

best calculated to loosen the bowels and nourish the system, without creating a fever in the sensitive organs. Wheat bran, oatmeal, potatoes, or other roots, are deemed best for that purpose. If a cow is in high flesh, a mild bleeding from the neck, with half a pound of salts, and in a mash, previous to calving, is good.

"What quantity of grain will a cow bear feeding, and how should the kind be varied, at different periods, during the milking season?"

All cows will not bear feeding alike. Some not being deep milkers, would acquire too much flesh, and shrink in milk, with the same amount of feed that others would turn to profit in milk. Hence the necessity of feeding separately, with close observation in regard to the constitution and capacity of different cows. A man's observation in his own practice is generally the best test in this matter. I have long since abandoned the practice of heavy feeding before and immediately after calving. Two quarts of corn or barley meal, or four of oatmeal, or six quarts of wheat bran, may be safely fed, daily, to each cow. While kept to hay, grain feed should be made into slop, and fermented before feeding. The profit of feeding grain more, or longer than to bring cows to grass healthy and strong would depend upon the comparative value of the feed with that of the product. Nothing can be fed to a cow that will increase the quantity of her milk from plenty of good grass. The only gain in feeding slop and grain during flush of feed is by enriching the milk, and retaining the cows' appetite for it when grass fails. When first turned to grass, cows are apt to scour, and shrink in milk. Dry wheat bran, or cob meal, will then be better than slop feed. Barley and corn meal are too cathartic to feed in large quantities while the cows are at grass.

"Can all dairymen make it profitable to grow corn, sown broadcast or otherwise, to feed to milch cows?"

Where the soil is strong enough to bear a large burthen without manuring too highly, it will bear a profit, as it is the best feed that can be given to keep up the flow of milk between early and fall feed. But where the soil needs much manure, it is not good policy to manure highly a small piece of ground to obtain a large crop of any kind, to the neglect of other important crops. In other words, the dairyman would receive a greater benefit, in a long run, from distributing one hundred loads of manure on ten acres of meadow land, after harvest, or putting on that amount with the seed when stocking down for meadow, than by putting it on one or two acres to grow corn, to feed cows in summer. A daily feeding of corn daily will take away

the appetite for grass, with little or no benefit. I have found it best to feed plentifully at evening only.

"What is the best mode of heating milk and scalding curd?"

That which will produce the most perfect equilibrium of heat through the whole mass, with the least exposure to excess of heat. A smaller vessel containing the milk or curd, with whey, set into a larger vessel which contains water, through which heat is conveyed to the vessel containing the milk or whey, is the safest mode, and is now generally practiced here. The more water there is in the larger vessel, the more uniform heat is conveyed to the milk. If a large tin vat is used, set into a wooden box or vat, the tube attached to one end of the tin vat, and extending down through the bottom of the wood vat, to discharge the whey when the curd is sufficiently scalded, should be large enough to let off the whey at once, or the curd will settle or pack together, and require much hard labor, and will waste, by friction, in separating it, and making it fine enough to drain and salt properly. A vat for thirty or more cows should have a tube at least two inches in diameter, and the tin cylinder, with a tube at one end, to fit snug into the tube carrying off the whey, should be as high as the vat, and four or five inches in diameter, with as many very small holes punched in it as can be, and hold together, in order to strain the whey from the curd as fast as it will pass off through the tube.

"Why would it not answer as well to pass steam directly into the milk or whey and curd, as it would save expense in fixtures?"

Because that portion coming in contact with steam would be exposed to an excess of heat, and would not be affected by rennet like other portions which were not overheated. Consequently, a strict affinity would not be maintained, which is necessary for a perfect coherency; and more or less would float off with the whey, or make trouble in curing the cheese.

"Is a thermometer a sufficient guide in making cheese?"

A thermometer that is correct is an indispensable guide in measuring the amount of heat to be used; but the time of raising the heat and continuing its effect must be varied to meet contingent circumstances.—[Genesee Farmer.

A FACT FOR FARMERS.—Farmers may rely on this fact, that most of their luxuriant cultivated crops are produced by the presence or application of due proportions of *p. tash*, (as