

the best cheese made on this side of the Atlantic, Canada not excepted. He spoke of the difficulties that surround the maker, one of which is poor milk, there being one or more patrons in every factory who persist in illy caring for it, by exposing it to the odors from stable, cesspools and pig pens, and strongly urged reform in this direction, as it is those tainted, impure milk patrons, not the makers, who make the poor, low grade cheese. The maker should be fully competent to determine whether milk is pure or tainted, and when he find a can of the latter brand he should promptly reject it. If the patron gets mad and goes somewhere else let him go and carry his tainted milk with him. He referred to the admirable address of Dr Van Slyke at the Watertown meeting and said, there are, at least 3,000 farmers in Jefferson county who are taking their milk to the 114 factories making American cheese of it, and I only wish that every one of them could have listened to that address. He was glad that the experts of the department has been among the factories and taught the makers how to make a better cheese. He also said the Watertown Board of Trade had been selling 6,000 to 7,000 boxes of cheese a week, and that all differences are settled by arbitration.

An address "The Manurial Value of Cattle Foods" was given by Mr. J. S. Woodward, and one having for a text, "The Silo in Connection with the Dairy," by Mr. Edward Van Alstyne, both of which drew out the usual grist of questions, one of which was: Do you recommend the use of commercial fertilizers?

Mr. Converse—No; if you have stock enough to furnish a supply of good manure. To profitably use commercial fertilizers one should know their market value, cost of their plant food elements, also the needs of his soil for the crops he intends to grow.

Mr. Van Alstyne—It will not answer for a man to rely wholly on stable manure who has the liquids all drained out of it. Those liquids contain 60 oyo of the value voided and contain nearly all the nitrogen in it. Now, when it is known that some farmers actually try to get rid of their liquids by boring holes in their stable floors, and will pitch the solids out of their stable windows and leave them under the eaves exposed to storms till spring, thus losing 40 oyo of their value, it is very evident such farmers must use commercial fertilizers or content themselves with growing constantly decreasing crops. If a farmer has stock enough, and will feed liberally of nitrogenous food, then save all the manure and properly apply it, he may get along without commercial fertilizers, but not otherwise.

C. W. JENNINGS.
Belleville, N. Y.

NOTES ON JUNE CHEESE MAKING.

Examine everything and see that they are clean, such as weigh-can, faucet, milk-spouts or conductors, strainer, curd knives, curdmills vats, weighing stand, floors, pails, scoops, dippers, &c., &c., and see if there be no chance for dirt to have a lodging place. In order that you may have cheese of perfect flavor, see that the drainage around the factory is in perfect order, wash your whey-tank out at last once a week, so that your patrons will see that everything is in perfect shape, then and not until then can you start to preach to your patrons about cleanliness, aeration of

milk &c., give them line upon line, precept upon precept, and they will at once observe that you mean yourself to practise what you preach. You will then convince them that the factory is something and the whey is good, and not rotten or sour and good for very little as feed.

Inspect your milk carefully, reject all cans that have bad odours or inclined to be sour, try and convince your patrons you are working for their interests as well as your own; heat your milk to 84° or 86° F.; try it with the rennet test as given in the notes on April and May; use rennet enough to coagulate in from 30 to 40 minutes with good milk; when the milk is advanced use the same quantity of rennet and it will be ready to cut much sooner, in which case cut very fine to expel the whey, stir gently at first heat to 100° F., as soon as possible run off the greater part of the whey immediately, stir well and get your curd as firm as possible in the whey, draw the whey at $\frac{1}{2}$ of an inch acid where the milk is not rich in butter-fat to a $\frac{1}{2}$ of an inch with rich milk; should your curd not be quite firm enough, stir your curd well until firm.

When your milk is good or of fair quality use as I said before rennet enough to coagulate in from 30 to 40 minutes, cut when it will break clean before the finger when inserted into the curd and lifting it upwards, cut with the horizontal knife first, the long way of the vat, then across and lengthways of the vat with the perpendicular knife, leaving it in cubes about $\frac{1}{2}$ inch square, remove the curd from the sides and bottom of the vat with the hands very gently and stir for a few minutes before turning on the steam, heat gradually at first taking at least half an hour to raise it to 95° F. never past 100° F. Stir the curd constantly when in the whey, running off part of it very soon after the cooking is done, keep well ahead of your work. Draw the whey at an $\frac{1}{2}$ to $\frac{3}{4}$ of an inch, except when signs of gas are apparent, in which case give slightly more acid, if you have done your duty well when the curd was in the whey, you will not require a great deal of stirring after. Pack in the vat on each side or in the curd sink if you have one, piling it pretty high: in 30 minutes cut into strips, piling it double. Turn every 20 minutes adding every time until you get it 4 or 5 blocks deep. Keep at a temperature of 94° to 96° F., never beyond 98° F. Home makers are afraid of letting it remain too long in the pack before grinding, afraid of it getting too much acid, there is no danger at this point; allow it to get nice and rubbery, glossy, and if you have lots of gas into it keep it in the block until it has nearly all disappeared before grinding. Allow it to cool down a little before passing through the curd mill; as soon as the gas has disappeared salt with $2\frac{1}{2}$ lbs. of salt. Stir for 15 minutes before putting to press. Try and make your cheese as large and even as possible; see that they are pressing even and square, do not allow too much bandage to cover the ends of the cheese, press very gently at first, turn them in about $\frac{1}{2}$ of an hour, using hot water to dip the end-cloths into, press well leaving them in at least 20 hours; use round end-cloths, or if not, grease well with hot grease immediately, do not leave the surface exposed or they will crack, turn them every day, do not sell too soon, 10 days at the very least, on the other hand, do not keep them too long: loss in weight and perhaps in flavor also. Brand them "Canadian" marking them neatly, the

weights stenciled right at the end of the lap, see that your shelves are then washed well before putting on a new lot. Should the weather be very warm and dry, sprinkle the curing room occasionally with cold water: it will also help to purify the room and help your cheese. Fight dirt as your greatest enemy, and with care you are bound to succeed.

