

35. What other experiments or farm operations have produced interesting or valuable results?

FENCES, BUILDINGS, &c.

36. What is the number size and general mode of construction of your farm buildings; and their uses?

37. What kind of fences do you construct? What is the amount and length of each kind? And their cost and condition?

38. To what extent are your various farming operations guided by accurate weighing and measuring? And to what degree of minuteness are they registered by daily accounts?

39. Do you keep regular farm accounts? Can you state the annual expense in improving your farm, and the income from it, with such precision that you can at the end of the year, strike an accurate balance of the debt and credit? Would not this practice conduce very much to close observation, careful farming, and in the end much improve your system, as well as better your fortune?

It is expected that these questions will be answered with precision and minuteness, the applicant submitting the information according to his best knowledge, and belief of the correctness, of which an affidavit shall be made.

The statements must be sent free of postage, to B. P. Johnson, Secretary, Agricultural Rooms, Albany, on or before the first of December, 1849.

CHEESE DAIRIES.

B. P. Johnson, Chairman of committee.

First premium, Silver Cup, value.....	\$50
Second do do do .....	30
Third do do do .....	20

The persons making application for premiums, must submit written answers to the following questions:

1. What is the locality of your farm, its elevation, and latitude.

2. How much land under cultivation? How much in pasture and in meadow?

3. What is the nature of your soil and subsoil?

4. What plants or grasses do you use for pastures? What for hay, and how are your meadow lands treated, and how much hay do they yield per acre.

5. How many pounds of milk from each cow? How many from the whole herd?

6. How many pounds of cheese to 100 lbs. of milk? The quantity of milk and cheese during the season? The quantity of milk and cheese to each cow?

7. At what time do you commence and close making cheese.

8. Do you rear the calves? Do you keep swine?

9. Is any feed used besides grass and hay?

10. A particular account of the method of making cheese? The quantity of the cheese, and its price in market, and place where sold?

11. The number of cows milked? the breed of the cows and their age? and the time of calving?

12. What difference is there in the quantity of cheese yielded by the same quantity of milk given by different cows?

13. Has any particular kind of herbage been noticed to have an influence in increasing the proportion of *cheesy matter* in a given quantity of milk? And what kind of herbage produces the most and best milk?

14. If any butter made during the season, state how much?

15. What are the principal causes which produce bad cheese?

16. State such other particulars as from experience and observation are deemed important, so that correct results may be obtained as to the best manner of managing a Dairy.

17. Do you keep cows in the same pasture or do you change pastures—and which is preferable?

18. What kind of salt is used? Have you used solar evaporated salt or steam refined salt from the Onondaga Salt Works, and what has been the result?

19. Has any of your cheese or butter been sent to foreign markets? how has it kept in warm climates?

20. What quantity of land is required to keep a cow in good condition through the year?

21. What is the difference, if any, between the morning's and evening's milk in the quantity of cheese, from an equal quantity of milk?

It is expected that the questions will be answered with precision, and that all the operations of the Dairy will be carefully noted during the season. The object of the Society is, to ascertain, as far as practicable, all that relates to the manufacture of cheese, the quantity of milk and cheese per cow, and the quantity of cheese from each 100 pounds of milk, and the kinds of plants and grasses best adapted to producing milk for cheese; the best breed of cows, and the location of farms best adapted to the manufacture of cheese.

The statements presented must be verified by the affidavits of the competitors, and also by one or more persons who assisted in the dairy, and has been acquainted with the operations, which are to be sent to B. P. JOHNSON, Secretary, by first January, 1850.

BUTTER DAIRIES.

The regulations for Cheese Dairies must be complied with by applicants, adapting the answers to Butter instead of Cheese.

To be accompanied with a particular statement of the manufacture and preservation of the Butter or Cheese.

Answers to the above questions would be making some return to the public for the pre-