



The Dairy.

The Cheese Trade with Britain.

We are indebted to Mr. Adam Brown, of Hamilton for the following letter on the cheese trade, addressed to that gentleman by Mr. Charles Taylor, a New York dairy merchant.

New York May 1st 1864

Adam Brown, Esq.,
Hamilton, N. Y.

MY DEAR SIR,—I am much obliged for the copy of THE CANADA FARMER, in which I saw your letter on dairy products. I see no reason why butter and cheese should not be made as well in Canada as the United States. It is only a few years ago that all Ohio cheese was much inferior to New York State, but since the making in factories has begun in Ohio, there are two dairies there that have sold for a higher price in London than any made in this State this season. Cheese-making can be reduced to a certainty with the aid of ice or a cold spring of about 45°. There are plenty of cheese-makers from about home in this State, whose system is a success, and whose cheese would be ready to ship in about forty days from the time of making, in the hottest weather. This is a great advantage cheese has over butter; the latter often spoils if moved in hot weather, to say nothing of the far greater profit in making cheese. It is proved that 10 lbs. of new milk will make 1 lb. of cured cheese, which is selling here for 17 or 18 cents per lb. in currency; while white butter is only worth 29 cents. The milk that will make 1 lb. of butter will make 2 1/2 lbs. of cheese. There is a good shipping demand for cheese, but none for white butter. It is 17 1/2 years ago since I landed here. A few days after I began to ship cheese, and paid 45 cents per lb. for the best I could find in October, when there was a fair stock. There was a duty then of 58. per cwt sterling, which is not now. At that time one half was inferior, one-quarter fair, and one-quarter good. We shipped for a number of years little short of 100,000 boxes of 50 lbs. each from this country to England improving in quality each year, until those farmers who could make a choice article began to take milk from their neighbours (charging one cent per lb. for the trouble), making good cheese for them all, and obtaining two to three cents per lb. for the extra quality. This plan was soon adopted by others hence the great factory system now in operation. I understand 50 new ones have started this season. The most suitable size for shipment is about 90 to 95 lbs., pressed in hoops 11 inches by 18 inches. These suit most markets. By far the greater part is landed in Liverpool, and used in Lancashire and Yorkshire. The shipments for the year ending Sept. 30, 1863 amounted to 676,681 boxes of 50 lbs. each, and from that time to April 26, 1864, 497,047 boxes, showing an increase of 126,665 boxes over the same time last year. There is nothing in this market that sells so readily as cheese—the demand never ceases. It can be shipped all the year in steamers, and for several months in sailing vessels; the voyage mellow and ripens it, so that the cheese made here in April is fit for use in England before their own make is ready.

The numerous well ventilated steamers aid this trade much; without them we could not ship in safety in July and the three following months. There are often 12,000 to 20,000 on a steamer in the fall. We are now producing fine cheese which sells for higher rates than some English made, but improvements are yet to be made to equal Stilton, Cheddar, Cheshire, Double Gloucester, and other fancy brands of English manufacture.

I think there is a great field in Canada for improvements in the dairy. Your cows on white clover pastures and pure water, with cleanliness and suitable buildings near a cold spring, are things you have, the knowledge of the factory plan you can soon obtain. You could also make the best pork from the whey and meal of peas, oats or barley.

I trust something may be done in this matter. I shall be very glad to aid any of your friends to the best of my ability.

I am, dear sir yours truly,

CHARLES TAYLOR.

Packing Butter—Suggestions to Country Merchants.

VERY large quantities of butter are received weekly in New York, from country merchants who have taken it in barter for goods. Perhaps it would not be too much to say that the majority of butter sold at this port, for home consumption and for shipping, comes through these channels. From want of skill or of care in preparing it for market, the prices usually realized are far less than might be obtained. It is very unsatisfactory to producers to read in the published price-lists, "butter 23 to 27 cents per lb.," and then have only 15 to 20 cents offered in goods at the store, and they cannot credit the statement of the merchant that he can only get that figure for what he sends to the city. Yet such is often the case, and for reasons which might be obviated, some of which are indicated in the following suggestions:—

It is unjust as well as bad policy to pay a uniform price for all butter brought in, as is customary with many dealers. No doubt it is not pleasant to tell a customer that his or her butter is worth less than some neighbor's; but if the same price be paid for all, it is in effect offering a premium on carelessness, and only a second rate article need be expected. It is essential that butter should be of uniform quality and color. To this end it should be stored as received, and that of similar character packed together. Most of it will need working over to take out the butter-milk, which in "store butter" is usually from two to three per cent. in weight. It should be put in the tubs or firkins at once, as soon as worked; and if there be not enough to fill the package, the top layer should be covered with a strong brine. When the package is full, the top should be made even and smooth, a clean piece of muslin, dipped in brine, be laid over it, and salt sprinkled on the top of the cloth. The head of the firkin should not touch the butter. The actual weight of the firkin when empty should be plainly marked on the head—two pounds additional are allowed in this market for what the keg will soak. Nothing is gained ultimately by marking a false tare; the deception is sure to be discovered in time, and the dishonest party loses credit thereafter. The kind of vessel in which to forward butter to market, depends considerably upon distance from the city, and the time of the year. Early in the season, or fresh butter intended for immediate use, or from section near market, the half firkin tub (the same as a firkin sawed in two), is generally preferred. Under other circumstances, kegs holding about 100 lbs. are best, and indeed these are almost always salable, for shipping abroad, or for keeping any length of time, none others will answer. The best size and shape are, 22 inches high, 16 inches diameter of bilge and 12 inches diameter of head, outside measurement; well made of white oak, with smooth, round hickory hoops; the flat-booped firkins of ash are not liked. A hole should be bored, nor plug put in the head or bottom. The firkins or tubs should be thoroughly oiled in brine, and the sides and bottom rubbed with fine dairy salt. Those who are receiving any considerable quantity of butter, should have a cool well-ventilated cellar in which to store it while awaiting a market. No fish, onions, or other strong flavored articles must be kept near it, as butter very soon absorbs any rank effluvia, and its quality is injured. It is generally found most profitable to send butter forward regularly through the season, while it is fresh and sweet. This, however, will depend upon the rates of the price current. Western butter is the principal supply for shipment during the warm months, and it usually brings better prices then, than if held back until cold weather, when better grades are in market and Western is not so much sought after. In the Winter, store butter ordinarily sells at higher figures in the original rolls, with a clean piece of muslin wrapped around each, and nicely packed in barrels.—*American Agriculturist.*

