

A very common error, for men to fall into, in adopting the twice a day system, is to over-feed, which is nearly as bad as starving. and is, in my estimation a fruitful source of the mangy scurf to be found on cattle in the late winter and early springs months.

Now my dear sir, I can give up my way very easily, when convinced that I am wrong; but having tried all other methods of feeding, I shall adhere to the twice a day system until I see a better one, because I consider it a saving in time, and labor, as well as food, to attain the same results. Yours truly,
Freighsburg, Dec. 1st, 1880.

C. A. DEMING.

Dear Sir.—I send you per this mail an article on "winter care of stock" or whatever name you choose to give it, if you accept.

If you accept, I shall hope it is in time for the Dec number. I am waiting very patiently for some of your numerous readers to "take up the cudgels" either for or against me, on stacking, or green hay and tight barns, &c I reasoned in this way that a little delay in the matter would do no harm; for if somebody should happen to learn anything through our disagreements they would not be so likely to forget it before next haying time. You know that we, as a class, forget a great many things by being reminded of them at the wrong season. Yours truly,

C. A. DEMING.

Cooperative Farming.

Sir.—I write you a few lines on this subject, not so much to advance anything new on my own part as to start what may prove to be a useful discussion on the subject. Does it not seem strange that men will become partners in almost all kinds of business such as store-keeping, banking, publishing, manufacturing, &c., whilst few if any "go in Co." to farm. Now, Mr. Ed., how is this? The question might with profit be discussed in the columns of your journal during the coming winter.

Allow me to briefly state what seem to me to be some of the advantages of the co-operative system. 1st. *A combination of capital:* This would enable the contracting parties to jointly undertake enterprises, one man with limited means would be unable to undertake. Owing to the greater quantity of goods needed, these could therefore be bought at a nearer approximation to wholesale prices. 2nd. *A comb. of intellect.* Upon this I will not enlarge, yet I think it is of the greatest importance. 3rd. *A comb. of labor.* Generally speaking, two men together will do more than twice as much labor as one man toiling alone, and the ratio of advantage is found to increase in proportion as the laborers are increased. There is also the combination of animal labor, and hence under this system will likely be seen the substitution of sleek spans of horses attached to waggons, for a decrepid horse in an unwieldy cart. We might also notice the social advantages of the system. For instance 10 books are a small library, but ten times ten are quite a decent one. One newspaper will stand to be read by a dozen men. One organ would do for the use of 20 families, but every poor man cannot afford to buy one for himself. Around the locality in which I live it will be found that almost every farmer has a sewing-machine. Now there is no doubt that any one of these machines, if kept running constantly would do more work than is now done by a score of them.

Is not this a plea for concentration of effort. For it is plain that any plan that will accomplish as much without costing one half as much, is a beneficial one. I might refer to all other necessary machinery in the same way.

For instance, do we not often see poor but progressive farmers buying inferior machinery because they cannot afford to get the best. Instead of such, under the cooperative system would be found first-class Steam-Threshers, Self-Binding Reapers, &c &c.

And without any undue stretch of the imagination may we not anticipate many other advantages of the system. It would lend dignity to the profession of farming. It would have a tendency to unite the agricultural class on many public questions, and enable them to intelligently combine together against all aggressors or against any possible enemy.

And as for objections such as—the difficulty of agreeing as to the division of labor and profits—the difficulty of obtaining suitable farms of sufficient size—the difficulty of getting the right kind of men to lead such enterprises, and right men to attend to

minor details; these and all other possible objections to co-operative farming would, I humbly venture to think, vanish before the superior light of a higher civilization.—*North.*

Inverness, Que.

We shall be happy to hear from our correspondent how he proposes to overcome the very serious objections he himself mentions in relation to co-operative farming.—*Editor.*

Mr. Macfarlane, of Brome, whose cheese I praised so highly in the October number of the Journal, sends me the following letter. I am glad find that, although it is many years since I tasted a Cheddar, my mouth-memory has not deserted me. Such a cheese I was sure could not have come from cattle grazed on new grass. I shall have great pleasure in hearing from Mr. Macfarlane again at any time.

A. R. J. F.

West Brome, December 2nd 1880.

ARTHUR R. JENNER FUST ESQ., MONTREAL.

Dear Sir.—Your letter of the 21st November came to hand in due course of mail. I hope you will excuse my neglect in not writing to you before this.

With reference to my style of cheese being like the Cheddar, that is the kind in reality that I try to imitate, although I never saw a Cheddar cheese in my life. I saw one three years ago made partly on the Cheddar system, but as far as I remember, it was no closer made than my style. I make simply on the American system of factory cheese; that is, I work my curd in the whey until it reaches 98 degrees of heat; then turn the heat off and work it a very little; then let it lie in the whey until it becomes slightly acid, and then run the whey off, and dip the curd into the curd-vat; stir it a few times, then salt it stir it a few times more, and then it is ready for the press. I do not use the curd mill, I stir all by hand.

In reference to the kinds of grasses which the pastures are composed of here, they are mostly timothy and clover, i. e. white clover, and the pastures are all permanent and, mostly, hilly, with now and again a pasture on low ground with wild grass; and it is very rare to see a pasture with any of it ever having been ploughed—just as nature left it after being cleared of the timber which grew on it. This part of the country is a part of the Green Mountains lying alongside of the State of Vermont, on the line of the S. E. R. R. West Brome being the nearest station; two miles from my factory which is in North Sutton.

As to handling the curd in the whey too much causing it to lose in richness, I do not think it does, as we are very careful in handling while it is soft. I do not take on an average ten pounds of milk for a pound of cheese: it falls considerably under that amount the season through. It is our aim to get as clear a whey as possible, and it generally takes us from an hour to an hour and fifteen minutes to run up the vat from the time the heat is let on till it is shut off.

In regard to manure being the cause of cheese heaving, or in other words becoming porous, I do not think it is the case, as it is generally considered that it is gas in the curd that is the cause of it, by not getting enough acid on the curd before salting and not being aired properly before being put to press; or putting the curd to press too warm. On this very point, I am very careful to work the salt well in to the curd, and by so doing I get a very fine curd by the time it is ready for the press: I think that is the reason why I get my cheese so much like the Cheddar.

Try to come out in the summer and see us make cheese, if you can. I will try and make it as interesting for you as I can, and we will talk these things over. As to writing an article on cheese making, I never did such a thing in all my life, but I can try it, and if you think it is worth publishing, do so, I have not the time to write at present, but will try and write one soon, that is, if it is the practical part of cheese making from beginning to end, and my ideas in connection with it, that you mean. Please let me know, and I will try and do the best I can, and it may be the means of getting others to give their ideas as well.

Yours truly,

WM. MACFARLANE.