"Some persons serve it out as often as five times in a day: but the most prudent, and, we think, the better practice, is to give it as soon as possible after day-light, at noon, and sometime before sun-set: which enables the animals to fill their bellies, and to have time sufficient for that quiet digestion which is interrupted by too frequent feeding. In stating that the quantity should be moderate, we however allude merely to the not allowing the animal to have so much as will cloy him: he ought to have as much as he can fairly eat with a relish, but the moment he begins to toss it about, it will be then evident that the keenness of his appetite is satisfied, and it should be instantly removed.

"The last is through cleanliness. The ox-house should be opened before day light and well cleaned by pail and broom, from every impurity.—After the animals have been satisfied with food, whatever may remain should be immediately removed and the cribs and mangers should be carefully swept out, and washed if necessary; water should then be given without limitation."

As to the food we will add, that fatting animals should have in winter, grain, or roots, or oil-cake. Beef cannot be made on hay alone. In Great Britain, where they boast of their beef, turnips are generally employed; in the United States the coarse grains are mostly used. As our turnip culture progresses, and progress we are confident it will, we shall be able to make cheaper if not better beef. Assuming that 600 bushels of Swedish turnips will grow upon an acre of ground that will produce thirty-five bushels of corn, and that six bushels of the Sweds will fatten as much as one bushel of corn, it will be seen that one acre in ruta baga will go about as far in making beef as three acres in corn, with the further advantage, that the latter will cost four times as much labor in its culture as the former. Now we give an instance, in another column of the Swedes yielding more than 1500 bushels to the acre, and the opinion of an intelligent feeder, that two bushels are worth as much, for feeding, as one bushel of corn. The mangold wurtzel, the carrot and the parsnip, may be all raised in field culture, at about the same expence per acre as corn; and they will give as great a yield, and afford as much nutriment as the ruta baga. The potatoe, whose culture we are all acquainted with, should be made to yield 300 bushels per acre: and these afford a far more profitable feed than grain. A bullock will consume from 100 to 140 lbs. of ruta baga in a day; but if full fed with this or other roots they will consume but little hay, and have little or no occasion for water.—*Cultivator.*

Making and Preserving Cheese.

1. The goodness of cheese, as well as butter, depends much on the quantity of milk. The season, and particular way of making it, also have a very considerable influence upon it in this respect—more perhaps than the material of which it is prepared. We shall briefly notice these circumstances.

2. The best *season* for this purpose is from the commencement of June till the close of September. There is no doubt, however, but that good cheese may be made throughout the year, provided the cows be well fed in the winter. It is also worthy of attention that milk abounds most in caseous matter during the spring, and with the butyraceous in summer and autumn.

3. The Cheshire Cheese, made in England, is celebrated for its excellence, and we shall give the mode of making it adopted by the Cheshire dairy-men.

4. The thermometer of a Cheshire dairy-woman is constantly at her fingers' ends. The heat of the milk when set, is regulated by the warmth of the room and the heat of the external air; so that the milk may be the proper length of time in sufficiently coagulating. The time is generally thought to be about an hour and a half.

5. The evening's milk—of suppose twenty cows—having stood all night in the cooler and brass pans, the cheese maker, (in summer,) about six o'clock in the morning, carefully skims off the cream, which is put into a brass pan. While the dairy-woman is thus employed, the servants are milking the cows, having previously lighted a fire under the furnace, which is half full of water.

6. As soon as the night's milk is skimmed, it is all carried into the cheese tub, except about three quarters of a brass pan full, (three to four gallons,) which is immediately placed in the furnace of hot water, in the pan, and is made scalding hot; then half of the milk thus heated is poured to the cream, which, as before observed, has been already skimmed into another pan.

7. By this means all of the cream is liquified and dissolved, so as apparently to form one homogeneous or uniform liquid, and in that state it is poured into the cheese-tub. But before this is done, several bowls or vessels full of new milk or perhaps the whole morning's milk, will generally have been poured into the cheese-tub.

8. In some celebrated dairies, however, they do not, during the whole summer, heat a drop of the night's milk; only dissolve the cream in a brass pan floated or suspended in a furnace of hot water. In other dairies, they heat one-third, one-half or even more than that of the previous night's milk. But in all, they are careful to liquify or melt the cream well before it is mixed with the milk in the tub.

9. Whatever may be the general custom in any given dairy respecting the heating of the milk, the practice varies according to the weather. It is generally on poor clay lands that the milk most requires warming. On good rich soils, it will not bear much heating; at least by so doing, the process of cheese-making is rendered more difficult.

10. The process of making cheese is much more difficult than that of making butter. The quantity depends more on the mode of performing that operation than on the richness of the milk. The temperature at which the milk is kept before it is formed into cheese, and that which is coagulated, or turned into curds, are objects of the greatest importance in the management of a cheese dairy. The temperature of the milk ought not to exceed 55, nor to be less than fifty degrees of Fahrenheit's thermometer. For coagulating, it should be at 90 to 95.

11. If the milk is kept warmer than 55, it will not throw up the cream so well as the lower degree. It is also subject to get sour and give a bad taste to the cheese. If it be allowed to be much colder than that, it becomes difficult to separate the curd from the whey, and the cheese made from it will be soft and insipid.

12. If the curd be coagulated too hot, it becomes tough; much of the butyraceous matter will go off with the whey; and the cheese will be hard and tasteless. The thermometer, should therefore always be employed in every dairy. Although the dairy-woman may at first be prejudiced against it, yet it is evident utility, and great simplicity, will eventually reconcile them to its use.

13. The greatest care should be taken thoroughly to extract every particle of whey from the curd. No cheese will keep well while any whey remains, and if any part becomes sour, the whole will acquire a disagreeable flavor. Similar effects are produced by the use of an immoderate quantity of rennet; it is also apt to blow up the cheese full of small holes. This last effect will be produced if it be allowed to remain too long on one side.

14. A very experienced dairy-man is of opinion, that from nine to twelve months' time is requisite to ripen cheese of from fourteen to twenty pounds weight. It is laid down as a rule, in the process of making cheese, that the hotter it is put together, the sounder it will be: and the cooler, the richer, and more apt to decay. It should be kept in an airy but not in a cold place. If the moderately dried leaves of the young twigs of the common birch tree be placed on the surface or sides of cheeses, they will be found very serviceable in preventing the depredation of mites.

15. It is a good practice to strew a little dry moss, or fine hay, upon the shelves on which the cheeses are laid; for when new, they sometimes adhere to the board, and communicate a dampness to it that is prejudicial to the other side of the cheese, when turned. It also promotes their drying.

16. At a more advanced stage, they may be laid upon straw; but at first, it would sink into, and deface the surface. To which we will add, as general maxims—that great cleanness, sweet rennet, and attention to the heat of the milk and breaking the curd, are the chief requisites in cheese making.—*Farmer's School Book.*

ADVANTAGES OF CULTIVATION.—Dr. Beekman stated in his address before the State Agricultural Fair, in Rochester, that 10,000,000 head of cattle and 44,000,000 of sheep are kept in England advantageously, on a territory but little larger than the State of New York. This is not far from twice the number of sheep now in the whole United States. The English cultivators of the soil harvest annually, according to Dr. B., 262,000,000 bushels of grain, the farmers of New York about 51,000,000.—*New York Evangelist.*

NEWS.

GREAT BRITAIN AND IRELAND.

The corn harvest may be said to be quite finished. The wheat,