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THE COLONIAL FARMER,

DEVOTED TO THE AGRICULTURAL INTERESTS OF NOVA-SCOTIA, NEW-BRUNSWICK,
AND PRINCE EDWARD'S ISLAND.

Vol. 2.

HALIFAX, N. S., SEPTEMBER 1, 1842.

NO. 5.



THE COLONIAL FARMER.

HALIFAX, N. S., SEPTEMBER 1, 1842.

At this season of the year, throw straw, rushes, ferns, or green sods, into the pigen once or twice a week, in quantities sufficient to prevent any appearance of mud; let there be a heap of wood near where the wash of the kitchen is thrown, and let a portion of it be spread over the wet part twice a week, and let the same care be taken of the privy. Such management, will, besides preserving a considerable portion of manure, reduce the numbers of the very unwellcome kinds of visitors; flies, and attacks of bowel complaints.

DRAUGHT OF HORSES.

The power which an ordinary horse can exert in draught, travelling at the rate of three miles an hour, is supposed to be that which could raise a weight of 125 pounds out of a well, by drawing a rope attached to it which passed over a single pulley at the top of the well; and this force of draught of 125 pounds will draw ten tons on a level railway.

A light four-wheeled cart, weighing with its load, 1000 pounds, is repeatedly drawn upon different sorts of roads, and the average number of experiments gave the following results:

Description of Road.	Force of draught required to move the carriage.
Turnpike road, hard, dry.....	30½ lbs.
Do. dirty.....	39
Hard, compact loam.....	53
Ordinary by-road.....	106
Turnpike road, new gravelled.....	143
Loose, sandy road.....	204
The friction at the axles, which were of wood, was of course, nearly constant, and probably absorbed at least 12½ lbs. of the force of draught, leaving therefore for the resistance caused by the road under.	
Turnpike road, hard, dry.....	about 18 lbs.
Do. dirty.....	26½
Do. new gravelled.....	130½
Loose sandy road.....	191½

So that in the last case, one by no means of rare occurrence in any parts of the country, the portion of draught immediately absorbed by the state of the roads, was ten times as great as on a hard turnpike road, and about fifteen times as great as that which was lost from friction at the axles. The nearer a horse is placed to the load, the greater weight he can draw, but a part of his power

is lost when there is any loose or elastic body between a horse and his load which prevents him from applying his power directly to the weight that is to be moved. Carriages hung upon C springs, which allow the body to play backwards and forwards are far more fatiguing to the horse, than those which have springs which only move up and down, or side wise indeed these last are more easily drawn over a rough stony road than a carriage without springs, while the former draw much harder, nearly for the same reason that a stick that would be cut off with a single blow of the axe when laid upon a log, will require ten if laid upon a faggot or bundle of bushes, according to the practice of the ancient hermits, who are said to have cut their fuel in this manner to learn patience.

A greater load can be drawn by a horse upon a new truck, firmly bolted to the axle-tree than upon an old one which has the bolts worn loose; and for the same reason it requires more power to draw a load on many box-carts, than on a truck, as they are often very loosely put together, but some of the Scotch carts are as well secured against playing backward and forward as a truck.

Two horses can draw more harnessed abreast, than when one goes before the other, and two or more horses can draw considerably more if each one has a light cart to himself, than if they formed one team in a waggon, but they are more fatigued by the cart, and fail sooner, and must be all good horses; while inferior horses can be made useful in a team. It is therefore generally best to work horses in carts when the distance that the load must be drawn is short, because the horse can rest in going back; but in waggons, or in teams of two or more, when the distance is such that it will require half a day, or more to pass it. Never, except upon some very extraordinary occasion, compel a horse to exert his utmost strength, or speed; ten minutes of extreme exertion has often ruined a good horse. The man who compels his horses to work so hard that they are always distressed, loses more than he gains by making his cattle miserable; for they will last but a short time.

When you stop a horse to allow him to breathe after ascending a hard hill, always unbuckle the girth, to allow him to breathe freely, and make it a rule to never draw the girth tighter than is absolutely necessary to secure the saddle, for it is necessary to the health of all animals that the lungs should have free play, which they cannot have if the chest is compressed.

From the American (N.Y.) Agriculturist.

SUMMER DRINKS.

A SHORT CHAPTER ON EATING AND DRINKING IN HOT WEATHER.

We can well recollect the time, as the haying and harvesting season approached, it was deemed necessary, in every well-supplied farmhouse, to send "to town," or the village store, and lay in a demijohn or keg of old Jamaica, Santa Cruz, New England, cider brandy, or rye whisky, to help through these severer labours of the farm. Alcohol, in some shape, was deemed indispensable by the greater part of the farmers. Occasionally a man was found far in advance of the age, who avoided it altogether, regarding it with no more favor than the most inveterate reformer of the present day. One of these we well remember, whose ready wit, and fund of anecdote, and always social and humorous spirit, afforded amusement and instruction to many a childhood hour, who lived till he was 96; and another, our always active and indefatigable parson, still in vigorous health and the performance of his clerical duties, is close verging upon 90. These were strictly temperance men, never touching ardent spirits on any pretence. But there is no

necessity for us to urge the injurious effects of resorting to alcohol. The spirit of reform has preceded us, and every intelligent man would as soon think of supplying himself or workmen with foot stoves or pea-jackets for haying, as any liquid of which alcohol formed a part, yet a suitable provision must be made for the excessive labors that are required during the hottest portion of the year.

As a preliminary to what is required for drinks, we would suggest some remarks as to what is required for food, as by properly adapting this to the season, we may very much lessen the quantity of drink required, even during the greatest exposure to heat and labor. And the first thing we would suggest, is to lessen the quantity of meat generally used during hot weather. The appetite does not crave or relish much meat in summer, and it is a great provocative of thirst; and whatever is used should be plainly cooked, not too highly salted or spiced. A larger share of light food should be substituted for meat, than is generally used in summer; and, for this purpose, a well-stocked vegetable garden will afford a great variety of wholesome, palatable, and nutritious dishes, when skillfully prepared. There are numberless forms, also, in which milk, and fruit, and berries may be used, in the various combinations a skilful housewife so well knows how to prepare, which are far more tempting to the weary man than the solid and constantly repeated dishes of meat, meat, meat. The excessive use of hearty and solid food was not common among many of the hardiest nations of antiquity—as the Greek and Roman, nor even among our English ancestors of the middle and later centuries. Tusser, who wrote nearly 300 years ago, in alluding to the ordinary food of farmers, says, "No spoon meat, no bollyful laborers think," and it was not till the cold weather of the approaching Christmas they could indulge with impunity in the medley of the gourmand.

Good bread and good drink, a good fire in the hall,
Brown pudding and *sausages*, and good mustard withal,
Beef, mutton, and pork, shred pies of the best,
Pigs, veal, geese, and capon, and turkey well dressed.

