

The Dairy.

Sour-fodder Making.

A juicy, palatable and nutritious article of food for dairy cattle is a necessity at all seasons of the year; and during the spring, summer and autumn months this is provided for by pasturing on clover, or soiling with the various grasses, oats and peas, corn, &c. In winter the only milk-producing fodder we have to fall back upon are the various kinds of roots and preserved grasses. Every farmer, however, knows the difficulty of preserving roots in winter; what large quantities of them decay from various causes, and are rendered totally unfit for cattle food. To avoid this, beets and other roots are sometimes cured with chaff into what is termed sour-fodder. This method has been successfully pursued in Hungary for some years, the curing process, as described in the *American Agriculturist*, being as follows:—

An ordinary ditch is first dug in a dry place. When the beets are taken up in the usual manner, they are hauled in, washed, and cut with a machine. Then the pit may be divided into sections, for instance, for a length of ten rods into five sections, and by this division the labor is very much facilitated, because the first section can be covered with earth, while the second section is being filled. When a certain number of beets are cut, we place at first a layer of chaff upon the ground of the first section; upon this chaff is placed a layer of cut beets, in the proportion of one pound of chaff to ten pounds of cut beets; these two layers are then thoroughly mixed with a fork; after having done so, a layer of chaff and beets is again laid down, and again well mixed. This is repeated until the mixture reaches the top of the ditch, then it must be built up and from six to nine feet above the level of the ground. On the top of the stack are laid a few sheaves of rye-straw, to prevent the fodder being mixed with earth; then the first section is covered with earth, commencing the covering at first on the top of the stack. When the first section is finished, the second and all following sections are managed in the same manner as above described; when the whole ditch is filled, we take care that the stack is covered on every side with 1½ to 2 feet of earth. This sour-fodder, mixed with corn-meal or other feed, will be relished by the daintiest beast.

Commenting on the quality of the roots cured by the above process, the editor of the *Agriculturist* remarks:—

Although the fodder above described is called sour-fodder, yet it is not on that account objectionable; the fermentation which the feed undergoes produces some ammonia, so that really the mixture is to some extent alkaline, and this corrects any ill effects which might be supposed liable to arise from the acidity of the food. By the same process brewers' grains may be preserved for use during the winter, alone or with cut straw.

Butter Making in France.

Normandy and Bretagne are the two butter-producing regions of France, and their exportations are almost wholly made to England. The former is famed for its Isigny butter, the latter for that called Prevallage, and which is prepared within a circuit of twenty miles around the town of Rennes, though originally taking its name from a small farm. There is nothing peculiar in the race of black cattle of Bretagne; the cows are of a mixed breed and small, but their milk is peculiarly buttery. The forage is nutritive, and plentiful without being abundant, in summer it consists of clover, vetches and aftermath pasturage; in autumn the same, with cabrages, a bran mash being given to correct the flavor the cabrage imparts to the milk; in winter, beets, and oat straw, with bran, crushed furze and white carrots. Dairies are commencing only to be known in Brittany; the milk is conserved in earthen vessels which are placed in the middle of the kitchen, protected according to the season. The milk when suitably soured is first skimmed, the cream placed in the churn, and as much of the milk added as is deemed desirable. The churn is in earthenware, with the ordinary dash, worked either by a pole as a lever from a beam of the roof, with a stone at the other end, or with the hand directly. In winter a flat bottle of hot water is placed in the churn, in summer

a cold one. Twelve quarts of milk yield one pound of butter, the preparation of which has this peculiarity, that in its manipulation no water is used, no washing takes place, which is said to preserve its delicate, aromatic and "nutty" flavor. But this mechanical kneading is very far from removing the milk and the particles of casine, and wholesale buyers deduct 10 per cent. from the weight in consequence, having to wash it before exporting it. Isigny butter, which is prepared by washing, keeps better and has a superior flavor to that of Prevallage, after it has been treated with water. In Normandy the barrel churn is universally employed, and the butter is washed in the churn itself. In other parts of Bretagne the butter, though not washed, is salted immediately after being kneaded—never with the hands, from two to four ounces of salt per lb., according to the period of preservation required. After the earthen vessels have been well scalded and cooled, a few spoonfuls of the old and soured milk, forming a kind of leaven, are rubbed against the side of the vessel; the fresh milk is poured in, when the "turning" quickly ensues, and the cream is found to rise more rapidly. The butter is made up in one or two pounds, placed in little black earthen pots, covered with linen and corded, and so arrives in the Paris and London markets for immediate consumption. It is also formed into blocks in the shape and as large as a beehive, or packed in shallow wicker baskets a yard long. After the cream has been poured into the churn along with some of the milk, the portion of the milk retained, after being cut in cross blocks by a wooden knife, is with its vessel placed beside a slow fire, in a little time the whey is run off, and to the cooked curd is added the milk fresh from the churn after the butter has been removed; this with rye or buckwheat cakes forms the uniform dietary for the farm servants. It is women who milk the cows, in summer and winter for the first time, at three and five o'clock respectively; the second milking takes place at noon invariably.—*Can. American Farmer*.

Shipping Green Cheese.

