

when one year old, but many prefer to do this when only one to three weeks old, or as soon as the testicles come down, or as circumstances warrant. Finally, to have your horses in good and healthy condition, be liberal with your curry-comb and brush twice a day; frequent but moderate meals in due proportion of succulent and solid food, and abundance of clean straw. Some consider good dressing more conducive to health than liberal feeding. A common saying in England is, that it is equal to half their food. When duly and properly attended to, the most satisfactory results are formed; and when you consider his spirit, courage and patience, and noble endurance under fatigue and burdens—nay, even under neglect, you will be compelled to be grateful to him for your personal interest. It is recorded of the Russian couriers, in travelling from Petersburg to Tobolsk, distant 19 deg. 26 min., that they journey from 95 to 110 miles per diem, on one horse; also will and do bear on their backs 300 to 350 lbs. The dragoon horse carries, including his rider, arms and baggage, 310 lbs., and when fully appointed, 350 to 370 lbs.; indeed their capacity is capable of bearing 1000 to 1100 lbs.

CATTLE.—Much importance is prudently attached to the proper breed of cattle—hence the choices of both males and females: on the former, more care is generally bestowed, and always with the most satisfactory results. Care should be extended to the female during pregnancy; say that they be well fed, and not subjected to rough treatment or ill usage. The next object is to fatten cattle for our markets; and as we are now to have fairs established in our district town, it is likely we shall get more encouragement for good cattle. It is well known, that the most likely to bring a good price, are such as are in the best possible condition; hence those that are fat, for it is well established, that the lean meat of all fat animals, is better flavoured and more nutritive than that of poor ones. To overtake this, in the best and shortest way, is stall-feeding. Keeping the animals quiet, dark—fed often rather than liberally. Turnips with cabbage, if possible, then carrots or potatoes; and lastly, Indian corn or barley-meal, or bruised beans or peas, varied several times a day, and boiling these latter two or three times a week. Salt daily, but little of it. Clean water twice a day, and not in very great quantities. Cattle, to be fattened most easily and profitably, are well-known to be middle-aged; either too young or too old is bad management. It is also well known, that the male should be altered, and the female spayed, otherwise the flesh is always inferior and ill-flavoured in comparison. Cattle attain their full growth generally in about five or six years; sheep and hogs at two years.

Breeding.—No exact rule can be well applied, but general practice seems to sanction the following:—Bulls are admitted to cows when two years old, and if good stock-getters, are allowed practice till nine or even twelve years. Three years of age is better for the females, as the stock most commonly shows. The period of gestation with cows averages forty weeks. The calf which may be in strength, is allowed a week to suck its dam.

After that, skim-milk can be gradually given in lieu, with other suitable nourishing food.

The Dairy next calls our attention, and is of paramount importance, as the regular demand for butter and cheese exhibit. Too little consequence has been attached to this, and I would impress upon all, the liberal reward that awaits those who will devote more time and care to these two important necessities of life. To churn well, is to do it regularly, neither too slow nor too hurriedly. A deviation from this is highly injurious—hence a moderate and continued agitation which ought not to be interrupted. If hurried on violently, the cream is heated, which yields a white and curd-like butter. Press well with a wooden spoon, and wash carefully in clean and cold water. A very small quantity of salt, dry and well pulverized, mixed equally, is good practice. Print or roll it for market; otherwise, if to keg it, be a little more liberal with Liverpool salt—hence ready for sale.

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Cheese Making.—Rennet, or calf's second stomach, is used generally for turning the milk. This must not emit any strong or disagreeable flavour, else it will communicate its taint to the curd. Take of this the size of a dollar; put it in a tea-pot with some salt, and pour in a quarter of a pint of boiling water. This will be rennet enough for nine or ten gallons of milk. When such a number of cows are kept as to yield milk sufficient for a cheese of middle size at every milking, the milk is passed through a sieve to remove impurities, into a tub, and formed into a curd by a mixture of rennet. As this is required to be kept to the same heat as when it came from the cow, it is necessary to pour a quantity of warm water into the curd tub; otherwise, when fewer cows are kept, the milk is stored in coolers, three or four inches deep, till sufficient is collected to make the size wanted. When the cheese is to be made, the cream is skimmed from the milk in the coolers, and without being heated is passed through the sieve along with the milk drawn from the cows at the same time into the curd tub, and the skimmed milk, being heated to the heat of new milk. Pass all through the drainer. The whole is coagulated by rennet, and carefully mixed with the milk. The cream is now put into the curd tub cold, that its oily parts may not be melted. Keep your milk cool when drawn from the cows; put in a little cold water to raise the cream. It should be kept at a temperature of 55 deg. Fahrenheit. If higher, it will not cast up the cream so well, and will likely very soon become sour. It is said to be owing to the milk being allowed to cool too much before it is coagulated, that it becomes difficult to form it into cheese in winter; hence cheese made at that season is so soft and tasteless. When the milk is coagulated, draw off the whey instantly, and to expedite its separation, the curd is broken and cut with a knife. Next the curd is put into a drainer again, cut and pressed, to expel the whey completely. It is now broken small, intimately mixed with salt, and put into the cheese press with a thin piece of canvas round it; it is well pressed till the whey is wholly extricated, and the cheese