

by the decorations and skilful arrangement of the specimens; neither pains, or art were spared to render the show attractive and refining in its influences, and a scene of beauty was produced which could scarcely be surpassed. At every turn, some new effect greeted the eye of the beholder, and the whole was admirable beyond expression. When critically examined in detail, the specimens exhibited showed, that in most cases, the utmost limit of good cultivation had been reached. The plants, too, were of the rarest species, and such as none but men highly advanced in their profession could have produced in such perfection.

The City of Montreal has advanced during the last fifteen years in every respect, until it has few rivals for architecture, educational institutions—convenience of travel; condition of its streets—beauty of its squares, and delightful suburbs—and not least as regards its horticulture.

The Exhibition, just closed was sufficient to prove that horticulturists are, by no means behind in the march of improvement, and form a class of men of which the citizens may be proud.

To single out an individual, when all have united in acting their parts so energetically and successfully, might be considered invidious—nevertheless, it is due to one gentleman, Mr. F. Roy of Mount Royal Cemetery to chronicle that he has the credit among his compeers of having contributed, by his indefatigable exertions and executive ability, in the greatest degree to bring about so marked and impressive a result.

Of course he was ably backed and assisted by the President, David Williamson Esqr., the Vice-President, W. M. Ramsay, Esqr., the Directors Messrs. John Doyle, Jules Betrix, John Eddy, John Walsh, Geo. Trussell, F. Roy, James Bennett, and the enthusiastic and attentive Secretary-Treasurer, Thomas Williamson, Esqr., to all these gentlemen the public are indebted, and the meed of praise is also due to the Exhibitors, without whom their designs could not have been carried into effect.

The principle of these were—Plants &c. Messrs. F. Roy, Jules Betrix, W. J. Wilshire, John Walsh, F. McHugh, C. A. Smith, H. Meyer, A. Pinoteau, J. Eddy &c., Fruit R. W. Shepherd Junr., C. M. Edward Cowey, Hill Huntingdon Co., Robson, Smith, Lachute, W. B. Davidson, Cote St. Paul, &c., Cut flowers & Vegetables, Geo. Trussell, W. B. Davidson, W. Ramsay, T. Hall & Son, B. Graves, C. Smith, Amateurs, class, Messrs. Ramsay, Somerville, Borden and others. Now, as to the public, it is grievous to have to remark, that after all the efforts made to advertise in spite of the excellent press notices, and the numerous means by which the holding of the exhibition was made known, the attendance was not so large as could have been desired.

Alas! that such should be the case, and that a thirst for sensational and, too often, depraving pastimes, should be more popular than such a refining elevating and educational means of amusement as that offered by the Gardens and their friends! What better use of the public money could be made than by assisting an association whose object is to build up a better moral sentiment in society? And surely that class of the population who, as individuals, have the same end in view, should give it their countenance and support, rather than to those whose chief end and aim are to make a profit and who introduce immoral,

vitiating or debasing shows and amusements along with the legitimate part of the Exhibition, for the purpose of drawing or a crowd whereby to replenish their exchequer.

GEO. MOORE.

The Dairy.

GREEN CHEESE.

In spite of all that has been said and written with regard to the selling of cheese too green, many factories continue this bad practice. In the spring, when cheese is high and likely soon to fall in price, we give, as counsel and advice, to use lots of rennet and a small quantity of salt, so that the cheese may be sold early. But as the season advances, and the market has started on an upward journey, we advise using less rennet and more salt, so that the keeping qualities of the cheese are much superior—and they are not ready for sale before 10 days or two weeks. During last month, on my visits, I found cheese which were made on Saturday, were taken out of the hoops on Monday, were weighed

NOTES ON OCTOBER AND NOVEMBER CHEESE.

There are many makers who think it a very easy matter to make fine cheese in October, as the milk is generally very sweet, but nevertheless we find many poorly made cheese, pesty, badly cured, and very often badly cracked.

A little attention to the following rules will overcome all these defects.

As soon as you have received enough milk to cover the bottom of the vat, apply the steam and heat up the milk to say 94° or 96° F., keeping the steam going until the last milk received will cool the lot down to 86° or 88° F.; then apply the rennet test and ripen your milk so as to have about 3 hours from the time you add the rennet until it is time to draw the whey. After a few trials you will know how many seconds by the test will give you this result. Use rennet enough to coagulate the milk ready for cutting in about 45 minutes; cut evenly in cubes of about $\frac{3}{4}$ of an inch in size, cut uniformly; remove the curd on the sides and bottom with the hands, and should there be any pieces of curd which have escaped the knives, be sure you

curd enough left over for half a cheese or more, press it and the next day pull up the bandage, loosen the curd around the outside at the top, and fill up with fresh curd, and in this way you will have cheese uniform in size, as the foreign markets require tall cheeses. Keep the temperature of the curing room as uniform as possible; about 70° F.; have your stoves ready so that if a cold snap comes you will be prepared, and not allow your cheese to get chilled; turn them every day in the curing room: and try if possible and make the best cheese you have made all the season.

PETER MACFARLANE,

General Inspector.

August 24th 1894.

GERVAIS CREAM CHEESES.