Mr. L. B. Arnold, secretary of the American Dairy-men's Association, writes to the N. Y. Butter and Cheese Exchange as follows, and his views are worthy of the careful consideration of dairymen:—

I see by your reports that the market is being crowded with green cheese, and prices are falling in consequence. Would it not be well to urge more pointedly the propriety of retaining cheese longer in the curing rooms—until it is cured? This crowding forward green cheese works a double loss. Cheese never cures so well in boxes as in the factory. It makes inferior cheese, and this injures consumption, for the consumption of cheese varies with the quality rather than the price. Give people fine cheese and they eat freely; the better the goods the more they eat. When poor it is used sparingly.

I was in the southern part of the state last month and saw cheese selling from 14 to 10 and 8, and even 6 days from the hoop, instead of 30 days as usual. By its inferiority from curing in boxes so much green cheese retards consumption to an extent that makes it drag in the market, and prices fall as a matter of course. If this green stuff could be kept back until it is cured into more palatable goods it would be consumed as fast as made, and the demand would be kept strong and active.

It strikes me that if this necessity were more earnestly urged in your reports, which are copied by all the papers that circulate in the cheese districts, it would materially check the exceedingly green shipments, to the relief of the market, the improvement of quality, and an improvement of price and reputation.

Feeding Sour Whey.

Several correspondents have recently asked concerning the value of sour whey as food for milch cows, and the effect of the same upon the product made from the milk. We believe sour whey is altogether unfit to feed. It is not merely worthless—it is worse than worthless. By judicious mingling with other food it may be restrained from exercising a noticeably bad effect upon the animal, but it introduces into the system an evil element, which passes directly into the circulation, deposits itself in the milk, and induces retrograde conditions in the product. It is fatal to a good flavor in the cheese, and makes what is called an open article. With good, sweet whey a different result might be expected, but whey from the factories, drawn from a whey vat which is a stench and a pestilence to the neigh-

borhood, and from whose corrupt recesses there can come no good thing—if this matter be fed to cows, it can have none other than an evil effect and that continually. Such patrons are ridiculously strenuous about obtaining their full share from the whey vat, so much so that the maker has to pump in water "to make it go round." The beauty of this system is that the more water the patron gets the less evil he draws home. Everything about a cow should be clean, sweet and wholesome if the best article is to be made from her milk. The result cannot be obtained if the seething, stinking whey is introduced into her diet. The old wisdom of tigs from thistles holds good in this matter as in other agricultural operations.—*Utica Herald*.

An Interesting Specimen.

Mr. William M. Gates, of Whitesboro, recently brought us a small piece of animal tissue which was caught upon the strainer at the Whitesboro factory. It is about three-quarters of an inch in length, and as thick as a piece of common twine. It is of a bright red color, and when first glanced at looks like a little piece of ordinary flesh. We discovered nothing remarkable about it until we subjected it to a microscopic examination. The first thing noticed was an inflamed and congested condition of the tissue and a general indication of unhealthy formation. Our first impression was that it was a piece of diseased flesh, and nothing more. Upon striking another part of the shred, however, a fine bright substance was perceived woven in and out of the flesh. Getting a clear definition of this shining substance, it was seen to be a fine strip or scraping of a white metal, like tin, running in and out of the flesh. The scraping was grooved lengthwise and ragged upon the edges; just as would be obtained by drawing the point of a knife sideways across a tin surface. Thinking at first that the tin might be merely adhering to the flesh, we examined it closely, and perceived that the metal was really woven in with the tissue which had closed over it at some points.

The flesh was evidently from a sore, and the metal was pressed into the flesh in a way which might have induced the sore. After the flesh had sufficiently degenerated, a part came away and brought the tin with it. This seems to us the way in which the flesh came into the milk. But how the tin came into the flesh is a question which cannot be satisfactorily decided. It might have been forced there in many ways. But there it was, and there it has been for some time, apparently causing the sore from which it finally escaped, bringing flesh with it. There seems in the matter apart from the curiosity of the specimen, an illustration of the many ways in which our animals may be afflicted.

SEVERAL THICKNESSES of wet cloth wrapped about a pitcher will, by the cold produced during evaporation, keep the water contained in the pitcher in a tolerable drinkable condition during warm weather. A common flower pot, inverted over a plate of butter, and kept covered in the same way with wet cloths, will keep butter in that state of solidity which is so essential to its attractiveness.

HARD ON THE CITIES.—One of our contemporaries, in commenting on the high prices sometimes paid for butter in the cities, is disposed to consider them as no indication of the value of the butter, because the people in the cities see so little really prime butter, that they are not qualified to judge on so fine a point. Perhaps there may be some truth in this, but we are inclined to regard the city people as pretty good judges on this point. There is no class of people in the world so particular as to what they eat as the residents of cities, and no mode of life so well calculated to create and nourish fine distinctions in the matter of flavor. Let anyone take a plate and make the rounds of the city markets, and he will travel far, as a general rule, before he finds butter as rank as that which can be found at almost every country store; and the commodity which the merchant keeps for sale is a pretty fair indication, the world over, of what his customers demand. So far from the city people lacking in a discriminating taste in the matter of butter, we have sometimes thought them over nice in this particular, displaying altogether too much taste. Let no one delude himself with the idea that he can make an inferior article of butter, and succeed in working it off on city people under the impression that it is a choice article.—*National Live Stock Reporter*.