

season. There have been immense quantities of poor and immature cheese brought forward, and at a time, too, when there never was more necessity for greater skill and caution in its manufacture and curing.

The causes are various, and need not be enumerated in detail, but some of them may be mentioned. The present season in the States has been wet and cool, and the quality of pasturage, up to the middle of June, has not been of its usual good character. The curing rooms at most factories are defective, and it is a nice point to adapt your cheese machinery to variations in weather. There are many new hands in factories, who lack observation and experience, and lastly, there is still negligence and want of cleanliness with the milk among patrons. Some of the early cheese was rather soft and insufficiently salted, while that more recently made is stiff and dry, requiring age and a proper temperature to ripen it up into a mellow, flaky condition. Some of our cheese-makers, too, have fallen into the impression that they have reached the end of the art, and nothing more is to be learned. Many of these have signally failed this season, and are now trying to discover the cause.

I warn your cheese-makers of Canada, as I have our own dairy-men, that nothing is more prejudicial to success than the self-conceited opinion among men, that nothing new may be learned. It paralyses all effort for improvement. It has been the fault of the Cheshire dairymen of England, who have seen their prestige as cheese-makers fade away, and who are now beaten by the Somerset dairymen and by our American factories. It is the oldest cheese district in England, and had acquired great favor, upon which they rested, forgetting that we live in an age of new ideas, when progress in every department of science is marching rapidly onward.

When I visited Cheshire I was surprised to find they knew so little of the fundamental principles of cheese-making, and astonished at the useless waste of labor, and its unintelligent direction in the dairy. The Cheshire process is old and curious. The milk is set at a very low temperature, and its subsequent handling is so badly managed, that it is difficult to get rid of the whey, which often taints the cheese, or renders it rancid in taste. In some dairies so much rennet is added as will perfect coagulation in an hour, while in others this part of the process is protracted to an hour and a half. The curd is cut across with a long-bladed knife, and in a few minutes the breaking is commenced with a breaker of wire or tin, the operation being performed carefully and gently, and is perfected in thirty or forty minutes. As soon as the curd sinks a portion of the whey is laded out, and the process of sinking and gathering is commenced. The dairy-maid and her assistants press the curd toward the bottom with their hands and arms, and as the whey separates, it is dipped off, and when this operation has been continued for a considerable time the curd is slowly turned over. It is then drawn with the hands towards the side of the tub, the whey laded out, and the curd cut into square lumps. They now put it in a cloth, spread over a basket dripper, and after being subjected to a slight pressure, it is again cut in squares and broken with the hands, when it is returned to the cloth and subjected to an increased pressure. This process is repeated several times, until the whey ceases to flow freely. The curd is then passed through the curd mill, or thoroughly crushed with the hand,