

produce more cream, but we do not imagine that this would be the case, as our good pastures in many places are very rich. Our grass is not so soft or rich as we think the English grass is.

We find they do not use all the cream in making the cheese; they say that the cheese would not be so good—that it cracks and opens, and that it is necessary to take off some of the cream. This information we obtained from a person who was considered one of the best cheese makers in Cheddar, and is now making cheese in Gloucester. The Cheddar cheese made at this factory commands a higher price than any other Cheddar cheese we could hear of. The manufacturer has kindly furnished us with the mode of making the cheese, which will be found in another part of this journal. If any of our readers wish to know any further particulars in regard to the English mode of making the Cheddar cheese, our correspondent there will, if possible, be pleased to furnish us with the information. There is a good opening for some of our best factory men or cheese makers to establish a particular brand and gain a reputation for cheese that will command a much higher price than the average of American or Canadian cheese now bring in Europe.

A distinction should be made between American and Canadian productions. The inferior meat, cheese, butter, &c., should be checked from export unless branded inferior; beech-nut and still-fed pork, slop-fed beef and inferior butter and cheese, sold under the name of Canadian products, should be more rigorously guarded against than they are, to enable our good farmers to obtain the real value for their good products. We can see no reason why our products cannot by proper manipulation command a much better name than they now have.

How to Make Cheddar Cheese.

WRITTEN FOR THE FARMER'S ADVOCATE BY
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If the weather is very warm strain out the night's milk in small quantities to keep it perfectly sweet. In cold weather it is better to strain it deeper. Suppose the milk to be 30 or 35 gallons the night's and morning's milk together, I should skim three pints of thick cream for butter. Stir in what remains on the milk, after putting it together in the cheese tub; before you strain in the morning's milk skim up all the cream that still remains on the night's milk with the whole taking up about 3 gallons of milk with it to warm. If the cows are milked very near the dairy the night's milk will not require warming, the morning's milk will make it warm enough. When the night's milk is not warmed it must be kept stirred whilst the morning's milk is added to it to melt in the cream.

The heat of the milk when the rennet is added in warm weather must be 80 degrees, when not quite so warm 81 degrees, and in winter 82 degrees. Before adding the rennet put in about 5 pints of sour whey, and six quarts in cold weather.

I would use Hansens rennet extract; there are directions on the bottle how to use it.

When the cheese is coming move your hand gently over the top of the milk to stir in the cream, sometimes it requires doing two or three times.

The milk should not be more than an hour coagulating, or less than three-quarters of an hour. To know when it is firm enough to break cut it across with the skim dish, if it does not run milky it is firm enough, if it is allowed to stand till quite firm it would not take the scald and the cheese would nearly be spoiled. In the first place cut the curd in squares with a skim-dish or a knife, cut it about 6 inches deep and 4 inches square, take the skim-dish and very gently turn

over the top of the curd, then put it down deeper, move up the curd cutting it with the edge of the dish and continue to break it in that way until the whey raises over the top of the curd then take the curd breaker and break it until it is about the size of large shot. It must be broken with care, not too fast or it will get the cream in the whey. When it is finished breaking let it stand 15 minutes. Should there be any bits of curd on the top of the whey press your hand on it to make it settle down. Then dip off the whey till it is about 3 inches above the curd and be sure to put away 2 or 3 bowls full of the first dipping to put in the milk next morning. If the cheese should be sour at any time do not put any whey from that cheese in the milk next morning. Make one without any or you will have the second as bad as the first. Take five gallons or so of the whey you dipped off and put it in a tin pail to warm. It should not stay in the water long enough to raise skimcurds as it injures the flavour of the curd. After you have dipped off the whey break it up again so as not to have any knobs when it is in scald. Stir it gently with the breaker and then add the hot whey with the bowl stirring it all the time. The first scald must be 90 degrees and the second 100 degrees. It requires about the same quantity for the second scald as the first. Keep it stirred from the time you put the first scald to it till half an hour after you have added the last, then give the curd a purle round the the tub and take out the breaker. Let it stand for half an hour and then dip off the whey and be careful not to disturb the curd. As soon as you can see it above the whey let the tap run in a sieve to catch the curd. It is best to put all the whey through a sieve. After the whey has run off part the curd out in strips about 3 inches wide, leaving a space between each strip for the whey to run. The back part of the tub must be raised to let the curd run dry. Let it drain in that way for 20 minutes, then break the strips in pieces about 4 inches long, turning it over to get cold. I find it takes from 2 hours to 2½ to cool in warm weather. As soon as it is cold take it up in a vat large enough to hold it all, press it for three-quarters of an hour; put a thin cloth over the hoop you press it in; do not break the curd any smaller before taking it up. When it has pressed long enough take it out and grind it; if it is not fine the first time grind it again. Then let it remain in the tub or cooler till it has turned a little sour, then salt it and take it up. I do not put quite a pound of salt to half a hundred weight of curd. I think it is best to take up the curd in bags the same shape and size as the hoop. Turn them in the vats next morning, keep them in press 2 days if about 20 lbs each, if they are heavier 3 days, put a band round them as soon as they are out of press. Let it remain till they are quite firm. Keep the tops covered over with a thick cloth for a week or so to prevent them from breaking. I forgot to say as soon as the milk is renneted in the morning it must be covered up with a thick cloth till it comes to curd.

