

moulds, pressing each spoonful in firmly, so that the cheese are a good shape when turned out. They must remain in the mould three or four hours to settle, drain, and allow the paper to adhere properly, being inverted once during this time on the second mat and board. Made thus, they take about three days, but, if a quicker cheese is required, two drops of rennet to the quart can be used, when the curd will be ready in from eight to ten hours; but in this case a larger proportion of cream must be used, or the cheese will be hard. About half-and-half if the cream is fairly thick. They can be eaten fresh or kept for a week or ten days till ripe. Their retail market price is 3d. or 4d. each.

These cheese can be made in larger sizes, but in this case the moulds are perforated and provided with a light tin follower, on which is placed a 4 lb. weight. The moulds are lined with fine butter muslin.

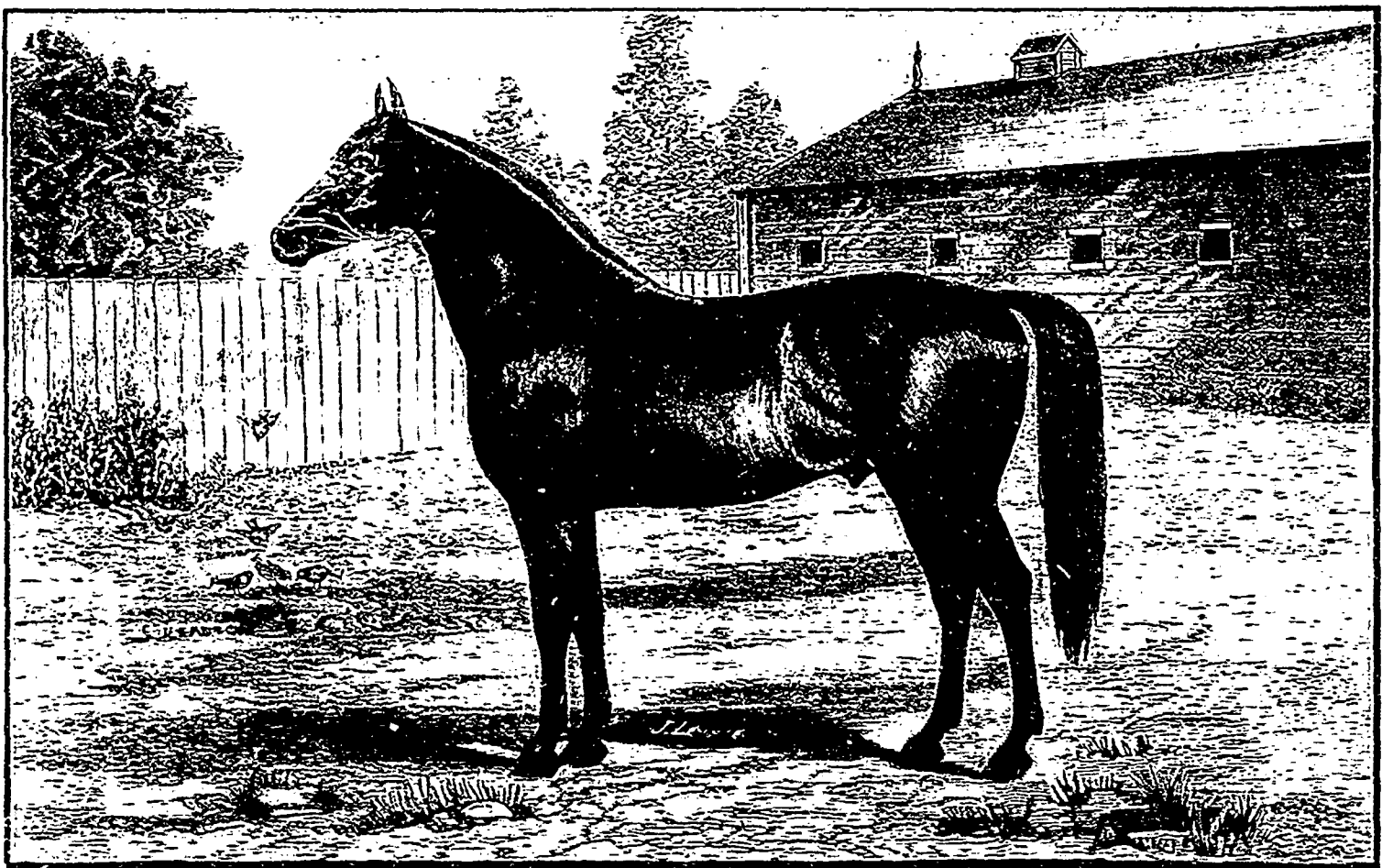
in earnest, and should appreciate the cows that are under his charge. It would be very unwise to place the sensitive, highbred Jersey or Guernsey cow in the hands of the average dairyman, because under the care he would be willing to give her, she would soon become a very poor investment to him. Until one sees clearly the necessity of kindness, good, warm stabling, pure drinking water, either given her often when stabled, or arranged so she can help herself, knowledge of good feeding rations, cleanliness in every particular, and is willing to devote time to weighing and testing the milk of his cows, it would be better for him to keep his scrub cows, and do scrub dairying.

