch?* It is the parallel of Nonpareil, and its use must be regulated by reason. A Nonesuch, or Nonsuch, should be round and flat like a Cheshire cheese, and if over a conical Apple appears with a claim to be classed as a Nonesuch, the claim must be disallowed, and it must be shunted over to the Collins, Calvilles, or Quoinings, as circumstances may determine.

*What is a Pearmain?* It is the *Poire-pomme*, the Pear Apple, the Pear-shaped Apple, and is of French origin. It is the *poire-magne*, the great Pear, as the main sea is the great sea, main force great force, the main-land the great or continental land as distinct from an island, &c. When the term was first adopted in this country it might be difficult to determine. Parkinson figures an Apple under the name at p. 585 of the *Paradisus*. It is a small conical fruit. At p. 587 he mentions two sorts of Pearmain, but says nothing of their form or colour. Gerard, at p. 1275 of the *Herbal*, 1597, figures two, of which one is a round fruit, the other somewhat Pear-shaped. Drayton, in *Polyolbion*, 18, says:—

"The Pearmain, which to France long ere to us was known;  
Which careful fruiterers now have denizen'd their own."

Mortimer, in *Dictionary of Commerce*, 1809, says "Pearmain is an excellent and well-known fruit." It is known to the modern pomologist by its shape and quality. It must be conical, pyramidal, or oblong, and perhaps the so-called Golden Winter Pearmain, which is henceforth to be known as King of the Pippins, is a fair example of the proper Pearmain shape, as it is also of Pearmain quality. Adams', Loan's, Mannin', ou's and the Claygate Pearmains are of proper Pearmain form and quality; but Hormend, Enfield, and Baxter's Pearmains may be cited as examples of deviation from the proper form, and therefore having no proper claim to be called Pearmains.

*What is a Pippin?* Fuller says Pippins were brought from France in the sixteenth year of Henry VIII. The name is accounted for by the fact that the trees were raised from pips without grafting; that is to say, all seedling Apples allowed to fruit on their own roots were in old times called Pippins. From the speech of Justice Shallow (2 *Henry IV.*, v. 3.) we learn a distinct lesson. He says: "You shall see my orchard, where, in an arbour, we will eat a last year's Pippin of my own grafting, with a dish of Carmways, and so forth." We are to understand that the Apple was a seedling that had been grafted because of its good quality, and that it was a good keeper. Now let us turn again to Fuller, and in

Lincolnshire section of the "Worthies" we find the following:—

"PIPPINS.—With these we will close the stomach of the reader, being concluded most cordial by physicians. Some conceive them to be not above a hundred years seniority in England. However, they thrive best and prove biggest (not Kentish excepted) in this county, particularly in Holland [Kirkton and Skirbeck way, in the south-eastern parts of Lincolnshire], and about Kirton therein, whence they have acquired addition of Kirton Pippins, a wholesome and delicious Apple; and I am informed that Pippins grafted on a Pippin stock are called Renates, bettered in their generous nature by such double extraction."

The Crab having been referred to as the fountain of cider it should now be added that a Pippin may also contribute to the "rolling cider sea," for it is not unusual to make cider from a mixture of Apples, and sweet as well as sour Apples are used at discretion. This brings us, therefore, to the mention of Pippins by Phillips in his poem of "Cider," where, in book 2, you will find the following:—

"Cider in metal frail improve; the moyle  
And tasteful Pippin, in a moon's short year,  
Acquire complete perfection; now they smoke  
Transparent, sparkling in each drop."

What does he mean by the "Moyle and tasteful Pippin?" According to Nathan Bailey we should understand by the passage a grafted tree such as Justice Shallow was so proud of. Ash says a moyle may be a mule, a graft, or a scion. But in another passage it is made evident that the moyle was the name of an Apple—

"The Pippin, burnish'd o'er with gold, the moyle  
Of sweetest honied taste; the fair Pearmain,  
Temper'd, like comeliest nymph, with white  
and red."

Once more, then, what is a Pippin? You will have observed that Fuller connects Pippins with "renates" and our old English Golden Pippin. The "renat" of Drayton was called *Reinette d'Angleterre*, and is now (as aforetime) known to the Dutch as *Engelshe goud Pepping*, the English Gold Pippin. It appears that Pippins anciently were Apples raised from seeds and fruited on their own roots, and afterwards grafted when they proved so good as to deserve perpetuation. The Ribston Pippin is a familiar example, and its history is known. It gives the key to the characteristics of proper Pippins for the purposes of modern classification. A Pippin should be roundish and regular, representing nearly the form of *Pyrus Malus*; it may be a table or a culinary fruit, or both; it should be a keeper; or, at all events, the name cannot be properly given to a summer Apple. As Pippins have always been well spoken of they should be of good quality, and the quality obvious, as it is in the Ribston, the Blewheim, the Cambusnethan, the



Bringewood, the Breodon, the Golden, the Downton, the Lemon, and the Newtown or Newton. All these declare themselves good by their looks or at the first bold bite, not needing to be cooked to prove that they are good Apples. There are many so-called Pippins of a conical form and of the merest culinary quality that should be moved away to the Collins or to some other section apart from the Pippins.

