

THE AGRICULTURAL PRESS.

No one thing has contributed so largely to the improvement of agriculture in this country as its newspapers. No farmer is so poor that he cannot afford to subscribe, and its timely visits are looked forward to with deep solicitude by every member of the family, and especially by the boys and girls, as they will always find just such reading as will please them.

To be a book farmer, is not now, as forty years ago, a term of reproach, and where will you find one farmer now ashamed of the name; many are thankful to be thus classified. The perusal of agricultural papers induces a spirit of inquiry, and if all men now engaged in the noble calling of tilling the soil cannot become experimental farmers, still they may profit by the experiments of others.

Another good arising from them has been to induce men not to follow blindly in the beaten paths trodden by their fathers, but to strike out boldly, and inquire for themselves the reason why certain causes produce certain effects, and from these hints thrown out, learn how to largely increase the yield of crop on land that he considered unfit for any kind of crop. The great ultimatum of agricultural science is how to apply labor and science in such a manner as to bring back the largest per cent. of profit. To day we are enjoying all the light of past ages; new machinery is constantly presented to the farmer to lighten his labors, and to keep step to the onward march, he must be a reading man, and one who is willing to expend a little time and money in testing the usefulness of the new experiments presented by farmers who reside in other portions of our vast domain.—*Farmers' Home Journal*.

IN UNITY THERE IS STRENGTH.

Farmers generally do not know enough about their business. The farmer should be well informed in regard to his occupation. Some men engaged in farming, do not seek as they should, to improve themselves, neither do they try to do anything to raise the standard of their calling, unless it applies directly to their own benefit. Many of our farmers do not take any agricultural paper; neither do they pay proper attention to the school education of their children; boys who expect to lead an agricultural life, should be well educated, should obtain as good an education as if they were to be professional men.

A very good thing for the improvement of farmers, is a "Farmers' Club," or social gathering of farmers for mutual improvement, and to talk about their farming business, giving each other's experience in the different modes of culture and management of the farm. In the neighborhood where sociability exists

among the farmers, as should be the case in every neighborhood, enlist a few active men together, and it is a very easy thing to form a Farmers' Club. The object of the club, of course, would be to gain and impart information in regard to farm matters, and for general improvement in husbandry. A collection of such facts as farmers are every day gathering from experiments or new modes of culture, would be of great value to men engaged in farming pursuits.—There is no farmer who may not be benefitted by the experience of his neighbors, or who cannot communicate some valuable information to them. An association of farmers, such as has been indicated, is just the place to receive and impart much useful information; and then all the subject matter of those improvements and experiments in farm culture should be written down by the secretary of the association and preserved for future reference, and all valuable information be communicated to the publishers of agricultural papers.—*Rural American*.

CHEESE MAKING.

On the subject of cheese making the *Utica Herald* quotes liberally from an address delivered in England recently by Mr. Harding of Marksbury. He is recognized as good authority on the subject generally, though his opposition to the factory system, as it prevails here, is not acquiesced in. On the contrary, it is the opinion of Mr. Willard that the American factory mode of cheese making is steadily but surely supplanting that of the farm dairies in England in their own markets, giving the latter but a secondary place in them. Like all other competent authorities in dairy matters, Mr. Harding gives cleanliness a leading place in his system of management. On this point he says:—"The milk, so delicate in its nature, requires to be deposited in a place entirely free from every impurity. The floor of the room should be clean, and every precaution taken to render it dry." He even goes so far as to exclude the milkers from the milk room—recommending a conductor from the outside of the building to convey the milk to the cooling vat. This milk is to be kept during the night at a temperature of from 63° to 65°, to which the morning milking may be added, raising the temperature of the whole to a point suitable for the rennet. It is considered unsafe to raise the temperature much, if any, above 80°, that being what is required for a successful coagulation of the milk.

Concerning what is termed poor or bad cheese, Mr. Harding remarks:—"Bad cheese is sometimes made by being sour, of which there are two causes: one from the atmosphere, over which we have no control. The moment milk is drawn from the cow it commences its progress

towards decomposition, and if placed in a temperature of over 65° in a close atmosphere, there is no certainty of its keeping sweet during twelve hours, and should it required to be heated at all in the morning it will increase the acidity, the presence of which in the milk does not always develop itself until too late to apply a remedy.

"Another kind of sour cheese, and which is the worst, is caused by a want of cleanliness, either in the utensils or the floors of the dairy, or it may be from effluvia arising from adjacent gutters, or heaps of manure, &c., &c., or meat hung in the neighborhood of the milk. Any of these causes will not only sour milk, but will also impart to it a bad flavor. I have occasionally detected the cause of this kind of sour cheese by the resemblance of its flavor to some adjacent stench."

In reference to a soft, soapy article, Mr. H. says: "Cheese of bad texture may generally be detected by an experienced eye as being unshapely, bulged out at the side upon which the bandages have left deep indentation, frequently sunken on the top and still soft to the touch, throwing out a thick, damp coat. There are two causes, one of which or both have contributed to the production of such a cheese, viz: weak rennet, or an insufficient quantity, or subsequent neglect. Thus milk at 80° will require more coagulating power in a given time than milk at 90°, and if rennet too weak be employed the cheese will be cold, tender and soft, and will baffle the most skillful hand to make it into a first-class cheese. The cream will rise to the surface, and much of it pass off in the whey, injuring the quality as well the texture, and will sooner or later acquire a rank flavor and tallowy complexion."—*Moore's Rural New Yorker*.

HARNESS BLACKING.—A correspondent of the *London Field* gives the following recipe for harness blacking, which he used for several years, and is perfectly convinced of its excellence: "Beeswax (shred fine) eight ounces, turpentine sufficient to cover it; let them stand till the wax is dissolved (three or four days); ivory black four ounces, olive oil (I use neatsfoot oil) two ounces, Prussian blue two ounces. Rub the ivory black and Prussian blue well together to a fine powder in a mortar; then add the oil, and gradually the other ingredients, and thoroughly mix them. If it gets hard by keeping, soften by turpentine. I have only used one brush—one end for blacking, the other for polishing.

God is the first of all; virtue, the fairest of all; vice, the most hurtful of all; thought, the swiftest of all; hope, the most common of all.

To-day lays plans for many years to come, To-morrow sinks into the silent tomb.