

Time Required for Curing Cheese.

It is as difficult to tell the precise time at which a cheese is cured, as it is to name the exact date at which an apple is ripe, or the day when a colt becomes a horse. The curing of a cheese means a change from the tough and elastic condition of curd to a tender, inelastic, and plastic stage, and the acquisition of a new and peculiar flavor, and a greatly increased case of solubility. The changes which develop the new conditions are gradual in their action. They are analogous to those that take place in the ripening fruit, and, like them, may be hurried or retarded by a variety of influences. There is no definite length of time in which they must, or should occur. The time may be longer or shorter at the will of the cheese maker. The time of curing may be lengthened or diminished by decreasing or increasing the quantity of rennet used in curdling the milk, by keeping the pressed curd cool or warm, by using much or little salt, by little or much moisture, and by a scanty or free contact with air. By using rennet and moisture sparingly, and salt freely, a cheese may be made that will be three years in reaching its best condition for the table, or it may, by using rennet and moisture more freely, and salt more sparingly, with the temperature in both cases the same, be made to reach its best condition in the same number of weeks, or even in the same number of days by a little extra exposure to the air in manufacturing. There is no limit to the time in which the curing may be effected. That it may be, and sometimes is, ripened and made ready and in fine condition for the table the moment it is out of the press, we have been assured is an accomplished fact. Mr. James Whitton, a noted expert, near Belleville, Ont., and well known also as the recipient of a gold medal last year from the Industrial Exposition, at Toronto, for best cheese in the Dominion, has been experimenting the past summer in early curing, and he finds that curd made in the customary way, that is, at the usual temperature and with the usual quantity of rennet and salt and moisture, can, by keeping it in a fine condition and well exposed to the summer air, and thoroughly drained for 48 hours after it would be considered ready for the press, be cured fit for the table as soon as it leaves the press, the time being 56 hours from applying rennet to putting in press. This is the greatest shortening up in the time of curing cheese we have ever been apprised of, and seems to be about all that could be desired in that direction. We have before been aware of the great efficiency of air in developing flavor in cheese, and in hastening the curing process to such an extent that many cheese makers habitually bring out a distant flavor of cheese in their curds, by several hours airing, after they are generally supposed to be fit for pressing, but have not before known of so much curing to be done in the unpressed curd as to render it fit for use at once upon coming out of the press.

The Adam cheese, pressed in the form of a cannon ball, and about as hard, is a good specimen of the other extreme in curing. It is best when two or three years old. A cheese is considered cured or ripe when the flavor peculiar to cheese has become well developed. —[National Live Stock Journal.]

Night and Morning Milk.

Dairymen abroad have been experimenting for the purpose of determining which yield of milk, the morning or evening's mess, is the richer of the two. The decision was in favor of the evening's mess being the richer for both butter and cheese making qualities. The milk of cows fed ground feed in winter was richer than that produced by the same cows from grass in summer. This is not a matter of very great moment to the dairyman, though he should keep posted on all these little points.

It is currently reported that the London and North-Western Ry., Eng., have made arrangements to supply passengers by their line with an abundant supply of milk. Many travellers prefer the lacteal fluid to any other beverage; but we welcome the innovation as a means of promoting dairy husbandry on a large scale. The Company, it is said, have purchased, as a first draft, 500 cows; so that, with this stock as a beginning, it is difficult to estimate the quantity the Company propose to supply. The proposal, however, is one of those signs of the times which every stock-breeder will be only too glad to assist to develop.

Fall Care of Cows.

Every practical dairyman knows full well the importance of taking proper care of his cows. It matters not how well the other branches of the dairy are cared for; unless the fountain head, the cows themselves, are managed with a proper regard to their best care, there will surely be a deficit in the returns of the dairy at the end of the season.

There are several points to watch with regard to the proper care of cows. Supposing a man to be in possession of a first-class herd of dairy cows, properly bred, of fine constitutions, and large rich milkers. The first two of these conditions, breeding and constitution, may, with reasonable care, be kept up to the given standard; but the yield, especially in relation to quantity, is susceptible of great enlargement or deterioration. To hold the yield at its maximum, there are three cardinal principles to be kept in view: First, the feed; second, the general handling; and third, the individual comfort of the cow. In relation to the first, it is more a question of quantity of feed than particular adaptability, so far as the cow is concerned, for she is what may be called a gross feeder, and will consume almost anything that comes in her way. While it is true that some cows refuse many articles of food that are even wholesome; at the same time, such cows are exceptions to the rule, for generally they will not only eat what is put before them, but feed upon herbs and weeds, and drink water that works destruction in the dairy. The prime question, therefore, in regard to feeding, is one of economy, and each dairyman must, in deciding this question, be governed by his particular surroundings.

In regard to our second point, the general handling of the cows, any one who is familiar with dairy herds must have noticed the difference in their handling. One man with a herd of indifferent cows as to quality will often get a large percentage more in yield than another man with a much better herd. This often comes from a superior degree of handling. Just as one man can drive a fractious trotting horse faster than another. All this is dependent upon the natural adaptability of the man to the business, and when a man fails to make the cows yield, there is no use in arguing the question with him. He is simply not adapted to the business, and the sooner he hunts a new occupation the better for both him and the cows.