It is a mistaken notion that there is not strength enough in any other food to work by. We once knew a man win a wager in a three days' job at mowing, and his only food was Indian pudding and milk; though of this he had a full supply, and took it as often as he chose. The example of Franklin is familiar, who, living on his plain biscuit or bread and a handful of raisins, and drinking only water, could yet do more presswork than the strongest of his beef-eating, beer-drinking companions. An Indian will take his pouch of parched corn, and, with this and water only, he will perform a journey that would tire out successively any two or three of our hardest laborers. The Arab, with his camel's milk, and the wild Cossack of the steppes of Central Asia, on mare's milk, will endure fatigue which would exhaust the most inveterate beef and pork eater. Notwithstanding these examples, we are decided advocates for the use of meat in moderate quantities, but are satisfied there is altogether too much of it used in this country, either for health, economy, or comfort. Though inflexible advocates for three regular meals a day, under ordinary circumstances, we are satisfied when the breakfast is taken early in the morning, and supper late in the evening, hard-working men require a lunch between meals. This should be light in quality; not meat, or hearty cake, or other rich food; but simple bread and butter, or something light and easy of digestion and moderate in quantity, and so timed that it shall leave a good appetite for the regular meals. With the lunch, a moderate quantity of drink should be taken, and hardly any will be required at any other time. It is much better when the stomach is empty and craves something, to take a cracker, or some bread and cheese, and a light draught of some liquid, than to attempt to satisfy the craving entirely with drink of any kind, unless it be milk, which is itself a food. Excessive drinking weakens and disorders the stomach, and should never be indulged in; and if the proper kinds of food be used, it will not be craved. A little self-denial or discipline will do much to lessen the desire for drink. Some never drink except with meals, and not being accustomed to this indulgence, find no inconvenience in doing without; but we deem such a habit hardly possible with the excessive perspiration to which laboring men are frequently subject.

But to the kinds of drink. After excluding alcohol in all its various shapes and disguises, whether ardent spirits, wine, strong beer, or cider, and we would add, strong tea and coffee, the last of which we deprecate as especially injurious to the stomach and nervous system, we would allow the taste or convenience of each to select for himself. Of water, pure, unadulterated, unmixed water, might be said, as the primitive legislators of Connecticut said of the

Bible,—they would use the laws of God till they found a time to make something better. Like air and light, it is of universal prevalence, and with these and all other works of their great Author, it is best suited to answer the general purposes of its creation. An addition to it, however, may be made, and perhaps with advantage, of ground ginger, vinegar, and molasses. We have used this beverage during summer for the last few years, with a large number of hands, and never found any inconvenience from it. It is better to stand two or three hours, or longer, after mixing; and water should in no instance be drunk immediately after being taken from the spring or well, especially if the person be warm. When heated, and it is desirable to drink immediately, a stream of water poured on the wrists or palms of the hands, will soon reduce the temperature so that one can drink with impunity. Successive mouthfuls of cold water, held in the mouth till it becomes warm and thrown out again, will mitigate thirst, reduce the heat of the body, and can never do injury to the stomach. When water is impure, such as is taken from stagnant ponds or filthy streams, or charged with mineral substances, as is much of it which the occupants of new lands are obliged to use, it should invariably be boiled; and if then insipid, may be mixed with milk, sugar, vinegar, or jellies from some of the fruits and berries which the careful housewife may supply for this purpose, with little trouble to herself, and great comfort to her household. Light beers, as ginger beer, mild hop and root beer, are economically made, palatable, not injurious, and within every one's reach. We give some original receipts in the present number, of such as are without objection. But of all the forms of drink, we consider milk, with which every farmhouse is ought to be abundantly supplied, mixed with water, one of the most wholesome. When it does not agree with the stomach, boiling usually render it acceptable. Oatmeal mixed with water, and allowed to remain a few hours, is a long-practised and favorite Scotch beverage, grateful to the palate, and invigorating and bracing to the stomach.

The above are brief hints, hurriedly thrown together, and may be enlarged upon by each person for himself; but if strictly followed out, we will agree to pay for every lost day, and doctor's bill, incurred in consequence of practising them.

From the Albany Cultivator.

CURING AND PREPARING PROVISIONS FOR THE ENGLISH MARKET.

The revisions of the tariff upon provisions, by the English government, will have a much more important bearing upon the agriculture! interest of this country, than any, and indeed all the changes that could be safely made in their corn laws. At present prices even, without any change in the duty, both beef and pork could be sent to the English market at a profit, if it had been cured in the same manner, and put up in the same kind of packages, which has been so long the custom in that country. It is useless to expect a whole nation to change their customs to suit our views; and if we would avail ourselves of their markets, we must conform to their customs and prejudices; if the fixed and unchanging habits of a whole nation must be called so.

Foreseeing that at no distant day the provision business must become the great business of the country, while in Europe last winter I endeavored to make myself perfectly familiar with every thing connected with the provision trade. I visited the great curing and packing establishments in Ireland, and made myself master of the whole subject of curing and packing provisions. I then visited the great markets of Europe, Liverpool and London, and under the instruction of some of the oldest and most respectable provision merchants of those cities, endeavored to make myself thoroughly acquainted with every thing relative to the wants and peculiar shades of the different markets. While abroad, I gave you the result of my observations relative to butter and cheese. I now give you, in as condensed a form as possible, the best method of curing and preparing for the English market, Beef and Pork, and hope it will not be without interest and profit to your numerous readers, especially in the west and southwest.

PORK.—There are various kinds or divisions of Pork—depending upon the size and quality of the hog and the market for which it is intended. There is Bacon singed and scalded, which is divided into whole side Bacon or Middles. Barreled Pork is divided into Prime, and Bacon Mest, and is put up into barrels and tierces.

In some parts of England they will not purchase or use scalded

bacon, in others they make no difference. In this country the market requires but one kind, and there is but one kind that can be shipped to any profit, and that is known as tierce middles.

Whole side bacon is prepared by cutting out the chine or back bone, cutting the head off close at the ears as possible, and the legs at the knee joint. The ribs are broken by passing a fine saw across them two or three times, the shoulder blade taken out, and the whole side trimmed and made to look smooth and sightly. If it is from a heavy hog, the knife is run into the ham so as to enable the salt to penetrate readily to the knuckle joint, and sometimes about the fore shoulder. From the cutting block, it is passed to the rubbing table. Here all the holes are filled with salt, and salt is spread freely over it, and rubbed in by men with a kind of iron glove upon their hands. After the salt has been well rubbed in, the sides are piled up on the floor in layers of from six to ten deep, flesh side up, salt being freely put between each side. During the process of curing, the sides are repacked several times, depending upon the weather, sometimes as often as every other day. In about ten days the meat is sufficiently cured for market. The salt is brushed off clean with a twig broom, the side again carefully trimmed, scraped and smoothed down by beating it with a flat board, and then passed to the baling or packing room. Five sides are put together, with a thin layer of salt between each, and then sewed up in a coarse kind of bagging manufactured for the purpose. In this condition it is shipped to the London market, and with a little care will keep in good order for months. Hams and shoulders are cured in the same manner, except some use saltpetre with the salt when first rubbed in. Many prefer their bacon and hams dried rather than smoked, but when smoked great care is taken to keep the meat of as white a color as possible. To do this well, the meat should be quite dry when hung up in the smoke. Competition is very keen among the Irish and Continental provision curers, and great skill is used to make the best article. Hence the utmost pains are taken in curing and putting up their bacon, hams, and dried beef, and many of the most intelligent men of the country are among the provision merchants of Ireland and Hamburg. Tierce Middles are the middle or broadside of the hog, between the ham and shoulder. It is cured in the same manner as the whole side, but in preparing for the English market, I should recommend to put it up clear of all bone, and should therefore take out not only the chine, but all the ribs. It is put up in tierces holding about 300 lbs., and treated the same as salted pork.

