

petition. Some factories, by cutting down the weight of the milk received, try to make their patrons believe that they can make more cheese out of a given number of pounds of milk than the makers at neighboring factories. Of course, should these factories only take a certain percentage off the weight of the milk delivered, no harm would be done to the patrons, as the milk, in consequence, fetches a higher price; but, as Mr. Plamondon clearly brought out, makers take off 5 or 10 lbs from each milk can, regardless of the quantity contained. Hence, the patron bringing a small quantity of milk suffers much more than he who brings a larger quantity. A point not hitherto known was also made clear during the discussion: the cutting of the weight is not always done at the weighing time, but oftener when the time for payment arrives. The makers find it easier to cheat in this way, as patrons often keep a careful watch when their milk is being weighed, but do not keep an account of the amount of milk delivered daily. The remedy in this case lies with the patrons.

Mr. Clement, delegate of the cheese and butter association of the Montreal Board of Trade, particularly insisted in his address on the little care given to the boxing and shipping of cheese. The wood of which cheese boxes are made is often too thin, which causes the sides of the boxes to break during the loading, or too green, thereby keeping the cheese moist and causing it to mould. The cover and bottom of the boxes are often made of too many pieces, which do not hold together well. The wood should be at least 1-5 of an inch thick, dry and sound. Greater care should also be paid to the transport of the cheese from the factory to the railroad station. Moisture, heat and dust all deteriorate its quality. Waggon should be fitted with an impervious linen cloth or calico cover.

The appearance of the cheese also counts for a great deal in its value and should not be neglected. The uniformity in weight should also be carefully looked to.

Mr. Clement, as well as those who preceded him, is of opinion that the poor quality of cheese is almost entirely due to the large number of poorly equipped factories. Half of the factories of the province could be shut with great advantage to all interested. There are many parishes that could grow rich with one factory only, that now can hardly make both ends meet, because they divide their milk between three or four factories, thus increasing the expenses, often to the detriment of the quality of the product.

Regarding butter, Mr. Clement said that a very poor saving is done by purchasing thin parchment paper, and boxes and tubs of poor quality. With a thin paper, butter takes the taste of wood which causes a severe cutting in its price. Parchment-paper should weigh 40 lbs to the ream, and nothing but the best tubs or boxes be used. When the factory is far from the station, it is best to put the butter boxes in linen bags.

An important point was also strongly insisted upon: there should be exactly 56 lbs of butter in each box. There is no advantage whatever for the maker to put in one or two pounds more, for only 56 lbs will be paid for. On the other hand, if the box should contain one fraction of a pound less than the weight given, one pound will be cut off. Hence the maker will find the greatest profit in giving the exact weight—no more—no less.

C. M.

SKIM MILK FEEDING EXPERIMENTS.

Prof. F. B. Linfield, of the Dairy Department of the Utah Experiment Station, has been conducting a series of feeding trials with skim milk a full report of which is published in Bulletin 57 of that Station. He has also prepared a summary for the press which gives the main facts and conclusions, freed from the daily details, and these we transfer to our columns as follows: