from the "old country," who is perfectly familiar with the details, having lived many years on a farm where Stilton Cheese, of the first quality, was the principal dairy product. By way of premising, allow me to say that I am assured that the excellencies of that cheese have by no means been exaggerated. The entire product of the very extensive dairy of which he was honored with the general supervision, sold ordinarily for about double the price of other cheese, and the demand for it was such that the regular customers often bid upon each other, and not unfrequently took it in its immature state, or before it had become sufficiently ripe to cut. I will now proceed to give his directions in the fewest possible words:—

The night's cream, without any portion of the skimmed milk, is put to the milk, of the next morning, and if cheese of a superior description and richness is desired, an additional allowance of cream is afforded, mixed with a little sweet butter. The rennet, without any coloring, is then put in, and when the curd has come, it is immediately removed without being broken, and put whole into a sieve or drainer where it is pressed by means of weights until the whey is completely repelled. It is then put with a clean cloth into a hooped chessart, (mould,) and pressed, the outer coat being first salted. When sufficiently hard, it is removed, and placed on a clean, dry board, bound closely in a cloth (which is changed daily) to prevent its cracking.—When the cheese is dried tolerably well, the cloth is removed, and no farther care is required, except turning it daily and occasionally brushing the surface.

The cheese is never large, seldom weighing more than ten or twelve pounds, yet it requires two years to perfect its excellencies, and bring it to complete maturity, for thee are not supposed to be fit for use till they have begun to decay. To accelerate thy process of ripening, and prepare them more speedily for the market and the table of the fastidious epicure, they are often placed in warm, damp cellars, where the putrefactive process is often quite rapid, or they are even wrapped in strong paper and sunk in hot beds which prepares them much quicker than they can be by the former process. The shape of these cheeses bears little resemblance to that of the common kinds, pressed in wide hoops—being that of a sugar loaf, though somewhat less lengthy and of a larger diameter.

J. B. J.

Duchess Co., N. Y.

Germantown (Pa.) Telegraph.

Note.—Some admirable samples of Stilton Cheese, *manufactured at Guelph*, by Mr. Parsons, have been sent to Toronto for exhibition, and were pronounced by the Judges excellent, and endorsed with a "recommendation," that they should be sent to the World's Fair. We had the pleasure of inspecting, and the gratification of tasting these samples, and heartily joined in the vote of approval.—*Ed. Farmer's Journal.*

THE RAPE PLANT.

The rape plant in its green state is well known for its feeding properties; it is rich in albumen and in oil. It will be obvious that the maintenance and increase of the fibrine or flesh is due to the albumen, and its fattening property mainly to the oil of the rape plant. In oil, or fatty matter, it is probably richer than any other green food. Rape seed has the same properties more concentrated; it is about equal to linseed in albuminous matter, and richer in oil. Rape oil being more valuble than linseed-oil, its seed obtains a higher price. I am not aware of any experiment having been tried with it for feeding; if, however, the price allowed, I should not hesitate to purchase it for this purpose, and should look for a result at all events equal to that from linseed.

Linseed is much used for fattening, as far as my recollection serves; it bears a higher price than any other material used for feeding. It ranges from 4*l.* to 5*l.* per ton, or nearly 50 per cent. higher than linseed-cake. As, however, the cake is richer in albumen and nitrogen, and also in phosphoric acid and phosphates, this superiority in price can be ascribed solely to its greater proportion of oil, which is valuable for fattening but not for manure.

From various analyses which have been published, it appears that rape-cake is somewhat richer in albumen than linseed-cake. The per centage of oil depends on the skill of the manufacturer, whose interest it is to press out of it as much as he can. The published analyses show a very similar per centage in each, and this agrees with the opinion of the manufacturer from whom I purchase. I am not aware of any analysis defining what are termed the heat-supplying elements, gum, sugar, &c., of rape-cake. There appears, however, a very like proportion in each, 41 per cent, which includes the husk or fibre. There is a difference in the quality of the oil; rape-oil is of the unctuous or fluid class, while linseed belongs to the drying or stiffening oils. It has occurred to me that linseed-oil, having more of the stearine property, might conduce more to the increase of solid fat, or tallow, but my experience has tended to remove this impression. There is a great difference in the taste or flavour, that of rape cake being acrid and somewhat unpleasent, that of linseed sweet and palatable. This is imparted by the essential or volatile oil, which has no influence on the fattening property.

I have sought to trace the grounds on which it is concluded that rape-cake is equal to linseed for feeding, a conclusion *which is insisted upon by chemistry*. If we look at the market price we shall find that in practice, by which this is regulated, there is a marked distinction. That of rape-cake rules lower than that of linseed by 4*l.* to 5*l.* per ton. This is attributable to the serving a double purpose, that of food and manure. We thus find that practice allows 4*l.* or 5*l.* per ton for the attribute of food only, as the fertilizing value of the two is very similar, rape-cake rather having the advantage.

It is a remarkable feature in the animal economy, and one to which attention has been scarcely sufficiently called, that the elements of food which serve the purpose of nutrition, together with the phosphates and minerals, and which are alone held of value as manure, are accounted for either in the gain of flesh and bone, or are otherwise found in the excrements which are deposited in soil to serve as manure, whilst of the elements of respiration a great proportion is dissipated, and seeks the atmosphere—the source from which it is supplied to vegetation. Liebig states that the excrements from plants used as food are of the very highest value for those plants from which they are derived. May it not be assumed that plants have the twofold attribute of food for the maintenance of animals, and in their excrement, the means, or otherwise food, for producing those very plants in their full integrity. It will then appear that in the case of rape-cake, admitting the conclusions of chemistry to be sound, it is equal to 4*l.* or 5*l.* per ton.

When at the Lincoln meeting, amongst other topics of inquiry, I made a point of introducing the use of rape-cake as food. I held conversation with some of the prominent agriculturists of the day, from Norfolk, from near the Tweed, Kent, Lincolshire, and other counties. Nearly all had tried it, but had given it up, in consequence of their cattle refusing to eat it; one or two from not perceiving advantage from it. As my practic has led me to different conclusions, I beg to describe it for the consideration of your readers. It is now several years, say four to five, since my attention was called to the use of rape-cake as food. The price of beef was low, the practice of stall feeding, and the use of artificial food in this district, which is chiefly in permanent grass, was much on the decrease. Graziers who formerly tied up their 50 to 80 for winter feeding have reduced their number to 6 or 8, or have wholly relinquished the practice, preferring to sell off their half fed animals to other turnip growing districts. My first attempts were a mixture of linseed and rape-cake. After numerous comparative trials, which I will not occupy your pages with recounting, I discontinued the use of linseed-cake altogether in favour of rape-cake. I have found from experience that it is important to procure rape-cake of good quality. The manufacturer with whom I deal requires notice of my wants, in order to insure its being made from proper seed. The cake he supplies me with is of a rich green colour, and appears free from a mixture of extreneous materials. It is of great advantage to keep it some time before using it. I have frequently found that cake refused when quite fresh has been eaten readily by the same cattle when a few months old.