

he feels it his duty to get a legal decision of the question, he at least takes up an intelligible position. It is of course desirable to settle the question beyond the possibility of doubt. If there be only two legal means of settling the question and neither of them was taken, then it follows that other measures must be taken. In the beginning of this century, there was a legal decision placing the Western boundary of Ontario near Prince Arthur's Landing. Sir John Macdonald contends that this decision must be held to be binding until it is reversed by competent authority. This is the ordinary way of viewing legal decisions; and Sir John asserts, as a constitutional lawyer, whose opinion has never once been overruled by the courts under Confederation, that no decision of the matter by arbitration can prevent the question being re-opened, or give us a secure and binding settlement. That is his position, and as we have said, it is intelligible. A great deal too much has been made of the judicial decision in the Reinhardt case. The only question was whether the court had jurisdiction to try a prisoner charged with murder. If the crime had been committed in the Indian Territories and beyond the bounds of Upper Canada, the jurisdiction of the court was clear. It was therefore important to find where the North-West limits of Upper Canada ended and the Indian Territories commenced. The court showed a strong bias in favor of its own jurisdiction; one of the judges bullied and browbeated a witness, who being a surveyor had been called as an expert, to induce him to swear that the word "northward," the occurrence of which in the Quebec Act was the subject of interpretation on which the question of jurisdiction turned meant due north. This bullying, which would not have been unworthy of Jaffreys himself, did not succeed; but the fact that the court could not extort the sort of evidence of the undaunted surveyor, Saxe did not prevent it deciding in opposition to the evidence of this witness. "Northward," in its ordinary acceptation, does not mean, due north; it means in a northward direction, and a line drawn northward may incline either to the east or the west. There is much evidence to show what the British Government meant by "northward," which was not before the court, in the Reinhardt trial; and we do not believe that, with this evidence before it, any court would decide that a line requiring to be drawn "northward" must necessarily be drawn due north.

Having no belief in the soundness of this so-called solemn decision, we see no reason to conclude that a judicial decision based

on the best evidence procurable would be likely to confirm it. There is no reason to fear that the Privy Council will not give a thoroughly impartial decision. The courts do not lend themselves to schemes of spoliation, supposing any such scheme to exist; and we have the fullest confidence that the Privy Council will do impartial justice to all the parties concerned, Ontario, Manitoba and the Dominion.

A political settlement of the boundary dispute could scarcely be acceptable to any party. Practically, therefore, a decision by the Imperial Parliament is out of the question. It is much to be regretted that Sir John Macdonald did not see his way to advise the acceptance of the award of the arbitrators, since it is for many reasons desirable that a dispute which may make ill-feeling between Ontario and the Dominion should have been closed at the earliest possible moment. As matters stand, the only mode of settlement is by the Privy Council, to which both Ontario and the Dominion admit recourse must be had. There are some differences of opinion about details, but these can surely be got over by the force of a mutual desire to obtain at the earliest date the only decision which, as it now appears, can effectually settle the question.

FANCY CHEESE MAKING.

The trade and navigation returns for the year ending June 1881, show the British import of Canadian cheese to have been 46,913,873 pounds at a cost of \$5,471,362 or more than 11½c. per pound. That the quality of Canadian cheese has been high is known by everyone whose connection with the trade enables him to be a judge. It is encouraging to learn that cheese of Canadian make can take the highest award in the gift of the International Dairy Fair of New York, and that the general average is of quality so high as to enable it to stand on its own brand in the English market. There are, however, defects in this trade, and the chief of them is the habit of confining attention to a staple kind, such as ordinary household cheese selling from 16 to 22c. per pound in our cities. There are of course a few varieties of finer makes such as Cheddar and Stilton, but these are of a size which makes it impossible for families of moderate means to buy a whole one.

There are several descriptions of cheese made in France which we might do well to study, not only for the export market but for home consumption. Both English and French people consume cheese largely, but with the former as with us, cheese is regarded as a food, whereas the latter take it as a flavoring at dessert. The principal fea-

ture of French cheese manufacture is the production of the skim milk kind, which is softer in texture and highly pungent in flavor. The variety of makes in North Western France is so great as to baffle description, from the *suisse double creme*, with its rare quality, and fine delicacy, to the most ordinary skim cheese made for the rural laborer. The "Suisse" cheese is made chiefly in the Northern counties of France, and not, as many people suppose, in the Swiss villages. The process of manufacture, as it may be seen at the works of M. Rasset fils, near Monterolier, is as follows:—

Three-gallon pots are filled with milk, to which at its natural temperature as it comes from the cow is added the rennet. Different contrivances are adopted in the winter to retain this temperature without artificially heating the milk. The vessels may be heated by immersion in scalding water; a number may be put into a trough-shaped case and the interspaces filled up with straw and chaff, well compressed; or they may be covered up with the cloths which are to do duty as collectors of curd. The rennet is added and the milk is allowed about forty to fifty hours till the curd is deposited. It is then collected in a linen cloth which is suspended from the four corners of a frame to enable the whey to drain off into a tank below. The curd is changed to a clean cloth in which it is folded up, put into a press and subjected to a pressure not very great nor even, for about twelve hours, or until the whey ceases to run out. The curd is then passed through cylindrical moulds, and the small cylindrical cheeses thus formed are at once salted on the outside. The cheeses so made are put on boards and placed in cellars, where in a few days the first mould, thick and white, makes its appearance and soon afterwards, especially in summer, they are sold as fresh. If the process be continued longer the cheeses are sold later at higher prices.

The weight of these cheeses is one hectogram or nearly a quarter pound (.22 lb.) and they sell in the London market at 5 and 6 cents each, thus leaving to the maker 3c or at the rate of 14 to 15c per pound. Now the average yield of milk in a poor district like Monterolier, from the Norman cow, is 400 gallons, and this will make 4000 cheeses, which at 2½c each at the farm would realise \$100 per cow, without taking either the whey or the calf into account.

The manufacture of "Suisse double creme" is pursued near Gournay, and largely in Paris from a curd sent from the same district. The process of making it is thus described:—

A large proportion of cream is mixed with the curd, after the whey has been expressed either on the farm or in Paris. The mixture of cream and curd whether made in the country or in Paris is rolled in cylindrical forms of the same weight as "Suisse" and put in paper bearing the name and address of the maker. They are then packed in boxes lined with