

generally be filled with a laudable ambition to produce the best farm in the country.

Would not the very best results accrue from bringing to notice the best managed and best cultivated farm, which would be within reaching distance to be seen and copied by all. One objection to the commendable operations of the Agricultural and Arts Association concerning this matter, is the fact that so large an area is taken in each group that the winning farms have never been seen by the vast majority at all. I confess that in my own district, although I travel about a good deal, I have never yet had the privilege of viewing the winning farm. We all know the powerful influence of an advanced enterprising farmer in any community. Some of us could testify what inspiration we have received from witnessing with our own eyes, the successful operations of some energetic, thoughtful farmer in our neighborhood. When a better crop is seen growing on your neighbor's land than in your own field, self interest impells you to inquire how is this? Can I imitate those methods? And so when the imitation begins it is sure to continue, and as certainly as the falling pebble dropping in the quiet waters produces a ripple, which ever extends its circle until the farthest shore is reached, so certainly will the influence of this one man continue to multiply itself, until the whole community are directly or indirectly benefitted. And so, Mr. President, without attempting to tear away this time honored institution, around which our affections gather as we think of past associations, I have suggested what it seems to me would be an improvement, with the hope that the one may be dropped for the only reason that something better may be grasped.

Our Maritime Correspondent.

There has been a great change in the beef business here in the last few years. Instead of shipping beef to the English markets, as we did at that time, both Halifax and St. John butchers have been purchasing beef in Ontario. A great many farmers think that it does not pay to make beef at present prices, and so are either dairying or selling their stock. While the latter practice for a time brings in more ready money, it is conceded to be bad farming, except in localities where there are large tracts of meadow land that do not require manure. While not inclined to complain, I think farmers in all the provinces are feeling the sharp competition from outside, and are in a spirit to adopt all advanced methods as fast as their capital will admit, and it can be shown that the new is better than the old. Farmers' clubs and associations and conventions for the discussion of practical questions, have been well attended this winter.

The new Agricultural School, established by the N. S. government, is not so well patronized by the farmers as it was hoped and expected it would be. It is an excellent school, however; and Professor Smith, who has charge of it, is a practical, as well as a theoretical farmer; and he is so confident that the farm in connection with the school will more than pay its way, that he has agreed to give the government a fair per cent. for the money they have invested in it, the government to make all permanent improvements.

Interest in horse breeding continues to increase, and a number of fine horses have been brought into both provinces the last few weeks. New Brunswick and Nova Scotia claim that they can raise horses just as cheaply, and just as good animals, as they do in Prince Edward Island; and they propose to convince the world of the fact by showing the horses. "The proof of the pudding is in the eating."

The N. B. government lost one of their best Clydesdale stallions. The remaining ones are leased for the season, and are distributed over the different parts of the provinces.

Farming Affairs in Great Britain.

(From our English Agricultural Correspondent.)
JUBILEE OF THE "ROYAL."

In April, her majesty the Queen, represented by the Prince of Wales, entertained the Council of the Royal Agricultural Society at a banquet in St. James's Palace, to celebrate the entry of the society on its year of jubilee. In reality, as the "English Agricultural Society," it was established nearly fifty-one years ago—in May, 1838; but it was not till March 26th, 1840, that the association was incorporated under royal charter as the "Royal Agricultural Society of England," and from this point of view the society is in its fiftieth year. Nearly 2,000 new members have joined the society since it was announced that the Queen had accepted the presidency for the current year, and that it was desired to increase the number of members in honor of her Majesty. The total number is nearly 11,000. The published property of the society is £30,000, and at the Windsor show, next June, £12,000 will be awarded in prizes.

ENGLISH AND FOREIGN CHEESE-MAKING.

In the new number of the British Dairy Farmers' Association's Journal, Mr. Joseph Rigby compares English and foreign cheese-making practices in a very interesting manner. The makers of Stilton cheese, he says, use their milk warm from the cow, with rennet at 80 to 82 degs. F. in sufficient quantity to thicken the milk in twenty minutes. They "lode" the curd in strainers without cutting it, and let the separation of the whey go on of its own accord, drawing the corners of the strainers together as it shrinks. Some makers leave curd and whey together for 24 hours, then break it up, salt, and fill in hoops. Others leave the whey with the curd an hour or two, then run it off and salt at the end of 36 hours. Yet others let the whey run off an hour after lading, and keep the curd to "cure" 43 to 60 hours before breaking and salting it. As a rule, one pound of salt is added to 65 lbs. of curd. The dairy in which this work is carried on, and in which the cheeses are kept while in hoops for six or seven days, is maintained at 65 to 70 degs. F. No pressure is used. When the cheeses are ready to come out of the hoops they are smoothed with a knife and carried to the coating room, where they are kept at 60 to 63 degs. F. for ten or twelve days, until the waxy-coated appearance has come on them; then they are taken to the curing room, where they stay three or four months, within which time the fungus growth—blue mould—will have made its appearance if the work has been well done.

