

Another cause of impure flavor is the failure of pasture in summer, causing the cows to wander in the woods and eat weeds that give a taste to the milk. Dairymen may remedy this by raising green corn, vetches, &c., to feed the cows when the pastures fail. Bad as the past season has been, by feeding my fifty cows with green fodder, turnips and the like, they have yielded within a ton of what they did the previous year. Both factory-men and their patrons ought to give attention to this matter, and unite to secure strict cleanliness. There is no reason to be discouraged, though prices have of late ruled low. Shall we go back to the old plan of wheat farming? We used to have depression and failure enough in that. Six and eight bushels of wheat per acre were all we could get some seasons. Bad annatto is also a frequent cause of ill flavour in cheese. How is this to be remedied? We spend a great deal of money on this colouring material, and it is money thrown away. It pleases the eye of the consumer but hurts the cheese. It is to be hoped the time is not far distant when the use of annatto will be done away with. Another cause of bad flavour is occasional unhealthiness in cows. When a cow is ailing from any cause, her milk should not be sent to the factory. Mr. Farrington has correctly observed that bad rennets often injure the flavour of milk. There is yet another evil, namely: improper temperature of the drying room. It is often too hot in summer and too cool in the fall. Thus many little things require close attention in order to secure purity of flavour.

A MEMBER present asked the best method of preparing annatto.

Mr. FULLER, of Utica, N.Y., was asked to reply, and gave the following as a good recipe:—4 lbs. potash, $\frac{1}{2}$ barrel of water, put in as much pure annatto as the liquid will dissolve.

Mr. FARRINGTON read a recipe from the Oneida Co. circular: Dissolve 6 lbs. concentrated potash and 1 lb. saltpetre in 5 gallons of warm water, then add 30 gallons cold water, put in as much choice annatto as the liquid will dissolve, heat gently to a boil, put into a cask, and store in a cool place.

Mr. FULLER stated that they used to boil the mixture, but do not do so now.

Mr. BAILEY, of Norwich, furnished another recipe:

- 4 lbs. annatto.
- 2 lbs. concentrated potash,
- 5 ounces saltpetre,
- $1\frac{1}{2}$ lbs. sal-soda,
- 5 gallons boiling water,

Put the ingredients into a tub, pour on the boiling water, put the annatto in a cloth and squeeze through it. About two ounces of this mixture is enough for 100 lbs. curd.