THE FARMERS DEPARTMENT.

GROUND OYSTER SHELL AND BONE MANURE.

The great value of ground oyster shells as a manure for light sandy soils, will be apparent to the mind of every agriculturist on a moment's reflection. Containing a large portion of saline, animal and marine vegetable matter, it immediately enriches the soil, and keeps it cool and moist, while by its gradual decomposition, a permanent and rich manure is supplied. For stiff, clayey, and sour land, burnt shell is undoubtedly much the best; and thus in this, as in all other cases of the application of manure, a proper discrimination is necessary to the appropriation of that which is best adapted to the different kinds of soil. Hence the great utility of a knowledge of agricultural chemistry. A very partial acquaintance with this branch of chemistry, however, will enable any farmer to distinguish between soils which require lime and those which require ground shell. Ground oyster shells we believe will be the cheapest and best manure that can be applied to lands adapted to its use. Gardeners near the city will find especial benefit from its application, as it will not only prove immediately effectual, but enrich their soil for many year. There are some vegetables that absolutely require this species of manure to bring them to the state of perfection of which they are capable, and indeed which is natural to them. Of this class are all marine vegetables, such as asparagus, seakale, &c. It is believed that if asparagus beds were once well dressed with ground oyster shells, they would yield much more abundantly and much finer asparagus than they do with stable manure. For proof of this let any one examine the natural growth of asparagus on the shell banks on the shores of the inlets along the southern seacoast. And that such manure is essential to the perfection of seakale, is proved by the fact, that this excellent vegetable is found in its natural state nowhere but on the sea-coasts, where it can have the advantage of marine manure.

Ground bones as manure. The value of this kind of manure has been sufficiently tested in England, where it is used most extensively. That country pays several millions of dollars annually for bones brought from the continent for manure. The mills for grinding bones in England generally consist of two sets of grinders, one above the other; the one for breaking the bones into small pieces, and the other for grinding them into powder. This is also a very permanent manure, as the bones are composed of a large portion of lime; and on account of this animal matter they are suitable for all kinds of vegetables containing any considerable portion of gluten, such as wheat and other grain, beans, peas, and a variety of others.

Am. Farmer.

On the advantages of using Cow-wash in the growth of vegetables.

By Mr. Wilson, Creswell Hall, Staffordshire.

Some of the readers of the Register may not altogether be aware of the benefits to be derived from the use of cow-wash in the growth of vegetables. The market Gardeners in the vicinity of Glasgow, use it in great quantities, which the procure from cow feeders in the city, at the rate of four pence per barrel, (a common herring barrel) and I can from observation vouch for its efficacy. Cauliflower, cabbage, brocoli, celery, and asparagus thrive amazingly with it, and I have applied it myself to gooseberries, currants, raspberries, &c. with excellent effect. They apply it after this manner; a little earth is drawn round the stem of the plant or tree in the form of a basin into which the liquid is poured. If it be dry hot weather, this is done in the evening, but if the weather be moist it may be done at any time. When this has been performed two or three times, the plants are earthed up, and receive no more of it. They apply it to their asparagus beds at any time from the beginning of March to the beginning of April. Their celery is planted on ridges five feet wide, in rows across the ridge, at twelve inches from row to row. Before planting they flood the ridge with the wash, having previously dug the bed with a little manure. Nothing answers better than this wash for turnips. I have seen most excellent crops when no other manure was used. The ground for this purpose was well soaked with it during winter. To try the experiment I dug a plot of ground without giving it any manure; one half of this I watered with the wash previous to sowing, and the other half was sown without: the difference was very great; the part watered bore turnips of a fine clear skin and color, and at least a third larger then the unwatered land. Any of your readers who wish to excel in growing vegetables, may stir up a small quantity of cow-dung with the wash, and if applied when the plants are in a growing state, I hesitate not to say it will answer their highest expectations: this I speak from experience, as cauliflowers, cabbages, and gooseberries, which have obtained the prizes, I have watered with my own hands I am satisfied, if farmers in this country were to have a barrel sunk in one corner of their cow-houses, and the wash drained into it, and with a water-pot or other means, apply it to their land in moist weather, they would find their labor would not be lost.