HOW CHEDDAR CHEESE IS MADE.

The evening's milking is left to cool down during the night—artificial cooling being necessary only where the quantities are large—and the morning's milk is added, with rennet at 80 to 82 degs. F. in sufficient quantity to produce a curd ready to be cut in 45 minutes. Some makers at the same time add some whey, in the proportion of one gallon to twenty gallons of milk. It is usual to begin to break up the curd while it is somewhat tender, and to reduce it to the size of small peas, then gradually to raise the temperature to 106 degs. F., stirring all the time to prevent the particles adhering. The hot test is used to decide when sufficient acidity is developed; but the whey is drawn off and the curd is put on drainers to cool, and left till tough enough for salting and grinding, 2½ lbs. of

salt being used to 100 lbs. of curd. The cheese is then put into the press at once and kept there for three days, being turned daily.

MAKING GORGONGOLA CHEESE.

As Gorgongola is perhaps the most famous of all foreign cheeses, a brief description of its manufacture, abstracted from Mr. Rigby's article, may be welcome to many readers. The rennet is added to the milk as soon as the latter is drawn from the cow, the temperature not being allowed to fall below 85 degs. F. Enough rennet is used to cause coagulation in 25 to 35 minutes. The curd is then carefully broken up, and, in the case of the night's milk, it is laded into cheese cloths, about three gallons in each, and hung on pegs over a drainer till morning. The morning's milk is treated similarly, except that the curd is hung up for only about fifteen minutes. The two curds are next taken out, placed in wooden hoops, inside each of which a cheese-cloth has been put. Care is taken that the warm curd of the morning is kept to the side, top and bottom of the hoop, so that it will unite and form a smooth crust, while the cold curd of the preceding evening is kept in the centre. The latter never perfectly unites, and it is in the spaces left that the blue mould begins to grow as the cheese ripens. In one hour after making, the cheese is turned, and again three or four times during the day. At night the cloth is taken off, and the cheese is turned once daily for three or four days, after which the salting begins; and experience only can tell a maker when to begin and when to leave off. Some take 30 days to finish, some 20, others only six days. The temperature of the dairy in which these operations go on should be 60 degs. F. When the salting is finished the cheese is taken to a drying room for several days; and bright pink spots will begin to form on the coat if it has been well made; otherwise it will begin to grow soft and grey-colored, gradually turning black. From this room the cheese is taken to the curing cellar, which is kept at 60 degs. F., and there it is turned every alternate day for four or five months, until it is ripe.

EXPERIMENTS WITH BARLEY.

The results of applications of various manures for barley, by Prof. Kirsch, of Winchester Royal Agricultural College, were as follows, last harvest, compared with the averages of the three previous trials, so far as no change in the manuring has taken place:—

Manure per acre.	Yield per acre in bushels of 56 lbs.	
	1888.	Average, 1885-7.
None.....	27%	20%
3 cwt. kainit, 3 cwt. superphosphate, 2 cwt. nitrate of soda.....	30%	35%
3 cwt. kainit, 3 cwt. superphosphate, 2 cwt. sulphate of ammonia.....	30%	34
3 cwt. phosphate, 2 cwt. nitrate of soda.....	42	38%
3 cwt. kainit, 2 cwt. nitrate of soda.....	41%	36
2 cwt. nitrate of soda.....	43%	35½
175 lbs. sulphate of ammonia.....	37%	33%
3 cwt. superphosphate, 1½ cwt. nitrate of soda.....	40%	—
3 cwt. superphosphate, 131 lbs. sulphate of ammonia.....	34	—
7 tons farm-yard manure.....	31%	26½
14 tons ditto.....	35%	29½

The liberal allowance of 56 lbs. per bushel for barley makes the results all round smaller than they should be. It will be noticed that the plots which received non-nitrogenous manures alone (mineral superphosphates and kainit) pro-