

The Dairy.

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The Butter-Making Interest.

The butter makers of Chautauque county, in the State of New York, are doing a work that deserves the earnest attention and commendation of farmers everywhere. They have formed themselves into a permanent association and hold regular monthly meetings for the discussion of subjects that relate to their specialty. At these meetings the views and experiences of members are brought out, and their successes and failures are made known for imitation or avoidance by others. Butter-making is a difficult art to bring to perfection. A great variety of circumstances combine to affect the quality of butter, and a great deal of study and observation and experience are necessary to develop the best results. No man, working by himself, makes much progress in anything. Those who avail themselves of the experience and wisdom of others are the men who lead in everything. There is no class of producers that need the benefit of each other's experience and knowledge more than butter dairymen. Butter-making will never progress so as to keep up with the advance in other industries until more extended intercourse among the producers is established. Working alone, one has little opportunity of deciding whether his system of operating is the best, or the article he produces is of the highest quality. He will not decide this till he has made comparison with others in the same business. Having no other standard than his own by which to measure his excellence, he gets no clear idea of how his products really stand in relation to others. His own being the best he is acquainted with, he naturally becomes inflated with the conceit that he is making a first-class article, when, perhaps, in fact, it is only fifth-rate. A meeting, once a month, of the butter makers of a neighborhood at which the system of manufacturing, and the quality of the article produced, underwent thorough examination, would correct this ill-founded fancy and stimulate improvement.

Cheese dairymen are pushing ahead and making rapid progress by organization and discussion, and are leaving butter dairymen far in the rear. Though cheese-making in Canada is a comparatively young interest, it is a long way in advance of butter-making, so far as quality is concerned. For the year ending June 30th, 1871, the butter exported from the Dominion was 15,439,266 lbs., and brought \$3,065,223, averaging over nineteen cents per pound. The cheese export of the same year amounted to 8,271,429 lbs., and sold for \$1,109,906, averaging over thirteen cents per pound. Only six cents difference between a pound of butter and a pound of cheese. This is quite too near together. If the butter had been manufactured and cared for, with as much skill as the cheese, it would have been worth thirty cents per pound as readily as the cheese was thirteen cents, and would have added more than a million and a half of dollars to the net profits of the butter producers of that year. This is too much for the farmers to lose; and to think of losing it year after year is not a very pleasant reflection. This loss can be saved. This low price of butter can be elevated; for it is due to carelessness and want of skill, and nothing else. The soil and climate of Canada are as favorable for butter-making as any part of the continent; and the dairy stock is as good as in any other country. The butter which sells for a dollar a pound in Boston and Philadelphia is made upon farms no better than can be selected almost anywhere among the leany lands in the Provinces of Ontario and Quebec.

What is wanted in organization and investigation

to bring out the better practices and lay bare defective ones. A half dozen butter factories would do more toward developing the butter interest than all the isolated dairying in the country; and the organization of township, county and Provincial associations at which regular periodical discussions were carried on would do more still. Is there not enterprise and spirit enough in some of the young men of the country who are engaged in the production of butter, to lead off in this matter and set the ball in motion? Think of it, every reader of the FARMER? Think of it, you whose youthful blood is stirred with life and energy, and see if you cannot get up an organization to advance your own interests and those of the country. If you cannot begin on a large scale, begin on a small one; but start as strong as you can. Two men meeting alternately at each other's dwellings once in two or three weeks, and in a conversational but regular way discussing such questions as occur to them, will make more progress than a whole community working singly. We have seen this proved. The handful of men comprising the Western New York Butter-Makers Association are doing more for the butter interest than all the private butter-makers in the State of New York. We give below the proceedings of their last two discussions. They are interesting, as showing the tenor of discussion, what returns they are getting from their cows, their opinions and practices in regard to feeding sour milk to cows—a question which is attracting a good deal of attention,—origin of flecks in cream, &c., points upon all of which more light will be thrown by future discussion and experiments.

Hay Cheese.

