the curd pressed against the bottom of the tub, till it is firm enough to be lifted into a drainer, or vessel with a porous bottom, when it is cut with a knife, once in every ten minutes for an hour. It is then put into a cloth, and a pressure applied to expel the whey more thoroughly. When this is done and the curd gets dry and firm, it is put into a tub and carefully minced with the curd knife, and salt and a little nitre applied. The curd with a cloth round it, is then put into a chesset, set before the fire for three hours, and turned from time to time to preserve a uniform heat. It is then put in the press and a slight pressure applied. At the end of an hour the cheese is turned upside down in the chesset, and a cloth drawn from boiling water applied. At the end of another hour the cloth is again changed, and the cheese is left in the press to the following morning, when it is taken out, slightly heated before the fire, and again returned to the chesset and the press. When the wet cloths have been changed a time or two, a dry cloth is substituted and a greater pressure applied. The dry cloths are changed every two hours till the cheese is perfectly dry, when it is taken out, the chesset well warmed, and a thin cloth put into it. The cheese is then returned to the chesset for the last time and subjected to a slight pressure for half an hour, when it is taken out and laid on a plank in a dry situation with a cloth thrown over it for a day or two, and turned over and rubbed with a coarse towel, (taking care not to break the edges), every two days till it is sufficiently dry for keeping.

The above cannot be called *my* methods exactly, but are the modes considered at present in Ayrshire as the most profitable and advantageous.

If they contribute to make the way more smooth to my brother Farmers in this Province, I shall be gratified.

I am your obedient Servant,

ROBERT GRAY.

DOUBLE FURROW PLOWING.

We saw an experiment in fall plowing not long since, in which there is some virtue, that will meet the approbation of all those who prefer deep plowing and deep soils, to shallow surface work.

It was in a piece of the most inveterate June grass, infested with the wire-worm, and entirely worthless for mowing. The *modus operundi* was this:—With a good turning green-sward plow—its roller set to guage a furrow about four inches in depth—a land was marked out by the plow, and the first furrow slice turned over once out of the way, by hand, with forks. Then another plow of the same width followed, set to work six inches deep in the same furrow, with two strong horses harnessed tandem—one before the other. After the first furrow was completed, the turf slice of the first plow was turned into a ten inch depth of furrow; and, by the second plow, which follows, covered with a furrow of earth six inches thick, taken immediately from under where the turf came from—so that the surface of the original sward was ten inches below its former.

By this process, a species of subsoiling was performed—the ground put in a proper situation for manuring, and cross-plowing for spring crops—the June grass and wireworm probably buried beyond resuscitation—and the earth properly charged with vegetable nutriment to sustain a heavy crop, and resist drouth.

A three-horse team, abreast, would probably be a better team for the second or subsoil furrow; and the whole operation a good spring process, with or without manuring.—*Rural New-Yorker.*

GOOD ADVICE.—"It will not do to hoe a great field for a little crop, or mow 20 acres for five loads of hay. Enrich the land and it will pay you for it. Better farm 30 acres well than 50 acres by halves."

MANURING TREES.—It does not always happen, says the *Maine Farmer*, that the ground is made as fertile when young trees are set out, as it should be. In such instances, subsequent manuring is useful. No better season for this purpose can be selected than late in the autumn or during the winter, when rains or thaws may carry the soluble portions down among the roots, and the remainder be spaded in, in the spring.

Now every person at all conversant with the laws of vegetable growth, is aware that the absorbing parts of roots, are young fibres or spongioles, at or near the extremities of larger roots. In very small trees, these may be within a foot of the main stem; but as the tree increases in size, the circumference of the roots forms a larger circle each successive year. While the tree is young, the length of the roots is quite equal to the height of the tree. As it becomes older, the roots near the base of the tree enlarge and become nearly destitute of fibres. Hence, the entire uselessness of the too common practice of applying manure closely around the base of the tree, instead of at a distance of many feet around. This practice is not less absurd than to pour water into a man's boots to allay his thirst.

Trees which grow in sod ground can never thrive so well as where the soil is kept mellow and free from vegetable growth. With young trees the difference will often be as ten to one. Many, to avoid this evil, spade around their trees, but in so small a circle, that no benefit is derived; the young roots are far off from the tree and from this spaded circle, seeking in a hard dry soil, under the thick grassy covering, for a scanty supply of food.

PRUNING STONE FRUIT.—It has been but a few years since the cultivators of fruit have been in the habit of pruning peach trees at the extremities of the branches, instead of cutting off limbs at the trunk. This system of shortening in, as it is called, is gaining ground, and is a great improvement. The reasons for this mode of pruning are evident on examination. Most kinds of stone fruit grow rapidly, and bear the greatest part of their fruit on new wood, which is, of course, near the ends of the limbs. In this way a tree spreads over much land, and has naked branches near the trunk; and pruning at the trunk causes the gum to ooze out, which sometimes endangers the health or life of the tree.

On the contrary, by pruning at the ends of the branches, the tree is confined to small space, the wounds have no unfavourable effect, or only affect the twigs and not the trunk, and much new wood is produced for the production of fruit.

TO NEUTRALIZE THE ACID (OR SOURNESS) IN FRUIT PIES AND PUDDINGS.—It is well worthy of notice that a large quantity of the free acid which exists in rhubarb, gooseberries, currants, and other fruits, may be judiciously corrected by the use of a small quantity of carbonate of soda, without, in the least, affecting their flavour, so long as too much soda is not added. To an ordinary sized pie or pudding, as much soda may be added, as, piled up, will cover a shilling; or, even twice such a company, if the fruit is very sour. If this little hint is attended to, many a stomach-ache will be prevented, and a vast quantity of sugar saved; because, when the acid is neutralized by the soda, it will not require so much sugar to render the tart sweet.

PASTRY.—Take a quarter of a peck of flour, and rub into it a pound of butter, very fine. Make it up into a light paste, with cold water, just stiff enough to work well. Lay it now out about as thick as a crown piece; put a layer of butter all over; sprinkle on a little flour, double it up, and roll it out again. Double and roll it with layers of butter, three, four, five times, or more. Bake in a moderately quick oven.