

is larger, and in proportion more elongated than the preceding species. The length of its head and body is about thirteen inches, of its tail, including the fur, thirteen inches, making the total length of the animal two feet two or three inches. Though larger than other varieties of the tribe, it seems to be one of the most timid, and usually disappears before the advent of the grey squirrel, or even of its little red cousin already described. When undisturbed it is lively and frolicsome, and is remarkable for a curious habit of suddenly ceasing its play and running to the nearest stream to refresh itself with a draught of water. It is also said to wash its face and paws somewhat after the manner of the racoon. The skin of the black squirrel is valuable, forming a beautiful glossy and smooth fur. All the larger species are used, especially by the Indians, as food, and by many among the Anglo-Saxon settlers of the country they are esteemed a delicacy.

The remaining figure in the illustration represents the most common variety of the squirrel family in this part of the world. The Striped Squirrel (*S. Striatus*), or Ground Squirrel, is smaller than either of the other varieties, and differs from them in having its habitation not in trees, but in burrows under ground. It is known by various names besides those already mentioned, such as Hackee, Chipping Squirrel, or Chipmuck. Its body is shorter and in proportion stouter than the preceding species; its ears are small and rounded, covered with slightly projecting hairs, but never tufted; its tail is slender, nearly cylindrical, and only slightly distichous towards the extremity. It does not possess true pouches, but its cheeks are dilatable, and are used to convey nuts and other store of food to its burrows. The colour of this little animal is subject to considerable variety; but usually the forehead is tawny, with darker markings above the cheeks and eyes; the upper part of the neck, forepart of the back, and upper surface of the tail are grey mixed with black; the flanks greyish, passing into reddish behind; the throat, breast, abdomen and under surface of the legs are white, mixed with light ash. The under side of the tail is fulvous, bordered with black and grey. A narrow chestnut brown dorsal stripe commences behind the ears, becomes dilated and darker on the back, and ends a short distance from the tail: a shorter white stripe runs parallel with this along each side, bordered above and below with black. The total length of the head and body is about six inches and a half; that of the tail, four and a half inches. This pretty little creature is not surpassed by any of its congeners in alertness of movement; it makes for its burrow on the slightest alarm, and disappears with surprising celerity. It excavates its subterranean retreat to a considerable distance below the surface, forms usually several branches or lateral tunnels, and provides for entrance and retreat by more than one opening. In these deep and winding burrows, where it is tolerably secure from most of its enemies, it stores an abundant supply of winter food in the shape of grain and nuts. It is accused of doing considerable damage to young corn by destroying the kernels as soon as the blade appears a little above ground. On this account it is relentlessly destroyed in the maize-growing districts, by being poisoned, dug, or drowned out—some more merciful and considerate farmers, however, protecting their sprouting corn by scattering a supply of kernels on the surface for the especial benefit of the marauders. It retires into its winter quarters about the end of November, and seldom re-appears above ground till the beginning of spring. The young are produced in May, and there is generally a second brood in August. Their number is about four or five. Besides these common species there are others, not so abundant, yet not unfrequent in certain localities. One species, the American Grey Squirrel (*S. leucotis*) is extremely numerous in the adjacent States, though only occasionally found with us. Its total length is about

sixteen inches, and it is distinguished by the grey hue of its fur. Where they exist at all it is usually in considerable numbers; and when food in any locality is scarce, or from some other cause, they are in the habit of migrating in large bodies, and will cross large rivers in their journeys. They swim indifferently, however, and many perish in the unaccustomed element.

Another very pretty and curious species is met with in several parts of Canada, namely, the Little Flying Squirrel (*Pteromys volutulus*). The generic name is derived from two Greek words signifying winged mouse. This little animal is furnished with a membrane extending along its flanks from the fore to the hind legs, and this appendage being spread out in leaping, assists it materially in its passage through the air. When on the ground they are less active than the other species. Not long since, one of these creatures came into the possession of the writer, having been dislodged along with three or four others, in felling a tree, and caught alive. It was, however, so much injured in its fall or capture, that it did not long survive the event. The usual length of this little creature is about eight or ten inches, the tail, with the fur, being about of equal length with the head and body. The ordinary color of the fur is mouse grey on the head, and rufous on the body above, inclining to grey. The under side of the flying membrane is dark brown. They are said to be very gentle in disposition and easily domesticated. The Red Squirrel is also sometimes kept as a pet, and becomes very familiar. The foregoing are, we believe, the principal varieties found in Canada. They vary considerably in color, according to the locality and season, and hence, we doubt not, the species have sometimes been confounded, and individuals described under different names whilst in reality they were only varieties of the same species.

A wolf was shot in Garafraxa recently which had infested the neighborhood for six months.

An eagle, measuring seven feet eight inches from tip to tip of wings, was shot in Flora, recently, by Mr. Richard Kenning. The bird was taken on the wing, and is still on the land of the living.

ENGLISH SPARROWS.—An attempt is being made by Colonel Rhodes, of Quebec, to acclimatise this useful little bird, so common to every part of England. A considerable number were brought out in the *Hibernian*; a large percentage, however, died on the voyage.

The Dairy.

Uncoloured Cheese.

