PRODUCT OF TEN COWS.

R. J. W. Greenleaf, of Charlestown, in this county, has kept a dairy of ten cows this season, and foots up the result of his operations at six hundred and eighteen dollars and fifty-three cents, thus:

Cheese made, 5,490 lbs., sold for \$4	91	60
Butter " 3303 " "		
	52	55
	10	75
_		

There is a table of figures that reveals a story of a good summer's work. Other dairymen are invited to "compare notes" with the foregoing. We incline to the opinion, however, that the number who will foot up similar proceeds from the same number of cows will not be very large—but let us have the figures.—Portage Co. Democrat.

NEW METHOD FOR SALTING CHEESE.

N salting cheese, the general practice among dairymen is to draw the curd or whey, and then apply salt in proportion of one pound of salt (a pure article) to from forty to fifty pounds of cheese, according to the time cheese is designed to be marketed.

The question has occurred with many, whether the salt could not be more easily iucorporated by salting the milk, or applying it after coagulation; and when the curd is sufficiently cooked. From experiments made in salting the milk, it seems the cheese manufactured was of good quality, but the proportion of salt required was at the rate of 31 oz. to the gallon of milk, or 8 lbs. 3 oz. of salt to 40 gallons, or about 40 lbs. of The objection to salting in the milk is, that the whey is unfit for pigs, and the large quantity of salt required. Mr. P'Angiles, of Oneida county, N.Y., has recently advocated the plan of salting the whey. His method is briefly as follows: When the curd is about sufficiently cooked most of the whey is drawn off, leaving just sufficient to hold the mass in a loose and finely divided state; the salt is then applied and stirred through the mass. The advantages claimed are, that much hard labor is saved; that the salt is more evenly distributed through the curd, which is not bruised, and the oily particles passed out by This method is being adrough handling. opted by some, the proportion of salt used

curd at the time of salting, and the character of the cheese to be manufactured.

SHEEP STABLES AND SHEEP YARDS.

Cleaning out Stables in Winter.

T is rather the prevailing custom among Northern flock-masters not to clean out their sheep stables in the winter, but merely to cover the manure occosionally with fresh litter. This is unquestionably bad practice, in two particulars. It certainly prevents making anything like the amount of manure which could be formed by mixing the dung and urine of the sheep with amount of litter which would half fill the sheep stable, if suffered to accumulate there throughout the winter. And there can be no reasonable doubt that a deep bed manure, which except during severely cold weather, is constantly heating, evolving gases, and filling the apartment with a warm steam and odor of fermenting dung, and which, after a decided thaw of a few days positively produces an offensive stench, cannot form a very healthy lair for sheep. It is rather the prevailing opinion now among the best flock-masters, tkat the increased practice among Merino sheep of pulling their own and each other's wool in the winter, is occasioned by an irritation of the skin caused by lying on these beds of heating manure. Unstabled flocks do not, so far as I have observed, thus become addicted to "wool-biting." Stables should be cleaned out three times during the winter, say early part of January, the latter part of February, and in April. And in the intermediate periods, it is an excellent practice always to strew the manure on the floor with plaster (gypsum) prior to covering it with fresh straw. This absorbs the escaping gases, and thus not only preserves the purity of the atmosphere. but vastly enhances the value of the manure.

Yards.

They should be constructed on dry, firm, theroughly drained ground; and a gravelly soil rapidly permeable by surface water, and which quickly dries, is much preferable to a clayey, tenacious soil, or a peaty or mucky one which retains moisture. All the yards ought to have separate access to water, and if practicable, separate access to different fields.

rough handling. This method is being adopted by some, the proportion of salt used being graduated by the amount of whey in | ner, is a matter of prime importance. If