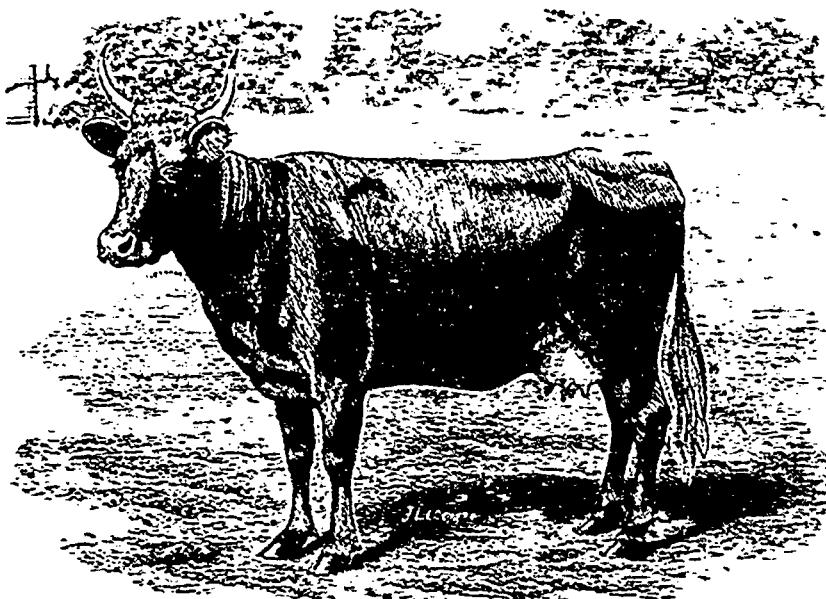
To make these you require a set of twelve little tin moulds, about 3 in. high, and 5 in. inside in circumference, without either lids or bottoms, the moulds being joined together round one end by tin in four rows of three moulds, this set exactly holding the curd made by the following recipe, and it can be made at any hardware shop for a trifling sum.

A dozen pieces of white thin blotting paper, 3 1-16th in. wide and 5 1-2 in. long, with which carefully line the moulds, and if the cheeses are for market you can get sets of papers with the name of your dairy stamped on each from the Dairy Supply Co., Museum Street, London, also the tins, if you prefer doing so to having them made locally.

A bottle of rennet. The strength of this varies with different makers, so in these recipes I am giving the quantities that should be used with Hansen's extract. Two beech or pine wood boards, rather larger than the set of moulds, and two straw mats to fit the boards, these being all well caldied, rubbed with salt to prevent the cheeses sticking to them; then thoroughly cooled in cold water.

A good-sized huckaback, or crash cloth, well soaked in and then wrung out of scalding water just before you want it.

A large basin, tablespoon, and cup or glass in to which to drop the rennet, and a glass dairy thermometer (1st.). Having everything ready in a room or dairy 60 deg. Fahr., take 2 quarts of new milk and 1 quart of cream, freshly separated if possible; otherwise skimmed off milk that has not stood more than twelve hours. Mix well together, and if the milk is not fresh from your own cow, place the basin in a pan of hot water, and stir till the mixture is 65 deg. Fahr. this being the renneting temperature. Half an hour after mixing the cream and milk, put three drops of rennet in a little cold water, and stir well into the mixture, continuing to do so occasionally till it coagulates; then leave till a little green whey has collected on the top of the curd. Then with a tablespoon ladle out in fine slices into the cloth, being careful neither to crush nor break it during this process, and one cloth must not contain more than the three quarts of curd. Hang up to drain in a temperature not below 60 deg. Fahr., and open the cloth once or twice during this process, which will take about twenty-four hours, and scrape down the sides to ensure uniform drainage. When the curd is fairly solid, take down and mix in thoroughly a little clean dry salt. Then with a teaspoon (I prefer the end of a small ivory paper-knife, myself, kept for the purpose) fill the



AN ENGLISH ROYAL PRIZE-WINNING KERRY COW.

and boxed for market on Wednesday. Such folly! Now suppose these parties were buying the best brand of granulated sugar and the merchant weighed up the poorest brown, what names they would call him: cheat, robber, and such like! but it depends on whose ox has been gored; they sell cheese and deliver only curd, which is simply getting money under false pretences. The Dairy Association of this Province has gone to considerable trouble and expense to educate the cheese-makers to make a uniform article of finest cheese; then, salesmen, who know nothing about how the cheese are made, go to work, and deliberately undo the work that has been done by the inspectors during the past 4 or 5 years. Ontario usually keeps the cheese a much longer time than we do in this province, and even the United States during last spring got credit for their cheese being much better cured than ours. Every dairyman in this province of ours should see that his cheese is allowed to get to maturity before selling. On the other hand, do not become speculators, and hold your cheese too long: sell when it is at its best, and nine times out of ten, you will hit the mark.

PETER MACFARLANE,

General Inspector

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cut them. Apply the steam slowly at first, heat to 100° F.; after the curd begins to firm, finish the stirring with the small rake, hay rake, be sure you get the curd firm in the whey, as the milk is much richer in butter fat than during July and August, and more moisture remains in the curd. As soon as you have acid enough usually $\frac{3}{4}$ to $\frac{1}{2}$ an inch, (although in some sections more is needed) with the hot iron test, draw the whey and after it is drawn, stir the curd well to expel the surplus moisture, and pack the curd at the sides of the vat. If there is only a small quantity of curd it may be packed altogether, keep up the temperature to 94° and 96° F. turning the curd in 30 minutes, piling double the second turning, and increasing every turning until 5 or 6 high, and in about 3 hours if it has been kept at the proper temperature, it will be fit to pass through the curd mill. If there is no gas, salt in, say, 30 minutes after grinding; if any signs of gas, do not salt until they have disappeared. In the meantime, stir the curd occasionally to keep it from matting again, salt in vat at the rate of 3 lbs. per 1000 lbs. of milk, and in November, $3\frac{1}{2}$ lbs. to $3\frac{3}{4}$ lbs. Stir the salt well and put to press in, say, 20 minutes at a temperature between 80° and 85° F. Make your cheese as large as you can; press and have boxes to hold them. If you have, say