A profitable trade might be carried on between Western New-York and the New England states, during the fall and winter, in salted bacon, if freight could be carried over the Utica and Schenectady rail road at reasonable rates, and Boston would become our best market for most if not all kinds of provisions, as we should not be compelled to keep our pork or beef on hand until the opening of navigation in the spring.

Pork is cut into 4 or 6 lb pieces, according to the size of the hog. Where the carcass weighs 250 and under, it is cut into 4 lb pieces; large hogs are cut into 6 lb pieces. The hog is first split through the back bone in half. Then passed to the trimming block where the half head and legs are cut off, the leaf and tender loin taken out, and the whole side split lengthwise through both the shoulder and ham, and as near the center as is consistent with the proper shape and size of the different pieces. From the trimming block the strips pass to the scales, where the weight is ascertained, and called to the man at the cutting block, who divides each strip into the requisite sized pieces. Both the splitting and piercing require skill and judgment, as much depends upon having the pieces well and sizeably cut. From thence it goes to the rubbing table where each piece is thoroughly rubbed in salt in the same manner as in curing bacon. After the salt has been well rubbed in, it is put into pickling tubs holding from three to five hundred pounds, well covered with salt, but no water or brine added. Here they remain from 8 to 10 days. It is then taken to the washing trough or vat, where each piece is thoroughly washed in clean brine, trimmed, and *torment*, as the process of trying is called. The *tormentor* is an instrument of wood or metal, the size of a small dish, and is thrust into the lean parts of each piece, to ascertain that it is properly cured and free from taint. It is then messed and weighed, so that the requisite number of pieces shall weigh exactly the number of pounds for the barrel or tierce. It is then put up in the proper package, and freely salted while packing, and saltpetre added at the rate of a common glass full to the 100 lb. The last layer is pounded in by a heavy iron weight, and capped

with coarse salt. It is then passed to the cooper, who puts in the head, and puts on to the barrel one, and on to the tierce at least three iron hoops at each end. The package is then filled with clean strong brine, bunged tight, branded, and is then ready for market.

The great utility of this method of curing consists in the certainty of the meat keeping in good condition for years in any climate. The blood gets all drained out of the meat before it is barreled, and hence one great cause of injury is avoided. I saw pork and beef which had been two years in the barrel, which was as sweet as when first put up, and the brine was perfectly clear. A friend in London, unpacked several packages of Irish and Hamburg cured provisions, by the side of American. The contrast was anything but flattering to our taste or skill. I could very readily see why our beef and pork here so had a name in the market, and was so much of a drug. The meat was not inferior, but it was badly messed, worse cut and cured, and the brine nearly as red as blood, and presenting by the side of the other not a very palatable appearance. The large hogs or heavy pork, which is uniformly cut into 6 lb pieces, is packed in tierces, and is called India or navy pork. The 4 lb pieces are put in barrels.

A barrel of *Prime Pork* should contain from 25 to 30 pieces, cut from the ribs, loins, chine, and belly pieces, all lying between the ham and shoulder, firming what is called the broad side or middle, 3 hands and 2 hind leg pieces, or 3 hind leg pieces and 2 hands, and 15 or 20 pieces from other parts of the hog, except no part of the head. The meat must be of prime quality, firm, and well fattened, cut into 4 lb pieces, exactly 50 to the barrel, and weigh not less than 200 lbs. net, and must have a good capping of St. Ubes, or other coarse salt. This is indispensable. *Bacon Mess Pork*, is so called, when the full proportion of prime pieces in *Prime Mess* is withheld; there is therefore various classes of Bacon Pork. Tierces contain the same number, that is, 56 pieces of 8 lbs., and the same rules as to messing, are to be observed, as in the barrel. The tierce must have not less than 300 lbs., and well capped with salt. It is usual to put in 52 pieces in Bacon Mess, the number of prime mess pieces should be marked upon the head. No part of the hog's head is allowed in any instance.

Beef is uniformly cut into 8 lb pieces, and cured in all particulars, precisely as pork, except a larger proportion of saltpetre is used in packing. Beef is almost entirely packed in tierces. For export, tierces only should be used.

A tierce of *Prime India Beef*, should contain 42 pieces, 8 lbs. each, and weigh not less than 336 lbs. net. It should be made from well fed bullocks, and contain 32 pieces of loins, flanks, rumps, plates, buttocks and briskets; 10 pieces, consisting of 4 chine, 2 mouse buttocks, 2 shells of rumps, 2 pieces cut close up to the neck, with bone taken out, no shins, thigh bones, or necks. To be well salted, and capped with St. Ubes or other coarse salt.

A tierce of *Prime Mess Beef*, should contain 38 pieces of 8 lbs., and weigh not less than 304 lbs. net. It should be made from prime fat cows and heifers, 23 pieces of prime, from loins and chine, with one rib in each, flanks, rumps, plates, briskets and buttocks, with 10 coarse pieces, consisting of 2 neck pieces, not the scrag, 2 thighs or buttock bones, with some meat to them, 2 shells of rumps, 2 or even 4 chine, not cut too close to the neck, and 2 shoulder pieces with part of blade bone in them, well salted and capped with St. Ubes or other coarse salt. The tierces, whether for beef or pork, must be made of well seasoned oak, with 8 wooden, and 3 iron hoops on each end.

No pains to be spared in preparing and putting up, as the neat and tasty appearance of the packages will insure a more ready sale, than if put up in a slovenly manner.

There is much that one cannot well make intelligible upon paper, and can only be learned by personal observation. I have endeavored to communicate enough to enable any experienced butcher or packer to prepare provisions for a foreign market, if desirous so to do; and the method described is the one in general use in Europe, and if adopted in this country, will enable us to enter the English market in successful competition with the Continent. I trust the season will not pass without finding several establishments preparing and curing provisions according to the Irish method. I had intended to have given their method of preparing Lard, but this article has gone to such a length already, that I must defer it until another number.

T. C. PETERS.

Darien, Genesee County, N. Y.

From the Albany Cultivator.

THE FRUIT GARDEN.—By DAVID THOMAS.