The successful dairyman of to-day is a very different man from the dairyman of the past. He must take good dairy papers, read them carefully and follow their teachings, at least until he proves them false. If this were done, instead of an average

those qualities to his offspring, she will disappoint you. If you have not such cows, and are unable to get them, select your best native cows for the foundation of your dairy. Now breed them to a full-blooded Jersey or Guernsey bull, coming of a family having the qualities noted above, and a record of not less than 300 pounds of butter, and your heifer calves should be something to be proud of. Breed them right back to their sire, and you will soon have a dairy that, with proper care, will be among the best.

3d. Care of the Cows. Cultivate the acquaintance of your cows, fondle them, teach them to regard you as their best friend. When I cross the pasture where my cows are kept in the summer time, they all crowd around me and seem disappointed if I do not stop and give them each a caress. This surely shows that they love kindness. And rest assured it will pay. In making the change from barn to the pasture, great care should

chilly to stable them, also through any cold runs, for cold cows and success do not go together. Have a silo if possible; if not, then secure an abundance of corn fodder, well cured, with some roots and a good supply of bran, oil meal, corn meal and ground oats. These, with good, early cut clover hay, will provide a good range of rich, milk-producing food. Now, with a warm, well-lighted and properly ventilated stable, with absorbents to save all the manure, both liquid and solid, you are ready to feed your cows for profit. Feed liberally, but not blindly. Weigh and compound a balanced ration, which you can learn to do from your dairy papers. Note the capacity of each cow, and feed accordingly, as some will be found able to pay for better feeding than others. In order to know this, weigh each cow's product, then, knowing what the feed costs, it is a very easy matter to know whether you are feeding at a profit or loss. I know



THE CARRIAGE STALLION, KNIGHT OF THE VALE. (v. p. 195.)

If the curd has been drained too much, mix with a little fresh cream ere moulding, or, if "gritty," press through a fine cheese-cloth before doing so. Neglecting to stir the mixture when setting causes a precipitation of milk to the bottom of the bowl and this should not be mixed with the other, or it will cause grittiness.

ESSENTIALS OF SUCCESSFUL DAIRYING.

The most important requisites for the successful dairy are the following: 1st. The Dairyman.

I consider the man stands at the head of the list, for, if he is qualified to make dairying a success, he will see that the other necessary things are not wanting. He should have a good business education, be of a careful, methodical habit, with a determination to do everything pertaining to the work to the best of his ability. He should be not only able, but thoroughly

of 130 pounds of butter, or 3,000 pounds of milk, each cow would easily make from 250 to 300 pounds of butter, or 5000 to 7000 pounds of milk. The writer knows this from practical experience, and believes dairy-writers should teach first, better bred dairy-men, and that it takes a gentleman to handle a dairy of cows successfully.

2nd. The Dairy-Cow. Since it was found in the test at Chicago last season that the cow giving the richest milk, "according to the Babcock test," and most of it, made the most butter, cheese, and the greatest net profit; keep only those cows which give a good quantity of milk rich in butter fat. Whatever the breed, look well to the form of the cow. See that she has the wedge shape, fine, slim neck and head, soft silken hair, large udder, teats well spread, and large, crooked milk veins. These, with a good constitution and capacity for large amounts of rich food, are very important points, but above all, look well to her ancestry, for unless she comes of a family of large milk givers, giving milk rich in fat, and having power to transmit

be used. Do not be in too great a hurry about getting the cows out to grass. Wait until the grass gets a fair start, and the ground gets warmed up, so that the cows will not be chilled when lying down. I believe that is the cause of most cases of gas get. Keep up the grain ration for some time, reducing gradually as the grass improves and the cows will not have that gaunt look so often seen at this time. It will pay to place some bran in each cow's manger before stabling them for milking, as they will be on hand, thus saving time driving them up at night. As soon as the grass begins to fail, have some early sweet corn, or peas and oats, ready to give to keep up the flow of milk. Keep salt always within their reach. Provide an abundance of pure water, piping it into the stable for winter use, if possible. If butter making be followed, make winter butter, for with cows well taken care of, and with such a man as I have described in charge, it will pay the best. Have your cows fresh in milk in the fall, being very careful as soon as the nights become

this is some trouble, but it is the only sure way. I have weighed each cow's milk for the past year, recording the same in a book kept for the purpose. So much for quantity of milk. Now test the milk by the Babcock test a number of times, in order to know the quality each cow gives. Don't depend on the amount of butter you may obtain from a certain amount of milk, for you may lose considerable butter fat in creaming and churning, and so condemn the cow wrongfully. If, after a fair trial, you find you have cows that do not pay, sell them, and the sooner the better. Keep your cows in the barn every night after it begins to get chilly, and as soon as the frost kills the grass, keep them in all the time, unless there is a warm, sun-shiny day, when they can be let out for at least an hour without harm.

Now don't listen to some easy-going, careless dairyman about this, but follow the teachings of the successful dairyman of to-day, and you will be surprised how little exercise your cows need if properly taken care of otherwise. Keep the stables clean and the