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THE COLONIAL FARMER,

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

NO. 2.

HALIFAX, N. S., OCTOBER 1, 1842.

NO. 7.



THE COLONIAL FARMER.

HALIFAX, N. S., OCTOBER 1, 1842.

TRANSPLANTING FRUIT TREES.

Fruit trees in this Province should have a sheltered situation. On the Southern coast a Northeast aspect is in many places the best, because the cold sea breeze of summer is most frequently from the southwest, but let it be a general rule to chuse a situation sheltered considerably from all winds and particularly from those which come from the sea. The apple will thrive in most rich soils, especially if they are wet and springy; and generally rather better in a soil than in one that is free from stones. In the spring is the best time for transplanting, but in some springs the time is very late, as the work cannot be done before the ground is thawed, and should not be done after the buds begin to swell. In the fall there is generally more time for this work, and it will succeed as well as in the spring, provided the ground about the trees is well covered with moss, straw or other litter to prevent it from being injured by the frost.

In deep, rich, dry, cultivated ground it is not necessary to make the holes any larger than what is required to spread the roots properly; but where the soil is shallow, resting on a barren subsoil, the holes should not be less for Apples and Pears than two feet deep and as broad, however small the trees may be. Should the subsoil be hard, it will be necessary that the ground be sloping, and that a drain be made from each hole far enough to take off the water.

The holes must be partly filled before the trees are set in, as they must not be planted deeper than they stood in the nursery. They may be filled with a good soil mixed with brick rubble, round stones, bones, old shoes, oyster shells, and old plaster. The roots should be spread in their natural position. Particular care should be taken to ram the earth firm and solid under the crown of the roots, (directly under the stem,) and to leave no loose place about any of the roots, the earth should be well trodden, and beat hard with a rammer next the sides of the holes to prevent the rain water from running down. It should be raised a few inches above the level of the adjoining land, as it will settle closer, when well trodden down. In general it is best not to cut any of the branches from the trees, but the twigs should be shortened so as to cut off about half the buds, which will prevent their springing from too much leaf before the roots can assist them. The following year they may be grafted. Chuse the scions for grafting from healthy trees that bear well, for a scion from a defective tree rarely thrives. Many good kinds of apples are now failing in age, and it is necessary to raise apples from seed constantly to

keep up good varieties. The most valuable kinds of good apples are those which ripen early, and those which keep well through the winter. Plumb trees require a very rich soil to produce fruit of good quality, but as they are often injured by cold seasons, they hold out best on a very rich soil, not more than fifteen inches deep, and resting on gravel. In a cold summer the young shoots do not always have time to ripen their wood before winter, which always kills those shoots that it finds in a soft herbaceous state, and when the ends of the twigs are killed, the heart of the tree dies with them, and it will rarely produce any more fruit that will ripen well. But the plumb tree will strike roots to the bottom of the rich mould, though it should be three feet or more, and will always be later in ripening both the wood and the fruit than trees which are in a shallow soil. An Apple tree that is dead at the heart often continues to bear for a number of years, but if the ends of the twigs of a plumb tree appear generally to be dead in the spring, cut it down immediately, and do not plant a sucker that springs from its roots for it will always have the same defect. Plumbstones should be often planted to keep a nursery for the purpose of replacing those that are winterkilled, and if the kernels of good fruit are planted, the greater part will produce good fruit. As soon as the leaves fall, it is best to lay some straw or litter about the roots of Plumb trees. When the leaves of the Plumb are beginning to open, the insect that produces the Black canker commences its operations; the branches should then be narrowly watched, and wherever a swelling appears on the bark it should be shaved off to the wood, which may be covered with grafting clay. At this time the worms will not be visible, but the bark will be three or four times the natural thickness, and very tender. If you wait till these swellings become dry black lumps, it will be of no use to cut them out, for the worm before that time will have become a fly, and have left the tree. There are various species of this troublesome insect, some of which attack the Apple and Cherry. Near to uncultivated ground that produces any considerable quantity of the wild red Cherry, it is very difficult to keep the common Kentish or garden red Cherry from being much injured by the Canker insects, as they are always to be found upon the wild Cherry. The broad-leaved early cherries will never do well except in very warm and well sheltered situations, but it is probable that if successive generations of these Cherries, and of Peaches, were raised as fast as possible, in those parts of the Province where they will ripen in the open air, our grandchildren might have varieties which would be sufficiently hardy. All useful vegetables, as well as animals possess a capability of accommodating themselves to different climates. The Indian corn, while it thrives in the hottest part of Central Africa, has formed varieties which will ripen in colder climates than ours. Wheat is cultivated in most climates, and cabbage will grow in the coldest situations that are ever cultivated by man, while it thrives remarkably in very hot climates. It is true that the plants that are most useful and necessary to man, possess in the highest degree the power of forming innumerable varieties, but there are very few that do not possess it in some degree. Suckers which spring from the roots of healthy Plumb trees grow faster at first than seedling plants, and soon begin to bear; they are often large enough to bud upon, the first year that they spring up, and the second year they are of a good size for grafting, which is better than budding for

most people, because the shoots from buds are very apt to be broken off by windy storms the first fall. This could be prevented by fastening them to stakes, but this is very often forgotten by those who are not regular gardeners till it is too late. The scions of the best kinds of Plumbs and Cherries will take nearly as well as those of Apples if the weather becomes warm soon after they are grafted, but fail if it continues long cold, because they have but little wood and a large pith, and will become in a few days too dry to vegetate.

There are but few situations where fruit trees will not succeed, if enclosed with a belt of forest wood. The Balsam Fir, white Spruce, white Birch, and Pine are the best trees of our own growth for this purpose, on ordinary soils. On a very poor soil the Hackmatac or red larch should form a part of the growth. A mixture of Alder will, at first, accelerate the growth of the other trees. The evergreens which form the outside of the belt should never be trimmed, but permitted to form branches close to the ground, which will be very useful to the trees which they cover. The Mountain Ash, or Roan tree should not be planted in those belts, because it generally attracts two enemies of the Apple tree; the borer that enters under ground and bores a hole upwards in the heart of young trees, and the diminutive insect that covers the branches with small scales formed like a muscle shell.*

* These scales, small as they are, often cover from eight to twelve animalcules under each of them, who are not in a torpid state but employed in sucking the juices from the bark and wood. The animals leave their covers and spread upon the bark about the time that the leaves open; they appear like specks of white dust. At this time the tree should be dashed with soap suds, or ley of wood ashes and lime, as strong as the leaves can bear without injury. This application should be repeated as late as July.

CHICKWEED.