I have derived much pleasure and instruction from the perusal of the essay on the "Fruit Garden," by David Thomas, of Cayuga Co., published in the vol. of Transactions of the State Agricultural Society; indeed, so highly have I appreciated it, and believing that others will also, that you must permit me to recommend a republication of the whole, or parts of it, when convenient, in the Cultivator; for it is a rarity to meet with so much valuable information, so perspicuously conveyed, and so well condensed. The value of the essay is greatly enhanced, from the fact that probably few men in our country, are in possession of a larger amount of scientific, and none of more correct practical knowledge, applicable to this subject; and consequently, the utmost confidence may be placed in what he has expressed and recommended.

He has very properly recommended "lime white wash" for fruit trees. My own experience fully establishes the benefits derived from its use; he making, however, a qualified exception in regard to the cherry tree, by saying "that the experiment should be cautiously conducted." In what respect he means, we are left in doubt; but I have made no distinction, and have not been able to perceive any injury to follow, notwithstanding the wash has been applied to several varieties of the cherry, and prepared alike with that used for other trees. Nevertheless, since David Thomas has said, be cautious, it is well enough to be so, for he has had more than thirty years experience as a professed fruit culturist. If there are any of your readers who are skeptical of the benefit of white washing fruit trees, their doubts would be removed if they could see my own, with the polished smoothness of bark, and healthful appearance they present; indeed, I purposely left several trees unwashed this season, in order to convince my neighbors, and others of its virtues. By the way, when lime cannot be readily obtained, lye of ashes is a good substitute, either destroying the moss which attaches more or less to all our fruit trees; but perhaps the latter is not so effectual in eradicating that variety of the aphid, called the tree louse. As has been the case for five years past, my most valuable plumbs this season, have been destroyed by the *curculio*,* and I am determined to resort to the remedy another season, proposed by David Thomas, as follows: "Finding many of our trees nearly unproductive, we determined in the early part of last summer to call these depredators to account. Accordingly, we followed the same plan that we recommended some years ago in the New-York Farmer; spread sheets under the trees, and jarred the branches violently. The little marauders taken by surprise, fell down by dozens; and the contrast of colors, enabled us to detect them at a glance. We chose the cool of the morning for this purpose, when they were slightly benumbed; and persevered till we had destroyed nearly 1700. In consequence, all the trees that we visited, bore fruit in abundance; and to prove that our labor was rewarded, a tree that was overlooked bore three apricots, while another of less size bore a half a bushel." I could go on and fill my sheet with information as valuable to the farmer, who prizes his fruit, as the above.

I must take an exception, however, to one of friend Thomas' recommendations, which is not in keeping with his kind and benevolent nature, for which he is so much distinguished, namely, destroying birds which pilfer our fruit. He says, "treat them according to their doings. Make pies of the robins, orioles, and cedar birds—one chicken is worth a dozen of them for business; but save and protect the blue birds, warblers and sparrows." Now, I am not distinguished for "womanish" feelings, but I declare I have not the heart to kill a bird of any sort; no, not ever crows, for they are useful to the farmer, and can easily be prevented or deterred from doing any mischief to our corn fields, by suspending twine at intervals along and within the enclosure. When seeing the cedar bird nibbling at the cherries, often have I said to myself there is enough for us both; and with Uncle Toby, when he let go the fly, there is, also, "room in the wa. i for us both." No, spare the birds, "nature's songsters," and the farmer's best friends.

But friend Thomas lashes another kind of hiped pilferers. in good earnest, and most justly. Hear him. "Unfortunately for the moral character of our population, fruit is too generally considered lawful plunder. The culturist is allowed to have a full and exclusive right to his corn and potatoes,—it would be infamy to steal

* *Curculio*: The insect which makes fruit fall off by depositing eggs in it which change to worms and bore holes to come out.

them,—but no exclusive right to his fruit, if they can get it. Thousands of honorable exceptions to this charge, indeed may be found, but it is not the less true that a great part of our population is tainted, and deserves to be branded with reproach.

"The native fruit of a thinly populated country, growing without culture, and free for all, has doubtless had its share in producing this laxity of morals. 'I would sooner have a hundred Irishmen around me than one Yankee,' was the declaration of a sufferer, whose fruit had been plundered near the line of the Erie canal, when that great work was in progress. But Europeans are generally more exemplary on this point than Americans. Shame on us! When Professor Stowe was in Prussia, where the roads are lined with fruit trees by order of the government, he observed a wisp of straw, attached to particular trees, to protect the fruit; a sufficient guard; but he suggested to the coachman that in America, it might only prove an invitation to plunder. 'Have you no school?' was the significant reply. Yes, we have schools; but how many where the child is taught to respect his neighbor's property? Too often he acquires literature and vice at the same time. The state of New-York is famous for her schools and her prisons; the latter to supply the defects of the former system, which they do however, very imperfectly. Better let the mandate go forth, that the morality of the Bible shall be one of the chief objects of instruction. Teach her children to be honest, and then with science and literature, a foundation for true greatness and prosperity would be laid."

Now that is what I call capital, and well told, too.
Lansing, Tompkins Co. L. A. MORRELL.

FOREST TREES.

It must be a subject of astonishment, to observe the wonderful intermixture and seemingly inseparable connexion between the moral and physical good and evil—to see that the same thing which we at one time dread with abhorrence, at another time, and perhaps under a little different circumstance, becomes a subject of pleasure and admiration. We often hear heart rending tales of the gloomy and dismal forest, and yet to a person of good taste, there are no charms in the compass of nature's works, surpassing those of the forest.

The emigrant to an unsettled country, looks upon the trees as so many savage enemies, which he must conquer and exterminate before he can hope for the enjoyment of peace and tranquility. When other emigrants settle around him, and they begin to direct their united efforts towards arriving at a state of civilization, they see nothing in their mind's eye, but cultivated fields, with meadows and pastures, with all the stumps eradicated, and not a single cluster of trees to interrupt the view. If a single patch is left for firewood, it is often sneered at, as it is cheaper to buy wood than devote the ground to its incumbrance.

But the population increases, perhaps becomes a city. The demand for firewood increases, and timber is wanted in all the various departments of ship and house building, and every patch of forest vanishes before the footsteps of cultivation, like patches of snow before the vernal sunshine, until, as is the case in some countries in Europe, and even in some parts of this country, every piece of timber has to be brought from great distance, if not even imported from a foreign country, and coal dug from the earth for fuel.

In this state of things, sober reflection, which though a slow, often a correct teacher, shows us by costly lessons what it would have taught before, had it been consulted, that if, instead of wastefully destroying and exterminating the forest trees, they had been used with prudent economy, when necessary, and skillfully managed and preserved when not, they might have contributed largely to pleasure and to profit. The same follies have been extensively committed by other nations; but they have long since discovered their error, and are in many instances setting us examples, worthy of imitation, in retrieving it. If we profit by their example, it is still in season to avoid the error in many parts of our extensive dominions, and where it has been already committed, we can by judicious course, do much towards making amends in our own day, and avoid entailing on posterity, a vast amount of unnecessary trouble and expense.—*Albany Cultivator*.

