

in any bad odors. For every mess of milk should be cooled down before it starts on its wandering journey to the factory. Milk, when reduced to a temperature of 60° to 70°, can be kept in conjunction with bad odors with much less danger than when at a higher temperature. If the author of this paper would visit the patrons of almost any factory and see how many of them have good, clean, sweet yards or stables for milking in, how many more do their milking in a cleanly manner, how many more use good, clean, sweet, tin pails and cans, and how many more take the least trouble in deodorizing their milk and cooling down to a proper temperature, I think he will come home with the conviction that the fault does not all lay with the cheesemaker, or in the hog and his yard. I have often made the remark, "If cheese could only be made without whey, cheesemaking would then be a very nice thing." I certainly think the question causes the manufacturers more trouble and the patrons are more dissatisfied with its management than with anything else about the cheese factory, and yet it is only worth about one-twentieth part of the cheese.

Another thing he takes exception to is returning the whey in the cans, and that the "naïveté" cheese he ever tasted was made in a factory where the whey returned in the cans." I fear there was some other cause than the mere fact of the whey going home in the cans. It is an old saying, "Of two evils, choose the least," and when there is not the proper ground and facilities for keeping hogs, by all means let the whey go home. There has been a good deal of objection raised to sending whey home in the cans, and some makers have gone so far as to require the drawer to have a barrel or hogshead to take the whey back in, with the empty cans standing alongside, and generally catching a share of the whey before getting home. In my opinion this objection is a wrong one, for if the patron does not clean his can with the whey returned in it, there is not much likelihood of his doing so when it comes home empty. A can that has carried milk to the factory and then stood for an hour or more on the drawer's wagon in the hot sun on its way home will be anything but sweet. And of the two, the one holding whey will be much the easiest to clean, and, in fact, to sweeten.

A statement appeared in an agricultural paper not long ago that when a Jersey cow was fed on dried lawn clippings late in January, the butter brightened up in color to a very noticeable degree. This is a very strong proof that lawn clippings, though dry, are a good substitute for green grass. Now, to have your cows keep up the flow of milk right along through the fall into the winter, you must find as near a substitute as possible for green, fresh grass. What shall be the substitute and how prepare it, are questions for every practical dairyman to discuss and study up; for circumstances alter cases, and what suits one man's farm would not exactly suit another. There is no doubt that green grass dried is the nearest and best substitute for green grass, but dairymen must bear in mind that there is a vast difference between green grass dried and ripe grass dried. Too much of the hay that the cow has to masticate and convert into milk is nothing more than ripe grass dried, and much of it very ripe into the bargain. On this the cow is expected to keep up her system and give milk. Is it any wonder that two-thirds of the dairy cows go dry as soon as they are put upon this treatment of food? I am fully convinced that if our dairymen would cut their hay earlier and cure well, and then feed judiciously in the fall and winter, with their cows under proper shelter, we would find them milking very much better, and giving a good, rich milk. The importance and value of early cut hay is becoming more generally known every year, and

very much more importance is being attached to it. In the New York dairy districts hay is now cut twenty days earlier than it was twenty years ago.

There is one little item which the butter makers throughout the country are very careless and indifferent about. Were it an expensive item, or one very hard to be procured, there might be some excuse, but it is not. I refer to the salting of butter. If the makers knew the great objection to coarse salting in England, and the loss which some shippers have to suffer through that little item, salt, I think they would be more careful what salt they used. Procure the best and finest salt that you possibly can get, and see that it is well and finely ground before going on the butter. A great many butter makers have the idea that salt preserves the butter, and hence they think by putting plenty of salt in, their butter will be sure to keep. Now, this is a mistake, as salt is only for a seasoning and to counteract the effect of what little buttermilk may be left in the butter. If everything were all right, and no buttermilk left, butter would keep without any salt by being kept from the air. English consumers of Canadian butter are so accustomed to using a fresh, lightly salted butter that when they come to use our butter, in which you can feel the salt gritting between the teeth, it completely disgusts them with Canadian butter.

An attempt is being made to establish a cheese fair in the city of London. Judging from the feeling expressed by a number of factory men, and the way in which the matter has been taken up by a number of citizens, it must eventually be a success. The railway facilities which London possesses make it one of the best points for holding a fair of this kind in Western Ontario.

#### The Kitchen Garden.

Written for the Farmers' Advocate, by G. Vair.

