cially in Wisconsin. Cane-growers' conventions are no longer held. Our papers seldom mention sorghum. Our merchants send to Chicago for their syrup. Yet, sorghum has a better reputation than it had fifteen years ago.

During the last few years it has been fully demonstrated that a superior table-syrup can be made from the northern cane, and that sugar can be as surely made from many varieties as it can from the beet.

That this country, with its grand advantages, will continue to import $100,-000,000 worth of sugar per annum, I do not believe.

Now, if we pay for our sugar with wheat, at present prices—sixty cents per bushel—it will take 50,000 tons. We know that wheat contains much of the best elements of our soil; and if this cereal is worth $5 00 a ton for manure, then we ship $250,000 worth of the very best elements of our soil out of the country every year, and get in return, a commodity, if it is pure sugar, utterly worthless as a fertilizer.

Chemists tell us that the elements which make sugar are drawn from the atmosphere, not from the soil.

CULTIVATION.

In the first place, be sure you have good seed; then put your ground in much better shape than you would for corn. When you get a piece of ground in what would be called good condition for corn, then plow and harrow and harrow and plow, and be sure to have a surface smooth. The ground to be plowed in the fall by all means. Then mark out your rows, say three and one-half inches apart. I use a marker with wide runners, so constructed that they can't make a furrow more than three-quarters of an inch deep.

I prefer to drill the seed. Use an onion-seed drill. Plant two or three times as much as ought to stand. Cover one-half an inch deep; then roll the ground, and continue to harrow and roll two or three times a week, until the cane is ready for the cultivator. Then, with a hoe, thin the plants to three or four stalks to the foot.

The cane field should be frequently and thoroughly cultivated until the plants are about two feet high, when it should be left to take care of itself.

Fresh barn-yard manure is wholly unfit to be put on ground that is to be planted to cane, as it will, if used in large quantities, render the syrup black and almost worthless.

ITS USES.

It is pretty generally understood that sugar and syrup are used very extensively in this country, and that their consumption per capita is on the increase, and that they are principally used for sweetening purposes.

But, I presume it was expected that I should tell something about its other uses, and how the by-products may be utilized.

Sorghum is believed by many to be superior to corn as a fodder crop. I believe the seed is worth as much as corn to feed to any kind of stock. I am quite sure it is superior to corn when fed to milch cows.

I feed the skimming to my hogs, with good results. Some make excellent vinegar from the scum.

The crushed stalks are used by some manufacturers for fuel; others spread them over their field for manure; but, if they are properly cured, they make pretty good fodder.

A few years ago I cured several tons of bagasse and left a number of cokes in the field, where they had been spread to dry. My cattle ate freely of it; at the same time they had access to a stalk field from which the corn had just been gathered. Have fed my horses considerable of it; they prefer it to oat straw, but will take good hay in preference. I think the stalks—I mean the crushed stalks—are of some value for food. Of course the blades make excellent fodder.

Home Dairy Cheese.

[By Mrs. J. W. Cade, of Viroqua.]

The idea I wish to present to the farmers at this meeting is that all farmers should make cheese enough for their family use during the entire year. The manufacture of home dairy cheese has been neglected for years, so much that few people have little or no idea how to make it.

Factory cheese fills our markets, and farmers have turned their attention to the manufacture of butter, neglecting to make what cheese they need for their family use. Being of secondary importance it has become secondary in quality in many respects as a matter to follow.

At the present time the majority who buy cheese will choose the factory cheese;
though it seems that people who like cheeze best are the ones who prefer home manufactured. This is owing to the education of the taste.

But will it pay the farmers to manufacture cheese from four or five cows? I say it will. You can make enough from this number in two or three weeks for a family the year and save buying at the grocery store.

We never think of buying butter for the family use.

The time when we should make cheese is in July or August when it is most difficult to make butter. This will give you warm weather enough to mature your cheese before it gets cold. I have made cheese a number of summers and have never yet saw the time but that I could sell more than I could spare.

I will give you my method of making cheese. The number of cows varying from four to twelve.

Cows should have as good care in making cheese as butter. The rennet should be prepared before hand. Rennet a year old is better though fresh will do. Into one quart glass can I put in one half a rennet; eight ounces of dairy salt, a handful of sage, one half tea spoonful salt peter, fill can with water and let stand three days. For coloring I use anatins dissolved in white lie or soda.

I strain the milk in a tub for that purpose while warm. Then add one teaspoonsful of the rennet and one teaspoonsful of coloring to each twelve quarts of milk. Stir well and cover with a cloth to keep warm for a half hour.

Cut with a wooden knife to the bottom four or five times each way, let stand a half hour, until whey rises on the top one inch deep and has a greenish cast. It is now ready to dip off into a box I have which is three feet square, six inches deep, that will hold water, on one side there is a spout to carry off the whey. Put some slats across the bottom of the box and lay a piece of dairy cloth over the box. Into this dip the curd and handle careful. Sight corners of cloth until whey has nearly all passed off. Then cut each way several times with a knife. Tie the corners of the cloth together and each time a little tighter. Each time cutting a little finer adding a small weight at last.

When the curd seems firm or no whey runs out, I cut the curd in slices and spread around in the box with the strainer and rack under it, and let it remain until morning.

In the morning I put cold water on the curd and let it remain until I have the morning milk made into a curd then I cut both curds the size of a bean and mix together. I sometimes let my nights milk stand in the creamery cans until morning, then warm it to the same temperature as the morning milk then mix the two quantities.

I have my hot water in a tub or boiler a little hotter than agreeable to the hand. Into this I put the cloth with curd in, and stir with my hands to prevent it from adhering together. Let it remain in this water 10 minutes. If it is too hot it will wax together. When it will squeek between your teeth when you bite it lift it out of the water into the box. Stir until cool which is about one half hour. Then stir the salt about one ounce to five pounds of cheese.

Put in the hoop with the cloth on the follower to be loose enough to not bind. Put in press. I prefer a lever press. A light weight is to be put on at first. Let it remain in the press two to four hours then change the cloth and turn, put back in hoop and put on more weight, then let it remain twenty-four hours.

When pressed I bandage with thin factory cloth and grease through each day with oil of butter and turn. Keep in an airy place that is dry and watch the flies well.

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Potato Culture.
[By Wm. Cox, Virginia.]

My task is to try to give some practical hints on potato culture. This may seem rather a common place subject, as almost everybody is supposed to know something about raising this commonest of crops. I would say, however, that the methods, recommended here, are applicable to other cultivated crops. In writing this paper we do not aim so much to try to advance new ideas as to stimulate to more thorough work in the enriching and pulverization of the soil. We hear and read a good deal, about better methods and more thorough work, but do we practice it, or do we set it down as mere theory, something not practicable, for the go-ahead farmer. We believe that the best way is the safest, and the most profitable, that if one acre of potatoes, or