* Massachusetts is doing her duty. Among her state premiums, are notices one for the most extensive forest of any sort of trees suitable for timber raised from the seed, not less than 1000 trees to the acre, which shall be in the most flourishing condition, and more than five years old in September, 1845, \$200.

Another premium of 40 dollars, for the best plantation of oak or other forest trees, suitable for ship timber, not less than 1000 trees per acre, to be raised from the seed, which shall be in the most thriving condition, and more than three years old in September, 1847.

From the Massachusetts Ploughman.

LAYING LANDS TO GRASS—THE NEW SYSTEM.

Every farmer of experience has found it difficult to give every field a proper share of dressing from the barn yard. One lot is ploughed, manured, and planted; a second lot is treated in the same manner; then a third, and so on. But as it has been customary to plant one lot two years in succession in order to rot the sod thoroughly, half a dozen years are required to prepare three lots for grass. Now before the lapse of this term the first lot may need ploughing again, though not one half of the good tillage lands of the farm have had a single visit from the manure cart. The consequence generally is that a large proportion of the tillage land lies unproductive, and the owner says it is not in his power to make farther improvement for want of manure.

Under that old system none of the plough land was turned over except that portion which bid fairest for a good crop of grain, and all those lots which lay low, or between highland and meadow, were suffered to lie unproductive, or to run to bushes and briars.

Now the new system which we have been practising for nine years past professes to relieve the farmer from this difficulty. Instead of planting and sowing so many acres as to exhaust all the manure of the farm, we have been urging the propriety of planting less and of keeping more acres in grass. — And in favour of this plan we have been offering to farmers various weighty reasons.

It is known to all men of experience in these matters that hood crops are very expensive, and that they are resorted to in most parts of New England for the purpose of sitting the land for a more profitable burthen—for grass. Very few calculate on being remunerated from the proceeds of the cornfield or the potato field without taking into the account a whole series of crops, including not less than three or four cuts of grass to wind up the series. It is quite common to hear people say they expect no nett income from their hood crops, but that their hay harvests will repay all the outlays necessarily made in tilling.

It is quite clear then that if the hand tilling, or a part of it, can be dispensed with, no loss will ensue to the cultivator. On the other hand if he well considers the subject, he will be convinced that "there is much gain, every way."

If he can renovate his old mowing grounds, or a portion of them, without going through with a tedious process of tilling, he not only saves labour, but he spares his land, he avoids subjecting it to an exhausting crop, and he can thus give every field a dressing in duo season because each one will require but little manure.

It is quite a common practice to turn a green sward field in the spring and plant it with corn or potatoes without applying any manure during the first season—a little ashes or plaster being put in the hill to set the corn growing—and tolerable harvests are often obtained under such culture, reliance being placed on the rotten green sward to carry out the corn, &c. to maturity.

Now instead of letting corn or potatoes have the exclusive benefit of a rotting green sward we may rather let the next year's grass have it, for grass is more profitable than grain. Turn green sward land one month after haying is over and you secure a row-crop under the sod, more valuable as manure than the grass you turned under in May for corn; consequently but little manure will be needed in addition to this rowen to give the field a good dressing for grass.

It is agreed by all observers that there is no comparison between grass and grain as exhausters of the soil; that it is doubtful whether grass is an exhauster. If grass then is the principal burthen of the field there will be no kind of difficulty in making the field rich; and every one know that in a great proportion of N. England grass is more profitable than grain.

But is it feasible to keep lands in grass without adopting a system of rotation embracing corn, grain, and potatoes? This is the point to be proved, and the remainder of this article will be devoted to it, promising that we do not recommend the entire abandonment of any article which the farmer may want for his own use.

Green sward land may be renovated to better purpose by turning it in August and sowing grass seed on the furrow, than by sowing the seed in the spring in company with spring grain. For proof of this we appeal to all who have tried it. We have within four years persuaded hundreds to adopt the practice of sowing grass seed on the green sward furrow; and we have heard of but just two instances of failure where the rules which were pointed out were observed.

These two were in Beverly, where the land was dry and sandy and the seed was thrown on in a very dry time.

It is true we have heard farmers say they had tried fall seeding and did not like it; on enquiry we found they had sowed as late as October—some with manure—some without manure—many had sowed in September, after corn or potatoes had been taken off—or in August, on stubble land, turned over but not manured. The consequence was they did not well succeed—the winter killed the roots or the dry weather scorched root and branch.

On the other hand we have heard hundreds complain of the failure of spring seeding within the last two years. When sown with oats, particularly, if the oats did not so spring-up as to choke the grass, when the oats were removed the sudden admission of the sun, on plains fairly exposed to the rays, has proved very destructive to the young plant.

It is not contended that all fields can with equal ease be turned so flat as to be fit for sowing without tilling. We speak of the thousands and thousands of acres, lying within forty miles of the Capital, which may be so turned and sown. Any good plough will turn any tolerably easy land flat enough to be sowed down; and it may be laid more even at this season than in the spring when the land is full of hard lumps.

But in this system we are not confined to the common tillage lands of the farm. We plough all our low grounds that will bear a team. We plough the strips lying between meadow and upland. We plough glades of land that have borne nothing but brakes and rushes, and low blueberry bushes. We plough lands that are not suitable for sowing, on account of the springs that gush up in the early part of the year; and we lay these lands as even as a carrot bed. Lands that we could not meddle with in May, we can manage with perfect ease in August.

By turning the sod under and keeping it there, we render the soil more light, and it holds in grass two years longer than it will when it has been thoroughly rotted; and there can be no question but that the green crop of grass, &c. which we turn under will be very suitable manure for the grass that is to follow. Grass must be as good manure for grass as rye straw for a new growth of rye, or as corn stalks for a new growth of corn. But a light top dressing is required in all cases, to insure a good growth for the scythe next season, and to guard against the frost of the coming winter.

As a general rule, the best time for sowing grass seed is about the last week in August. If sown earlier than this, we are in more danger of summer killing—if later, we run more risk from winter frosts. It frequently answers well to sow rich land in the month of September, and we have known very good swaths to be cut in the summer, when the seed was sown the preceding October; but we cannot recommend this late sowing as a safe practice.

If grass is not an exhauster of the soil—and we cannot perceive that it is—how rich any tolerable farm may be made, when the principal product is grass? How light, also, the labour of managing a grass farm, compared with one that has numerous acres in tillage? Lastly, and above all, compare the profits of grass with the profits of corn, or of any kind of grain, in the district extending 40 miles each way from the capital, and you will see the propriety of so filling our own markets with hay as to put a veto on all importations on the article from other States. We would rather buy grain than hay.

AGRICULTURAL IMPROVEMENT.

In a pamphlet, lately published by Prof. Johnston, of the University of Durham, on agricultural improvement, he observes:—

"I would not, on this point, affirm what is not consistent with my own personal knowledge, but I would suggest to the consideration of such of my agricultural readers as know better than I do, the actual condition of their own class, whether the respective grades attached to the art of agriculture are as well trained and as specially instructed for their several occupations, as those who are employed in the mechanical and manufacturing arts—whether the foreman or superintendent in each line are equally conversant with their own special branches—whether the land owner has anything like the same knowledge of the art by which he lives, as the master spinner, or manufacturer, or calico printer, who derives an income from his trade—whether he can, with equal skill, direct and regulate the application of his capital, or discover as easily the management of his subordinates."

