

saline taste, increases. It can be readily shown that old cheese contains a good deal of ammonia, in the shape of ammoniacal salts. All that is necessary is, to pound a piece with quick lime, when, on the addition of a little water, a strong smell of spirits of hartshorn will be developed.

"In well-kept, sound, old cheese, the ammonia is not free, but exists in the form of salts, whose base is ammonia, in combination with butyric, caprinic, caprylic, and other acids, generated, under favorable circumstances, by the fats of which butter consists.

"Ripe cheese, even if very old, but sound, instead of containing free ammonia, always exhibits a decidedly acid reaction, when tested with blue litmus paper. Rotten cheese, on the other hand, is generally alkaline in its reaction, and contains free ammonia."

I have alluded to some of the characteristics demanded in cheese to suit the English taste. There is another requisite which trade, and our own interest imperatively demands,—it is the production of cheese that is slow of decay,—that will sustain its good qualities a long time; one that can be kept either at home upon the factory shelves, or in the hands of purchasers, without fear of deterioration or loss.

English shippers and dealers have always complained of the early decay of American cheese, and the fear of loss from this source has had great influence upon the market.

When considerable stocks have been accumulated, the dealer has been over anxious to get rid of them, and has pushed them, at low prices, upon the market, on the assumption that the loss from deterioration, by holding, would more than cover any prospective advance in price.

Factories, too, have often pushed forward their goods on this account. It is true, there has been great improvement during the last few years in the keeping qualities of our cheese, but there is room for more improvement, and no factory should make a pound of cheese the coming season but what can be kept without deterioration, at least several months.

There is not much doubt but that our stocks, the coming year, will have to be held to a greater extent than ever before, or low prices accepted, and we should be prepared to meet the emergency.

But it should be remembered that the manufacturers cannot accomplish this result without the earnest and hearty co-operation of patrons.

The first requisite to success is pure, clean, healthy milk.

In the division of pastures and meadows the pastures should, so far as possible, be upon the uplands, and the wetter portions of the farm employed for meadows. I do not care what theorists may say; experience shows that milk of the best quality, and cheese of the best flavor, comes only from good upland pastures.

Then the herds should be driven very leisurely to the stables. Dogs are a great curse to dairy farming; they have done, and are still doing immense damage to the dairy interest. No cow that has been chased by dogs, or brought to the stable in a heated condition in warm weather, can give good milk. It is so unhealthy that I have known sucking animals killed by taking it.

Dairy farmers ought to understand these facts; and if their natures are so coarse, and their feelings so seared as to have no compassion for the

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