The late repeating showers will have made this department put on its summer dress. Attend in time to the proper thinning of early crops, such as carrots, beets, parsnips, &c. Much more profitable and satisfactory will be the result of your labor by proper attention at the proper time, keeping in mind always the old adage, that a stitch in time saves nine, for if allowed to remain too long, a consequent spindling of the plants is the result, and many days elapse before they assume anything like their wonted vigor. When the destructive turnip fly makes its appearance among the Brainea (cabbage) tribe, especially the newly planted ones, apply soot, wood-ashes, or slacked lime, but what I have found most effectual for their extermination is the sweepings and refuse from the tobacco factory, scattered over and around the plants. (Mr. Beetle doesn't like his 'bacca.) Now is the time to sow cucumber and the Chinese Gherkin for pickling. Blood beets may still be sown where they are not wanted to grow large; they grow too large for culinary purposes if put in early. Cauliflower for late crop may be sown to the 10th of June. Now is the time to prick out celery from the seed boxes. Put up a few rough boards, forming a square in a partially shaded place; put to the depth of four to six inches of free, rich soil, and transplant out two or three inches apart each way. Water well; indeed, never at any time allow the plants to suffer for want of water. As neatness is a desideratum, means should be adopted at once to keep the weeds down, which will be beginning to make themselves unpleasantly visible.

#### FRUIT DEPARTMENT.

Pears.—The prospect for a large return of this most delicious fruit is now apparent. The pear slug, so called, will soon be putting in an appearance, and if left to prey upon the foliage any length of time the tree will ultimately be ruined.

I have found dry slacked lime a most effectual cure for these pests, or if lime is not at hand just when wanted, a few handfuls of fine sand or dust thrown with some force on the upper surface of the leaves is very effectual. The dry particles adhering closely to the glutinous-like back of the insect, his locomotion is impeded, and he rolls off to the ground.

Gooseberries.—Although not quite so much at home in Canada as in all parts of the British Isles, yet, notwithstanding, there is quite a number of varieties that succeed very well indeed, if they get the proper soil, which ought to be of a very rich and clayey nature, with mulching in extreme dry weather. Among the best varieties that I have found for this climate, and not apt to mildew, are, 1st, Whitesmith, an old favorite kind; 2nd, Ploughboy; 3rd, Signora; 4th, Cheshire Lass and Lion. Just about this time they will most likely be attacked by the caterpillar; if so, go to the nearest druggist and procure a few ounces of Heleboro (Heleborus Nigro), put it into a common pepper box, and dust the bushes over in the morning or late at night. Some advise mixing the heleboro with water, 1½ oz. to a gallon. For my part I have for many years used it most successfully in a dry state. The same application will do for the red and white currants. The hotter the day the heleboro is put on, the more effectual will be the result as it seems to volatilize in the sun's rays; hence, the complete annihilation of the pests.

Plum.—I have just a few hints to throw out about this fine fruit:—Facing the east and sheltered from the afternoon sun from two o'clock by a high barn, at Chestnut Park, are two fine plum trees, a Lombard and a Imperial Gage, that have been bearing large crops of fine fruit for a number of years, unattacked by the curculio or black knot. The ground is kept constantly covered with hard coal ashes from the green-house furnaces; an additional coating of ashes is put on every year for the purpose of letting azaleas, camellias and indoor plants open in summer. About 30 yards distant, a very promising plum tree (the Orleans variety) stands, although promising an abundant crop each year for years past, scarcely a plum ever reaches perfection. I attribute the successful fruiting of the two former varieties to the coating of ashes on the ground. If any of your numerous readers, Mr. Editor, have noted any similar facts, it would be gratifying to hear from them. I may have something more to add on the subject upon a future occasion.

#### FLOWER GARDEN.

It is very gratifying to notice the growing taste throughout our cities and suburban residences for flowers. It is also gratifying to note that amongst many of our farmers, the taste is increasing; yet, I confess, they are very far behind the times and what they ought to be. Such growing taste is the best indication of a higher civilization, refined ideas, a deeper morality; and a word to those that have, Give of your abundance a few roots now and again, thereby influencing your neighbor, him or her, as the immortal Cowper says:—

"To pursue the arts without a crime,  
That leaves no stain upon the wing of time."

#### Potato Bug Machine.

To W. H., Blenheim.

We do not know where the machines are made; have written to enquire; will let you know as soon we can find out. Mr. Lapierre, the farmer that used one last summer, said that it was cheaper and better than using Paris green. He said he took off two bushels of bugs from one acre, going over the ground twice, about two weeks apart. The machine runs along like a wheelbarrow and gathers the bugs into tin boxes. We believe he said the price was \$5.