

tion; the first recipe, it will be observed, is not "cheese" at all, but what is known in England as "curds-and whey."

"Fancy Cheeses."—At this time of year the farmer's wife, if she live near town, can pick many a stray penny by the making and marketing of little cream cheeses. They are easily made as follows:

Mix 1 pt cream and 3 cups fresh milk; add 1-2 teaspoon liquid rennet. Whip the mixture thoroughly for three minutes, then let it stand for three hours, or until it is well clotted and firm. Turn it out in a cloth and spread over a sieve, to drain off the greater part of the whey. After this, tie it up in the cloth and hang it in some cool place to drip, like pot cheese. When it has drained this way for 12 hours, line little cups holding about a gill each with sheer buttered muslin. Season the curds with salt, and fill the lined cups. Put a slight weight on each one, and in an hour they will be ready to serve.

Another cheese is made by taking equal quantities of milk and cream, and for every 3 pts stir in four drops of liquid rennet. Beat all together until very frothy, then set it away to stand for 12 hours. Drain it and tie it in a cloth to drip 12 hours, then press it in cloth into a perforated mold large enough to hold it. After two hours take it out and rub it with salt, top and bottom, and lay it on a clean board in a well-aired place, turning it and sprinkling it with salt every 24 hours. At the end of three days the cheese will be ready for use.

### FALL PLOUGHING.

To the Editor of the "Journal of Agriculture."

Dear Sir,—Some two years ago one of your readers found fault with me, that I did not give some hints or rules about ploughing, when I was supposed to give only an idea of the amount done. In this article, I may combine the two, and give some few necessary hints at all events as I see them from my standpoint.

There have been the usual matches held in different parts of our Province, and I also noted there was what might be called a Dominion one held near Ottawa, where there was a very large turnout. I also noticed that the Minister of Agriculture at Ottawa contributed to the prize list. The early part of the fall was too much on the dry side to make nice work; but, nevertheless, I have noticed that where the land could be ploughed at all, there is usually a much better growth of grain the following year, than if the land had been ploughed on the wet side.

I suppose the frost gets a chance to pulverize the clay, while if the soil is very wet it freezes solid, and the action of the frost is lost.

Most of the farmers have finished their fall-ploughing, although there will be some laggards at all times. One farmer, a few years ago, below Quebec, when asked why he did not plough in the fall, said the land became too dirty, that is he had more weeds than when he only ploughed in the spring.

In my experience, the man who sowed his grain early, was sure of a better crop nine times in ten than he who sowed late. Of course, I will admit there are some exceptions to this rule.

When a farmer ploughs a field very early in the fall, it may grow up some grain and weeds; but in such a case, another ploughing late in the fall would pay the additional labor, (good). The great trouble with most farmers they do not till the soil enough.

I was pleased, Mr. Editor, in noticing the very neat manner and the good kind of work done by the Indians of Caughnawaga. The ploughing by these Aborigines was better done than by the average farmer, they seem to take a pride in doing the furrow straight, and the shape of the ridge was so that the water would not lie on it. I can assure you it struck me quite forcibly, how I should like to show some of our careless farmers how well these people could do their work.

Some farmers say these ploughing