This is a very troublesome weed among the small seeds in gardens, and among Carrots in the field, but it does good as well as harm; if it does not improve the soil covered with a thick growth of it, it certainly preserves its strength. Pigs feed much upon it, as well as fowls, and when they are confined in summer and fed with this weed, the manure from the pens serves to spread it. It gives but little trouble to crops that grow rapidly like potatoes, beans or cucumbers. If a piece of ground at the beginning of November should be covered with a mat of chickweed, which should be left undisturbed till the first of June following, and then ploughed and planted with potatoes without manure, it would produce as good a crop as a similar piece which should have had the chickweed destroyed by ploughing at the beginning of November, with the usual allowance of manure at planting time. The winter rains do little harm to land thickly covered with herbage, and if this herbage is in a growing state whenever the ground is not frozen, its leaves take from the air, and prevent the dissipation, of the volatile part of the decaying substances in the soil. In Virginia many tracts of sandy land have been cultivated for a long time without manure by first sowing oats with a pint to every bushel of oats of the seeds of a kind of Vetch that is natural to the country. The crop ripens in July, and the pods of the vetches opening with a spring, throw their seeds all around so as to seed the whole of the ground, which is covered with the green vines when winter sets in. The next year the ground is planted with Indian corn, then again oats, &c., and under this management, it is said, that land so barren that the first crop is but five bushels to the acre, may have it raised to fifteen, which it will continue to yield without manure, as long as it is cultivated in this manner. Ground that is overrun with weeds of almost any kind except Thistles or Couch grass, will bear a better crop of potatoes if left undisturbed till June, than it will if ploughed very early. A crop of green herbage ploughed in, serves to keep the ground loose and light while it is decaying.

AGRICULTURAL SCHOOLS.—Societies and premiums, says Mr Fleischman, were tried in vain in Germany, to renovate agriculture, and so was theoretical farming. "The practical Farmer, educated, and full of prejudice, was not able to understand the principles of the new system; the man of scientific education had no experience and knowledge of applying science to practice properly; and so both failed or improved slowly. At last agricultural schools were established, and the science and the practice was taught at the same time. In six years the influence of these schools was felt throughout the whole country. Rotation of crops was introduced; the stock was increased and improved; the fertility of the land was renewed; prejudiced neighbours became convinced they began to imitate, to read, and to think, and in a short space of time, the old system was abandoned, and the farmer soon adopted and realized the advantages of the science of agriculture.

FOR THE GALLED BACKS OF HORSES.—Apply White lead mixed with milk. Should this fail, and boils begin to swell up near the part which has been chafed, change it for a small quantity of slacked lime sprinkled on the galled spots twice a day, till a crust is formed, and give the horse some Saltpetre. An ounce should be dissolved in half a gallon of water and sprinkled on his hay daily. That is often useful if the horse was very much heated at the time he was galled. When the skin is healed, keep it always blacked with a mixture of tallow and burnt cork till the hair grows. This will often bring hair of the original colour. If Cork cannot be procured, use Alder coal.

COUCH GRASS.—In some parts of Italy great quantities of the roots of this grass, are, in the spring, collected by children, who follow the harrow; washed, and sold in the towns, where it is counted better than hay. These roots are also used in many parts of Europe medicinally, a decoction of them being supposed to have similar virtues to those of Sassafras, Dandelions, or Sarsaparilla, and to be useful in the spring after living upon salt provisions.

As soon as the stems and tops of Potatoes are dead, they should be dug without delay. We sometimes have very severe frosts in November. If a small proportion of the Potatoes are frozen in the ground, it will be very difficult to separate them, and sometimes necessary to overhaul them after they are in the cellar.

TREADING IN SEED.—The *Farmer's Magazine* gives an account of an experiment of Mr. Barker, in treading in seed. Twenty acres were ploughed very deep, and two bushels and a peck of seed to the acre sowed in drills; the seed was trod in by a nobleman's horses when at exercise, after which four or five hundred sheep were driven over the field. The crop averaged fifty-six bushels and a peck to the acre; a part of this extraordinary yield must of course be ascribed to the hoeing always given to drilled crops.

GREASE FOR WHEELS.—Reduce four ounces of Black lead to a very fine powder and mix it with a pint of the grease of pork or goose grease. A very small quantity is sufficient, if secured from the mud and dust.

REMEDY FOR CORRODING THE FLESH BY FLIES AND MAGGOTS IN LIVING ANIMALS.—Another friend who has a valuable importation, on whose neck the flies have made some inroads, will be gratified to learn from the same source, that by mixing a strong decoction of elder bark with an equal quantity of spirits of turpentine the flies will be kept off, and allow the skin to heal. A salve may be made by adding tar to the above. Paints made of white lead and linseed oil will greatly assist the healing of wounds in all animals.—*American Agriculturist.*

AGRICULTURAL FAIR.

We are pleased to hear of the exertions making by the Dartmouth Agricultural Society to advance the improvement of the sheep, over which its influence extends. There can be no question that, while generously supported, such Societies contribute to the rapid improvement of every district in which they are established; and we doubt not that the period is not far distant when the beautiful Townships of Dartmouth and Preston, will exhibit a pleasing feature of improved cultivation. Notices have already been circulated of a Ploughing Match, which is to be held at the highly cultivated Farm of Mr. John Farquharson, at Preston, on Tuesday the 4th day of October next, which it is expected will produce a spirited competition; and on the 19th November a show of Cattle will take place in the Town of Dartmouth, when the wethers of those most approved of by the judges, will receive the respective prizes, under the rules established at a previous meeting. In addition to the gratification every one interested in the welfare of the country must feel in witnessing the well directed exertions of the Society, we have much pleasure in stating that it is the wish of several gentlemen to avail themselves of the opportunity, afforded by the approaching exhibition, to establish a regular Cattle Fair in the Town of Dartmouth, where, at stated periods in the Spring and Fall, not only animals but every other description of Agricultural produce, may be exhibited for sale. Those exhibitions are common in other countries, the buyer and sellers by meeting at the period agreed on, save to each other much time, travel and expense. For the purpose of commencing this useful system we are desirous to state that a convenient Field and Barn near the lower Bridge of the Canal have been provided by Mr. William Foster, for the exhibition of the animals raised by members of the Society, and that he is prepared to make arrangements with those having Cattle for sale, to have them properly attended to, fed, and exhibited, on such terms as may be considered reasonable. The attention of Farmers residing on the Eastern section of the County is particularly recommended to the above communication, and it is also intimated that those intending to avail themselves of this mode of disposing of their property, should make their arrangements during the ensuing month of October, and have the Cattle on the ground a day or two previous to the 19th November next. Several Ayrshire Cattle, of the pure and cross breeds, we learn, are already entered for sale at the Fair.—Communicated

THE NEW LEICESTER SHEEP.

