Of cheese, there were made in the United States in 1850, 105,535,893 pounds. In 1860 there were made 105,875,135 pounds, an increase of only about 345,000 pounds. Of this amount New York made 49,741,413 pounds in 1850; and 48,548,288 pounds in 1860, which is 1,193,125 less than we made in 1850.

The factory cheese made in 1870 was returned by the census marshals on the schedule of manufactures, which has not been compiled. We think the total production will be shown to be not less than 140,000,000 pounds. The amount of farm dairy cheese returned as made in 1870 is 50,782,824 pounds, of which 22,769,964 pounds were made in the State of New York. We estimate the total amount of both factory and dairy made in this State in 1870 at 65,000,000.

Now let us glance at the value of dairy products in our own State in 1870, assuming that we made 65,000,000 pounds of cheese. If we call the cheese 15 cents a pound—it averaged about that last year—65,000,000 pounds amount to $9,750,000. At thirty cents a pound, 103,000,000 pounds of butter would amount to $30,900,000—making a total of nearly $40,000,000 ($39,650,000) for the dairy products of the State of New York alone, counting only the two articles of butter and cheese, and saying nothing of veal and pork. The nearly 2,000,000 milch cows employed in this production can not be valued at less than $50 a head, or $100,000,000.

These figures will serve to impress the mind of the reader with an idea of the magnitude of the interest with which the dairyman is connected. We will only add that our exports of cheese from the port of New York, in 1870, reached 1,184,687 boxes, averaging not less than 60 pounds to the box, making a total of 72,000,000 pounds, worth about $10,800,000.—*Utica Herald.*

Diversified Farming and Home.

We would urge upon our dairymen the importance of adopting a somewhat diversified system of farming. Every farmer should raise his bread, vegetables, meat and fruit. Wheat, corn, potatoes, oats, &c., should be cultivated so that you may not be wholly dependent upon one single crop, a failure in which would be most disastrous. If you grow what articles you want to use, you will not be subject to the fluctuations of the market, and possibly have to pay dear for them when you are compelled to take low figures for your butter and cheese. Keep a few sheep for stocking-yarn, and for mutton, and to have a few pounds of wool to sell or to exchange for cloth. In short, farm it so as to be as independent as possible, and to keep your hand in, so that you and your boys may know how to do something else besides take care of stock, milk and churn, or run to the cheese factory.

And, above all, seek to make your homes attractive and pleasant. Don't forget the good woman in the house, and leave her and daughters to drudge and get along in the old-fashioned way, while you use the mowing machine, horse-rake, reaper, threshing machine and other labor-saving machinery. Give her the benefit of the washing machine, sewing machine, and all the possible accessories which lighten the burdens of the household. Don't be afraid of nice furniture, or even a piano. There is nothing more pleasing and refining than music. Consider the intellectual and moral natures of those around you, and do something to gratify their tastes and cultivate their love of the beautiful, which is very closely allied to the true. Remember, that the soul is of more consequence than the body, and that it is the spirit in this body, invisible and immortal, which suffers and enjoys—which has its likes and dislikes, its joys and its sorrows, and that if you fail to please and develope this, you fail in everything for which this material existence was designed. —*Utica Herald.*

A Remarkable Cow.—At the October meeting of the Western New York Dairymen's Association, Mr. E. W. Stewart read to the Association the following record handed to him of a remarkable cow, owned by Mr. J. H. McMillan, of Gowanda, Erie county. She is a grade Ayrshire that gave, when four years old (1869), during the year, 9,241 pounds of milk. The next year she gave 9,650 pounds of milk; and during 163 days of this present year has given 7,014 pounds of milk, or an average of forty-three pounds per day, from which has been made 14 pounds of butter per week, or 322 pounds in twenty-three weeks. The cow has been fed this season upon four quarts of wheat bran mixed in her own milk, each day, and has run in a good pasture on the creek bottom. Previous to this year she has only had abundance of good pasture and drank her own milk after skimming. This is a remarkable record, but is endorsed by Mr. Isaac Hale of Collins. At the same rate her milk (9,650 pounds) in 1870 would make 438 pounds of butter or 965 pounds of cheese.

New York State Dairymen's Association and Board of Trade.—The first annual convention of the New York State Dairymen's Association and Board of Trade, will be held at the Board of Trade rooms, in Little Falls, N.Y., on Tuesday and Wednesday, January 2 and 3, 1872.

In regard to the per centage of caseine in washed and unwashed butter, we gave a statement from those who claimed to have made direct experiments in the matter. "Ordinary butter," says Morton's Encyclopedia, "always contains cheese, water, and sugar of milk, together amounting to from 10 to 16 per cent. It is very difficult to get rid of all the cheese matter, as it is now in an insoluble state; but it may be removed to a very great extent by washing the butter in repeated portions of water, and decanting off the particles of caseine which suspend themselves in it. In the best kinds of butter the cheesy matter rarely amounts to more than one per cent.; in the inferior varieties there is often several per cent. present."

Entomology.

Entomological Specimens may be sent for identification, or for information respecting history and habits, to the office of the Canada Farmer. Postage should be prepaid. Specimens should be sent in a pasteboard or other box, not loose, but packed with cotton wool, or some similar material. The name and address of the sender should also accompany the package, not necessarily for publication, but as an evidence of good faith, and that we may know where to apply for further information, if required.

Cabbage Caterpillars.

To the Editor.

Sir,—I have noticed for the last two years a green caterpillar on the cabbages and cauliflowers, which I have since learned is becoming very general over most parts of Canada, and is now finding its way into the United States. In 1870 I tried a variety of cures to rid my vegetables of this insect. Amongst these was lime, gas lime from the gas works, soap suds (carbolic), but without success. This year I planted cabbage and cauliflowers again, but did not expect a crop, fearing the ravages of this insect pest again; and sure enough, with the heat of summer he put in his accustomed appearance, and I began to feel "very low" over him, as my "Early Erfurts" began disappearing before my patient gaze. In one of my rambles, however, I espied a healthy lot of fine heads of cabbage in an old Scotchman's garden; so I immediately "interviewed" him as to the cause of my failure. He immediately told me that the secret lay in one word, and that word was "ashes," hardwood ashes. I started for home, and tried it. I need hardly say I met with the greatest success. Where the caterpillars went to I do not know, and did not stop to enquire; all I know is they left, and I have now some fine heads of cabbage stored away for spring use in my cellar. These brutes also fed very heartily on the leaves of some Swede turnips that I had, but I did not notice that they did them any harm. I have since learned the history of my friend, which I give below:

His Latin name is *Pieris rapæ.* He came to Quebec about the years 1856-57, from Europe. The egg is laid by a light yellowish butterfly, having a small black spot on each of its wings. Being on a visit at Weymouth, in the south of England, last September, I observed that my friend there had lost his whole crop by this now apparently almost universal pest. It will be well to be on the look out for him early in the ensuing season, as he is rapidly advancing all over the country. From Quebec, in 1864, he found his way into New Hampshire in 1866, and in 1869 he was discovered in Hudson City and Hoboken.