The further argument of the author is, that were this special

instruction more generally given, the application of science would then be more generally and more skillfully made, and the progress of the art of culture in consequence, much accelerated. The author again, after some observations on the lifeless state of most of the Agricultural Societies for the greater part of the year, and the generally exclusive direction of their efforts and funds to the encouragement of stock, gives the following summary of the objects they ought fairly to contemplate, and the same objects should occupy the attention of the Agricultural Societies of British America:—

"Such Societies have much in their power. They can indicate those parts of their district in which improvement is most required, they can show how such improvement may be best and most economically effected; they can use their influence for the introduction of a better rotation, for the abolition of the old universally diffused three-course system which still lingers in thousands of our most improvable acres—they cannot merely recommend; they can urge and press upon both landlord and tenant the necessity of draining; they can publish and encourage the best and most economical methods of doing it; they can stimulate to higher style of general farming, and to the growth of better crops of corn, in hitherto unproductive localities, or of new kinds of crops, or of new varieties better suited to the soil and climate; they can suggest experiments; they can expose deficiencies in the ordinary practice of preparing manures, and illustrate the advantages to be derived from a more judicious or careful management, or from the introduction of new manures altogether. They have many opportunities also of directly diffusing information; they can circulate agricultural tracts; they can encourage farmers clubs; and they can co-operate in endeavoring to secure a better education for all. These, and many other objects are within their reach, as they are within their legitimate province; and all this, without withholding from the encouragement of stock that due share of attention, which its relative importance demands."

Were our Agricultural Societies to act upon these suggestions, there cannot exist a doubt that they would produce the profitable improvement of agriculture in British America. When the efforts and funds of such societies are principally directed to the encouragement of stock, it is only a few of the most wealthy, and favorably circumstanced farmers, who participate in the benefit derived from them, while those who most require instruction and encouragement are altogether neglected. If the land was better drained and a more judicious system of agriculture, and rotation of crops introduced generally, we would be sure to have an improved stock of cattle and sheep. Without a good system of husbandry, and good crops and pastures, it is impossible we can have good stock. —*British American Cultivator.*

NECESSITY OF ECONOMY.

There have been few years in which the necessity of economy in the farmer, and general prudence in the management of his affairs, has been more apparent, than the present. The low price of produce, and small decline in the price of labor; the difficulty with which remunerating sales are made of animals and farm crops, and the general firmness of price in the articles he is compelled to purchase; all indicate the propriety of paying particular attention to his income and his expenditures. This is particularly the case with him who is in debt; or who having little in advance, is dependent on the annual proceeds of his farm, and his labor, for support. There are a few classes that the pressure of the times, the price of produce, or the scarcity of cash, scarcely reaches. They are those who subsist on the fees of office, or the interest of their money. Such do not stand in need of lessons of economy.

But it is well for all to remember, that there is a wide difference between economy and parsimony; between prudence and covetousness. If reform in expenditure is proper, the farmer should see that it falls on those things which are a least essential to his present or future prosperity. It would be the height of folly to commence a system of curtailment by dispensing with any of the necessary implements of the farm; the want of these, would certainly produce the evil he designs to avoid. Equally erroneous would he be were his retrenchment to fall on any of those things necessary to enlarge and inform the mind; and thus promote the intelligence, respectability, and consequent happiness of himself and family. Far better would it be to dispense with a new coat, than with the means of instruction; to forego the dainties or luxuries of the table, than to starve the mind. The importance of this point cannot be

too strongly urged on the mind of the farmer; or the truth too forcibly or frequently impressed, that economy, or we should rather say parsimony, here, is a serious crime, and the means of inflicting irreparable injury. So too, if the farmer concludes to have little to do with his mechanics, when he requires the product of their skill, and is able to reward their labor, he is indirectly injuring himself, and positively injuring them. He is compelling them to forsake their work benches, or their anvils, and commence farmers, a result which would have a tendency directly, by increasing the quantity of produce thrown into the market, to reduce the price of his own, and thus injure himself. Besides, the mechanic cannot be displeased with by the farmer, and the soundest dictates of economy would demand that he should receive the encouragement and support, his merits and his wants require; or his services, when most wanted, may not be within reach, or available. It is not in these and similar things, that economy should be begun; but let the farmer, when he is tempted to purchase any thing, ask whether it is necessary to possess it; and if he will further make it a rule to invariably pay down for what he purchases, he will be astonished at the aid it will give him in becoming properly economical. Thousands of farmers have been ruined by having such excellent credits. A man's credit is in some respects like his stomach; neither can be overloaded or overtaken with safety; and the surest sign they are in a healthy condition, is when their functions are performed without his cognizance or attention.

LET NOTHING BE LOST—SAVE MANURES.

Great quantities of manure may be saved on every farm, provided proper attention is paid. Farms that are worth having based on them all that is necessary to make them rich. To say therefore, as some have done, that they can make no improvements because there is no manure that can be purchased is wholly erroneous. Few are so situated as to be able to purchase manure to good advantage; yet we see that a whole town or county may be much improved by proper effort. This could not happen if it were necessary to purchase manure for the purpose, for if one should purchase of another he would diminish the other's means.

A wood lot will become rich in a few years by its own means, so rich as to yield an abundance of timber and wood, and then several crops of grain without any artificial appliances. So will a field, if we are cautious not to subtract too much from it. Pasture lands, it is quite notorious, do not grow poor by depasturing—and we cannot perceive that mowing grounds become poor though they may be robbed annually of a ton of hay for ten years in succession. When we plough them again they yield as well as if we had shorn off the hay for only three successive years, and then turned them to tillage.

A farm, then, may be made to grow rich from its own resources; and he who folds his hands and says my farm must remain poor because I cannot purchase manure, may be classed with the idler in the scriptures who said, "there is a lion in the way."

At this season the sink drain and the back house should be managed that no offensive scent may be perceived. Foul air near a dwelling house should never be allowed by native Americans; none can stand it in August but tenants that have been used to kennels, and that have lungs nursed by putrid fumes. Loam should be carted to the vicinity of such places, and a few shovels full should be thrown on to cover up all the offensive matter at least twice in a week. The hog pen also must be near the kitchen for convenience of feeding; and this will prove no nuisance to him who thinks it important to secure valuable manures. Loam will sweeten the pen, and after doing this service will enrich the fields much faster than if it had always remained a stranger to the pigs.

Every particle of manure that can be gathered from the barn yard, from the hog pen, and from the house, will be wanted before September by every farmer who understands how to manage his mowing grounds. This is the month to prepare for another hay harvest, and he who neglects his farm in August will have but little work for next July, and but little hay for sale.

