

and half a mile to the north of the Leeds and Tadcaster turnpike road, does at present supply such instruction in the cultivation of land that the public would lose a great benefit were it not pointed out.

I well remember Whin Moor more than forty years since, of which this now most fertile farm formed one of the most barren parts. It was a district cold and sterile, the substratum a very stiff clay, tenacious of all the rain that fell, the surface a kind of black earth that then seemed unfit for human habitation. Nothing could be more unpromising in appearance, and although the price of grain was excessive soon after the inclosure of Whin Moor, the price of this land did not then exceed £10 per acre. From the present character of some adjoining farms, but in the hands of cultivators of another kind, some notion may be formed of what Mr. Skelton's farm once was, although the crops now growing thereon will bear comparison with those of the most luxuriant and fertile districts. It is not solely because of the abundance of produce that this farm is worthy of notice.

2. It supplies an illustration of the effects of manures, for almost every field (as I was told by the most intelligent experimental cultivator) was this year differently manured in different parts. Here may be seen what rape dust, compost, animal and vegetable substances, and above all, what guano will effect. Guano used at the rate of two hundredweight per acre, which costs seven shillings per cwt., has given a growth and luxuriance to all kinds of grain, to turnips, and to grass, which supplies proof that guano may be brought from the Pacific Ocean, and from the most distant parts of the world, and applied at a cheaper rate than other kinds of manure can be collected at home. Science and industry may make further discoveries, and it is not improbable that the qualities which fructify in guano may be readily produced at a very much cheaper rate.

3. Mr. Skelton shows how this produce may be turned to the most advantage to the support of animals, and to make lean cattle fat. He chops his straw and boils his turnips, mixes the boiled turnips with the chopped straw, and pours the liquid upon the compound. This, with a small quantity of linseed cake, he finds most nutritious both to the cattle and sheep. By this means of feeding, the same quantity of food nourishes and feeds more than double the number of animals which the raw turnip and straw in its natural state would do; and by this means his yard is filled with excellent manure.

4. Here is exhibited the fact that science and capital applied to agriculture find employment and administer the means of comfortable maintenance to the most deserving and industrious class—the agricultural labourer. The amount of wages for labour on this farm is not less than 2*l.* per acre.

5. Here is an example that Providence is bountiful to the industrious, and that no spot can be found which may not be made a field of labour; and that the skillful application of capital to agriculture will, at all events, supply to individuals the necessaries of life. Agriculture, like trade and speculation, which is a species of gambling, does not produce great and almost immediate changes in the condition of individuals; nevertheless, when followed with skill and industry, it supplies food convenient for the service of man, and perhaps places him, considered as a passenger through this world to another, in the most desirable circumstances of life.—*Leeds Intelligencer.*

#### YOUNG'S ANNALS OF AGRICULTURE.

In the 17th vol. of Young's Annals of Agriculture, published as long ago as 1792, a Mr. John Chamberlain thus writes to Mr. Young:—

"The process of making Cheshire cheese is as follows, viz., on a farm capable of keeping 25 cows, a cheese of about 60 lbs. weight may be daily made in the months of May, June, and July.

"The evening's milk is kept untouched until next morning, when the cream is taken off, and put to warm in a brass pan, heated with boiling water; then one-third part of that milk is heated in the same manner, so as to bring it to the heat of new milk from the cow, (note this part of the business is done by a person who does not assist in milking the cows during the time.) Let the cows be milked early in the morning, then the morning's new milk and the night's milk, thus prepared, are put into a large tub, together with the cream; then a portion of rennet, that has been put into water milk-warm the evening before, is put into the tub, sufficient to coagulate the milk; and at the same time, if arrotta be used to colour the cheese, a small quantity, as requisite for colouring (or a marigold or carrot infusion,) is rubbed very fine and mixed with the milk, by stirring all together, then covering it up warm, it is to stand about half an hour, or until coagulated; at which time it is first turned over with a bowl, to separate the whey from the curds, and broken soon after with the hand and bowl into very small particles; the whey being separated by standing some time, is taken from the curd, which sinks to the bottom; the curd is then collected into a part of the tub, which has a slip or loose board to cross the diameter of the bottom of it, for the sole use of separating them, and a board is placed thereon, with weights from 60 to 120 lbs., to press out the whey; when it is getting into a more solid consistence, it is cut and turned over in slices for several times, to extract out all the whey, and then weighted as before, which operations may take about an hour and a-half. It is then taken from the tub, as near the side as possible, and broken very small by hand, and salted and put into a cheese vat, enlarged in depth by a tin hoop to hold the quantity, it being more in bulk than when finally put into the press. Then press the side well by hand, and with a board at top well weighted, and placing wooden skewers round the cheese to the centre, and drawing them out frequently, the upper part of the cheese will be drained of its whey; then shift it out of the vat, first put a cloth on the top of it, and reverse it on the cloth into another vat, or the same, which vat should be well scalded before the cheese is returned into it; then the top part is broken by hand down to the middle, and salt mixed with it, and skewered as before, then pressed by hand, weighted, and all the whey extracted. This done, reverse the cheese into another vat, warmed as before, with a cloth under it; then a tin hoop, or binder, is put round the upper edge of the cheese, and within the sides of the vat, the cheese being first inclosed in a cloth, and the edges of it put within the vat.

"N.B. The cloth is of fine hemp, a yard and a-half long by 1 yard wide; it is so laid, that on one side of the vat it shall be level with the side of it, on the other it shall lap over the whole of the cheese, and the edges put within the vat, and the tin fillet to go over the whole. All the above operations will take from seven in the morning till one at noon. Finally, it is put into a press of 15 to 20 cwt. and stuck round the vat into the cheese with thin wire skewers, which are shifted occasionally; in four hours more it should be shifted and turned, and in four hours more the same, and the skewering continued. Next morning let it be turned by the woman who attends the milk, and put under another or the same press, and so turned at night and the next morning; at noon, taken out finally to the salting room; there salt the outside, and put a cloth binder around it. The cheese should, after such salting, be turned twice a-day, for six or seven days; then left two or three weeks to dry, turned and cleaned every day, taken to the common cheese room, laid on straw on a boarded floor; and daily turned, until grown hard. The room should be moderately warm, but no wind or draft of air should be permitted, which generally cracks them. Some rub the outside with butter or oil, to give them a coat.

"The spring made cheese is often shipped for the London market in the following autumn, and it is supposed to be much ameliorated by the heating on board the vessel."