The Leicester sheep were never favourites with the butcher, because they had little loose inside fat. It has been well said that tallow is a kind of boon which, if not forthcoming, produces a disappointment that the butcher cannot brook. It ought, nevertheless, to have been recollected that the smallness of the head, and the thinness of the pelt, would in some measure counterbalance the loss of tallow: that there is that about the Leicester sheep which would fully make amends to the butcher for the diminution of offal, namely, the property of weighing considerably more than the appearance of the animal would indicate; and that this very diminution of the offal, whatever the butcher may think of it, is advantageous to the grazier, for it shows a disposition to form fat outwardly, and is uniformly accompanied by a tendency to quickness of improvement.

It must also be conceded that the New Leicester sheep has a smaller quantity of bone in proportion to its weight than is to be found in any other breed, a circumstance highly advantageous to the consumer, although, in more ways than one, it may not be so profitable to the butcher.

There is another good quality in the New Leicesters of essential importance, namely, their early maturity. They are sooner prepared for the butcher than any other description of sheep, and the pasture left ready for other purposes. This was undeniably the case when they were first introduced. It was a point which, for many years afterwards, their most prejudiced enemies could not deny. Mr. Price, in his Treatise on Sheep, gives a satisfactory illustration of this. "In the spring of 1806 I called upon the Earl of Thanet, in Kent, in order to view his breed of sheep. His Lordship is for giving every breed a candid trial. He then had the New Leicesters, the South Down, and the Romney Marsh breeds together. He informed me that the New Leicester breed suited his purpose far better than any of the others, for they were ripe for the slaughter-house in April; whereas the South Down and the

Kents would not be so until the latter end of the summer. The advantage which he received was that of making two returns on his pastures."

Great improvement has been effected in the system of sheep husbandry since that time, and other breeds of sheep have materially advanced. Between some of them and the Leicesters it would occasionally be a neck and neck race, or the old favourites might now and then be left behind; but, as a general rule, and all circumstances being equal, the New Leicester sheep will get the start of their competitors, and they will not be left behind, although dearer and more stimulating food than used to be allowed is given to their rivals.

The New Leicesters, however, are not without their faults. They are not, even at the present day, so prolific as most other breeds. This was too much overlooked in the time of Bakewell and his immediate followers. Their object was to produce a lamb that could be forced on so as to be ready, at the earliest possible period, for the purposes of breeding or of slaughter, and therefore the production of twins was not only unsought after, but was regarded as an evil. It was considered that, during the period of gestation, few ewes would be able to bring to their full fetal growth two such lambs as the Leicestershire breeders desired to have. The fact, also, which, if they had seriously thought of the matter, must have appeared to be unavoidable, too soon began to be evident, viz. that when the energies of the system were systematically directed to one point—the accumulation of flesh and fat as early and to as great an extent as possible—there must be a deficiency in some other point; and the Leicester tops were not such sure lamb getters, and the ewes were not so well disposed for impregnation, and the secretion of milk was not so abundant as in other breeds. When, however, the contest for the highest character as a top-breeder, and the highest price for the letting of the tops, was somewhat passed over, and the Leicesters were submitted to the usual routine of sheep husbandry, they became better breeders and better nurses.

It was likewise, and not without reason, objected to them that their lambs were tender and weakly, and unable to bear the occasional inclemency of the weather at the lambing season. This also was a necessary consequence of that delicacy of form, and delicacy of constitution too, which were so sedulously cultivated in the Leicester sheep. The circumstance of their indisposition to accumulate fat internally was however much in their favour here. Had they "died as well," or, in plainer language, contained as much fat within as their external appearance bespoke, there would have been no room for the growth of the little one, and its puny form could not have endured the slightest hardship.

The last objection to the New Leicester sheep was the neglect and deficiency of the fleece; but this has already been hinted at. It was a great objection in the early history of the improved breed. The weight and quality of the fleece were not merely, as they should be, somewhat secondary considerations, but they were comparatively disregarded. There is little cause, however, for complaint at the present period. The wool has considerably increased in length, and has improved both in fineness and strength of fibre: it averages from 6 to 7 lbs. the fleece, and the fibre varies from five to more than twelve inches in length. It is mostly used in the manufacture of serges and carpets.

The principle value of the New Leicester breed consists in the improvement which it has effected in almost every variety of sheep that it has crossed. A rapid glance at the districts that have passed in review will afford satisfactory proof of this, as it regards the short-woolled breed. The Leicesters had nothing to do with the original formation of any of them, for each grew out of the situation in which it was placed; but they have formed useful and improved varieties with most of them, and in various instances a cross with them has superseded the native breed.

They have nothing to do with the formation of South Downs, and the early crosses with them were not successful. The activity and the hardihood of the Sussex sheep were to a certain degree impaired, and the wool was lengthened, weakened, and could no longer be used in the manufacture of cloth; but when a complete revolution had taken place in the character and uses of the British short wools—when a finer and a better wool than the South Downs ever produced was brought into the market, and rapidly superseded that of British growth—when, in point of fact, the South Down wool was driven from its old markets, and had to seek new and perfectly different ones, many farmers, reluctantly and hesitatingly at first, began to cross the South Down ewe with the Leicester

ram. The consequence of this was that although the South Downs lost some hardihood, as it regarded both keep and weather, they obtained a carcass not materially diminished in value in the estimation either of the consumer or the butcher—coming somewhat earlier to the market, and yielding a fleece longer in its staple, finer in its fibre, with much of its former strength, and feltness too, and nearly doubled in weight—a true combing wool, valued by the manufacturer, having ready sale, and producing a fair remunerating price*.

Crosses between the New Leicester and the Dorset sheep have not been attempted on any extensive scale; but now that the middle wool finds so easy and profitable a market, the experiment will doubtless be resumed.

Still further in the west the Leicesters have been eminently useful. Both the Dartmoor and the Exmoor sheep owe much to them, with respect to earlier maturity, increased size so far as it is desirable, and a far more valuable fleece. Mention will presently be made of the Devonshire Hampton sheep, a cross of the native sheep with the Leicesters, and now become scarcely inferior to the Leicesters themselves.

In Cornwall the Leicester blood has been introduced with decided advantage, not only in improving the sheep that were obtained from Dartmoor and Exmoor, but in imparting a better fleece and a better carcass to the native breed on the downs and heaths of the farther extremity of the country; and that, without seeming to diminish in any material degree the hardihood by means of which they are so well adapted to the situation which they occupy.

In Somersetshire, their influence may be traced to the Bampton, extending from the borders of Devonshire to the river Parrett; and their form and character will not be overlooked in many of the flocks that wander on the Mendip Hills.

