

The Drying Room.

The accompanying cut represents a drying room at the factory of Mr. H. Wall, in the township of Westminster, about three miles from this city. This one was recently constructed, and we have yet to hear of a better on this continent.

It is a frame building, painted white, having green Venetian blinds covering the windows when necessary. It is 26 feet by 50, 10 feet high in the clear; it stands on posts 5 feet high. This gives room enough to have the heating apparatus below the floor. The heat is to be conducted in tubes along the floor under the cheese shelves when the weather is too cold, to ripen the cheese properly. Ventilation is also admitted through openings in the floor; two openings are in the ceiling and two proper ventilators are on the top of the building.

This building cost \$500; the factory, with its appurtenances, cost \$1,000. One acre of land was purchased on which to erect them for \$150; it is a corner lot. A stream of water runs near the back end of the building. The whey from the factory is to be conveyed in a tube to a field on the

Cheese.

The cheese market looks bad, but we hope for better prices "by-and-by." We again urge on our dairymen to deliver good milk, and the making of only the *finest* kinds of cheese. Any large quantity of poor cheese now pushed on the market would be ruinous. We must conquer the situation by the *finest* goods.

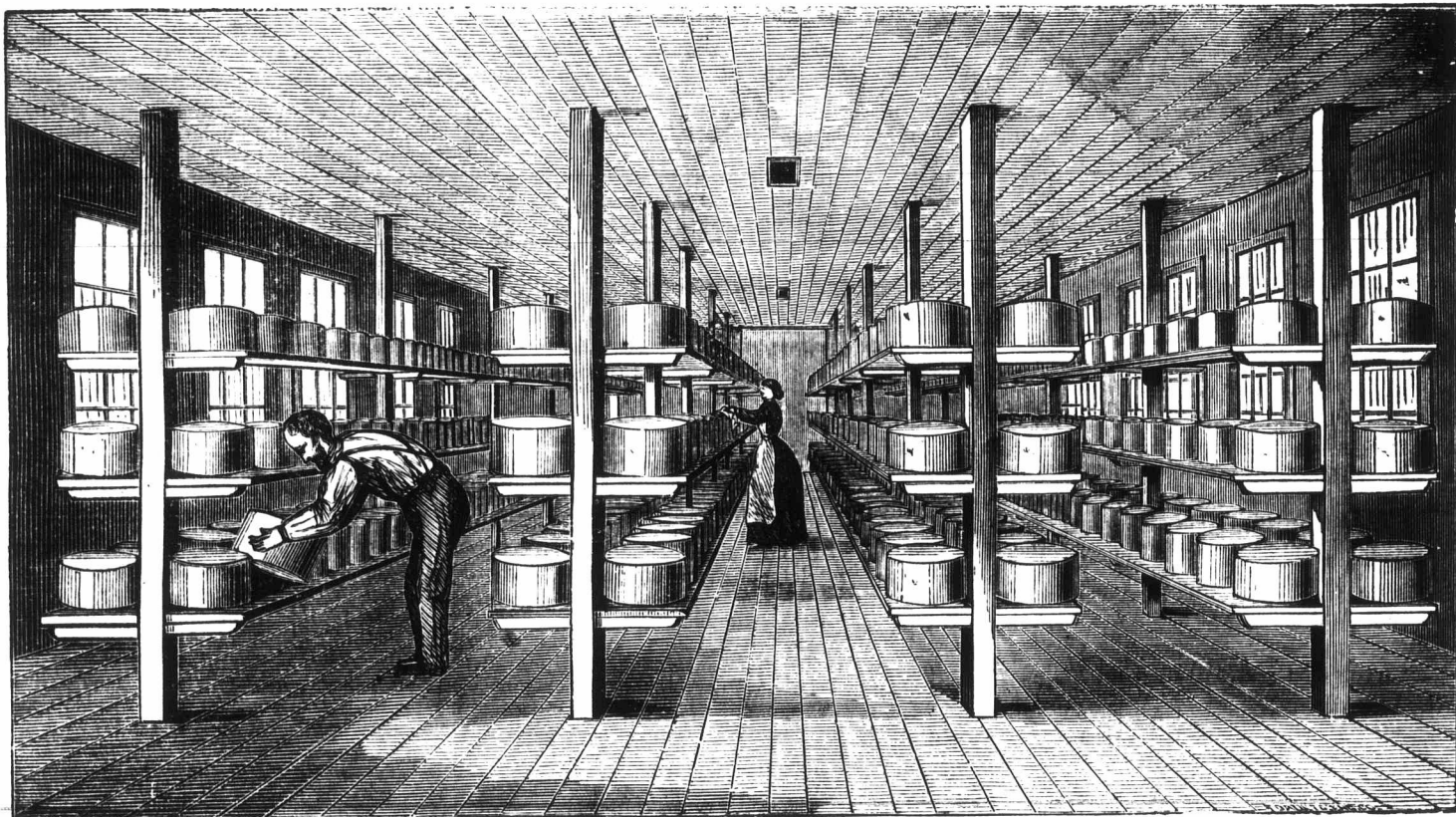
"Firm, Fat, Flaky and Fine Flavored."

