

valuable, as any ewe, having the appearance of lambing, may be placed by herself and can be seen at once, without your perishing in the cold for half an hour.

Spring now brings to the farmer anxieties about other matters; and your flock, on getting out to grass, will not require that close attention. Your lambs should be castrated at the age of about a fortnight, while the weather is yet moderately cool. From that period, the feed and management of each farmer will depend on his own peculiar arrangements. The ewes ought to be dried in the course of July, if possible, or at latest early in August; after the stubbles are open, there can be no excuse for keeping lambs sucking the vitals out of the ewes. The ewe lambs, of course, no judicious farmer will think of breeding from, the first year; and he will take care to provide them with the best of feed during the first winter; in a situation apart from the older sheep, which would otherwise drive them from their feed. Towards spring, it will be found necessary to slice pretty fine any roots given to the lambs, otherwise, as their front teeth are getting loose, they will refuse to eat them.

I have now travelled over more ground than I purposed at starting; I have freely expressed my opinions founded on experience, abstaining from what some people call book farming, from an impression that these meetings are more for the purpose of gathering together, and digesting our mutual experience, than for repeating information from books, which we can read at our own fire-sides; at the same time that I would be the last to depreciate any information from whatever source derived. I trust, by thus collating our experience, we shall be enabled mutually to benefit each other, and advance the calling to which we belong. I am proud, gentlemen, of being a farmer; people tell me it is an independent mode of life, but I would rather call it a dependant one, and its dependance constitutes its pleasure. God has formed his creatures for society, each dependant on the rest for his comfort and happiness; and no man is in a position to realize this feeling so directly as the farmer. His food, his employment, his comfort, are derived from sources directly around him;—earth, air, and water, each contribute to the fruits of his labour, and there is no creature of God's creation, no law of his omnipotent providence, a knowledge of which will not assist the farmer in his every day pursuits. A field is thus opened up for the cultivation of both the mental and bodily powers, which is most in accordance with the purpose for which they were originally created. And breathing the pure air of Heaven, and surrounded by the gifts of nature, which a bountiful providence has strewed around him, his position makes the nearest approach to that of man in his primeval and happiest state. Always reminded, however, of his present position and future prospects by the curse that rests on him, that he shall earn his bread by the sweat of his brow.

A GOOD APHORISM.—Always do as the sun does—look at the bright side of everything, it is just as cheap, and three times as good for digestion.

THE COW: DAIRY HUSBANDRY AND CATTLE BREEDING.

By M. M. Milburn, Author of Prize Essays of the Royal Agricultural Society. London, Orr & Co.—This is one of the admirable series known as "Richardson's Rural Handbooks." The various kinds of milk-producing and fat-producing breeds of cattle are described, and the important subject of dairy management as practised in various localities in this country and abroad, is detailed, evidently by a practical hand. Altogether, a mass of information is brought before the reader which might even be looked for in vain in works of a more pretending character. We extract,

THE GLOUCESTERSHIRE DAIRY SYSTEM.

"In this district, celebrated for its *double Gloucester* cheese, the practice is not so entirely dissimilar to the Dunlop and Cheshire modes, as to require a very minute detail. They weigh usually about twenty-two pounds each, are a rich and useful cheese. The single Gloucester, or one half new milk, and one half blue or skimmed, are disappearing from public approbation. The milk fresh from the cows is taken and mixed at once with the rennet and annatto, and left for an hour covered up to prevent the escape of the heat, which is maintained, so far as it can be, at the same degree as in Cheshire, and the curd is broken by a knife with three blades, or a sieve made of wire. The whey is taken out with a wooden dish, and is placed in the vat, over which a linen cloth is spread. Into this cloth the curd is put, and pressed with the hands until it will bear the cover of the vat, which is then placed upon it, and loaded with a weight, or it is placed in the cheese press. The curd is then torn in pieces by a curd mill, and again placed with a clean cloth in the vat, and pressed. In four or five days the curd is thoroughly deprived of the whey, and is taken out to undergo the process of drying. It may be observed that salting has not been described. No salt is mixed with the curd, but it is rubbed upon the exterior of the cheese, some twelve to twenty hours after it has been put in the press. It is rubbed in with the hand, so long as the curd appears to absorb it; and the cheese is again transferred to the press. This takes place three times each day, and the quantity of salt allowing for waste, which a cheese of twenty-two pounds will absorb, will be about ten ounces. When taken from the cloth, they are wiped and laid to dry, in the ordinary manner, being frequently turned.—When intended for sale in London, they are scraped and painted. A coat of red colouring matter, dissolved in ale, is used, which is rubbed on the cheese with flannel. Of course this has no beneficial tendency."

THE HISTORY OF COFFEE is perhaps not known, or remembered by every one. A writer in Hunt's Merchant's Magazine says that in the 16th century an Ottoman ambassador, Soliman Aga, presented some of the seeds to a king of France, as a pleasant beverage produced in Arabia in 1654 an Armenian, named Pasquel, opened the first shop for the sale of coffee (an infusion of it) in Paris. It is now in general use all over the world: and nearly all the coffee drunk is the produce of the new continent, where about one century ago it was not cultivated at all. The people of the East in place of raising it themselves, borrow it from the Americans.

W. GAMBLE, Esq., of Milton Mills, has received a Bronze Medal similar to that awarded to Mr. Paterson of Dundas, which we noticed last week. No doubt the distribution to Canadian Exhibitors, who were successful, has been simultaneous. Such are the peaceful trophies of our young country. How much better than those of war!