Gardener's Mag.

OF CURING PORK AND BACON.

The carcase is cut into pieces, and packed in casks or kits, made for the purpose, containing from one to two hundred weight. Salt is dissolved in water till the mixture be strong enough to swim an egg; it is then boiled, and when cold, poured upon the pork: when the the end of the cask is fixed in, the article is ready for being sent to market. Henderson, a late writer, has given particular directions for curing bacon, founded upon a long course of experience, which therefore deserves to be more generally known.

The curing of bacon is thus described by Henderson, after much experience. After the carcase has hung all night; lay it upon a strong table, or bench, upon its back, cut off the head close to the ears, and cut the hinder feet so far below the hough as will not disfigure the hams, and leave plenty of room to hang them by; then take a cleaving knife, and if necessary a hand mallet, and divide the carcase up the middle of the back bone, laying it in two equal halves: then cut the ham from the side by the second joint of the back bone, which will appear on dividing the carcase, then dress the ham by paring a little off the flank or skinny part, so as to shape it with a half round point, clearing off any top fat that may appear, the curer will next take off the sharp edge along the back bone with his knife and mallet, and slice off the first rib next the shoulder, where he will perceive a bloody vein, which he must take out, for if it is left in, that part is apt to spoil. The corners must be squared off where the ham was cut out.

In killing a number of swine what sides you may have dressed the first day, lay upon some flags or boards, piling them across each other, and giving each pitch a powdering of saltpetre, then covering it with salt: proceed in the same manner with the hams, by themselves, and do not omit giving them a little saltpetre, as it opens the pores of the flesh to receive the salt, and besides gives the ham a pleasant flavor, and makes it more juicy. Let them lie in this state about a week, then turn those on top undermost, giving them a fresh salting; after lying two or three weeks longer they may be hung up to dry in some chimney, or smoke house; or, if the curer chooses, he may turn them over again without giving them any salt, in which state they may lie for a month or two without catching any harm, until he has a convenience for drying them. Henderson practiced for many years the custom of carting his flitches and hams through the country to farm houses, and used to hang them in their chimneys, and other parts of the house to dry, some seasons to the amount of five hundred carcases; this plan he soon found attended with a number of inconveniences and therefore he invented a smoking house.

Henderson's smoking house is about twelve feet square, and the walls about seven feet high; one of these huts requires six joists across, one close to each wall, the other four laid asunder, at proper distances. To receive five rows of flitches, they must be laid on the top of the wall, a piece of wood strong enough to bear the weight of one flitch of bacon, must be fixed across the belly end of the flitch, by two strings, as the neck end must hang downwards; the piece of wood must be longer than the flitch is wide, so that each end may rest upon a beam; they may be put so near each other as not to touch, the width of it will hold twenty-four flitches in a row, and there will be five rows, which will contain one hundred and twenty flitches; as many hams may be hung at the same time above the flitches, contrived in the best manner we can. The lower end of the flitches will be within two and a half or three feet of the floor, which must be covered five or six inches thick with saw dust, and must be kindled at two different sides: it will burn, but not cause any flame to injure the bacon. The door must be kept close, and the hut must have a small hole in the roof, so that part of the smoke may ascend. That lot of bacon and hams will be ready to pack up in a hogshead to send off in eight or ten days or a little longer if required, with very little loss of weight. After the bacon is salted, it may lie in the salt house as described until an order is received, then immediately hang it up to dry. Henderson found this smoke house to be a great saving, not only in the expense and trouble of employing men to cart and hang it up through the country, but it did not lose near so much weight by this process.

Loudon's Ency.

LICE IN CATTLE.

A storng decoction of tobacco washed over a beast infested with vermin will generally drive them away; it sometimes makes the beast very sick a short time.

But a better way is to mix plenty of strong Scotch snuff in train oil, and rub the back and neck of the creature with it, which will effectually kill or drive away all vermin from a quadruped.