

eight years old when this test began. She is by Khedive, P. S. 103, out of Princess, F. S. 1294,* being a Coomassie-Welcome cow. She is in color light fawn, with white on belly; white switch, very yellow skin, has a large selvage escutcheon, a large, perfectly-formed and very symmetrical udder, with large teats; large and very prominent tortuous milk veins. Her weight, Mr. Rickleson informs me, is 1,125 lbs., and she carries no superfluous flesh, being fine in bone and muscle.

Her last calf was dropped Dec. 31, 1884, seven and a half weeks before the beginning of this test, for which she was prepared by six weeks of high feeding, which so enriched her milk that during the test only 6 2-5 pounds of milk were required to make a pound of butter.

Respectfully,
J. HENRY GEST.

BALTIMORE, March 5th, 1885.

MR. HENRY GEST:

DEAR SIR,—We desire to say that the scale and weights sold to Mrs. S. M. Shoemaker for the purpose of weighing butter in the test of Princess 2nd were sealed to the United States standard, and are guaranteed perfectly accurate in every particular.

Yours very truly,
FAIRBANKS & Co.
J. G. DOON.

THE following excellent hints on *Cheese Making* are from the *Country Gentleman*:

—To establish one set of rules for making cheese from all conditions of milk, would be like recommending one remedy for all diseases of the human system. The quality of milk is very easily influenced by surrounding circumstances, both natural and unnatural; therefore the rule that would be beneficial to one kind of milk, would be detrimental to another.

I have adopted a few rules that I use in nearly all cases for making full cream cheese.

First, warm the milk gradually to 83° in warm weather, and 85 or 86° in cold, using enough of sweet, water-soaked rennet to coagulate in 35 or 40 minutes, then cutting lengthwise and crosswise, letting it settle until the curd has entirely disappeared, after which stir and cut carefully to the desired fineness, stirring and warming to 98° or 100°, being governed by the keeping quality of the milk as to the length of time for heating. If the milk is sweet and the curd cooks slowly, then heat slowly, but if it cooks fast, then heat fast.

The one year old cheese that took the prize at the New-York State fair last fall

* Mr. Gest is in error in regard to the dam of Princess 2nd. Her dam, according to the club records, is Princess, F. S. 452.

THOS. J. HAND, Secretary.

was made from full cream milk, and in the usual way, with the exception that it was salted 3 1/4 lbs. of salt to 1000 lbs. of milk, instead of 2 1/2; the curd was very fine flavored, well cooked and about half inch acid, and was not cheddared.

Where the curds are well cooked, are free and not inclined to settle together, and sweet flavored, I do not always consider it necessary to cheddar.

It is sometimes difficult to know just when to salt and press the curd. We have to be governed by the condition of the curd, and whether it is intended for home trade or for shipping.

A great deal depends on having good milk to make good cheese. Too much pains cannot be taken by patrons in the care of milk.

I find from personal experience and observation that there is a great difference in localities as to the quantity of milk.

Where cows feed on wet, swampy lands, producing wild grasses, and have poor water to drink, the milk when made into cheese will be spongy and difficult to cook, of an offensive flavor, and when aggravated by tainted milk the curd will float on the surface of the whey.

I know of no better way to manage such curds than to heat them in the usual way, and as soon as the acid begins to develop, draw the whey, pack the curd, keep it warm, and if it turns spongy and full of pin holes, then let it lie until a sufficient amount of acid has developed, so that when ground and pressed the pin holes will have entirely disappeared.

I have let such curds string from the hot iron five inches without any injury to the cheese.

Such cheese when cured will be firm, meaty, of good texture and fine flavored.

Where cows fed on uplands have tame grasses to eat, and running water to drink, the milk will be of better quality, and when heated will cook easier and be better flavored. Such curds do not require as much acid as the lowland milk.

I am very much in favor of cheddaring cheese, especially in warm weather, for in our factory system, where we get a mixture of all kinds of milk, I consider it safer to draw the whey and let the acid develop on the dry curd. It takes the cheese a little longer to cure, but when cured the flavor is more durable.

One mistake some of our factorymen are making, is to make their cheese to cure too quickly. The object is to get the cheese on the market as soon as possible, so as to save care and shrinkage, and that the patrons may get the proceeds sooner. These are good arguments in favor of quick curing. Such cheese soon get sharp and off flavor, and depreciate in value, bringing a loss to the dealers, dissatisfaction to the con-

sumer and a loss of our reputation abroad for the production of good cheese. Cheese buyers are discriminating more closely now than in times past between good and poor cheese. This, we hope, may be an inducement to produce a better article, for good cheese always finds ready sales at good prices.

C. E. Brown, Esq., Yarmouth, has sent as specimens of the Holy Grass, *Hierochloa borealis*, collected by himself at Yarmouth. This is a beautiful ornamental grass, early flowering, and very sweet scented. It is used for strewing the churches at Easter in the north of Europe. It is one of our best grasses for winter bouquets. In Europe it is very rare, except in the far northern countries

A correspondent of the *Colchester Sun* does well to call attention to the value of Guernsey cattle as butter and beef producers. This breed has not received in this Province, nor anywhere in Canada, the attention to which their merits entitle them.—“Having noticed several articles in the *Sun* on various breeds of cattle, will you allow me space to say a few words about the Guernseys? Your readers are aware that there are two breeds of Channel Island cattle, the Guernseys and the Jerseys. The former differ from the Jerseys, which are more widely known in this County and often called Alderney, in being larger and better beef animals.

“Their color is usually a rich fawn with much white, the muzzle and eyelids are buff, in fact all the points are light, being in strong contrast to the black points of the Jersey. The Guernsey is a deep milker, producing the yellowest of butter, of superior quality. The cows on the average are one-fourth heavier than the Jersey and give proportionately more milk, consequently make more butter, but perhaps not equal in flavor to that made by the best Jerseys. One point in their favor, beside quality and quantity of milk, is that after their usefulness in the dairy is over they will readily take on fat, thus making them a desirable animal for the farmer, as well as for family use. One or two of these animals in a herd of cows would enhance largely the value of their product. It has generally been supposed that a good milch cow would necessarily make poor beef, but this is not sustained by facts. The Durhams are often good milkers. The Dutch and Devon cows also fatten well, and the Dutch are known as very large milk producers. The Guernseys have been bred for milk, butter and beef points, and the color of the skin has also been cultivated; this shows largely when the hair is white that yellow yolk