

The only ingredients of this fertiliser that have a money value are the nitrogen and phosphoric acid. Arranging these as before, and we have in tabular form the value of 100 lb. of this fertiliser with the calculations for one ton.

3.78 per cent nitrogen—in 100 lb.,	£.	s.	d.
3.78 lb.—at 7½d.	...	0	2 4½
21.42 per cent phosphoric acid—in 100 lb.,	...	0	5 4½
21.42 lb.—at 3d.	...	0	5 4½

Value of 100 lb.	...	0	7	8½
Value per ton of 2,240 lb.	...	8	12	8

It is possible for every user of commercial fertilisers in this way to estimate the value of any of the various goods that are offered in the market.

MILKING WITH AND WITHOUT THE CALF.

The following is an extract from a letter written by an Australian Dairy Farmer to the *Agricultural Journal of Cape Colony*. The experience given here, re the subject of milking without the calf, is valuable, in view of the fact that the established practice in Ceylon is to milk *with* the calf:—

"When I started my dairy some twelve months ago I thought I would try English ways of milking, and as I brought out from home my white boy, a good milker, and to be depended on, I thought I would show that cows could be milked without their calves; but in this matter, as in several others, I have found out English customs will not always do in this colony, although no doubt some of them will show an advance on colonial ways. I bought two pure colonial bred Shorthorn cows of Mr. Hall, near Middelburg, who has for the last 10 years kept importing pedigree stock. Consequently they are what we can term pure-bred. The reason I make this remark is because it is my opinion that Shorthorns are much kinder milkers than any other breed. The cows had their third and fourth calves by their sides about six weeks old. I took away the calves first once a day, and then altogether for a week, and found the cows would have dried up altogether despite every means I tried for them to give their milk, such as heavy chain weights across the loins, hot flannels, &c. I also found that what milk I did get was of very poor quality, although the cows were stall-fed. I was at last obliged to let the calves to the cows, and one of them I tried myself, but could not get a half pint. After letting the calf to cow, I milked with ease another four bottles of rich milk. Not liking to be laughed at by our colonial friends who are always ready to do so, I tried on a heifer just calved. I took away the calf at once and she has proved a splendid milker, which increased considerably after the first week. I quite agree with Mr. Smith, the Government Dairy Expert, that heifers treated in this manner will not only milk better and give richer milk, but that they will milk much longer, and improve after every calf they have. This is not the only heifer I have tested, and it will not be the last, as I am sure it will pay better to do as some of the milkmen do at home, where they keep cross-bred cows for milking only to kill the calves when first born, or give them away to small cottagers to bring up on meal substitute for milk instead of letting them suck the cows."

NOTES FROM A TRAVELLER'S DIARY.

As regards vegetable and fruit garden cultivation, the villages around Kelaniya and Kotta districts appear to stand pre-eminent in the low-country, and a large quantity of vegetables and fruits sold in the Colombo market is supplied from these villages. Most of the vegetables grown here are purely native, such as cucumber, snake-gourd, pumpkins, long beans, bandakka, different varieties of yams, &c. The villagers know that the cultivation of these pays them, and as there is always a ready market for the produce, they take to vegetable cultivation with earnestness. Betel cultivation is also carried on extensively in these districts, and a large quantity of the leaves is sent to different parts of the island, particularly to upcountry. Sugar-cane is also grown to a large extent, for which also a ready market is always found in Colombo and its suburbs. The principal fruits that are to be found here are oranges, pine apples, mangoes, bael fruits, custard apple, rambutans, &c. The oranges and pine apples grown in the Kotta district are noted for their sweetness. Plantains are also grown in these districts to a fairly large extent, but not so extensively as in the villages bordering the Maha-Oya and its tributaries, from where cart-loads of plantain bunches are brought down to Colombo for sale and also transported to different parts of the island by rail.

Another place where vegetable cultivation is the principal industry is a group of villages about 3 or 4 miles distant from Panadure on the Ratnapura road. Large quantities of native vegetables, such as snake-gourd, cucumber, bandakka, &c., are systematically cultivated here and transported for sale to Galle, Bentota, Colombo, &c. Of these villages Panunugama and Alabomulla take the lead, and I was particularly struck with the large acreage of snake-gourd plantations which line the road at the former place. I have never seen a place where snake-gourd is so extensively and systematically cultivated as here. The *owita* lands in these villages have a rich soil and are well adapted for vegetable cultivation, and the people appear to take to it in earnest. Snake-gourd is planted in holes, about 3 or 4 feet apart, previously occupied by some other crop, such as cucumber, bandakka, &c., and are trained on sticks as in the case of the betel vine. A pandal is constructed on the top by tying sticks together with long coir rope, and the creepers find ample space for growth and production of fruits on this pandal. The appearance of such a field of snake-gourd with a profusion of snowy white flowers and with long ashy-coloured fruits hanging from the top is very pleasing to the eye.

I have so far stated the facts as they would appear to any casual observer, but when one looks more deeply into the state of affairs, he is surprised that much more is not done in these districts with a view to supplying the market more regularly with fruits and vegetables of a superior quality. Most of the vegetable gardens in the town of Colombo are in the hands of Coast Tamils, and they are good in their own