

every kind of food, and that the water they drink is chiefly to be found in stagnant, muddy pools. Unless the cow eats nothing but good food, and drinks no water that is not pure, the milk cannot be what it ought to be.

Travelling a few years ago through the Cheddar Valley, in the County of Somerset, England, I was forcibly struck with the care and attention paid by the farmers to their pastures. I asked one of my friends what it was that a man we saw in the meadows was gathering, for I could see nothing in the field but green grass: a genuine lawn it was. "The man," replied my friend, "is pulling up weeds." "There is no wonder that you can get 15 cents a pound for your cheese, wholesale, with such careful work as that," said I. "True," replied my friend, "for if the cows were to eat these weeds it would injure the quality of the cheese and affect its price." It is in that district that the famous English Cheddar is made, that sells so high, and it will be easily understood that the land there lets for a good rent.

As to the treatment of the milk that is intended to yield a cheese of the best quality, not only is a skilled maker needed, as well as a well-mounted factory, but also and before all a good ripening-room, where the temperature can be kept at between 65° and 70° F., and to ensure that, it must be thoroughly isolated, furnished with an underground drain, and a heating apparatus: steam or hot water. No fewer than 600,000 to 800,000 cheeses are spoilt every season in Canada in the ripening-rooms, the greater number by the heat of summer, the remainder by the cold of spring and fall. This is not only a direct loss of \$200,000 to \$300,000 to the farmer, but an indirect loss of much greater consequence, since these cheeses must be sold, badly ripened and decayed as they are, and when they are worked off on the English consumer it has the effect of lessening the consumption by at least 25%, in my opinion; the prices, too, suffer, for in thus cramming an inferior article into the consumers, there is, as I said, a double loss.

Now, let us examine the question from another point of view: suppose these 600,000 or 800,000 cheeses had not suffered in the ripening room, would not the question be reversed? Instead of the consumption being reduced by 25%, and the price lowered, should we not have an increased consumption by, perhaps, 50%, and two or three cents higher prices than those paid in during the

last few years. In my opinion, and I have no doubt about it, such would be the case.

There is no place in the market nowadays for inferior goods of any sort; and we must thoroughly understand, the sooner the better, that it is not the different qualities of cheeses that compete the one with the other; but that the cheese production enters into competition with all the rest of food products, and reciprocally. Although cheese is the most condensed and the most nutritious of food-products, if there were not a pound of cheese made, the population could manage to do without it; it is not the same with butter, bread, or, most likely, with beef. Thus, cheese is, at least in a certain sense, an article of luxury, more or less, and it will become so in a positive sense, unless we manufacture it of that superior quality I have just described.

As to butter, I am a convinced partisan of the necessity of pasteurising the milk or the cream, and of using the commercial ferments. The English market wants butter, salted at the rate of about 3%, pale in colour, not containing more than 9 or 10 per cent. of water, soft and silky in grain, and with a delicate aroma. I have a special demand for a butter with at the most 2 per cent of salt, for which I can pay a little more than the ordinary price; but in so fresh a butter the quality must be strictly "A 1.," for in such butter there is not salt enough to conceal the defects.

Butter should be sent away from the creamery every week, or as soon as possible; it should be kept in the lowest possible temperature. Ten degrees above zero of Fahrenheit's scale is about the best temperature for the butter-store. All butter freshly made that remains a week in a refrigerator at a temperature above 32 F., is gradually losing its pink of condition, and at the end of that period is no longer of the very finest quality, in spite of its being generally classified as "very fine."

Mr. D. Macpherson—Spoke in English. The following is an abstract of his address:

He was happy to see so many farmers attending the convention to learn all about dairying. The people here are beginning to understand the importance of cleanliness in the dairy. No man alive can make good butter or cheese with inferior milk.

There is one essential point to be considered by all who want to succeed in dairying; it is to produce the raw material in abundance and at the