The cross of the Leicesters with the Ryelands has already been described. For a while it was of doubtful advantage—the carcass suffered in the fineness of the fleece and the flavour of the mutton. Now, however, that the Ryeland sheep has participated in the fate of all those of the short-woolled breed, and is no longer employed in the manufacture of fine cloth, the change produced in the fleece by the introduction of the Dishley blood is beneficial rather than injurious, as it better fits the wool for its new destiny, while it adds materially to the weight of the sheep. In the present state of sheep-husbandry and the employment of wool, a cross with the Leicester is advantageous to the farmer, as materially increasing his profit from both the carcass and the wool.

In the adjoining county of Worcester the Leicester sheep has also been at work, and profitably too, for the sheep farmer. In the north of the county the prevalent breed is composed of the grey-faced Shropshire and the Leicester; and, towards the centre and the south, of the Leicester and the Cotswold. This is likewise the character of all the Shropshire long-woolled sheep; while there is scarcely a short-woolled breed that has not some of the Leicester blood in its veins. In Staffordshire the case is little different. Those crosses which were considered to be of doubtful advantage before the short wool was either deteriorated in itself, or driven from the market by German and Spanish fleeces, are now regarded in a different light. It was often a dubious question whether the enlargement of the carcass was not dearly purchased by the altered character of the fleece, but in Staffordshire, as elsewhere, the pasture suiting the sheep, a double advantage is now evidently gained, and the farmer is becoming more disposed to take advantage of it.

Into South Wales, and even to the farthest extremity of it, the Leicesters have penetrated, and generally with success; but they have met with powerful antagonists in the Cotswolds, that, or crosses from them, inhabit the fertile valleys with which the southern parts of the principality abound.

In North Wales the Leicesters have been used with some, but not uniform success, in crossing the mountain breeds. Sir W.

* This cross was early tried by Dr. Will' for another purpose. The situation of his farm was favourable to the rearing of grass lambs. He reasoned that the disposition to fatten in the Leicester being greater than in the South Down, the lambs of the cross would go earlier to market than those of the pure South Down breed—that the same disposition to fatten would be extended to the ewes of the breeding stock; while the hardy constitution of the South Downs would enable the cross to live on less food than the pure Leicesters would require. The speculation seemed to succeed for a while, but was finally abandoned, because the best properties of these sheep were not brought fairly into play, or developed and improved by a cross for such a purpose.—*Agric. Mag.*, April, 1803.

Bulkeley and Mr. Pritchard employed them with decided advantage in the Isle of Anglesey. In other places the improvement was not so evident. In fact, there seems so much contrariety of form and habit between the Leicester and the mountain sheep that uniform or frequent success could scarcely be expected. The Cotswold sheep, although heavier than the Leicester, is more active and more patient both of cold and scanty food, and therefore more likely to produce a cross suited to such a country. The pure Leicesters were cultivated by some farmers, but they did not answer so well as crosses of them with the native breed; this was naturally to be expected.

In Lancashire, in Westmorland, and in Cumberland, the native short-woolled sheep have been crossed by the Leicesters with good benefit.

In Northumberland the black-faced sheep are numerous, and is the native country of the Cheviots; and from this district both breeds extend to the northern extremity of Scotland. The features of the country in an agricultural point of view are exceedingly different in various parts of Scotland, and the cattle and sheep that are bred in the different localities can possess but few qualities in common. The black-faced sheep can alone thrive, or even exist, on the heath and peat of the northern Highlands. The grassy and less exposed districts of this mountainous region will support somewhat heavier sheep, and there and in the central Highlands the Cheviots are cultivated with advantage; while the valleys and plains, and they are numerous and fertile, will bear the large Leicester breed.

It might, on first consideration, be questioned whether any cross was necessary between these,—whether the highland, or the upland, or the vale sheep could receive improvement by admixture with each other, and whether the only rational method of proceeding was not to keep the breeds pure and distinct, and improve them by careful selection alone.

Sir John Sinclair has recorded his opinion on this point. "The Dishley breed is perhaps the best ever reared for a rich arable district; but the least tincture of this blood is destructive to the mountain sheep, as it makes them incapable of standing the least scarcity of food." Experience, however, has proved, that both the highland and the upland sheep may be much improved by admixture with lowland blood; they may obtain the faculty of turning every particle of food to nutriment, and the early maturity, which constitute the value of the Leicester breed.

The breed itself cannot be changed. "I occupied a farm," says a Lammernuir sheep-master, "that had been rented by our family for nearly half a century. On entering it, the Cheviot stock was the object of our choice, and so long as we continued in possession of this breed every thing proceeded with considerable success; but the Dishley sheep came into fashion, and we, influenced by the general mania, cleared our farm of the Cheviots and procured the favourite stock. Our coarse, lean pastures, however, were unequal to the task of supporting such heavy-bodied sheep; and they gradually dwindled away in less and less bulk; each generation was inferior to the preceding one; and, when the spring was severe, seldom more than two-thirds of the lambs could survive the ravages of the storm." This was a sufficient illustration of the folly of placing certain breeds of sheep on situations which nature had not formed them to occupy; but it is another question whether there are not certain qualities belonging to sheep occupying a very different locality that may be advantageously imparted to other breeds.

The Cheviots occupy the upland districts—they are valuable in many particulars, but may they not obtain from another source a disposition to fatten more kindly and to arrive more early at maturity? They used to weigh from 17 to 20 lbs. per quarter, and to be ready for the market at three years old. They were crossed with the New Leicester sheep. They had sufficient inherent hardihood in them to thrive as well as ever on their native hills; they did not much increase in weight when they were in condition for the butcher, although some of them have been exhibited weighing 30 and 32 lbs. per quarter, but on the same pasture and stocked as closely as before, they arrived at maturity at less than two years old, and more frequently ready for the butcher at sixteen months. Nothing more needs to be stated in order to show their increased value, and that derived from the New Leicester cross. It is true that the wool underwent considerable change as well as the carcass. It was longer, heavier, and soon devoted to another purpose; but, before the revolution

the character and destiny of British wool the increased weight compensated for decrease of price, and now that the middle wool is devoted to so many useful purposes, the farmer gains by the increase as well as by the carcass.

The black-faced sheep seemed obstinately to resist the influence of foreign crosses. The Leicester, and even the Cheviot blood, added little to the value either of the fleece or of the carcass, while they materially lessened the hardihood of the sheep. Steam navigation, however, has been lately introduced. There are few parts of the Highlands which cannot to a greater or less degree profit by it; and it is now an object of new and rapidly increasing interest to prepare the lambs as early as possible for the country, and the metropolitan markets. For this they, formerly, were not ready until three or four years old. The Leicesters were now taken into requisition for this new purpose. The cast-off ewes of five or six years old were crossed with Leicester rams, and then retained on the farm, or sent to the Lothians, as suited the convenience of the owner. The lambs arrived at maturity before they were two years old, and were sold in the neighbourhood, or shipped to the London market. This system of sheep farming soon became so profitable that on many farms—Lanarkshire will be a fair illustration of this—the whole of the stock was crossed with the Leicesters, the lambs sold, and ewe hogs regularly bought, in order to keep up the requisite number. These were the undesirable effects of crossing with the Leicester sheep.—*Fouatt.*

CHEESE COLORING.

