

The Dairy.

ADVICE TO THE INSPECTORS OF SYNDICATES FOR 1896.

Ex. of syndicates '95—drought of '95 bitter weeds—cheese-swelling microbes—cracked cheese—stamping cheese—temperature of province—butter—fodder-cheese.

We condense the following remarks of Monsieur J. C. Chapais, Asst. Dominion Dairy Commissioner, as contained in the April number of "Le Journal d'Agriculture," on the duties of the Inspectors of Syndicates. We received the original too late to have time to translate the whole.

There are two special facts that were remarkable in the last season; 1. The exhibition of dairy-products at Montreal in September; 2. the great drought that prevailed throughout the entire season over the whole province.

At Chicago all cheese that got 99 marks out of the 100, won a prize, and at Montreal, last fall, the average of marks accorded to the cheeses of the syndicated factories was 89.6, so that they were all very nearly worthy of a prize, though they were by no means picked specimens of the best factories as were those at Chicago. If all were not so good, it was due to a single syndicate, whose cheese lost about 20 p. c. of points as regards "aroma." As it is supposable that the 13 syndicates, which did not exhibit, were induced to refrain from showing because they felt they had no chance of winning, it is fair to conclude that one-third of our factories have a great deal to do before their products can be called first-rate. And as it was in the aroma that the chief defect lay, that is evidently the chief point to be attended to. And whence does this defect arise but from bad milk? Hence, it is clear that the "first advice" to be given to the Inspectors is that they should look carefully after the milk; make, themselves, a minute inspection of it at every opportunity; instil into the minds of the makers under their jurisdiction the idea that the watching over the milk is one of their most important duties; as well as to press upon the patrons the necessity of producing only good milk and the best way of ensuring its goodness.

SEASONS OF DROUGHT, like the last, have a great tendency to cause cows to give bad milk. Pastures dried up, but little grass anywhere; these things lead the famished cows to pick up anything, and thus they are driven by hunger to devour many kinds of weeds that they avoid at other times, such as the "bitter ranunculus" (buttercup?) the "wart-wort," and divers weeds of that kind, whence come the injuries the milk suffers, such as redness, bitterness, viscosity, premature souring and curdling; most of which evils caused terrible complaints last season. A list of these weeds has been drawn up and will be distributed to the syndicated factories early in the ensuing season.

HERR FEUDENREICH, a writer on "microbes," tells us that when cows are attacked by inflammation of the udder, it develops in their milk a microbe that causes cheese to swell during its ripening.

Makers, then, should receive instruction from their inspectors to beg the patrons who have cows due to calve in May and June, to watch carefully over

them, so that no milk be brought to the factory that has been given by a cow with an inflamed udder.

A remark was made, by one of the judges at the Exhibition, that there was a good deal of "cracked cheese," that is, where the top or bottom of the cheese was split or burst. This fault was not much attended to till last season by the trade. But, in times of depression, as the present, the buyers of dairy-goods try to pick out faults of any kind that they may have an excuse for low bids for cheese really of good quality in spite of apparent defects.

And, now, for my "second piece of advice" to inspectors: how are "cracked" cheese to be avoided?

THE CAUSES THAT PRODUCE THE FAULT.—One of these is that the cheese is allowed to get too cool before being put into the mould. Another is, that the pressure is not increased in regular step by step degrees, particularly when horizontal presses are used, which always require more attention than vertical presses. A third cause is the negligence of some makers, who do not carefully wash—who some times do not wash at all—the cloths put on the cheese, all the time they are in the drying room: a very risky piece of economy.

The bill for the marking or stamping of cheese is now before the House at Ottawa, and will probably pass into law. One part of the duties of the inspector will then be to study it thoroughly and to see that it is carried out in every factory under his surveillance. The date of the making is to be stamped on each cheese, and this, it is feared, will injure some of the factories situated in the Northern part of the province, such as the counties of Ottawa, Argenteuil, Terrebonne, Montcalm, Joliette and St. Maurice, and in all the counties to the North and East of Quebec, where, even in July, the lights are much cooler than in other regions of the province when compared with the day temperature; this of course enables their people to keep their milk in better condition than can those who farm in the South and West of the province, and especially in Ontario. And the figures below prove this:

TEMPERATURE IN

	Quebec	London, Ont.
June	61.3	67.0
July	64.6	71.6
August	56.3	64.0

And the difference would be still more between the averages in favour of the above named districts of Quebec.

Must we then renounce the guarantees offered against fraud by this system of stamping the month of fabrication? I do not think so. Let our inspectors this year take the temperature of the districts I have mentioned for the three months, which are reputed to be worst for the society in the fall, and give their opinion at the same time on the quality of the cheese made in those three months which are reputed to be worst for making the best cheese. When this has once been settled, it will only take one or two seasons to convince the English dealers that, in those regions, good cheese can be made in those months in which climate compels the makers of the West of the province and Ontario to make cheese of slightly inferior quality.

One of the most important duties of the inspectors is to impress upon the minds of the farmers and of all young men who seem inclined to take up cheese-making, that we already make a

cheese enough, and that they should devote more attention to butter.