The bowl spoken of is about the size of a common tin wash dish, with short handle, a little deeper, and made smooth and round. The breaker is a series of cheese knives made in a bent form, and has a long handle.

Home Again.

Just returned to our office after having two months absence in Europe, the principal part of our time having been most pleasurably spent in England. Every time we visit that favored land we admire it the more. There are faults and imperfections in every place on earth, but with our limited travels and reading we have yet to hear (if such exists) of a better governed country, a more prosperous nation and a happier people.

The present trip has enabled us to see more of the habits and modes of living of the nobility, the middle classes and the peasantry than ever we saw before. The nobility live in a higher sphere of honor and integrity than the aristocrats of this continent. The middle classes are in firmer and safer positions than they are on this continent, and the peasantry are well employed and amply paid; they work shorter hours and receive one-half more pay than they received twenty years ago. Prosperity reigns; mansions and blocks of buildings are being erected, and the roads and fences have been improved. In England the people appear to carry more ballast than sail, while in France and America they appear to carry more sail than ballast.

Fine weather accompanied us in all our journeys during this trip, as well as during our three weeks' trip to the States. The perfume of the newly made hay was wafted through the cars, and seemed to fill the atmosphere all the time we were in England; and to our surprise, we found the perfume as strong on the top of a church tower, some 200 ft. high, as when walking along the roads or through the fields. The crop of hay was good, and the grain crops looked generally well in England, but in France (we went to France also) the grain crops surpassed everything we have seen in England or on this continent. The hop crop promised to be the heaviest we have seen. Fruit was only a medium crop.

The farmers in England complain that they are making nothing; they have had two or three bad years. We think half of them are and have been holding their own through what they term the past three bad years; one-quarter have made money, and one-quarter have lost. Should a favorable year, with good prices, come round, then they make a lot of money. There are many tenant farmers in England who are worth from \$100,000 to \$500,000.

We paid a visit to the Royal Agricultural Exhibition of England, which was held in Bristol this year. We also visited the Paris Exhibition and some of the fine farms in England.

We must not occupy too much of this paper with our own writings, but hope to make some of the future numbers of interest and profit to you by writing of what we have seen.

Manurial Resources in the Soil.

When farmers speak of a run-down farm, and of the means of restoring it to its former state of fertility they think little that the means are at hand, and that the material for enriching it may be in the farm itself, inactive and inoperative, till it is rendered available; and such is the case very often. The soil is rich in mineral manures, but till these organic substances undergo some change the crop cannot profit by their presence. Plants can absorb food only when it is in a state of solution. Often do we see a poor starved crop while mineral manures not rendered available lie a few inches beneath the roots of the plants. Within the soil are deposited stores of phosphoric acid and potash, the very food plants need, awaiting the practical knowledge of the husbandman. The owners and tillers of the land seem not to know the fact that fertilizers are in the land that need them, and they only require to be set free from the masses in which they are locked up, entirely useless in their present state. In order to render them available as fertilizers they have to undergo certain well known processes.

It is necessary often to add from other sources to this plant food in the soil that we want to enrich, and still more necessary to render available the resources within the soil itself. To render it available various means have been had recourse to