It takes a wise man in these days to determine what he eats and drinks. According to Accum and Donovan, there is scarcely an article of food that is not adulterated, counterfeited, and imitated; some inferior article, less costly and valuable, being substituted for the original one. "Bread is the staff of life," but the baker well understands making beautiful loaves out of other materials than pure wheat flour. Potatoes, Plaster of Paris, Soap, Alum, &c. &c. are used, some of them to add to the weight of the loaf, and some of them to give the requisite whiteness and flavor to inferior or damaged flour. Yankee corn meal is transported to the West Indies, and is soon returned as first rate ginger, a sprinkling of that material being added to justify the advance in price. The sweepings of the floors of pepper and spice houses, mixed with a little of the powdered material, 'to swear by,' is nicely packed in papers, or bottles, and sold to benefit the stomach of consumers. Who shall unfold the abominations that are ushered into the stomach, where every prepared chocolate, paper packed coffee, and similar matters, are incautiously ventured upon. A man sits down at the table of one of our principal hotels, runs over the catalogue of French and English dishes placed before him, and selects to his liking. Let him not dream, while he wipes his mouth and blesses his stars that he was so lucky in his choice, that he has been gormandizing on the flesh and the pastry, or the dessert, that invited and tempted his appetite. He has been eating, alas, he knows not what. There is no part of an animal, that the magical powers of an Udo cannot convert into whatever dish he pleases; and from the last joint of the tail to the jelly of the nose, all is precious in his eyes. A skinned rat makes a capital squirrel; worse things than a cat, have been eaten for hares or rabbits; and Gen. Gaines declares that horse flesh, if not too old, makes first rate roast beef.

And our drinks too? Who is safe that ventures beyond water? Beer, it has been demonstrated in courts of law, is not that immaculate fluid it was once considered. Quassia, cocculus indicus, &c. &c. have usurped the place of hops and malt; and water, not always as pure as the spirit of Helicon, is used for their decoction. The wine bibber quaffs his champagne, and thinks of the vine covered hills of France. Poor fool, a year has not elapsed since the fluid he is imbibing was coursing through a green gooseberry, or as is more likely, a Norfolk globe turnip. The guzzler of port defies the world to deceive him. His eye and his taste are infallible. The cobwebs, the crust, cork, cannot be imitated; and he pronounces on the position of the vineyard, the bank of the Douro, and the year of vintage, as he holds the glass alternately to the light and the lip, with an air of infallibility. Alas for human certainty! A New Jersey Harrison crab furnished the liquor for its base; and in a wine cellar not perhaps a hundred rods from the domicile of the wise man, the logwood, and sugar, and brandy, were added, and the process of clarification and bottling completed. The truth is, the man is cheated.

Milk, the only substance God has created for food and for nothing else, how does this fare in the rage for adulteration? We regret to say there is scarcely any thing used as food, that is treated more scurvily. The citizen of the country whose cows revel in clover, and whose fragrant pails of pure milk are deposited in bright and cool pans; who eats strawberries gathered by his own rose tipped and bright eyed daughters, in cream from his own dairy, has never dreamed of the thousand impurities and additions made to the milk used by the residents of cities; additions so adulterating its quality, that a respectable farmer's hog would turn away from it as an imposition. Milk can be made to order as well as a blanket, and the process is as well understood. Chalk, and starch, and a little gum, and a few similar matters, carefully stirred with pump water, makes very respectable milk; at least about as good as that drawn from the swill guzzling and diseased animals, fed from the distilleries and breweries. We have not yet heard that any one has been successful in making cheese out of this manufactured milk, but this is no proof that it will not be done, as in making articles that simulate food, metamorphoses more strange than that almost daily occur. Confident we are, that if any method of making such a mass adhere could be devised, means would speedily be found to give it any desired flavor or color, from Parmesan to Cheshire, and not excepting the inoculating process with the epicurean varieties of the green mold.

We have been led to these observations, by the perusal of a paper of considerable research and pretension, in the London Farmer's Magazine. In the pen of George Whitley, on cheese coloring. To all the processes for colouring cheese, Mr. Whitley, and we think with reason, is a declared enemy. So long as dairymen confined themselves to annatto, there was at least assurance that if the coloring did no good, it could do but little harm; and the cheese eater felt no apprehensions that he was swallowing poison, a point on which he is not now quite so clear as is desirable for healthy digestion. According to Mr. W. the preparation of cheese coloring has become a regular and extensive branch of manufacture; and singular as it may seem, the compounds vendible, while they derive the most of their value from the little annatto they contain, are sold at a cost far exceeding the common price of that article. Not less than \$30,000 are annually paid in the two English counties of Cheshire and Gloucester, for cheese coloring, money which is worse than thrown away by the farmers of those cheese making districts. Mr. W. has been successful in obtaining the recipes for a number of the most celebrated of these cheese coloring preparations, which are given in the essay before us. The first, and probably the first invented, is as follows:—"Old bricks finely powdered, starch; turmeric powder; Spanish annatto; train oil. Mix to form a mass." Zowdering bricks, was doubtless too much like work for the color venders, and hence in the later recipes, the brick powder is omitted altogether. We give two of these later ones, Nos. 2, and 3, as specimens of the whole. "Turmeric powder; potash; Spanish annatto; soft soap. Mix to form a mass." "Quick lime; potash; Spanish annatto; chalk, or in lieu of it, pipe clay; train oil. Mix to form a mass."

From the chemical nature of these ingredients, and from the experiments made upon them, it appears reasonable to infer that their action upon cheese must be very decided. Rennet is a peculiar acid, and when these alkaline ingredients, such as lime and potash, are added to the milk in colouring it, their effect in preventing the full action of the rennet, must be more or less felt. There will also be more or less of a combination between them, and the butter of the cheese, which will result in the formation of soap, or a saponaceous matter, materially affecting the quality of the manufactured article. This could not be the case where annatto alone was used. One thing is certain, the alkaline addition is fatal to the formation of the "true, rich, green mold," so much prized by cheese amateurs, and so essential in determining the quality of the article.

We have said above that we disapprove the whole system of artificial coloring. Cheese when well made, will acquire speedily all the color that can be desired, and the best cheeses we have ever tasted, have been those made without any coloring preparation. It is true, with the aid of these mixtures, the fraudulent dairyman can use the skimmer freely, knowing his ability to imbue the purest and palest "white oaks" with the richest hue; and provide saponaceous material enough to make the mass soft and adhesive, one of the best indications of a rich old cheese.—*Albany Cultivator.*

ON SOWING OATS AND GRASS SEED.