ENCOURAGEMENT FOR FARMERS.—General Dearborn, in a lecture before the farmers in the Massachusetts Legislature, declared that 97 out of every 100, who obtained their livelihood by selling, failed, or died in debt. These facts were collected from custom-house books, banks, probate offices, &c. &c.—*Cultivator.*

THE SUBSOIL PLOUGH.

Having ever been unwilling to obtrude my sentiments or invention of mine upon the public, I should never have addressed this letter to you had I not been informed by you, as Secretary to the English Agricultural Society, that in consequence of the subsoil-plough having excited some interest at the meeting of the Society at Oxford, it was the wish of the Committee of that Society that I should give them some account of the operations of the plough. With that wish I comply, as were I to act otherwise I should feel wanting in respect to those individuals who have favored me with their wish, and at the same time hoping that the agricultural interests may experience as much benefit from the use of the plough as I have for the last six years; and it will afford me the highest gratification if my humble endeavors can in any way improve the science of agriculture, as I cannot but feel that much, if any, is wanted.

How many sciences are required? Mechanics, chemistry, geology, entomology, &c. Perhaps no science requires a general acquaintance with more sciences than that of farming. But I must not suffer myself, by entering into a discussion so extensive a topic, to be led away from my present subject. "The Plough." Well on my coming to reside on my estate at Ruckheath, about six years since, I found 500 acres of heath-land, composing two farms, (which had been enclosed under an Act of Parliament about 40 years,) without tenants; and the gorse, heather, and fern shooting up in all parts. In short, the land was such a condition that the crops returned not the seed sown; the soil was a loose loamy soil, and had been broken up by the spade to a depth not exceeding four inches beneath which was a stratum (provincially called an iron pan,) so hard that with difficulty could a pick-axe be made to enter in many places, and a bailiff, who had looked after the lands for 33 years, told me that the lands were not worth cultivation—that all the neighboring farmers said the same thing—and that there was but one thing to be done, viz., to plant with fir and forest trees; but to this I paid little attention, as I had the year preceding allotted some part of the ground taken out of the adjoining lands to some cottagers; each cottage about one-third of an acre. The crops on all these allotments looked fine, healthy, and good, producing excellent wheat, carrots, peas, cabbages, potatoes, and other vegetables in abundance. The question then was, how was this done? On the outside the cottage allotments all was barren. It could not be the manure that had been laid on, for the cottages had none but that which they had scraped from the roads. The magic of all this I could ascribe to nothing else but the spade; they had broken up the land eighteen inches deep. As to digging up 500 acres with the spade to the depth of 18 inches, at an expense of £600 an acre, I would not attempt it. I accordingly considered that a trench might be constructed so as to loosen the soil to the depth of 18 inches, keeping the best soil to the depth of 4 inches, and on the surface, thus admitting air and moisture to the roots of plants, and enabling them to extend their spongioles in search of food—for air, moisture, and extent of pasture, are as necessary to the thriving and increase of vegetables as of animals. In this attempt I succeeded, as the result will show. I have now broken up all these 500 acres 18 inches deep; the process was by sending a common plough, drawn by two horses, to precede, which turned up the ground to the depth of 4 inches: my sub-soil plough immediately followed in the furrow made, drawn by four horses, turning and breaking the soil 12 or 14 inches deeper, but not bringing it over. Sometimes the iron pan was so hard that the horses were set fast, and it became necessary to use the pick-axe to disengage them before they could proceed. After the first year the crops produced double the former crops, many of the carrots being 12 inches in length, and of a proportionate thickness. This improvement could have arisen solely from the deep ploughing; were I had scarcely any, the land not producing then stover sufficient to keep any stock worth mentioning, and it was not possible to procure sufficient quantity from the town. The plough turned up the roots, all the old gorse, heather, and fern, so that the land lost all the distinctive character of heath land the first year after the deep ploughing, which it had retained, notwithstanding the ploughing with the common ploughs, for thirty five years. Immediately after this sub-soil ploughing the crop of wheat was long and long in the straw, and the grain close-hosomed and heavy, weighing full 64 lbs. to the bushel in quantity, as might be expected, not large (about 26 bushels to the acre,) but of great comparison to what it produced before the millers were

circus of purchasing it, and could scarcely believe it was grown upon heath land, as in former years my threshers could with difficulty get a miller to look at his sample. Let this be borne in mind, that this land then had had no manure for years, was run out, and could only have meliorated by the admission of air and moisture by the deep ploughing. This year the wheat on this land has looked most promising; the ears large and heavy, the straw long; and I expect the produce will be from 34 to 36 bushels an acre: the wheat, "the golden drop." My Swedish turnips on this land this year was very good, my puddling and sugar loaf turnips failing in many parts, sharing the fate of those of my neighbors, having been greatly injured by the torrents of rain which fell after they had shown themselves above the ground. Turnips must have a deep and well pulverised soil, in order to enable them to swell, and the tap-roots to penetrate in search of food. The tap-root of a Swedish turnip has been known to penetrate 59 inches into the ground. I will not detain my readers much longer, and will only add two or three general observations.

The work done by the plough far exceeds trenching with the spade, as the plough only breaks and loosens the land all around without turning the subsoil to the top, which in some cases (where the subsoil is bad) would be injurious to the early and tender plant; and if the sub-soil is good, it would be rendered more fit for vegetation after the air and moisture had been permitted to enter. The ploughing is also far preferable to trenching by the spade even for planting, as it may be done at one fourth the expense.

Yours, &c.

EDWARD STRACT.

BLACK RUST ON PLUM TREES.

In the June number of the Cultivator, a writer complains of what he calls the Black Rust in Plum Trees, and asks what will cure it. This plague, which is also fatal to several species of cherry trees, came from the southwest, and has travelled to the northeast, and within the memory of the writer, was unknown in New-Jersey.

It is evidently caused by an insect in the fly state, and these traveling only in fair weather, are carried by the prevailing winds in summer, in the direction mentioned. The evil was known in New-Jersey long before it reached New-York. The limb of the tree is stung by the insect, which deposits its eggs in the tender wood. An excrescence is formed around the wound in which a worm is hatched, and after a time, eats its way out of the confinement, and no doubt drops on the ground, which it enters, and keeps secured until the next season, when assuming the fly state it renews its operations of laying its eggs. If not assailed until the excrescence assumes the black color, it is too late, for the worm has escaped from confinement and is out of danger from an attack upon its nest. The trees must be watched, and as soon as the limb swells, it must be cut off and burnt. This plan, which the writer has followed, if it does not entirely remedy the evil, will lessen it, so that little damage will ensue; but it is obvious, that as long as my neighbors neglect the means to destroy the insect in the bud, the fly from their trees will reach mine, and lay eggs in them to my damage.

That the insect remains all winter in the same place where hatched, is very evident from the fact that trees partially injured one season, if neglected are much worse the next year. How far paving around trees or hardening the ground to prevent the worm from penetrating to find a winter's residence, and keeping small chickens in the garden to eat them up, may answer, I cannot say. Digging the ground deep just before winter gets in, may destroy this insect as it does many others, but the destruction of the egg is better than either. By this method, the writer has kept his plum trees almost entirely free from the pest in question, but whenever it has been neglected, the trees are sure to suffer.—Correspondent of Cultivator.

