## Mates by the Way.

Retrogression. — It seems almost incredible, but from the report of Mr. Bowick, the well known English correspondent of the "Country Gentleman," we learn that the Canadian system of Cheddar cheese making, adopted in Scotland some twelve years ago, has been found not to answer the purpose, and cheese-makers all over the country have returned to the old Somersetshire system, namely, to create the required acidity by adding sour milk or whey, instead of, as in Canada, by heating the milk. Discolouration seems to have been the chief fault found of late with the Scottish Cheddar, and it is supposed to have been caused by the heating process. In some dairies in Scotland, a pure culture from the States has been used, and it was with this that the first-prize cheese at the Kilmarnock Exhibition, last fall, was made.

Lime-burning. — To burn limestone, of which there is plenty about this province, there is no absolute necessity of building a kiln. We have lots of rough fuel on most of our farms, and a little straw to start the fire, can easily be spared; will any one try the following plan, which we know has been successful:

Mark out a square the size of the base of the pyramidal heap you intend to burn; on this place a good layer of straw, then a lot of rough brush wood, sticks, etc., topped up with some good billets of hard-wood. A sort of flue must be made from the centre to the outside, on the ground, of large limbs of trees, to get all well alight. Then place alternate layers of limestone and stove-length hard-wood, and when high enough, cover all up with soil. When alight, care must be taken to stop up any cracks that may appear, or else the whole force of the fire will be directed to that quarter and the fire will go out. This is very much the same plan as that practised in "clay-burning" that we have so often recommended as a'mendment on heavy land, and will, if carefully done, burn lime for a mere trifle. We do not mean to say that the whole charge will be as perfectly burnt as with coal in a kiln; but even if a odd stone or two does escape, it will fall to pieces as soon as the frost gets hold of it.

Vacant farms in New-England. — In the "New-England Homestead", we read that there are no fewer than 4,300 farms in that division of the States that are completely abandoned and are fast returning to the same condition from which they were rescued by the industry and persistent energy of the early settlers.

And are these farms to lie perennially in their present state? Will nobody try to do what is called, we believe, by the New-York papers "resurrect" them? It would not be an expensive a.k. Three or four of them laid together, making, say, 500 acres; a good flock of lambs; a skilled shepherd; a few tons of bone-dust, and a few hundred pounds of rape-seed; with two or three plough-teams and men in proportion; these, if properly employed, would soon convert these eyeores into really profitable occupations.

And, dropping the subject of the abandoned farms in the States for a time, may we not turn our eyes to many a farm in this province that is hardly more productive? The same treatment that would rescue the former from barrenness, would greatly assist in multiplying the returns from the latter. No one who has not seen, with his own eyes, the marvels effected by the feeding off of only one crop of rape by sheep, would believe the utter and entire change of power of production it brings about. Do, try it, some of you; you will never repent it. The time has come to consider whether, considering the competition in arms against us, it might not be as well to turn our attention seriously to the other branches of farming, and to see if we cannot bring them to the same pitch of perfection as we have brought our dairy industry to. There are plenty of lambs to be picked up round the country; for we cannot begin the system we are advocating by keeping a breeding-flock, and