When any new doctrine is promulgated, or any new theory advanced, every rational and thinking man will, before he is prepared to believe the first, wish to know what kind of evidence and how much of it can be produced in its support, before he is ready to give credence to it,—and of the latter he will wish to know whether the theory can be used in a practical manner to advantage, that he may not be liable to be deluded by any impostor who sees fit to practice his arts upon him: so the more evidence the writer on agriculture can produce in favor of any particular or favorite operation, or method of improvement, the more weight it ought to have on the minds of others. It is true that evidence is little thought of at the present day, by many people who are better satisfied with bold and unauthorised assertions than all the evidence in the world; but we do not belong to that class of "true believers" of modern date, who prefer the doctrines of those who can create the most wonder while they feel under the least responsibility for what they assert. After three years experimenting, and endeavoring to discover the best way to produce hay on my farm, if I have made no new discoveries, I think I can furnish some evidence to the statements of what others have written before me. My former practice was, after preparing the ground by planting corn the first year on the turf, and the second year potatoes, which I have always found best to succeed corn in rotation, I waited in the spring of the third year till the ground was sufficiently dry to plough, after which I sowed my grass seed and oats, or other spring grain, and harrowed in the usual way. If the season proved a dry one, and my seed sown on dry ground, my grass was about certain to die before the succeeding winter because it had not sufficient time to root; if the season proved favorable, and the seed came up well, the spring grain, and especially oats, would shade and choke it out of existence: so that I was, one way or the other, almost certain of a failure in my expectations of future crops. As some farmers continue to sow oat and grass seed together to the present time, I, for one, would advise them to adopt the course which many are pursuing, of sowing their oats alone, and ploughing in the stubble after harvesting the crop, and sow their grass seed in August, or the March following, and I think they will succeed much more to their satisfaction. We are not generally aware of the loss we sustain in not having our grass seed come up well, or dying after it has come up; owing to this one circumstance, a farmer may fail of an income treble in amount to pay all his taxes. I have seldom had good grass on any kind of land where I have sowed oats and grass seed together. Three years ago, from the necessity of the case, as I thought, I ploughed a piece of ground,—after digging my potatoes in October or November, put on the manure, harrowed and sowed it for seed, which I sowed the next March on a light snow. A part of this ground was light sandy land, and a part very wet and heavy, approaching to meadow or swamp, which would retard sowing seasonably in the spring; the result was, every seed I sowed appeared to come up, lived through the season, and after securing my other hay I had this mowed, which was a fine crop of good fodder, and the ground has continued to do much better since than my fields, sown late in the spring. Since that I have continued the practice of sowing my grass seed in the same manner in March, with the same success. I have done sowing oats with my grass, and am compensated with a good crop of hay instead, which I think is full as valuable. The present season I had herds grass more than a yard high, which sprung from seed sown last March, and was estimated over two tons to the acre. I have repeatedly sown my grass seed, within twenty years past, in August or September, where I have taken off a crop of rye or corn from land well manured, but my expectations were not realized; either the seed did not germinate, or the young grass perished in the winter. I much prefer sowing in March to these autumnal sowings. Clover sown in August, if it comes up, I believe seldom lives over winter. I have a high opinion of clover for horses and cows. A lady in Lowell told me that, on shifting the food of her cow from clover to other good hay, she immediately shrunk nearly one half in her usual quantity of milk: an observation which struck my mind forcibly. The first cow I ever wintered was fed entirely on clover; and in the spring following she produced me the fattest calf and the greatest quantity of milk of any cow I ever owned. The present season, notwithstanding the severity of the drought, some of my most dry and sandy land is now well covered with young and flourishing grass, sprung from the seed sown last March. On the whole, I am decidedly in favor of the March sowing, in preference to the

sowing at any other season of the year, on very dry and sandy or very wet land, for reasons which I have stated above.—*Correspondent of Boston Cultivator.*

From the Central New-York Farmer.

Whitesboro, July 19, 1842.—Dear Sir: I send you a few plants of the common kind, merely to show you what a little cultivation will do towards improving this most common and most neglected of fruits.

Our bushes are made to grow in the form of trees. They are fact little trees. In this shape they bear well five or six years, sometimes longer. The young trees should be placed at least four feet apart; and every spring or fall the new wood which shears vigorously from the old branches, should be cut off with the extension of three or four eyes or joints. I usually trim them in the fall to prevent the heavy showers from breaking them down. By this manner of pruning, the fruit is produced in rich, heavy clus upon all parts of the tree, even to the extreme points of the branch and does not dwindle away as in the common method of no cultivation, into little, puny, pigeon-shot berries, hanging upon solid stems, in a wide waste of bush.

Many of these currants are more than an inch and a half in circumference, and one will overgo an inch and three-fourths.

Yours respectfully, M. N. DECAT.

In this connection we will present the reader with the following recipe for preserving currants, which is taken from the *Albany Cultivator*, and which, if founded in truth, is a valuable piece of information:

To PRESERVE CURRANTS.—Gather currants when green, separate them from the stems, and put them in bottles, which are closely stoppered, and place in a cool part of the cellar. Currants may be kept fresh and green in this manner 10 months or more, and will make excellent pies in the winter and spring.*

* [The bottles of green currants or gooseberries should be buried in earth in the cellar, otherwise some of them are liable to burst.

LINCOLNSHIRE SHEEP.—Eli T. Hoyt, Esq. of Danbury, left our office a few days since, samples of wool from the fleeces of a variety of his flock of Lincolnshire sheep, as follows:—

No. 1 is from a Buck 1 year old—weight of fleece 12½ lbs.; wool over nine inches long.

No. 2—A Ewe—weight of fleece 8½ lbs.; length of wool 11 inches; the growth of one season.

No. 3—A Ewe Lamb, less than three months old, weighed 2½ lbs.; wool 4½ inches long.

No. 4—A Buck Lamb, same age; wool 5 inches long.

The wool from these sheep is not of the finest quality, but the great length of the staple fits it admirably for the manufacture of Carpets and other coarse fabrics, as well as worsteds. The principal excellency of the Lincolnshires, however, Mr. Hoyt considers to be their great weight of carcass, and extraordinary susceptibility to take on fat. Some of his lambs, with no other feed than his pastures afford, become if possible too fat.—*Farmer's (Ct.) Gazette.*

[There are very rich pastures in Danbury. Seventy years ago the writer's father raised 600 bushels of Spanish potatoes there on one acre without manure.—ED. COL. FAR.]