The prospects of the cheese trade for the coming season are opening favorably. The large markets and the country, on this side of the Atlantic, are well cleaned out, and in England the supply is small and the demand brisk. The early make is likely to be needed as soon as fit for sale, and to be taken at remunerative prices if properly made and handled. Liberal prices should not, however, make parties in too much haste to push hay cheese forward while green. It is not policy to hold it any longer than to have it well cured, because it would be likely to bring it into unfavorable competition with a better article. But while it is bad policy to hold it too long, it is a worse one to send it off too soon. If, to the scanty flavor of hay cheese, be added the tough curdy texture of unripe cheese, it makes a product that is not very attractive. It casts an injurious reflection on the producer, and upon the whole cheese interest. It tends to clog the market and diminish consumption, and in the end is detrimental to the individual as well as to the common cause, which every one concerned in should feel solicitous to build up. There has usually been far too much haste in disposing of hay cheese when prices have been high, sending it away while it was yet green insipid curd.

If dairymen feel in a hurry for returns, and are anxious to avail themselves of the early prices, their best course is to hurry the curing of their cheese. This they can do safely, and in doing so will be very likely to avoid a common error.

The curing of early cheese in factories is frequently defective, being too slow and the heat uneven; but it is much more defective in farm dairies. The difference in the nature of hay curd and grass curd is not noticed, and hence the requisite difference in curing is not made. The casein, or cheesy matter derived from the milk of cows fed on full grown or late cut hay, or other well matured fodder, is harder and tougher than that from the milk of cows fed on tender grass, and it requires more curing to break it down and make it salty and rich. It takes a longer time to cure, and it requires a higher temperature to make it cure with sufficient rapidity. Curd made

from grass will cure as fast at 65 degrees as that from hay will at 75. If early cut hay or roots form part of the food of the cows, it will have a tendency to soften the cheesy matter and make it easy to cure. But ordinarily 75 to 80 degrees is about the right temperature for hay cheese to ripen with the best results. It is better to hurry it up as quickly as is compatible with safety. It should not only be kept as warm as it will admit of, but the heat should be unceasing night and day. To keep spring cheese hot during the day and cold during the night is to thwart the curing and make it grow sour and bitter, doing injury to the flavor that no after-treatment can ever overcome. It is always detrimental to the quality of cheese to be subjected while curing, to wide variations in temperature, but to spring cheese it is all but fatal. The ripening process may be advanced by a little skill in the manufacture. It is the rennet that is put into the milk, and which is enclosed in the coagulum, that cures the cheese as well as curdles the milk, and the more rennet there is carried into the curd, the faster will the curing proceed, unless other circumstances interfere.

Hay cheese will bear more rennet than grass cheese, and if it is free from any bad flavor, as rennet always ought to be, it may be used pretty freely at this season of the year without detriment. But if it has any strong or objectionable odor, an increased quantity might do injury to the flavor of the cheese. As the quantity of rennet is increased, the temperature of manufacturing must be lowered, or the separation of the whey will be too complete and the cheese be made too dry and hard.

Curd ripens very much faster while lying in the warm whey than after it is taken out; and this fact may be taken advantage of when it is desired to hurry the curing of the cheese. By being careful to adapt the temperature of manufacturing to the rennet used, and by digesting the curd as long as possible in the warm whey, the curing process may be pretty well advanced before it goes to press. An extra hour in the whey will ripen the curd as much as several days in the curing room. It requires a good deal of skill to make and cure hay cheese to the best advantage, and when that skill is used, a good cheese and one that will ripen quickly, and sell well, and prove satisfactory, may be made. But if that skill is not available, and a poor product, one that is sour or butter, or tough, or curdy, is to go into the market, it would be better to suspend cheese-making till grass comes, and make butter through the spring. But do not attempt to make both butter and cheese from the same milk, when cheese, that is only passable, can be made with all the cream worked in.

It is never good policy to send away green cheese. It is sometimes done in the summer, anticipating that it will keep on curing and be all right by the time it reaches the consumer. It never cures, however, as well in the box as in the curing room. But this practice cannot be safely followed with hay cheese, for the moment it leaves the shelves and gets cold, the curing stops and the flavor at once begins to depreciate, growing bitter and sour and otherwise bad flavored. Hay cheese should, therefore, never be allowed to leave the curing room till it is fit to go upon the table.

A GOOD LITTLE DAIRY.—The Rockford (Ill.) Journal says: "During the season of 1871, Mrs. S. C. Wilder, Harlem, made and sold, from three cows, a little over six hundred pounds of butter, besides having sufficient milk and butter to supply a family of three persons all the time, and five during the busy seasons of seeding, haying and harvest. The calves were raised until they were six weeks old, when they were weaned and disposed of. Mrs. Wilder made from the same cows, during 1870, more than six hundred pounds of butter, which was marketed in this city."