In regard to the third point, the individual comfort of the cow. Milk yielding is in some occult way connected intimately with the cow's nervous organization. If she is happy, contented and comfortable she will do her best, while the least shock to her nervous system upsets the whole business. The crack of a whip, the falling of a board, or other shock to the nerves, will reduce the yield of milk in a herd very materially. So the removal of the calf, or its rough treatment in the dam's presence, will sometimes peremptorily stop the flow of milk. This is often attributed to the ill will of the cow in "holding up" her milk, but doctors tell us of similar results with the human race. A mother receiving suddenly the news of a tragic death in the family, a father, mother or husband, will often completely stop the supply of milk for the little one, no matter how anxious the mother may be to feed it.

Another vital point with the cow is that of heat. A cold cow is the picture of misery, and a sure evidence of no profit. For this reason the cow stable should be got in readiness to receive the inmates the cold nights that come so suddenly and unawares in the fall. There is no point about the dairy of equal importance to that of keeping the cows well fed and warm. —[Dairyman.]

What a contrast there is between the advantages of the expenditure this year of the Government money granted to the Eastern Dairymen's Association, and the expenditure in connection with the Provincial Exhibition when held in London. Here a full display of dairy goods and dairy implements was made. Not only were the goods exposed to view, but actual tests were made of the production of milk by different breeds of cows, and a test of the different qualities of milk, and the operation of making butter and cheese in the latest improved methods. The great favorite, the practical experimenter, writer and lecturer, Professor L. B. Arnold, was engaged as judge and operator. The dairy building here was continually crowded by those who were anxious to profit by the exhibit, and learn from so able and honorable an instructor.

The Apiary.**Hints for November.**

By the time the November number reaches its readers, all colonies should as far as stores are concerned, be in a condition fit to withstand the rigors of the fast approaching winter; but if any have been so neglectful as to have colonies that are short of food, they should at once supply the deficiency. It will not do to further procrastinate, but full sheets of comb should be given them, or a solution of granulated sugar be fed them. The exact condition of every colony should now be known, at the latest, and weak and queenless colonies broken up and united. The experienced bee-keeper, or breeder of queens, may possibly defer this matter, but beginners should not delay an instant, else they may lose all their bees. Active preparation should now be made to pack the bees and put them in condition to withstand piercing cold and wintry blasts of the next few months. Those who have a fit receptacle for inside wintering, may delay putting their hives indoors till actual cold weather shows itself; but those who propose wintering their bees on their summer-stands, should at once put them in that condition which experience has shown to be correct. The plan which I have followed with complete success, for sixteen winters — have lost but two colonies during that time — has been as follows: I remove all the frames from the hives and clean them out thoroughly, then replace the fullest combs in the centre, giving the bees only as many as they can well cover, with at least five pounds of honey to each frame of comb, spreading the combs a little further apart than they are usually placed in summer, so that the bees may have more room in which to cluster. Place a division board on each side of the frames, and in between the division boards and sides of the hive put chaff, forest leaves, or some other material of that kind. On top of the frames I put, usually, a thin honey board full of 2½ inch holes — but this winter I shall use the device of Mr. Hill, of Mount Healthy, Ohio; on this honey board I put a piece of old carpet or some other porous substance, and on that I put a chaff cushion, or fill in with forest leaves to the top of the upper story. The entrance is left open about two inches for a strong colony, and less in proportion for a weak one. By the above means the bees are protected in their hives from cold winds, and sudden changes in temperature, which are the main sources of trouble in outdoor wintering. By using a honey board on Hill's device, a space is left over the top of frames for the bees to pass from one comb to another, and thus winter passages through the comb are avoided. By the use of holes in honey board, or a porous cover on frames where Hill's device is used, covered by an absorbent of some kind, the air in the hive is kept constantly pure, and free from excess of moisture, without a current of cold air constantly passing through the hive, and without taking away any of the heat constantly generated by the bees themselves, and which is found necessary for their existence. The absorbent used should be examined occasionally, and when found to contain any frost or excess of moisture, it should be removed and replaced with fresh material. An inch hole bored in each end of the cover, will allow the excess of moisture to mostly all pass out, and prevent its being retained. I cannot warrant the above method to be positively sure with every colony, as much depends upon the strain of bees, as to their wintering qualities, but I can say that I have made successful use of the plan, and shall continue to use it as the simplest, easiest and most economical of any I have ever seen recommended. —[Bee-Keepers' Exchange.]

What is gained by the present method of exhibiting potatoes at fairs? The largest generally get the prizes. A potato may be perfect in shape and smoothness, in color of skin and shallowness of eye, yet may be poor in quality and also unproductive. There is no way for the judges to know anything of either the quality or productiveness, except taking the exhibitor's word.

"We would be very unwilling to dispense with its monthly visits. Our scientific farmers, of which we have a very respectable number, all place the FARMER'S ADVOCATE at the head of the list of agricultural papers. Yours respectfully, J. Woodsbury, Middleton, N. S."