loudy day for the above operation. In about wo months they will be well rooted.

J. F.

Orchard Houses for the United States.

[We have just received the following letter pon this subject, for the *Country Gentleman*, om Thomas Rivers, Esq., of Sawbridgeworth, ertfordshire, England, the noted Rose Grower, d author of the treatise on the "Orchard ouse," lately republished at New-York. Mr. has also favoured us with another communiation, the appearance of which we are obliged defer until next week. EDS. Co. GENT.]

Sawbridge, England, May 17, 1860.

I observe from an advertisement in the Horculturist, that Messrs. Saxton & Co., have ublished my little book, "The Orchard House." am rejoiced at this, for gardening knowledge nnot be distributed too widely. I have, howver, some fears that what is good sound prace here, in orchard-house culture, may be, to a rtain extent, unfitted for your climate, and so am sure you will excuse me if I give a few rds of caution.

1st. Your winters are so severe that the utst precaution must be taken to keep the roots the trees in pots, protected from frost. This st be done by mulching them to a great exht, say at least one foot in depth over the surce of the pots, and care should be taken that fills up all the interstices between the pots.

2d. Your summers are so scorching, compared ours in England, that instead of ventilating tters in each side of a 14 feet wide house ng 1 foot in depth, they should be two feet, d perhaps it would be advisable to have all boards below the glass at the sides removaso that in summer all the lower boards be the glass, as described in page 16 of the 7th tion, should be taken away, and a stout net ced in lieu of them, thus keeping out heavy es of wind, birds, &c., and yet admitting ndance of air.

am however inclined to think that in your mate, apricots, plums, and nectarines, shou'd placed out of doors at the end of June, to n their fruit, for I apprehend by that time ravages of the curculio will be over.

say this, of course, with due submission, for nly judge of the effects of your climate from at I read. I cannot help thinking that with aid of these cheap well ventilated houses, will be able to circumvent your great enemy mooth-skinned stone fruits, the curculio, and w apricots, plums, and nectarines, to great fection.

n houses of 20 feet in width, I should recomd the sides open, and openings in the roof e unnecessary,) to let off the air heated by burning sun. These few hints are merely ord to the wise," for your clever amateur cultivators will soon learn how to adopt orchard houses to the exigencies of your climate. Such houses will, to a certainty, protect the blossom buds of peaches, nectarines and apricots from injury by your severe frosts in winter, the blossoms in spring, and I think the fruit of the latter two from the curculio. THOS. RIVERS.
—*Country Gentleman.*

The Dairy.

Cheddar Cheese.

Morton's "Hand-Book of Dairy Husbandry," gives the following account of the manner in which this celebrated cheese is made:

Cheddar Cheese-making differs from that already described, chiefly in the scalding of the curd; which is done by heating a portion of the whey, and letting the curd remain in it for a considerable time, at a temperature even above the natural heat of the milk. The following description of the dairy management of Mr. Harding, at Compton Dando, Somersetshire, is given by the deputation from the Ayrshire Agricultural Society, who visited the farm in 1854. The milk is poured from the pails through a sieve into a receiver outside, from which a pipe conveys it through the wall to the cheese-tub or to the coolers. A canvas bag is also placed over the inside end of the pipe, so that a double precaution is used against impurities entering with the milk.

The rennet is prepared much in the way that it is done in many Ayrshire dairies. Mrs. Harding steeps five vells at once, and this usually suffices for two weeks, in which time about 21 cwt. of cheese may be made. The vells appear to have been carefully cleaned and preserved.

Immediately after the morning milking, the evening and morning milk are put together into the tub. The temperature of the whole is brought to 80 degrees by heating a small quantity of the evening milk. In spring and towards winter a small quantity of annatto is used to improve the color of the cheese. It is put into the milk along with the rennet at seven o'clock. After the rennett is added, an hour is requisite for coagulation. At eight o'clock the curd is partially broken and allowed to subside a few minutes, in order that a small quantity of whey may be drawn off to be heated. This whey is put into a tin vessel and placed in a boiler in an adjoining apartment, to be heated in hot water. The curd is then most carefully and minutely broken, and then as much of the heated whey is mixed with it as suffices to raise it to 80 degrees—the temperature at which the rennet is added. Nothing more is done to it for another hour.

A little after nine o'clock a few pailfuls of whey are drawn off and heated to a higher temperature than at eight o'clock. The curd is then broken as minutely as before, and after this