ourse began to fail fifty years ago, being considered prejudicial to the landlord; and also, because, on a lease of twenty-one years, if constantly persevered in, it would not be found profitable to the tenant. "Half the farm has annually a white straw crop, which, from the frequency of the repetition, would not be productive; besides which the number of sheep and cattle kept under this system is comparatively trifling. It is also much doubted whether wheat will prosper so near the barley crop; and it can hardly be questioned, that without a plentiful supply of extra manure, both the turnip and the clover crop will fail, unless the land is refreshed by grass for at least two or three years." The same writer proceeds to observe: It may be proper to compare this rotation, with others on a similar principle, for dry soils. In Roxburghshire, Mr. Walker of Millendean's rotation is one-fourth in turnip and drill beans, and sown with grass seeds; one-fourth in hay, soiling and pasture-grass; and one-fourth in wheat or oats, after hay and pasture. In the light soils of Norfolk, neither beans nor oats are cultivated, and beans are certainly not suitable to every light turnip land.

JERSEY COWS—ENGLISH VIEW OF COLOR.

If the value of Jersey stock is to rest on color, deterioration will surely follow of those useful qualities that are far more noticeable in the good old-fashioned parti-colored cow, than that which will be found among the generality of fine, high bred, white-colored fawns, grays, or foxy, so-called Jerseys. I have owned hundreds of acclimated Jersey stock, and have never, as a rule, found the whole-colored such large producers, as many parti-colored ones; in fact by far the most butter-producing cow I have ever possessed, was not only parti-colored, but the most ugly and ungainly beast of the lot, yet her stock have never failed to show their large butter-making qualities. The true type of a Jersey cow is in fact an animal that will not make meat. I do not say that this is not improved upon, by acclimatization and a slight introduction of a hardier breed, of which what are termed Chichester Jerseys are the best description, neither do I say that Jersey breeders in the Island itself have not in some instances a breed that shows a disposition to make some flesh, and very probably may then be following up the requirements of fashion, yet I maintain that a pure Jersey should throw the bulk of her feeding properties into butter, and with little to flesh. The parti-colored good cow may have but a white spot, especially under the belly, but throughout the body the rich yellow skin, under any colored hair, will be found, black, white, or fawn. I have seen the commencement of a white-colored herd, the property of a noble duke, to obtain which I have seen wealthy and large producing cows sold off to prevent an animal remaining with the slightest stain of other than one color. I have heard from good authority that usefulness has been sacrificed for fashion in this instance, which, if followed up, as it rapidly is, I have no doubt that the future rich Jersey will be beef, not butter, as it was.—*London Agricultural Gazette.*

FAT IN MILK AND CHEESE.

In reference to the fact recently demonstrated, that fat arises from the decomposition of albumen in living organisms, a writer in the *Milch Zeitung* is satisfied that the same process goes on in albumen after it has been removed from the animal body.

He found that the fatty matter contained in the milk increases in quantity for a few days after it is drawn, while the amount of albumen becomes less. But the formation of fat in milk freely exposed to the air is conditional on the development of fungi. If their germs are destroyed by the milk being raised to a temperature of 180 degrees, or if means are purposely taken to prevent the admission of fungus germs to it while the access of air is still permitted, the fatty contents of the milk diminish, the existing fat is oxydized by the air and no new compensatory supply is formed.

Exactly analogous processes attend the formation of fat in cheese. Here, also, the existing proportion of butter is diminished by the atmospheric air on the one hand, while on the other a fresh supply is formed by the influence of the fungi which are becoming developed. According to the preponderance of one or the other processes, the fat contents of old cheese will rise or fall in amount.

The *Rural New Yorker* in commenting on this says:

The philosophy of curing cheese is very imperfectly understood—at least in America. Many dairymen, as well as cheese dealers, do not believe that fat in cheese can be produced in any other way than by the cream which is in the milk. And yet it has been proved over and over again, that cheese properly cured, though made from milk partly skimmed, is often more mellow and rich tasting than cheese made from whole-milk, but not so well cured.