

Cheese-Makers' Work, Wages, and Thinking.

PROF. JAS. W. ROBERTSON AT A DAIRY CONVENTION AT STRATFORD, ONT.

I look back and see that cheesemakers are, perhaps, beginning to feel rather favorable to the endeavors of the Association along the line of its late work. They are not confining themselves to reading hints as to how to get through two hours earlier in the day, or to get an average that will read rather better than their neighbors'. The Association is beginning to lead the cheesemakers to look to a larger sphere of operations, and not to confine their thoughts to a narrow cheese vat, or to drown their intellects while considering its contents, but with eyes of observation to look out around and see where to apply themselves to make profits better and how to keep a better cow, which at the least cost will give better milk. Cheesemaking has not been paying the farmers of this Province as it should have been paying, and cheesemakers can never afford to live satisfactorily upon the losses of the farmers. But if cheesemakers will reach up to lead the farmers to multiply their profits they will get an advantage from the increased abundance the farmers have. If they are far seeing enough to plan, not to get the whole of the profit, but a share of it, and not so much to reduce the average pounds of milk per pound of cheese, as to raise the average amount of production of 3,000 pounds of milk per cow to 6,000 pounds, they will not have to complain so much about what they are paid for making a pound of cheese. If the farmer gets, instead of 3,000 pounds of milk per cow, 6,000 pounds, he will not be so cheese-paring in regard to the cheesemaker's compensation.

Then cheesemakers render the best service they can to the factories in which they work when they expect *something for something*. I do not like a cheesemaker to expect *something for nothing*. I do not like a man to expect 95 cents per hundred-weight for doing the work of a man worth a dollar a day; and I do not expect the cheesemaker

to give something for nothing, to give the skill of a man worth \$125 a month with his board, for such wages as would pay a man who can only shovel coal \$1.25 per day without his board. I would have a union to encourage the factory owners to pay for skill, lest the skill be driven out, and the whole business goes down, and the whole province suffer from the loss. I would have a man earning \$60 a month or quit and be a man somewhere else.

I would also have every cheesemaker become an experimental cheesemaker. The whole business of making cheese is experimental. No man knows the peculiar qualities of any cow's milk right down to their ultimate and peculiar characteristics, from day to day, and therefore every day's work is experimental. Now, we will reach safe conclusions only when cheesemakers learn to carry on experimental work with clearness by regarding every relation and result, and when cheesemakers do that, they will find by-and-by a plan by which they can make uniformly better cheese.

I would not have a cheesemaker blindly grinding out blind results by routine practice. I would have him so think out his business that his thought will go ahead of his curd-knife or steam-pipe. No machinery and no printed code of instructions can take the place of personal thought with any man who wants to succeed in his business. This is rather trying for some cheesemakers. It is probably tiresome sometimes for a man to think, or even to be stimulated to thought. Some men dislike to think seriously as much as they would dislike to be called out of bed at half-past four to catch the train by which they might be going to get married.

The Keeping of Fruit.

Many of the finest fruits undergo very speedy decomposition. On this account, some of the most highly esteemed fruits in the countries which produce them have never become articles of commerce, and are only to be enjoyed during the season of ripening. Decomposition takes place most

rapidly when fruits are exposed to the air, when there is any dampness about them, and when they are subjected to considerable or frequent changes of temperature. Grapes are imported to this country from the south of Europe, packed in sawdust. Unripe gooseberries may be kept for making tarts in winter, in bottles or jars, filled up with perfectly dry sand, sawdust, bran or the like, closely corked and sealed, after a gentle heat has been applied to expel moisture as much as possible. Place them in a moderate and equable temperature, which is sometimes accomplished by burying them for some depth in the earth.

A similar method may be employed with some other fruits. Pears, the finest kinds of which are apt to rot almost immediately after they reach perfect maturity, may be kept for months in glazed earthenware jars very closely covered, and placed in a cool, airy situation, out of the reach of frost. The layers of fruit and individual specimens are separated by the substance used for filling the jars, that rottenness in one may not infest the rest. Another method is to keep them in drawers, the temperature being carefully regulated. Large gardens may be provided with a fruit room, in which shelves and drawers are allotted to the different kinds of fruits. A moderate and equable temperature, dryness and careful ventilation are the principal requisites. Fruit intended for keeping should be carefully gathered when almost ripe, and all bruising avoided.

Pears or apples shaken from the tree cannot be expected to keep as well as those gathered by the hand. Of all the succulent fruits produced, the apple keeps the best, and is therefore most generally used. Fruit intended for keeping may be sweat before being placed in the jars or shelves. This is done by allowing the fruit to lie in heaps for a short time—varying according to the kind of fruit, and extending in the case of winter apples to a fortnight or more—that some juice may exude through the skin. We cannot recommend the propriety of this practice. Some kinds of winter pears and apples can scarcely be said to be ripened till after they are placed in the fruit room.—*Farm and Home.*