

means are adopted for thoroughly saturating the soil. The potatoes produced by this mode of culture, are perhaps the finest, both for size and quality, in the world, and the extraordinary rapidity of their growth, after the application of the manure, is most astonishing.

FACTS ABOUT GUANO.

It is scarcely fifteen years since guano was first recommended to the notice of farmers in England and Scotland, as a substitute for farmyard manure, or an auxiliary. Notwithstanding the incredulity and caution with which its claims were at first received, there is now an importation annually of about 150,000 tons into the different ports of Great Britain, which at an average of £10 per ton would amount to an expenditure of one million five hundred thousand pounds sterling, or about 7,500,000 dollars, on one foreign manure alone. In one county, Scotland—that of East Lothian—it is estimated that from 12 to 18 shillings stg. are expended for guano and other portable manures, for every acre of the cultivated land. Indeed, sometimes as much as forty shillings' worth of guano, nearly ten dollars' worth, is applied to one acre. A case of this kind is mentioned in last No. of the Journal of the Royal Agricultural Society. On a very inferior piece of land, which only twenty shillings was paid as rent, much as forty-six shillings' worth of guano is applied to every acre, the crop abundantly repaying this very liberal expenditure.

The beneficial results from the use of guano, are not always the greatest, are at last always the most observable, when applied to poor, or worn-out soils—such as cannot be made to produce a remunerating crop by ordinary means. On such soils it will often be found to pay to apply 200 or 300 lbs. of guano, at an expense of \$5 or \$6, when it costs \$50 per ton. When applied to soils in good condition, the increase in the crop is not observable; but the increase of crop is generally very striking indeed when the fertilizer is applied to lands greatly exhausted of their fertilizing properties of guano are in too concentrated a condition to be applied in an undiluted state to seeds or plants, it must be diluted by being compounded with some innocuous inert substance. Dry leached ashes, or sawdust, or pulverized peat from ditches, will answer the purpose. One part or bulk of guano may be mixed with five or six parts or bulks of either of these. Of this compound a tablespoonful is sufficient for a hill of corn or other vegetable.—*Courtesy Gentleman.*

CHEESE MAKING.

Good cheese, though differing in some respects in the tastes of the individual making or serving it, has yet some general qualities, which are common everywhere. Its flavor ought to be pleasant, but not lacking in strength; its texture should be light without being spongy,

and it ought to be tender, and not without a certain buttery quality which tests its richness. The outside should be firm and smooth. The size of the cheese should in all cases be rather medium, being more convenient to handle, more easy to sell, and as a general rule they are better cured than large cheeses, and not so liable to spoil.

No one need attempt to make good cheese, any more than they need attempt to make good butter, without having a due regard to cleanliness and the most scrupulous kind of it too: for the slightest neglect in the scalding of the utensils, or the least remains of old curd or sour milk, may and will spoil the good flavor of the most valuable cheese, though it may not be perceptible when the article first comes from the press.

Among the important processes in cheese-making, there is none which deserves more attention than the temperature of the milk when it is sought to separate the curd from the whey. Every one has become familiar with the fact, that the butter is not readily separated from the milk only at certain temperatures, and that if above or below them, the quality of the butter is deteriorated. It is the same with the making of cheese, in the separation of the curd; if the temperature is too high and the milk too warm, the curd will be tough, and the cheese tough and waxy in quality. If the milk be too cold when the rennet is added, it will be too long in separating, the curd will be tender, and it will be found difficult to get all the whey out of it. The right temperature for the complete separation of the curd, has been found by experiment to be about 84 to 86 degrees of Fahrenheit's thermometer. This is about 12 degrees lower than the milk is when it first comes from the cow. This is the temperature recommended by the best practical cheesemakers in both England and the United States. They nearly all recommend that the curd should be cut fine either by a machine or with the hand, so that the whey may be thoroughly separated from it. This practice is not followed by all who make cheese. There are some who recommend and follow the practice of putting their cheese to press without ever having broken the curd, trusting solely to the power of the press to squeeze out the whey thoroughly and efficiently, the cheese being pierced with skewers on different sides when first put under the press, which is very heavy. Very few, however, practice that method of preparing the curd for the press, nearly all the best manufacturers cutting it up with wooden knives, or some kind of machinery, where the business is carried on extensively.

Another very important part of cheese manufacture for market is that of curing the cheese after it is taken from the press. In the process of curing if there be any failure, the whole previous labor of the cheese-maker is lost, and some of the best and most experienced makers assert that more well made cheese is spoiled by neglect of frequent turning, and exposure to damp and bad air, than by any other process, though it would seem that after the cheese is taken from the press the danger is over.—*Michigan Farmer.*