

paper, called an errand boy, and sent it to a hotel near by, remarking to me at the time that Mrs. So and So had left an order for good butter, and was willing to pay a little extra. I knew that he had refused to pay within  $2\frac{1}{2}$  cents as much as crock butter was bringing only a few minutes before. As it takes so little for an excuse to drop on the price, it stands us in hand not to leave any show for the excuse. Never use any cloth about butter, which has the suspicious look of coming from some worn-out garment.

While waiting at the depot, my attention was called to a lot of jars piled on the platform. On inquiry I found they contained butter, which surprised me very much, as out of fifteen or twenty jars not one of them was tied up neatly, and they were to be shipped twenty-fives miles. I don't think any of them having paper over the top had anything but newspapers, and on one there was just a thin cloth between the printer's ink and butter. The taste of the ink would, in a short time, permeate the whole jar of butter. Many of them had large, coarse cloths, some even faded-out calicos over the top, and not one of them trimmed off, but corners and ravelings flying as the wind blew them. Please don't think that carelessness is confined to the dairy butter makers. Far from it.

While at the dairy convention last December, judge of our surprise upon lifting the covers of some of the creamery butter tubs to find the salt fairly black, where a dusty cover had been put on. Others hadn't any salt on the cloth cap, while on many the parchment side lining was left from two or three inches above the edge of tub, on some the covers were put on so that the lining was below the edge of cover; on others it was crowded down in rolls on top of salt. While many of them were left about three-fourths inch above tub, folded neatly over the edge of the butter, being laid in tiny pleats so that it would set smoothly. Then the cloth cap with an even layer of salt on top. Any butter maker, who has any interest in his work, could see at a glance the difference. Some say we don't know how. Then ask. If you cannot find out at home, ask *The Farmer* and you will surely get an answer. If still in doubt, read Gossip in the Butter Stores, by Man on the street, in New York Produce Review. If your butter is not selling at the highest price, you know there is something the matter.—*The Farmer*.

### PREVENTING MOULD IN CHEESE.—ICE IN CURING-ROOMS.

To the Editor of FARMING :

I received your letter of the 26th inst. asking me if I had had any experience in using Formalin to prevent mould on cheese. I never used it myself, but have seen it used. Some say it is no use. I think the trouble is that the makers do not use enough of it to kill all the germs. I have been in Mr. Barr's factory at different times this summer and there is no mould on his cheese and there is a different smell in his curing-room from that of any other factory that I have been in; you could hardly tell there was cheese in the curing-room if you did not see them, it had such a nice, clean, sweet smell.

In regard to curing cheese I find quite an improvement in the curing-rooms. Nearly all are putting in ice-boxes and have been controlling the temperature of the room fairly well so far. Makers are all anxious about keeping the temperature right and I think it is a great help to the cheese-trade to have finer cheese. As to sub-earth ducts they are none in operation in this section so I cannot say anything about them just now. Using ice in the curing-room seems to be all right, excepting that the cheese is more inclined to mould which is the only objection I have to make to its use.

In regard to the quality of the cheese; so far the quality has been fine, the best for years. Everything has been in its favor, good grass, good water and cool nights. In so far as the makers are concerned in the making of the cheese they are not improving as fast as they might. During this last week gassy curds have been more common in some factories.

GEO. McDONALD,

Dairy Instructor.

Bluevale, Ont., July 29th, 1899.

