

cheese factories. The milk vat is made of tin and sets in a galvanized iron water vat.

The heating is done by a kerosene oil lamp with three burners, but to save time the water to fill it is first heated on the cook stove.

The skim milk from the portable creamery is put into the milk-vat before breakfast, and a kettle of hot water is poured into the water vat. The morning's skim milk is allowed to stand in the milk-vat till evening, then the skim milk of the milk set in the morning for cream raising, is drawn from under the cream and put into the milk vat, and at the same time the buttermilk from that day's churning is also put in. Then another kettle of boiling water is put into the water vat.

By the morning the contents of the milk-vat is curdled, then the water is drawn off from the outer vat into kettles and used for heating, and by the time the milking is done the water in the kettles is boiling hot, and is again poured back into the water vat.

Then the lamp is lighted, the burners turned low, and the lamp placed in position, at which time the family go to breakfast. Soon after that meal is finished—say ten or fifteen minutes—the temperature of the water is up to 110 degrees, and the lamp is then turned out. But before that time, or as soon as the milk-room is reached, after breakfast, the curd is cut in inch cubes, which allows the whey to separate from it. The whey is dipped into a large pail and emptied into a flour sack. The latter is held over a large pail till most of the whey runs out, when the sack is hung up two hours to allow the whey to more completely drain out.

Now it will be seen that the milk vat is again empty. The skim milk from the portable creamery, i. e., that from the milk set for cream-raising the evening before, is put into the milk, and the operation gone through six times each week.

On Friday, the day before the cheese is to be delivered, there will be six sacks of curd. They are then cut into small pieces and worked by the hands, something like mixing bread, as Mr. Fuller expresses it, and salt is at the same time mixed in. The salting is done by taste, but by weight would, to the writer, seem a better way. Mr. Fuller thinks a machine for grinding the curd would be an improvement.

After the curd is salted and mixed, it is moistened just enough with sweet-milk to make the

bits of curd stick together, when it is formed by the hand into balls, though Mr. Fuller is thinking of getting a mould for that operation.

These balls of cottage cheese weigh a little more than three-quarters of a pound each—or about ten pounds to the dozen.

They are then packed into boxes four inches high inside, with hinged covers, nicely painted outside. Each time, before packing the balls in, the boxes are lined with white wrapping paper. A large printed label is pasted on the cover of each box.

Mr. Fuller has four customers at Amsterdam, N. Y., eleven miles from his home, to which he delivers the cheese every Saturday, and finds the demand greater than the supply. One of his customers keeps a meat market and the other three are grocerymen. One of his customers wanted the entire production, but Mr. Fuller prefers to distribute it through the city.

Mr. Fuller estimates that his skim milk made into cottage cheese brings \$1 per hundred pounds. Then he has left the whey, which, mixed with middlings, makes excellent feed for hogs and hens, and by putting in a little oil meal makes a fine feed on which to raise calves. He can truthfully be called a manufacturing farmer.—*Metropolitan Farmer*.

### THE LOW TEST.

At nearly every institute attended last week by Professor Cottrell and myself, the question was asked: "What it is the reason our milk tests 2.6 per cent one month and the next month, under exactly (?) the same conditions, it test 4 per cent or more?"

There are a great many things that affect the test so that we can no point to any one thing as doing it. In the first place, the conditions are never "exactly" the same; the pasture may be better one month than another, the weather may be cooler or warmer, perhaps you encourage the cow less with the milk stool, or perhaps the boy who brings them in does not get them so much excited. All these things, and many more, influence the per cent of butter fat. Kindness is sure to be rewarded by an increase in both the per cent of butter fat and also in the milk yield; whenever you abuse the cow either by a sharp word, the milk stool, or by running her, you are taking money out of your pocket by decreasing the per-