PETER MACFARLANE,
Inspector General.
St-Hyacinthe,
25 April 1894.

EXTRACTS FROM THE DELIBERATIONS OF THE COUNCIL OF AGRICULTURE.

March 7th, 1894.

The president presented the following report of the committee on programmes, which was read, amended, and carried as follows:

2nd. resolution:—That the 15th resolution, past at the last meeting of the Council, be cancelled and replaced by the following:

Seeing that the agricultural societies of the counties of Missisquoi, Shesford, Huntingdon, Compton, Richmond, Argenteuil, St-John's, Sherbrooke, Stanstead, Brome, Beauharnois, Chateaugay, Ottawa, No 1, Div. A, and Pontiac, have permanent exhibition buildings, or on account of the peculiar circumstances in which they stand, it is resolved that these societies be allowed to hold exhibitions yearly, on condition of their holding the other competitions ordered by the Council, and of their organising, every other year, the competition of standing-crops, fodder-crops and ploughing-matches (Carried.)

3rd. resolution:—That the 16th resolution be also cancelled and replaced by the following:

That the other societies not mentioned in the proceeding resolution must only hold an exhibition every other year, and must organise in the alternate years competitions on standing-crops and ploughing-matches. And during the year in which these competitions take place, the society shall hold no exhibition, but, with the consent of the Commissioner, it may devote part of its funds to any other agricultural improvement recommended by the Council. There is nothing to hinder these societies from holding a competition of the best cultivated farms at the same time as are held the competitions of standing-crops or the exhibitions in the years when these take place. In the year that the competition of standing-crops takes place, at least one-fourth of the grant is to be devoted to the encouragement, by special premiums, of the crops or operations calculated to develop the dairy-industry.

In the year (the societies' year) that follows the approbation of this resolution by the Lieutenant-Governor in Council, these societies shall be obliged to prepare their programme in conformity with the spirit of that resolution as far as the alteration of the exhibitions, competitions, etc., is concerned, that is, for that year, to hold a competition if there has been an exhibition the previous year, or an exhibition if there has been a competition the proceeding year. (Carried.)

4th. resolution:—Seeing that the agricultural societies of Huntingdon, Chateaugay, Beauharnois and St. John's hold this year a regional exhibition; that these societies be exempted from holding any other competition this year. (Carried.)

5th resolution:—The Commissioner may exempt one or more societies from holding an exhibition of agricultural products, in order to allow them to devote their funds to the purchase of breeding stock, or to any other agricultural improvement contemplated by the law. (Carried.)

6th. resolution:—The articles 111 and 112 chap. VI, of the Regulations of the Council of Agriculture are cancelled and replaced by the following articles:

Art. 111.—In order to increase the number of model-farms, in the province, to bring them to the knowledge of the public, and thus to prepare the members of the agricultural societies for taking part in the provincial competition of agricultural merit, every agricultural society shall be obliged to establish in its region, a competition for the best cultivated farms at least once in five years. This competition to be one of parishes or townships. Nevertheless, the societies may hold, in addition, a general competition of the best cultivated farms of their region, in accordance with the rules of the Council.

Art. 112.—The society shall hold this competition simultaneously in all the parishes of its region in one year, or successively, so as to complete the whole region in five years. But, in the latter case, the society shall divide its region into territorial subdivisions, and shall indicate, beforehand, from the first year, the year in which shall be held the competition for each subdivision and decide upon the amount to be assigned to each subdivision, so as to expend, during the five years, the total sum that is to be devoted to the competition of the best cultivated farms. (Carried.)

7th. resolution:—Article 113 was amended so as to read thus:

Art. 113.—Farms of 50 arpents and more, under the plough, are admitted to the county competitions; those of 20 arpents and more are admitted to the parish and township competitions. The prizes offered for farms shall only be paid to practical farmers, i. e., to those whose chief occupation is farming, and who make most of their living from it. As to those whose chief occupation is not farming, but who deserve a recompense, they shall receive a diploma, if the judges think they are worthy of one, and no competitor, in county, parish or township competitions, shall receive a money-prize, unless he obtain at least 60 oyo of the given maximum marks. (Carried.)

8th. resolution:—Article 114 is thus amended:

Art. 114.—In county competitions, the societies must offer not less than five prizes, that is: 1st prize, \$100.00; 2nd. prize, \$60.00; 3rd. prize, \$40.00; 4th. prize, \$30.00; 5th. prize, \$20.00; except in those counties where there is more than one agricultural society. In subdivisions of counties, the total of prizes offered is to be proportionate to the total of the annual grant to which these subdivided societies are entitled. The societies entitled to a maximum of \$440 net, must offer prizes to the amount of \$156, or more; those entitled to a maximum of \$352 net, must offer prizes amounting to \$125 or upwards; and, lastly, those entitled to a maximum of \$220 net, must offer prizes to the value of at least \$78. (Carried.)

9th. resolution:—The following replaces article 115, which is cancelled:

Art. 115.—In the parochial or township competition of the best cultivated farms, the total of the prizes offered for all the parishes or townships shall