KILLING WORMS—Hellebore, it is well known, is an active poison, and fatal to most animals, and in the form of the powder of the shops, or in a strong decoction, has proved a most efficacious agent in freeing gooseberry and currant bushes from the myriads of worms that at times infest them. If used dry, the powder is dusted over them from a flour box; if in decoction, from the nose of a fine rose watering pot. A writer in the Gardener's Chronicle, says that he mixed the powder with soap suds, watered his bushes, and in six hours the bushes were free from worms, they having fallen dead by thousands. Might it not be used to destroy other worms as well as these.—Cultivator.

ACQUISITION OF PROPERTY.—There is something healthful to the human mind in the possession of a portion of the earth. Property of other kinds is easily squandered or dissipated, and never can give rise to those feelings of attachment which spring up in the minds, even of the lowest of mankind, with the acquisition of property in land. The incessant labour which it requires, the habits of solitude or of domestic society to which it gives rise, the permanency of the object itself, all tend to introduce habits of foresight and attention, and to check that propensity to present indulgence from which so much misery arises to the lower orders.

The great difference between the effects of property in land and in money upon the human character, consists in the superior facility of dissipation which the latter possesses. The proprietor of a field cannot convert it into money, or render it the means of indulging individual gratification, without disposing of it to a purchaser or burdening it with debt. But either of these is a great and decisive step, sometimes drawing after it a change of residence, an alteration of employment, and probably the sacrifice of habits, or feelings of attachment. Men pause before they take so serious a step, or indulge in the habits likely to render it necessary. But the case is totally different with the possessor of a sum of money; it melts away insensibly with the indulgence of taste for dissipation, and can be entirely spent without involving a change of home, a sacrifice of affection, or alteration of employment. Every person must have felt himself, or witnessed in others, the great difference between the facility with which an individual in the higher ranks draws upon bank, or spends money in his possession, and disposes of his estate; and hence the importance which the friends of every man of improvident habits attaches to getting part of his professional earnings invested in land, or a house, or some other permanent object — *Alison on Population.*

CEMENT.—In the New England Farmer, vol. xii, no. 3, page 21, we find the following statement:

"The late conquest of Algiers by the French, has made known a new cement, used in the public works of that city. It is composed of two parts of ashes, three of clay, and one of sand; this composition, called by the Moors, *Fabbi*, being mixed with oil resists the inclemencies of the weather better than itself."

Mr. Dorr, of Roxbury, called upon us a few days ago to look up the above article in our back volumes, and stated that he used a cement made according to the above directions, around the window casings of a stone house he was building about the time this article appeared, and it has proved as good as the statement represents. It is as hard as marble, and will stick to wood as well as to stone. — *N. E. Farmer.*

The whole value of the straw manufacture in the State of Massachusetts, is ascertained to exceed two millions of dollars a year, and it gives partial employment to more than one hundred thousand persons. Few people are aware of the importance of this apparently insignificant branch of industry. It has grown up under the protective system of small beginnings, and has prevented the necessity of exporting from this country to France and Italy fifteen hundred thousand dollars per annum in specie, to purchase straws twenty per cent less than we now have them. The county of Norfolk, Mass. exports straw manufactures to the annual value of \$300,000, and the town of Franklin, with a population of about 1400, has produced \$120,000. The labor is performed mostly by females and children, labor which would be wholly useless and unproductive. How important that this productive branch of industry should be preserved, and not struck out of existence to subservise the object of idle politicians. — *Boston Cultivator.*

"A DAIRYMAN FARMER," at Trenton, Onondaga County, gives us a detailed account of several severe cases of foot rot in sheep, successfully treated by him last season. The disease had progressed so far before he was aware of its existence, that the feet were filled with insects, and the animals entirely helpless. With a pointed knife he picked out as many of the larvae as he could, and then by pouring in spirits of turpentine, soon cleared out the remainder. The holes in the feet and between the hoofs were then filled with pledgets of tow and tar, and around the whole foot was wrapped a strong tow cloth secured above the fetter lock joint. From attention to the manner in which the disease occurs, it appeared that the openings always existing between the claws for the discharge of matter, had by some means become obstructed in the first place,

suppuration, and the discharge of an offensive matter that attracts the flies, follows, and the larvae by their presence increase the evil rapidly, and soon destroy the animal, if not removed — *Cultivator.*

BLUE INK.—Dissolve one ounce of gum arabic in a pint of water. In a part of this gum-water, grind a small quantity of prussian blue, you may thus bring it to any depth of color you choose. Indigo will answer this purpose very well, but it is not so fine a color, and will it remain suspended so uniformly in the water.

COTSWOLD SHEEP.—We see it stated in a Detroit paper, that Mr. Geo. Hentig, of Marango, Mich., sheared this season, 12 Cotswold sheep, (of the importation of Messrs. Corning & Sotham, of the city,) whose fleeces averaged over 11 lb. They were two years old. The largest fleeces weighed 14 lb 3 oz. — *Albany Cultivator.*

CURE FOR JOINT OR SINOW WATER.—Burn a cork to a coal-pulverize it well, and put the dust into the wound. I have made use of this remedy frequently, and have never known it fail. Try it when needed. *JAMES S. SMITH.*

CARDING & SPINNING, WEAVING, Fulling, Milling, Dyeing, Dressing, &c. &c.

At Fort Sackville Woolen Mill, — Near Halifax

RARE CHANGE!

NOVA SCOTIA WOOL, manufactured into Broad and Narrow Cloths, Pilot Cloths, Tweeds, Blankets, Flannels, &c., and warranted to wear twice as long as any imported Goods of the same quality!

GEORGE EASTWOOD begs to inform the Farmers of Nova Scotia and of the Provinces generally, that his new Woolen Mill will be ready to go into operation early in July, and that he will there receive Wool, and manufacture it into

Broad Cloths, any colour,	at 6s. 3d per yard, or
Narrow,	at 3s. 1 1/2d. ...
Pilot Cloths, common colours,	at 5s. 0d. ...
" " dark Indigo Blue,	at 6s. 0d. ...
Tweeds, any colour,	at 2s. 0d. ...
Blankets, from four to ten quarters wide, and from 4 to 12 quarters long,	at 1s. 6d. per lb.
Flannel,	at 0s. 9d. per yard,
Do., coloured,	at 1s. 0d. ...

1 pound of clean Lamb's Wool will make 2 1/2 yards of good Flannel. Wool may be sent in the fleece. It will be sorted, packed, and greased, without charge.

Payment may be made in Money or Wool, at the option of owner.

For the accommodation of the Shore Farmers, Wool may be left in care of Mr. Joseph Crouch, at his Auction Mart, Water Street, Halifax, who will forward it to be worked up, deliver the Goods when finished.

Fort Sackville, June 15, 1842. 3m.

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