

the S. W. on the 23rd, and a heavier one from the S. E. on the 27th. New Brunswick and portions of the United States appear to have suffered more from those gales than Nova Scotia. Mean temp. 28°, being 4° above 1865, and 2° above the three years' average.

It was noticed as remarkable, in connection with the temperature in January and February, that although the harbour of Halifax did not freeze over while the thermometer was at 15° below zero in January, yet it became passable on the ice on the 8th February, 6th-7th of which month the thermometer indicated but 7° below zero. This was accounted for by a combination of two causes being required to produce the result—a perfect calm with a certain low state of the temperature—without which the harbour of Halifax does not freeze.

P I G S.

ORIGIN OF CHESTER WHITES.

They originated about fifty years ago, through the exertion of a number of prominent and enterprising gentlemen of Chester county. They imported, at great expense, the best hogs to be found in England, and other European countries, and crossed them on the sows of Chester county, from which have sprung a breed of hogs whose reputation is world wide. This has only been accomplished by long years of careful breeding. They endeavored first, by a wide selection and a judicious and discriminating coupling, to obtain the type desired; and then, by close breeding connected with vigorous weeding out, to perpetuate and fix it.

Having been for the past twenty-five years engaged in breeding Chester County White Pigs, N. P. Boyer & Co. are enabled to offer the best breed of Hogs in the United States, and challenge all other breeders of stock Hogs in the United States, to exhibit twelve pigs, from one to twelve months old, at the "Metropolitan Sanitary Fair," in New York; each breeder to deposit the sum of \$500 or \$1000 to be paid to the one that exhibits the best stock. A committee of seven persons to be chosen to decide on their merits, and all the pigs to be sold for the benefit of the Fair.

Their pigs have always taken the highest premium wherever exhibited. They have all the good qualities desirable in a hog; they are quiet, kept easily, have a good square form, deep and wide chest, plenty of play for the lungs, very heavy hams and shoulders, broad in the back, short head and legs, and without exception always white; they readily fatten while young or at any age, and will grow to weigh from 500 to 800 lbs., at 14 or 16 months old. They will make more pork in a given length of time, with a given quantity of food, than any other breed of

hogs. We have had them to weigh 1230 lbs. at 21 months old.

The Chester white pigs are remarkably free from diseases of every kind. They are not attacked with hog cholera, even where it is very fatal to other breeds.—*Stock Journal.*

RUSTICS IN TROUBLE.

At Leeds, John Dalby, a farm servant, summoned William Appleyard, a farmer of East Keswick, for refusing to supply him with sufficient wholesome provisions. He engaged at £14 10s. per year, and washing, and was to take charge of four horses, and assist in ploughing. When he got to the place, he found, in addition, ten cows to look after. His bed had sheets made from guano bags, and was in an "apartment" stowed with corn; he was fed with large hard cakes, an inch or an inch and a half thick, which, after having been baked, were hung up on a cord near the fire place. The only inmates of the house were the ploughman and the farmer, and a blind couple 80 years old. The parents of the latter; no domestic. The house was filthy—the walls "black bright;" no stockings washed, and only one shirt all the time. The matter was settled by the farmer releasing his man, and paying costs.

At Dumbarton, Mary Ann Stewart, a young, strong-looking amazon, the wife of a shepherd, near Luss, was accused of snaring hares on the lands of Sir James Colquhoun, bart. On pleading guilty, was sent to prison for 15 days.

Mr. Sadler, Balmuirick, had 40 sheep killed or destroyed by a dog, which dog was found on the premises of Mr. McIsaac, and belonged to one of his servants. Mr. Sadler sued McIsaac before the Perth Sheriff Court. The defendant pleaded that the dog was not his, but his servant's; but the Court held that it was not necessary to prove ownership of the dog; any one allowing a dog to harbour on his premises is responsible for his acts; and accordingly McIsaac had to pay \$500 damages, besides expenses. Let dog owners and sheep farmers take a note of this.

THE DOG AND POULTRY SHOW.

The President of the Dog and Poultry Club requests us to state that Members of the Club will have the privilege of entering Poultry and Birds for competition at the June show, without the payment of any entrance fee. Persons not members may compete on paying a small entrance fee for each pen. Exhibitors will provide their own pens. It is probable that the Club will make some arrangement for Dogs, and for these an entrance fee will be charged from Members as well as others.

Communications.

THE ANNAPOLIS SYSTEM OF CHEESE-MAKING.

Written for the N. S. Journal of Agriculture.

The average number of cows kept by the cheese-makers throughout the county of Annapolis, varies from ten to fifteen, which are principally kept in granite pastures too rough for cultivation, the grass of which is much sweeter if the bushes are not allowed to grow and shade the ground. The cows are brought into the yard about sunset, and milked, where they remain until morning, when they are again milked and turned into the pasture about sunrise. A tub is provided of sufficient size to contain the milk from the number of cows kept for the two milkings, at night and the next morning. A light frame of wood, made with cross-bars, is laid across the top of the tub, over which a cloth or strainer is laid, and the milk obtained at evening is passed through the strainer into the tub, where it is allowed to remain until morning, when it is skimmed, and the cream with a portion of the milk is put over the fire and heated sufficient to warm the whole milk obtained at night and morning to about the degree of warmth when first taken from the cow.

The liquor from a piece of rennet which has been in soak for twenty-four hours, is then put into the milk, but care should be taken not to put in too much, as it injures the cheese; a piece of good rennet, three inches square, will be sufficient for about twenty gallons of milk. The cheeses in this county are mostly coloured with annatto, which is put in the milk in a liquid at the same time with the rennet; it is then allowed to stand for half an hour, or until a curd is formed; it is then cut into squares with a flat piece of wood sharpened at the edges like a bone paper-cutter, reaching to the bottom of the tub. After the whey begins to rise, a box made like the hopper of a grain mill, with a wooden strainer, is placed over a barrel to catch the whey, over which the cheese strainer of coarse cloth is placed, and the curd is dipped out of the tub into the strainer, and the whey passes into the barrel, which is afterwards mixed with other food for the hogs. The corners of the cloth are then drawn up over the curd, and a small weight placed on it until the whey is all out. It is then cut with the cheese-knife into pieces about one inch square, well salted with Liverpool salt, and hung up in a cloth in a cool place until next morning, (except when single curded cheeses are made, which is seldom the case). The next two makings are prepared in the same manner, except the salting, when the curd made on the previous day is put in a tray