A cheese-buyer on the Utica market to us, the other day, "the first dealer I ever bought for told me more about cheese than I ever learned before since. His unvarying order was: 'Buy firm, fat, flaky, and fine-flavored cheese.' Here it all is, in a nut shell, and with an alliteration that helps to impress it on the mind—"firm, fat, flaky and fine flavored." Such cheese as this will always find a market and a consumer, if any will, and there is money in it if in any. In these times, when prices are low, markets are dull, and consumption is slow, something needs to be done to stimulate and give impetus to the dairy business. If low prices and fine quality will not increase consumption, what hope is there for the dairymen? There is certainly none in inferior goods. One of

Veterinary.**The Glanders—Another Warning.**

We clip the following from the Agricultural Gazette (England) another very significant item illustrative of the contagious character of this loathsome disease:—

This frightful plague has long been known to be in London, and its effects too. It is not above a year or so ago since an English country gentleman whose life was a precious possession, not only to himself, but to his servants, tenants, friends and family, suffered in the same way, and from the same cause. He found himself suddenly attacked—after he returned from town—by symptoms which he could not explain, and to which his country medical advisers hesitated to give a name. A return to London to consult a prominent physician became necessary, and the interview elicited the following statement:—"Your disease is the glanders; I have had half-a-dozen similar instances in the last twelve months. You cannot possibly recover, though you may live till winter." A most searching review of all the occurrences of the previous few weeks revived a recollection of a



DRYING ROOM AT THE FACTORY OF MR. H. WALL, WESTMINSTER TOWNSHIP, ONT.

ther side of the stream of water, thus avoiding all bad odor that might arise from the souring of the whey or from the pig pen.

With these plans we believe any carpenter can erect a factory and cooling room. The majority in use on this continent are not as good or as expensive as this. It will be the duty of this journal to attempt to keep its patrons posted on the best appliances for making butter and cheese, and to furnish the best information we can procure in regard to the markets. If any butter or cheese-maker or dealer in any part of the world can or will give better information regarding this important branch of our industry than this journal has done and is doing, we should be most willing to pay a better sum for such information. If erroneous plans or erroneous information are given at any time, the pages of the journal are open to the public to correct us; no one is infallible. Those of our patrons who favor the public with useful information are doing good to their fellowmen; those who withhold useful hints or avoid open discussion are not always the most useful members of society.

the causes of the present depressed condition of the dairy business is inferior products, both of butter and cheese. There has been a failure to place before consumers such a palatable article as to induce the habit of free consumption, and many have learned to get along with a moderate amount of butter, and to nearly or quite avoid the consumption of cheese. Whereas, in all these years, they ought to have learned to consume dairy products to the maximum amount, and to regard them as necessities instead of luxuries. In permitting people to learn to dispense with cheese and retrench in butter, the dairymen have made a grave mistake, and the cause of this mistake may be attributed largely to the improper use of the skimmer in cheese manufacture, and to careless making and packing in the butter dairy. It will take years, and perhaps the education of another generation, to overcome the evil. But the only safe and sure road to pursue is the manufacture of better products. Whoever puts none but fine goods upon the market, not only has an advantage in price, but is encouraging consumption and preparing the way for a larger demand and better prices for others as well as himself. Therefore, amid the gloom of the present and the uncertainty of the future, our advice to dairymen is to put upon the market only "firm, fat, flaky and fine flavored" cheese.

drive in a Hansom cab to the mail train, and of some offensive foam having been driven in by the wind from the horse's lips to the face of the passenger. How could this contagion have possibly been avoided? and what terrible far-reaching misery, and how many broken ties ensued from an occurrence which, but for combined greediness and neglect, never could have taken place! To allow mad dogs to roam the streets would be a monstrous wrong to the community, and to prolong the existence of a glandered horse is even worse.

REMEDY FOR BLACK-LEG.—John Railbark, of Iowa, cured the blackleg in his calves by patting copperas in the tank where they were compelled to drink. Prior to this he had lost some twenty calves, and the symptoms were rapidly developing in others, but were immediately checked, and the entire herd speedily recovered.

Half-drachm doses of powdered sulphate of iron (copperas) mixed once daily amongst the food, has been recommended to be given to cows that have previously aborted. It is thus given during the month preceding and the month following the period of their last abortion provided, of course, that they are in calf again. The use of copperas for cows that have not previously aborted is unnecessary, and may do injury.