Of the \$27,000,000 worth of cheese imported by the English, we furnish 70 p. c.; but of butter, only 2 p. c. of the \$65,000,000. We should improve our cheese-making by improving the quality and not by increasing the quantity.

FODDER-CHEESE, in May, should no longer be made at all. It must be inferior in quality, since it is made from cows fed partly in the house, partly in the fields, where at the season the grass is but scanty and the cows can hardly anything but rubbish, weeds, etc.; can milk from such food be good and produce cheese of fine aroma?

Lastly, we recommend our Inspectors to be careful to send their reports in to the Secretary of the Dairymen's Association, with the whole of the details mentioned in the blank forms, for these details are absolutely necessary to enable the society to make out the statistics regarding the state of dairying in the different districts of the province. Unfortunately, too many inspectors neglect this duty.

"From the French."

J. C. CHAPAIS.

HOW SCAB GETS IN ITS WORK

Last month "The Farmer" took occasion to denounce the practice of buying cheap stock with unknown antecedents, and too often parted with by the former owners on account of having been in contact with disease. In this connection the report for 1894 of the Minister of Agriculture just to hand furnishes some very instructive reading. Robert Evans, V. S., Quarantine Inspector at Lethbridge, there reports the work he had in dealing with scabby sheep, and what he learned by tracing each case to the fountain head. Flock after flock had to be dipped, some of them several times, and mercurial ointment had in some cases to be used before the mischief could be checked. The tracing process brought out the fact that a good many farmers had bought out of a flock brought in from Idaho about two years before. It took about a whole year before. It took about a whole year of the inspector's time, and of course a heavy expenditure of public money besides the loss of far more sheep than the total original importation. The labor and expense incurred by dozens of flock owners are also to be added to the bill of expenses. The process by which all this trouble matured is very easy to understand. The original lot was most probably sold because previously in contact with scab, or it may have picked up the disease on its travels. Whether the flock was quarantined for 90 days before being permitted to cross the boundary line is not shown, though it certainly ought to have been, so as to make the chain of history complete. Then a Regina firm of dealers gets them and divides them up. They are next bred without much notice being taken of their skins and the lambs set out on their travels to spread the taint which after all the labor and expense already expended is not yet certainly rooted out. Doves of sheep from across the line have after quarantine proved healthy, but too often the scab has been carried a thousand miles from where it started, carrying loss and trouble all the way. Dakota has suffered far more than the Territories and from exactly the same cause.

Since the above was put in type, "The Farmer" has been advised that a cargo of sheep landed by the "Scotch-

man" at Liverpool has been found affected by scab and condemned by the veterinary authorities there to immediate slaughter. These sheep were from the Maple Creek and passed by the inspector at Montreal with clean bill of health. The crowding in the voyage had rushed the disease into active development, and this case is pretty certain to lead to an order forbidding the landing of all sheep from this side except for immediate slaughter. The home government will have to do this to conciliate the English farmer, already hard pushed by foreign importations. This case illustrates more fully than any possible arguments the immense difficulty of stamping out scab once it has got a hold. The very business become a source of infection.

NOTE.—Since the above was in type, an order in-council by the British government decides that no imported sheep shall be sold in England after Jan. 1, except for slaughter within ten days after landing. (Not so unfair, then, after all. Ed.)—"The N. W. Farmer."

It is a curious fact that the Australasian colonies where merino sheep are counted by millions, are now buying in the English market, rams of the mutton breeds to cross with. This produces more wool and a mutton carcass of much better value than any merino can ever be.—"North West Farmer."

PROF. HENRY ON RAPE.

Farmers may well be suspicious of all agricultural plants which are praised so highly by many agricultural papers, which are very careless about what they say in these matters. The only plant of any real agricultural value, which has come out recently, is the rape plant which is a splendid forage plant for sheep. Last year our people were humbugged by the scabine plant, which sold for twenty-five cents apiece, and for which the wildest claims were made. We at the Station urged the people to let the plant severely alone. No doubt more money was spent for this one plant by foolish, gullible people than it costs to maintain a state experiment station and the money would have been saved if people had written to their stations to find out.

We can grow in Wisconsin without any trouble, the two grandest agricultural plants in the world, Indian corn and red clover. Corn is practically a sure crop and red clover will never fail if the seed is sown by itself instead of being sown along with a grain crop the way it often is now. I urge our farmers to stand by these two plants, together with those others commonly grown on their farms and only to adopt new ones when they have undergone trials at our experiment stations. As spoken of above, the rape plant is one which has done well with us.

NOTES

Just fancy! Rape a "plant that has come out recently"! A hundred years, at least, ago it was a common plant in England. We ourselves recollect it being universally grown in the S. E. counties 60 years ago and it has never been more generally grown there than it is to-day. In 1872, Mr. Cochrane, Hillhurst, had 20 acres of it—a fine crop—which he cut for his cows, instead of folding it with his Cotswolds. A trip through the English sheep-farms would do the Professors of the U. S. stations no harm.