Milking.

In milking, as in all other things, there is much to be learned. There are three things to be observed: regular milking; fast milking; and clean milking.

A cow, like a hen, must be undisturbed, to produce well. If worried with dogs, or driven fast by rude boys, or frightened in any way, there will not be as much milk given as when the cow is quiet, and well treated. Regular milking comes under the head of good treatment. It further gets up a habit, which has much to do with giving milk. For instance, a cow milked early; say when two years old, or less; will be a more copious milker than when begun late; say three years. When not milked till four years old, there will be little milk. Perhaps the reader can

bring to mind such cases. We have never known a successful case; and we have known a number. To milk regularly, and at equal hours, part, is to get up a habit, and an equalized strain on the udder. To milk at sunrise and sunset, will not do in summer, as the days are so much longer than the nights that the bag will be strained full out of proportion. This is hurtful to the udder. Milk, so as to draw an equal quantity of milk at every milking; and do it regularly.

Next, fast milking, experience tells us, is best. It yields more milk; doubtless, on the principle that when milk is let down it should at once be drawn away; and if neglected, it will be absorbed, or partially become caked. This latter is the case, so say those who have examined it. All good dairymen urge fast milking. And they also urge clean milking; for what is left in the bag is partly absorbed or clotted, affecting the membrane with which it comes in contact. When these three rules are carefully observed, all the milk that can possibly be got away will be had.

Mild, quiet treatment for milch cows. This is the testimony of experience. Dogs should never be permitted to bring the cows, unless they do it moderately, and the cows are unexcited by it. Fetching the cows from a distance, is positively bad, as the churning exercise will hurt the milk and the bag. In such case walk them very slowly. Go half an hour sooner after your cows. Mild treatment is the thing for milch cows; but quick, clean, regular milking.—*Dairyman, in Valley Farmer.*

Correspondence.

Stock Sales by Mr. Snell.

To the Editor of THE CANADA FARMER.

SIR,—I send you a statement of my sales of cattle during the month of April:—

To Mr. John Acrow, of Etobicoke, County of York, the short-horn bull "Ariel," 1000, Upper Canada Stock Register, and the Short-horn heifer calf "Annie," 1066. To Mr. Robert Cromar, of Pilkington, County of Wellington, the Short-horn bull "Alto," 997. To Mr. W. C. Beatty, of Trafalgar, County of Halton, the Short-horn bull "Stanley," 732. To the Agricultural Society of the Township of Southwold, County of Elgin, the Short-horn bull "Friar John," 733. To Mr. Robert Auld, of Warwick, County of Lambton, the Galloway bull "Robert Bruce." This bull, at 16 months old, weighed 1,100 lbs. To Mr. Thomas Crawford, of the County of Peel, the Galloway bull "Duncan."

JOHN SNELL.

Edmonton, May, 1864.

New Flax Mill.

To the Editor of THE CANADA FARMER.

SIR,—I would inform you of another monster flax mill just commencing in this neighborhood. It is being put up by Mr. W. Hendrie, and will be equal in size and on a like principle to that of the Messrs. Perine, at Conestoga. Mr. Hendrie is giving out flax seed to the surrounding farmers. I believe from 300 to 400 bushels have been spoken for. This new mill when in operation will be of great service to the farmers in these parts.

D. M.

12th Con., Normanby, April 30, 1864.

MORE MODEL HEN HORSES.—"Canadian Thistle" and "Amicus Gallina" are informed that their plans of poultry-houses are under consideration.

CIDER VINEGAR.—A subscriber wishes to know what is the best mode of making cider vinegar. Perhaps some of our readers can give the desired information.

PATENT WANTED.—"Frederick J. Payne," of Talbotville Royal, is advised to write to N. F. Laurent, Patent Clerk, Bureau of Agriculture, Quebec, for the information he requires.

FLAX YIELD.—Mr. A. Munro, of Nichol, mentions that a neighbour of his, Mr. John Moore, raised, last season, six acres of flax. For the straw he obtained ninety dollars. He had fifty bushels of seed unsold at the time of our correspondent's writing, for which he expected at least \$2 per bushel.