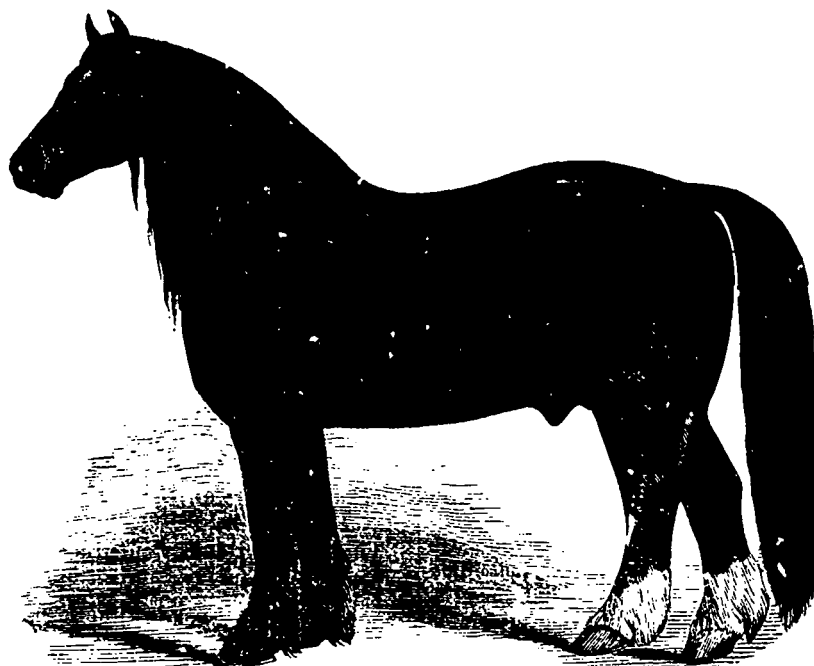


colour, with large white heads; they give rich milk, but are slow feeders. They lie out night and day all the year. I found that most of the cheese farmers make a great point of this; they think that milk is injured by the cows lying on straw and manure. The land is valued at £5 per acre; the fields are separated by high banks with thick double rows of elms, and very deep narrow ditches on both sides, which are kept carefully cleaned out. The cows are milked three times a day—4.30, 11.30 and 6.0. The evening milk is set and lightly skimmed the next morning: half the skim milk is added to each of the other milkings, having been previously warmed so as to bring the whole to 86 degrees. The rennet (from M. David, Rue d'Alençon, Lisieux) is added, a tablespoonful to five gallons. It is left from three to five hours, according to the weather. The dairy maid, by moving her finger over the top of the curd, can tell when it is ready, by finding that it does not stick to her finger. The curd is then ladled out, and put into rings of slightly-perforated tin $4\frac{1}{2}$ inches across, and the same height. These stand on reed mats, through which

is sold ripe: in summer half ripe, as they mature rapidly in hot weather. I next visited two farms of the Comte de Neuville near Livarot. At the first, M. Hérault's, 40 cows were kept. As a great part of this farm is marshy, he has a cow-house, in which he keeps 24 cows for part of the winter; and he does not seem to think that the cheese suffers from this. He sells a few cheeses in the neighbourhood soon after they are made as "white cheese," but it is never sent to market in this state. The next farm is M. Seigneurault's, where there are 70 cows; his land is a little higher up the valley, so his cows lie out always. His farm is a large old half-timbered house, very picturesque, his cheeseroom is made out of an old half-timbered shed in the orchard. It was late in March, and there was a burst of hot weather; I found M. Seigneurault in consequence of the heat was reducing her make of Camembert, and was making butter and Livarot cheese from the skim milk; this is made in the same way as Camembert, but with less care; wooden moulds are used, and each cheese weighs rather more than 1 lb. It is popular in that



IMPORTED ENGLISH DRAFT STALLION KING OF THE VALLEY.

the whey runs out on to a table of wood or slate, and is carried by a gutter to a pail. As no pressure is employed, the whey comes out with no cream, and is taken at once to the pigs. The cheeses are turned every 12 hours for two days, and then taken out of the moulds, trimmed and salted, and put on laths in the dairy for a day, after which they are taken to the cheeseroom, here they are kept first on laths in the centre, then on shelves at the side for three to five weeks to dry; and then they are put in the cellar to ripen. The cheeseroom has numerous small windows, fitted with wire gauze and wooden shutters; these are placed at different heights, for the purpose of regulating the draught. The cheeses are turned every day at first; then every other day; more often in damp weather than in dry. At first they are speckled, and then covered with white mould, which gradually turns yellow, and the outside becomes less sticky; then they are taken to the cellar, which has no draught, and hardly any light, and feels rather damp. They continue turning them here till they are ready for sale. In winter they are

neighbourhood and very profitable, but the taste, and still more the smell, is so strong that I do not think it would be liked in England. I next visited M. Paynel's farm, near Mesnil-Manigies station; the beauty of the grand old farmhouse and buildings, all of massive unvarnished oak and white plaster, was a sufficient reward for the expedition, but I saw no particular difference in the way of making the cheese. M. Paynel's grandmother invented this cheese, so that his farm has the greatest reputation for it. His land is worth £3 per acre; he keeps 150 cows, which lie out all the year. The maids do the whole work of the dairy, except churning, which is done by horse power. A man and his wife are kept to attend to every 30 cows. The cheeses weigh about $\frac{1}{2}$ lb. each; 3 to $3\frac{1}{2}$ pints are used to each. I believe they are sold wholesale at 6d. each. I saw them in the markets retailed at 8d. and 9d. In London they are sometimes sold as high as a shilling. At sixpence they give a gross profit of 14d. a gallon. M. de Cupey finds that his average gross return is over £40 per cow. The country where most of this cheese is made in general aspect