

in gratitude bear his impress. As an eminent chemist remarked to me the other day: "he has knocked down all the old skittles"—meaning the old erroneous agricultural theories. He has supplanted them by imperishable truths. He has pointed out to us, in perspective, why a "peppering" of guano rivalled the massive dung-heap. He has entreated us to believe that the waste of our excreta through our sewers is equal to an enormous exportation of corn and meat without receiving its value in return. I am a firm believer in his mineral theory. Agriculture will at some future age, raise a monument to his memory as the Sir Isaac Newton of agricultural discovery.

(To be continued.)

American Cheese and Butter.

From the Farmer's Magazine.

There can be little doubt that before many years are over, the dairy produce of the United States and Canada, will be received in enormous quantities in the English markets. Taken as a whole, no country presents greater facilities for the dairy farming, and no country has so large a proportion of its population engaged in agriculture. As a consequence, no country should have a larger surplus of dairy products for exportation, and if hitherto the surplus has been trifling, it must be owing to transient causes.—There must be difficulties which are inseparable from what may be termed the infancy of the newer States, and when overcome, these States, which practically give no attention to dairy farming will do so, and add their contribution to the supply of cheese and butter. Two prominent difficulties may be named. First, it is desirable to get as much land as possible into cultivation, and the settlers' means being limited the one object necessarily engages his attention. He does with as few stock as possible, and what milk his cows yield (should he have any) is consumed in his family or sent to the nearest town or village. The second difficulty arises from the prevailing ignorance among American settlers, as to the way in which cheese and butter should be made. Much as the agricultural shows have done in the way of example, and in disseminating information, it is scarcely credible how much remains undone. The struggling class of farmers, who are by far the most numerous, and to whom farming is a new occupation, take little or no interest in the shows, and the little cheese and butter which they make is so inferior as to be only saleable at a price that barely yields a profit. Under these difficulties the newer States, no matter what their facilities may be for dairy farming, have hitherto produced less cheese and butter than they have consumed. Instead of contributing to the general stock, they have diminished it, and Michigan,

Illinois, Minnesota, and Iowa have bought freely of the dairy produce of Ohio, New Jersey, New York and Pennsylvania. The indifferent and deficient cheese and butter of Canada have been sent into the United States, or exported to the United Kingdom, while Canadian wants have been supplied from the abundance and prime qualities of New York.

This practice, necessary though it may have been, and still to some extent may be, has proved injurious to an enterprising and numerous class of farmers. Western and Canadian cheese and butter once said to be inferior and all but worthless, the bad name has adhered to them, and really good lots have, as a rule, gone with the really bad, commanding no better price.—No inducement may be said, therefore, to have existed for improved dairy farming, and a custom in the Canadian butter trade will serve as an illustration of how the matter stands. Canadian butter, it is clearly necessary to say, is made in the summer season, the farmer providing himself with a supply of firkins, into which he places the butter as it is made, spreading a little salt between the different makings. As soon as a few firkins have been filled, they are sent to the dry goods shop, or some other shop, at which the farmer supplies his domestic wants, and the net weight is passed to the credit of the account, at generally the munificent price of sixpence a pound. At this price the shopkeeper can scarcely lose; and should butter become scarce he has the chance of realizing a good profit. Nothing is, however, to be made by the selling of a firkin or two, and lot after lot is accumulated in the shopkeeper's cellar, until, probably, a few hundred firkins are in hand.—This, be it observed, is done during the summer, when the temperature is high, and when the least exposure reduces the butter to an all but fluid state; and unless salt has been used too freely, the butter when it comes to be looked at in the winter, in a frozen state, is sour or rancid. Thus improved dairy farming has been repressed by a mere custom in the trade, which originated when the quality of the butter was bad, and when the quantity produced was small. The maker of good butter was placed upon the same level as the maker of bad butter, and butter that was really good was spoiled by neglect when it left the farmer's hands, and before it was placed upon the market.

It is satisfactory to observe, that this untoward state of things, is being changed, and that American dairy produce is in a fair way of getting rid of the bad name that has been so long attached to it. Within the past few years a class of men possessed of ample means, and to whom the making of cheese and butter is familiar, have found their way to Canada and the United States. These men, availing themselves of the facilities that now exhibit for sending what they have to market, have declined the services of the drapers and grocers and others,