*Pommes* and *Russets* appear to be scarcely definable. A *Pomme* should not be a Pippin, nor a Calville, nor a Nonpareil, nor a Pearmain. It may combine in a modified degree the characters of many classes, and, at the end of the story, should be an average Apple of moderate size and good quality, such as *Pomme Royale*, which might well serve as a type. A *Russet* should be decidedly russety; a mere patch of russet should not suffice, as we have that in so many sorts that properly belong to other classes.

*What is a Quoining?* It is of or belonging to a quoin, or coin, the pronunciation being *koy-n*. A coin may be money, but it need not be round. It may be square or wedge-shaped. The word coin is derived from the Latin *cuneus*, a wedge, the earliest forms being wedges, or ingots. A printer's quoin is employed to jam or wedge up; in architecture the meaning is nearly the same, or if it applies not to a wedge it does to a corner or an angle. In Mortimer we have "brick houses with strong and firm quoins or columns at each end." An Apple bearing the name Quoining should be conical or wedge-shaped, or in some way decidedly angular. We have a proper example in *Crimson Quoining*, which is of the same shape nearly as the *Cornish Gillsflower*. Then what is a Quoining? This I take to be a Quoining put out of shape by the blundering common in the use of names. If this conjecture is worth anything, a Quoining and a Quoining are commutable terms, and the last is the correct form that should alone be recognized. The Quoining is by no means a new term, and the argument of its derivation from Quoining is in some degree weakened by the fact that an Apple was so named in the time of Queen Elizabeth, and in honour of the Virgin Queen.

*What is a Renette?* Well, to begin with, it is a Rennet, for to spell it any other way is to make ducks and drakes of our glorious English language. The "renate" of the old authors is blundering Latin for born again, as though the Apple of the Fall had been pardoned for the mischief it made, and had promise given it of sharing in the felicity of man's redemption. What is a Rennet in the realms of Appledom? Some of our great lexicographers derive *Renet* from *Rana*, a frog, because the skin of a Rennet is, or

should be, speckled. A Rennet should be of high quality, far away from a Collin or a Crab. What does Drayton say, (*Poly.*, 18):—

"The Rennet which, though it on the Pippin came,  
Grown through his pureness wise, assumes  
that curious name."

Skent says a Rennet should be sweet. Bailey says it should be a Pippin. As it says it should be an Apple. Richardson says: "Some derive from *Reine*, queen of Apples." Skinner suggests the city *Reines*. Sweet and welcome-eating Pippins that are strikingly coloured, more especially if spotted, streaked or mottled, may be called Rennets, if of first quality.—*Shirley Hibbert in Gardener's Chronicle, slightly abridged.*

THE Council of the Agriculture and Arts Association of Ontario have proposed a scheme for the encouragement of a higher agricultural education. They propose to grant certificates—1st, 2nd and 3rd—to those who pass through a curriculum of studies prescribed by the Minister of Agriculture. The examination is free to all, whether they attend a Model Farm school, college, or not. The examinations are to be held at the same places, and subject to the same rules, regulations and supervision as the High School examinations of July next. Besides the granting of certificates, ten prizes ranging from \$30 to \$15 are given to candidates obtaining the greatest number of marks.

The object aimed at, is, no doubt, good; it is to advance agricultural education and to stimulate a taste for reading and the acquisition of valuable information on the science and most approved methods of farming.—*Farmer's Advocate.*

THE apple-growers of Herefordshire are up in arms against an opinion expressed by some of the London pomologists that the famous apple *Seek* no further, one of the great boasts of their county, is identical with the equally famous *King of the Pippins*. At the annual fruit show held last week in the Hereford Shire Hall, an extraordinary display was made of this characteristically English family of apples, and the judges decided that no doubt can exist as to the distinct qualities of the two varieties above named.

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3rd March, 1882.

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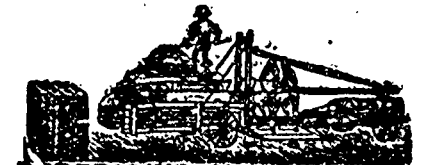
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