

perhaps a few remarks about them may be interesting to sheep and wool-growers.

I shall go back to the commencement, when I only had three sheep of this breed, and none other of any kind. They had then just arrived from Nankin, China. These three were all ewes from which I had in twenty months, a clear increase of more than 70, and raised them. I am aware that this statement will not be generally credited, and I will endeavor to make it plainer by further explanation.

These three ewes were all large with lamb when I took them from the ship, and in a month or less each one had three lambs, making twelve old and young. Then, as I had no buck at first, I was compelled to wait four and a half months for a young buck; and in nine months both old and young were coming in—the old ewes the second time—the young ewes with three lambs each, and of the old sheep, one had three lambs, one four, and the other had five lambs—the latter sheep raising the whole five, and grew to be large sheep, breeding twice a year. At this rate, it will not be difficult to understand how I raised 70 sheep in twenty months. If we had taken the proper care of them, 80 or 90 might have been raised in that time, as quite a number died from the want of care, having no suitable stables, nor were they separated as they ought to have been.

I then sold the whole flock to R. L. Pell, Esq., of Esopus, Ulster county, N. Y., except one ewe, and from it I have since raised a large flock.

The live weight of bucks is from 175 to 200 lbs, and the ewes proportionately heavy.—The quality of the mutton is the finest I ever saw, being entirely free from the strong taste common with other breeds of sheep. The wool is coarse and long. They are easy keepers, and do not jump fences—a low stone wall is sufficient to turn them. They are quite hardy, and stand our northern winters equal to any sheep I ever saw. Their great recommendation lies in the quality and quantity of mutton that can be produced in a short time. I have also made some valuable experiments by crossing Nankin with other breeds, which I will give you if desired.—*Theodore Smith in Country Gentleman.*

## EXHIBITIONS TO TAKE PLACE THIS AUTUMN.

### PROVINCIAL AND STATE:

Upper Canada, at Kingston, September 21 to 25.

Lower Canada, at Montreal, September 15 to 18.

New York, at Utica, September 15 to 18.  
Ohio, at September 15 to 18.

### COUNTY AND TOWNSHIP:

Lanark County, at Almonte, September 15.

Wentworth and Hamilton, at Hamilton October 14 and 15.

Toronto and West Riding York, at Toronto, October 6, 7 and 8.

Durham West, at Newcastle, October 8 and 9.

[Officers of Agricultural Societies will oblige by informing us of the days in which their shows are to take place.]

## The Dairy.

### HOW TO MAKE CHEESE.

BY ANSON BARTLETT, GEauga CO., OHIO.

The interests of the dairy are those of a large majority of the farmers in Northeastern Ohio, and still our agricultural periodicals are comparatively silent on the subject of dairying. Now, I am aware that no party is so much to be blamed for this silence as the dairy farmers themselves; for who are so well qualified to speak, write, and give information as those who are practically engaged in the business? As no article can be published in an agricultural journal without first having been written by some person, and as the editors of such papers are not generally acquainted with the practical details of the dairy, I see no other way by which we can secure the publication of articles interesting to dairy farmers, unless dairy farmers themselves will write such articles, and send them for publication.

Cheese-making, like every other branch of manufacture, requires skill; and I claim that no persons can succeed in making a superior article of cheese, unless they devote their whole time and attention to the business—it being one of the nicest chemical, as well as a very nice mechanical process, it follows, as a matter of course, that any mistake, or anything wrong, however small it may be, in itself, is sufficient to injure the product, and lessen its value.

The almost universal practice of dairymen is, to allow as little time as possible for making their cheese, hurrying through with it so as to be about something else; and the only question they stop to ask is: "Will it sell?" With this answered in the affirmative, they are content, caring little whether it is good, bad or indifferent. When I think how many there are in Northeastern Ohio, who will persist, year after year, in taking good wholesome milk, (for mind you, the cows don't give sour or stinking milk,) and work it up, or allowing it to work itself up, into such hard, dry, sour and stinking stuff, as they do, I feel vexed. And then to have them pretend that such garbage is fit for human beings, when a great deal of it is already half decomposed and rotten, is so dry and hard as to be almost indigestible is absurd.

Although I have long held the foregoing opinion of the importance of skill, care, and