WHO BEATS THIS?—Mr. HORACE Cole of Chesterfield, sheared last week, a cuset wether three years old, which yielded a fleece of 13 lbs. 1 oz.—Last year the same sheep gave a fleece of 12½ lbs.

Why, Claudius Allen, of Cheshire, Ct., in 1841 sheared from one sheep, 1 year old, 14 lbs., and from three sheep of the same age, 33½ lbs. This year, 1842, from twelve sheep I have cut 89 lbs. of wool; eleven of them ewes, and one buck. From nine of the ewes, which are old ones, I have raised twelve lambs; the other two missed. One of the lambs, when first dropped, weighed 13 lbs. 2 oz., and when it was ten weeks old weighed 77 lbs. On the first day of last October, I had a lamb about six months old that weighed 123 lbs., and a buck 18 months old that weighed 182. Who beats this? C. ALLEN.

Cheshire, July 7, 1842.

The above sheep, Mr. Allen informs us, are a cross of the Bakewell and common breeds.—*Connecticut Farmer's Gazette.*

SCIENTIFIC MECHANIC.

WORKING CAST STEEL.—We have recently obtained information on this subject, from the most skillful and celebrated workman in the United States;—Capt. J. Hill, of Billerica, Mass. We were a great deal surprised to learn the difference in the management of cast steel, on that of the German.—There is something yet remaining mysterious with regard to the nature and management of this article, which no cyclopaedia or other vehicle of intelligence have as yet developed. The process of manufacturing cast steel, it is not our purpose at present to describe; but it is evidently composed of refined iron and carbon in very nice proportions. In the process of shaping it into cutting blades and other articles, it is heated and hammered in the manner of other steel; when tempered for this purpose, it is first heated to a full cherry red, and plunged into water or cold. It may then be held over a moderate charcoal fire, until the colour of any part which has been filed or made bright after tempering, changes to a reddish orange color. This is the temper for cutting tools; but if a spring temper is required, it is heated over the charcoal till the color approaches a blue; or rather, blue inclining to red. In either case when the steel is brought to show these colors, it is to be plunged in oil,—common lamp or lincseed oil,—which will not affect the color. If the steel is to be rendered soft for turning or cutting, it must be heated to a full red, and left to cool partially ignited charcoal; in this way it may be made so soft as to be cut or turned into shape as easily as copper, or even common iron. But the most curious and peculiar process is that of welding. In welding iron, a white heat is indispensable, as every body knows; but not so with cast steel. When the steel is to be welded to iron, neither are to be heated above a full cherry red. The two articles to be previously lashed or gripped together, and in that condition heated; they have then only to be immersed in calcined borax; or to have the prepared borax (borate of soda) sprinkled over the joint, and are ready to adhere by being hammered together. The borax for this purpose, is to be prepared by being previously heated to a full red, and kept heated till it becomes a soft powder as a flower. What the chemical effect of the calcined borax on the metallic surfaces is, is not perfectly understood farther than that its affinity for oxygen is such as to deprive the jointed surfaces of any portion of oxygen which might prevent a ready union of the surfaces. When small pieces of steel are to be welded, they are to be heated to the full cherry red, and immersed in the calcined borax, and are then hammered together.—The most extraordinary point in this process is the fact that if the steel is but a little over-heated, it will immediately crack into fragments; but by a shifted process, and with the use of borax, the cracks and defects may be healed and rendered sound and solid. We have witnessed the fact, that by a judicious management, a fine tempered cutting edge of cast steel may be bent, warped and hammered, and its shape materially changed without breaking, or affecting the temper. More may be said on this subject in a future number; but we close for the present with the remark that, even Anderson & Co., the celebrated manufacturers of cast steel, are evidently unacquainted with all the uses of its peculiar properties.—*American Mechanic.*

[The calcined borax melts and forms a fluid glass, which prevents the access of the air. It is always used for this purpose in soldering gold and silver. Rosin is used for the same purpose in soldering tin. Heated metal exposed to the air becomes rusted.]

MANUFACTURE OF ELAINE AND STEARINE FROM LARD.

A patent has been obtained by Mr. J. H. Smith, of New York. The substance of his process is as follows:—Boil the Lard either by fire directly applied to the kettle, or by steam. When the latter is employed he uses a steam tube to descend from the steam boiler into the vessel, and coiled round on the bottom so as to present a large heating surface to the lard, provision being made to carry off the water and waste steam. It is usual to perforate the tube with numerous holes along the whole of that portion of it which is submerged below the lard, thus allowing the whole of the steam to pass into and through the lard. To operate with advantage the vessel should be of considerable capacity, holding, say, from ten to one hundred barrels. The length of boiling will of course vary according to the quality of the Lard. That which is fresh may not require to be boiled more than five or six hours, while that which has been long kept may require twelve hours.

It is of great importance to the perfecting of the separation of the Stearine and Elaine that the boiling should be continued for a considerable period.

Alcohol is employed, mixed with the lard in the boiler at the commencement of the operation. When the lard is sufficiently fluid, gradually pour and stir into it about one gallon of alcohol to every eighty gallons of Lard, taking care to incorporate them as intimately as possible; and this will cause a perfect separation between the Stearine and Elaine from each other, by the spontaneous granulation of the former, which takes place when the boiled lard is allowed to cool in a state of rest. Camphor is sometimes combined with alcohol, dissolving about one fourth of a pound in each gallon of alcohol, which not only gives it an agreeable odour, but appears to co-operate with the alcohol in effecting the object in view.

After the boiling has been continued for a sufficient length of time, the fire is withdrawn or the steam cut off, and the mass is allowed to cool sufficiently to be ladled or drawn off into hogheads or other suitable coolers, when it is to be left at perfect rest, to cool down and acquire the ordinary temperature of the atmosphere; and as the coolings proceed, the granulation will take place and become perfect. The material is then to be put into bags and pressed moderately under any suitable press, which will cause the Elaine to flow out in a state of great purity, there not being contained in it any perceivable portion of stearine, and this practice is to be continued until the Stearine is as dry as it can be made in this way.

The Stearine is then, by a very simple process, which we have not space to give at present, prepared to be made into candles, the Elaine being ready for use as oil.

We have seen some of these preparations, and they are fully equal to sperm oil and candles, and are much cheaper. The oil is sold at 75 cents per gallon, and gives a beautiful clear light, and emits neither smoke nor smell while burning. The candles also burn as well as the best sperm.—*Central New York Farmer.*

CHEAP ROOFS.—The simple mode of roofing outhouses by nailing thin boards on light rafters may be introduced to very great advantage, particularly in the country. It is only to subject the boards, before using, to the action of fire, by way of thoroughly seasoning them. Nail them on immediately, and cover them with sheathing paper and a dressing of tar; and a covering, almost for a lifetime, may safely be calculated upon. The rafters, three inches deep, one and a half thick; the boards half an inch thick, straightened on the edges and closely nailed.