WHILE the requirements of the market, as was intimated in a recent issue, seem to demand a somewhat higher colouring in Canadian cheese, the question is coming up in England whether the addition of colouring matter does not impair the quality and interfere with the ripening of the cheese. In reference to this subject, the following extract from a communication of Sir James Stuart Menteath, of Mansfield, in the *Ayrshire Express*, may be interesting to our readers:—

"There are several advantages from not colouring cheese. Among these may be stated—

1. An uncoloured cheese will ripen sooner, and be fit for use. Some years ago, the late George Wilbraham, M.P., of Cheshire, an enlightened and public spirited country gentleman, suspecting that the coloring of cheese with annatto and other vegetable substances had a deleterious effect on it, offered a large sum of money to any one who would chemically investigate the subject, and write an essay on it. Mr. George Whitty composed an able one on the subject. It was published by Ridgway, bookseller, Piccadilly, London, in 1841. Mr. Whitty, at page 29, states that it is his opinion that most red and scarlet vegetable subjects are astringents, and that all matters possessing this property, if mixed with the milk, will tend more or less to interrupt the formation of curd, and that it will interrupt one or more of the processes or changes which all cheese must pass through before it ripens, particularly as its action on the curd will counteract, condense, and harden, by that natural attraction between gluten, gelatine, and tannin, the principle of the astringency. If such be the case, and of which it seems certain, what a great loss it must be to the dairy farmer colouring his cheese with annatto or any other vegetable colouring substance! The red, or rennet, when added to the coloured milk, will not now throw down all the curd; and where much cheese is made, what a great loss of

weight must be experienced! Mr. Titley, of Bath, one of the most extensive dealers in cheese in the West of England, and well acquainted with all the details of Cheddar cheese-making, informed me long ago how injurious it was to colour cheese. It prevents the cheese ripening for a long time for the market. The sooner the blue-mould appears in the cheese, the sooner it ripens, and is fit to come to table. An uncoloured Cheddar quickly ripens, and the blue mould appears in it.

2. No intelligent dairy farmer, either of Cheshire or Somersetshire, has on his table coloured cheese. They always prefer one uncoloured, as richer and higher in flavour. Had the Cheddar cheeses that obtained the prizes at Kilmarnock exhibition been uncoloured, they would have been much richer in taste and higher in flavour.

3. It is curious to remark, no country except Great Britain colours cheese. The only uncoloured cheese is the Stilton, which is one of the best flavoured and richest cheeses. We find no coloured cheeses in Holland, none in Switzerland, where Gruyere is made; none in Lombardy, the country of the Parmesan; nor in France, which produces the delicious Rochfort cheese. The American cheese, which is now imported in such vast quantities into this country, is uncoloured, and is yearly improving in quality. It greatly behoves our dairy farmers to do all they can to improve their Cheddar, and prevent it being lowered in value in the market by the superiority of the American. And as it is ascertained that colouring cheese affects its quality and richness, surely this ought to be a chief reason to abandon it, and bring into the market the best-made Cheddar uncoloured, to cope with that which comes from America."

The Ayrshire Agricultural Association, with a view to correct this demand for coloured cheese, has offered prizes at the Kilmarnock Cheese Exhibition for uncoloured Cheddar cheese. Sir James has contributed a sum of money towards this object, and hopes that much good will result from the endeavour to introduce uncoloured Cheddar cheese, and that the public will gradually be trained to prefer it to that which is coloured.

It will be new to our readers that the Americans do not colour their cheese. This is a mistake. They do not colour so highly as the English makers, but annatto is one of the requisites at all private dairies and cheese factories in the United States and Canada. It was one item of information culled by Mr. N. A. Willard, during his dairy tour in Britain, that to be popular in the English market, American cheese must have a higher colour than it usually had, and no doubt this piece of information has led to higher colouring on the part of American cheese makers generally.

The *Ulster Herald* observes in reference to this subject—

"We have no doubt that vegetable coloring matter of various descriptions may have an injurious effect upon the curd. Granting that may all be true, the practical dairyman has hardly suspected it. He knows that the early ripening of cheese depends, for the most part, upon its manufacture and curing. Thus, by care in manufacture, light salting, and comparatively high heat in curing, a cheese highly colored with annatto may be ripened for the table in thirty days, or even twenty days from the press. One great objection which the English urge against the American cheese, is that it ripens too quick and goes to decay too soon. If color would arrest the process of ripening and decay, that might be claimed sometimes, perhaps, in its favor."

"American Cheddar."

The *Rural New Yorker* says—

"F. W. Collins, of this city, exhibited, at the late State Fair, a sample of cheese made on his farm in Otsego County, which he christened 'American Cheddar.' The Committee say of it:—'This cheese is in small sizes, varying from nine to twelve pounds. The skin of the cheese is very thin, while it is so close and impervious to the air as to hold the inside of the cheese soft and in good condition. This cheese we look upon as a great and valuable addition to the kinds made in our country.' This opinion was backed up by a very handsome special premium."

How far this so-called "American Cheddar" may resemble the English "Cheddar" in process of manufacture, flavour, &c., we know not, but unless we are greatly mistaken it is not usual to make "Cheddar" cheese "in small sizes." It is our impression that they usually weigh sixty or seventy pounds