

chiefly valuable as food for milch cows, as it does not, like turnips, taste the milk. In other respects I think it inferior to turnips, and being easily damaged by frost, should not, in my opinion, be grown to any great extent in this Province.

CARROTS.

Land intended for carrots should have the manure ploughed in in the fall, and by as deep a furrow as possible. The seed should be thoroughly separated, mixed up with moist earth or sand, and placed in a rather warm situation, such as a kitchen, and turned over repeatedly for say forty-eight hours before sowing. This will cause the seed to germinate and insure an early braird. The rest of the treatment is similar to that for turnips, only in thinning out the distance between the plants should be from four to six inches.

BREEDS OF CATTLE.

From my experience in the matter, I give a decided preference to Ayrshire cows for the dairy.

I believe they will yield a greater quantity of milk in proportion to the food they consume than any other breed. Besides this, they are docile and hardy, and will thrive on pasture and with a description of keep when such breeds as the Short Horns would starve. They also possess more than average feeding qualities of their own, and when crossed with the Short Horn or Durham Bull, the produce is an animal remarkable for early maturity and a disposition to fatten. If proof were wanting of the excellence of the breed, it would be found in the circumstance that they are carried to almost every quarter of the globe. Large droves are every year taken to England, and during the last ten years, considerable numbers have been shipped to the Cape, the Isle of France, to Sweden, Denmark, Belgium, and the United States.

ROTATION OF CROPS.

The same rotation will not answer equally well on all soils and under all circumstances. The one I consider most generally applicable, and which I have myself adopted, is the following.

First year (and when the ground has been broken up from grass) oats or buckwheat; Second year, drilled green crop, properly cleaned and manured; Third year, wheat, barley or other grain, with grass seeds; and fourth, fifth, sixth, and perhaps seventh year, grass made into hay or pastured.

METHOD OF MAKING DUNLOP CHEESE.

When more than the produce of one milking is used, the old milk must be heated to the same temperature as that newly drawn from the cows, or a little above it.—This is best done by putting the milk, after taking off the cream, into a tin pan, and that again into boiling water. When the milk is properly heated, it is (together with the cream previously drawn off,) and the new milk, put into a tub and well stirred together, and the steep applied. When the milk has coagulated, which will be in about twenty minutes, the whole should be stirred up and thoroughly broken by the hand. In ten minutes afterwards the whey should be taken off, and the curd pressed against the bottom of the tub, till it is firm enough to be lifted into a drainer, or vessel with a porous bottom, when it is cut with a knife, once in every ten minutes for an hour. It is then put into a cloth, and a pressure applied to expel the whey more thoroughly. When this is done and the curd gets dry and firm, it is put into a tub and carefully minced with the curd knife, and salt and a little nitre applied. The curd, with a cloth round it, is then put into a chesset, set before the fire for three hours, and turned from time to time to preserve a uniform heat. It is then put in the press and a light pressure applied. At the end of an hour the cheese is turned upside down in the chesset, and a cloth drawn from boiling water applied. At the end of another hour the cloth is again changed, and the cheese is left in the press till the following morning, when it is taken out, slightly heated before the fire, and again returned to the chesset and the press. When the wet cloths have been changed a time or two, a dry cloth is substituted and a greater pressure applied