these are broken into smaller pieces by the hand or by the curd-mill The salt is then strewed over it, and the breaking continued till the salt is well intermixed, and the curd completely crumbled.

The presses employed, for the two first days at least, and, if possible, during the whole process, should be within the influence of moderate heat; otherwise the discharge of the whey will be retarded, and greater hazard incurred of the flavor of the cheese being injured by acidity, to which the whey is prone. On the second day after the cheese is put into the press, it is turned two or three times, and a clean cloth used each time of turning On the third day the cheese is again turned once or twice. The heaviest press is now resorted to; and for a cheese of 60 or 70 lbs weight, a pressure of 60 cwt. will be enough. On the fourth day it is usual to discontinue the pressure; but is sometimes continued a day or two longer.

SALTING AND DRYING ROOM.

There are sometimes separate apartments for salting and drying, but generally one room answers for both purposes The salt can now be applied externally only, and if any good is done by it, the effect must be in the hardening of the coat of the cheese.

It may be questioned whether it would not be a better plan to remove cheese direct from the press to the cheese-room. The practice of external salting, however, is commonly observed. The cheese is taken out of the vat, and a strong bandage about two inches broad, and long enough to go three times round the cheese, is put upon it with salt underneath. It is fastened with strong pins; the cheese is placed on a stone or wooden shelf or bench, and salt spread on the top to within an inch or two of the edge. The cheese is turned daily, and fresh salt and a clean bandage are as often applied. Some persons continue this salting five or six days, others three weeks. The salting being completed, the cheese is well wiped or washed, a fresh bandage is put round it, and it is laid on a wooden shelf in the same room or an adjoining one, for the purpose of being dried. It is turned once a day, and when considered sufficiently dry it is removed to the cheese-room. The time for drying the cheese in the drying room varies from seven to twenty days, and depends on the temperature of the weather, or of the cheese-room, to which it is next to be taken. In hot weather, and particularly if the cheese-room is exposed to the heat of the mid-day sun, the change from a too cool drying house is apt to cause cracks in the cheese. If these are left open, mites are soon generated, and the appearance of the cheese is hurt. In consequence, whey butter is sometimes used to fill them up. To prevent cracking, the windows of the drying and salting rooms are rarely if ever opened. The same is the case in the cheese-room, from which the light is excluded. The heat of drying rooms it is thought, should range from 50 to 60 degrees

When a cheese is taken to the cheese-room, it is usual to scrape and clean its exterior, and to place it, at first, in the coolest part of the floor and finally upon the warmest part. The bandage is continued for several weeks, and sometimes until the cheese is sold. The cheese is turned and wiped daily for three or four months, at least and afterwards every alternate day. The floor of the cheese-room is generally covered with dried rushes or wheat straw. It should be level, and well washed with hot water and soft soap twice or thrice a year. The temperature should be from 60 to 65 degrees.

It is added in conclusion, that industry, cleanliness, and frugality of the Cheshire dairy-maids are worthy of admiration. Though their labors are great, their cleanliness cannot be surpassed and it is often to their good management that landlords are indebted for the payment of their rents.

Subsoils and their Managements.

The efficiency of soils for producing good crops depends much on the subsoil. If this consists of impervious clay or hard-pan, so as to oppose ready escape to the water, it is evident that the accumulation of the heavy rains, will materially injure the vegetation above them, for it is certain that while nothing is more essential to productive crops than an adequate supply of moisture to the roots, nothing is more injurious than their immersion in stagnant water. When such is the character of the subsoil, it should be under-drained possible, or if this be not practicable, it should be broken up and loosened by the use of the SUBSOIL PLOUGH.

A variety of ploughs have been constructed for this purpose, but unless it be intended to deepen the soil by an admixture of manures, care should be taken to avoid bringing up the sub-soil to mix with that on the surface. In addition to the more ready escape of water thus secured by breaking up, the air is also admitted, which enables the roots to strike deeper, and draw their nourishment from a greater depth. The increased distance through which the roots penetrate, furnish them with additional moisture during a season drought, thereby securing a luxuriant crop which might otherwise be destroyed. This is frequently a great item in the profit of the farmer; as besides the increase of crop which follows a hot dry season when a full supply of moisture is furnished the product is usually of better quality; and the general deficiency of agricultural produce which ensues from seasons of drought, makes his crop more valuable.