The following composition for covering such a roof was employed at Wickham twenty years ago, and is at this present time as good as when first laid. The roof is nearly flat, having a run of one inch only to the foot, the boards being securely nailed and covered with a course of sheathing paper, such as is used under the copper-sheathing of ships, made fast by small flat headed nails. To eight gallons of common tar, add two gallons of Roman cement, five pounds of resin, and three pounds of tallow; boil and well stir the ingredients, so as thoroughly to incorporate them, and lay on the roof while hot, with a brush, spreading it very evenly; then sprinkle it while hot with sharp sifted sand, and when cold, tar and sand as before; after which, a single coat of tar once in five or six years will preserve the roof for an age.

To the above may be added, an incombustible impenetrable wash, prepared according to the following directions. Slake stone lime with hot water in a tub, covering it to keep in the steam; pass six quarts of it through a sieve, it being in the state of fine dry powder, and add to it one quart of fine salt and two gallons of water, boiling and skimming it. To every five gallons of this boiled mixture, add one pound of alum, half a pound of copperas; and by slow degrees half a pound of potash and four quarts of fine sharp sand. The mixture will now admit of any colouring matter that might be preferred, and is to be applied with a brush. It looks better than paint, and is as durable as stone. It will stop leaks in the roof, prevent the moss from growing and injuring the wood, rendering it incombustible, and, when laid upon brick-work, causing it to become impenetrable to rain or moisture.—*Farmers Cabinet.*

SICK HEADACHE.—Two tea-spoons full of finely powdered charcoal, drank in a half tumbler of water, will in less than fifteen minutes give relief to the sick headache, when caused as in most cases it is, by superabundance of acid on the stomach.—*N. Y. Her.*

RISE AND FALL OF FAMILIES.

Every young man should start in life determined to act upon the motto *Nisi desperandum*, or don't give up the ship. Let him on commencing life, look around him, and see who are the courted and respected of society, and ask from whence they sprung. In ninety nine cases in a hundred he will find them to be those who at his age, possessed as little of the world's gear, as little extraneous aid, as himself; men who commenced the world with nothing, and whose advancement in life solely depended upon their own husbandry, frugality, integrity and strict attention to business.

Most young men consider it a great misfortune to be born poor, or not to have capital enough to establish themselves at once in good business; this is a very mistaken notion, for so far from poverty being a misfortune to him, if we may judge from what we every day behold, it is really a blessing, for the chance is more than ten to one in favor of the success of such a young man over one who starts with plenty of money. Look back twenty years and see who commenced business at that time with abundance of means, and trace them down to the present day. How many of them can now boast of wealth and standing? On the contrary how many have become poor, lost their standing in society, and are passed by their once boon companions, with a look which plainly says, *I have you not.*

In this country the wheel of fortune is constantly turning, and he who is at the top this year, may be at the bottom next, and excite no surprise. It is seldom that the fourth or even the third generation enjoy property. Great is the society which was won by the industry of the first. This constant change is the natural result of causes in continual operation. The first generation starts in life poor, but industrious and honest, he resolves to acquire property and at the same time sustain a character that shall command respect. By dint of long perseverance in business, and the attainment of a high character for integrity and fair dealing, he succeeds (such a man never fails) and becomes wealthy. His sons succeed him, perhaps maintain the character of their father, and add to the wealth he left them—they were educated to business, and know how the property they enjoy was acquired. But their sons grow up, and from infancy find themselves in the lap of luxury and rocked in the cradle of ease; their minds are never turned on business—that is beneath them—they are engrossed in important nothings, scorn labour; run the rounds of folly, marry light headed and fashionable ladies, who have as sovereign a contempt for laborers and the useful things of this life as themselves; dash away a few years in their carriages; lose their parents; divide the property, attempt to carry on business; are incapable of managing it; fail—struggle to keep up appearances and their places in fashionable life—are obliged to retire—wretched and miserable at home—and get through the world as they can carrying always the appearance of shabby gentlemen, and being looked at askance by their former companions. Their children are even more miserable than themselves; being brought up with the idea that labor is degrading; and that they are of a superior order, while necessity compels them to resort to some means of getting a living; pride and poverty are at war with them, and they drudge out a miserable and precarious life.—*American Magazine.*

LAMENESS IN THE STIFLE JOINT.—I will here give you a receipt for curing a stifle which I consider invaluable. A handful of Sumach bark, and a handful of white oak bark, boiled in a gallon of water down to two quarts; bathe the stifle with this lotion twice a day for three days; then put on a salve made with the white of an egg and rosin, and bathe the same in with a hot shovel two or three times and the horse is cured: W. KITBURN.—*Cutter.*

He is a public benefactor who, by the prudent and skilful outlay of his money in bettering its condition, shall make a field yield permanently a double crop, and he who does this over a square mile, virtually adds a square mile to this national territory—nay, he does more, he doubles to this extent the territorial resources of the country, without giving the state any larger actual area to defend. All hail, then, to the improvers of the soil! health and long life be their fortune—may their hearts be light and their purses heavy—may their dreams be few and pleasant, and their sleep the sweet repose of the weary—may they see the fruits of their own labor, and may their sons reap still heavier harvests.—*Blackwood's Magazine.*

SOMETHING NEW!

At a Meeting of the Mahone Bay Agricultural Society, held on the 23rd day of May, it was "Resolved, That a Fair be held on Wednesday, the 26th day of October next."

NOTICE IS HEREBY GIVEN, THAT AN
AGRICULTURAL FAIR

Will be held on Wednesday, 19th October next, in the field of Mr Benjamin Zwicker, at Mahone Bay, for the exhibition and sale of HORNS, CATTLE, HORSES, SWINE and SHEEP, FARMING UTENSILS, SEEDS, and every description of Agricultural Produce.

This being the first Fair held in the County of Lunenburg, the President of the Society, desirous of promoting agricultural interests in the County, offers his services as Auctioneer, gratis, that day.

Farmers desirous of selling or buying any descriptions of Cattle or Seeds, will do well to attend.

By order of the President,

JOHN A. JOST, Secretary.

Mahone Bay, September 7th, 1842.

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

At Fort Sackville Woollen Mill,—Near Halifax

BARE CHANGES

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 Woollen Mill will be ready to go into operation early in July, and that will there receive Wool, and manufacture it into

Broad Cloths, any colour,	at 6s. 3d. per yard, or
Narrow,	at 3s. 1 ¹ / ₂ d. ...
Pilot Cloths, common colours,	at 5s. 6d. ...
" " dark Indigo Blue,	at 6s. 6d. ...
Tweeds, any colour,	at 2s. 6d. ...
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Fort Sackville, June 15, 1842.

3m.

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