

milk, and especially when it is a question of cheese-making. I am not a practical cheese-maker, and I do not for one moment pretend to be any authority on the management of a cheese dairy, but I do know sufficient to be aware of the careful and attentive manipulation that milk—the most delicate of articles—requires. Nothing more clearly proves this than the immense difference which is to be found in the quality of cheese made in different dairies in the same district, and now, when perhaps a dairy has been celebrated for years, a change in the management makes an immediate alteration in the value of the product. Or, for a stronger proof of how susceptible milk is to the most trifling influences, look at the varieties of cheese that are to be met with; and, although all of these have had starting points in common, when fit for use how they differ in character. All made from cow's milk, all treated by the addition of some acid, generally a preparation from the stomach of the calf, in order to obtain a separation of the casein from the whey. Endless varieties of results are obtained, in most cases, by simple differences of temperature during some period of the manufacture. In Switzerland, Italy, and other parts of Europe, almost each village has a cheese peculiar to itself. But, whereas a few well-managed dairies, where the farmer, or frequently his good wife, made cheese of the highest excellence, sufficed for the requirements of the high-class consumer, and many such dairies still exist, where cheese is made that for quality and flavour may defy the world; the increased demand arising from improved taste, and the larger consuming power of our immense population, necessitates an enormously greater supply. The advance in wages, the difficulty of obtaining dairy servants, and the disinclination of farmers' wives and daughters to take their share in the management of the dairy, increase the difficulty of meeting the demand from home sources; rule-of-thumb-hit-or-miss practice of former days must give way to a more scientific and less wasteful system. Formerly, inquiring minds from other countries came to England to study our system of dairy management, and returned home to put in practice the lessons they had learned, and to improve upon our methods. Our Cheshire cheese and Aylesbury butter were the representative products of the English dairy. To this day, all English cheese, that is, all "hard" cheese, as distinguished from the immense variety of cream, or "soft" cheese on the Continent, is called "Fromage de Cheshire."

It is a good sign, however, for us that we are now seeking information from our pupils, and that the factory systems of the United States and of Northern Europe are being introduced—not that I

think the factory system is in any way imperative in order to obtain excellence, but that it is more in accordance with the age in which we live, and that it is more convenient to men of small or moderate holdings, to be able to send the produce of their dairy to a factory to be made up. If I were farming largely, and it is the large farmers that would find dairying pay, I would manufacture at home undoubtedly. The appointment of Mr. Sheldon at the College at Cirencester is a good omen. Mr. Sheldon has visited the United States, he has studied, and ably written upon the system in use there; he represented the young Association of British Dairy Farmers at the International Dairy Exhibition held at Hamburg early in the year; and he is undoubtedly one of our best authorities on dairy subjects. I greatly regret that I was unable to visit Hamburg during the Show, as from Mr. Sheldon's account, the exhibition must have been exceedingly interesting; but I have been several times on the Continent this year, principally in France, and I have been, not only greatly interested, but astonished, at the enormous business the French dairy farmers, small as many of their holdings are, are doing. Their great industry, economy, and the part their wives take in the work are the secrets of their success. One visit I paid was in the district where the small cheeses, known here as Boudons or Neufchatel, are made. I was met at the station by my host's son, a bright boy of 12 or 13, who told me his father was at the goods station. Thither I went, and found my friend, dressed in the everlasting blue blouse, in his cart, unloading hampers of cheese, some going to Paris, others to London, and others again to a neighbouring town for the next day's market; his wife on the platform, taking account of the packages. All made right, away we went to breakfast—and a right royal meal we had; then round the farm and over the cheese dairy. My friend passes through his dairy over 60,000 of cheese per week. It is true that they are only worth some 2d. each, but that amounts up to some £500. The market he was to attend the following morning commenced at 5 o'clock and was over by 8. Expressing a wish to see a particular sort of cheese made, I found that I should be just in the neighbourhood if I attended this market. So I got there a little after 8, having some 40 miles to travel. I found M. Lefevre, my host of the previous day, had finished his business, and had sold 11,000 cheese. He introduced me to a friend of his, who had a large dairy near, and who made the cheese I wished to see, and I was invited to visit his farm. We walked on, and presently my friend No. 2 overtook us, dressed in his blouse, driving his own

large market-cart, with three or four of his men, returning from market by 11 o'clock in the morning. We turned into his yard—a fine old place; his wife was superintending the hanging out of the clothes, it being washing-day. Breakfast over, we went to the dairy. There we found some 30 people all making up the cheese, of which M. Pommel, for three months of the year, sends out 40,000 dozen per day—nearly half a million. He farms 800 acres of his own land, keeping a fine herd of cows, buys the milk of some 1500 cows, in addition, and is reported to be worth his 2,000,000 francs—£80,000; and yet his wife, daughters, and himself were all busy in the dairy, and so it is through France. No wonder they paid the millions to Germany so easily.

Then the butter trade all through Normandy—and such butter. Gournay, a great centre for Normandy butter, is a sight to see on market day. Now the land is not better than we have in England, neither are the cows. Why do we have to pay the millions a year we do for dairy products, when our own land might produce so much by better management?

We may resume this subject next month.

We have received a programme of the Standard of Excellence of Berkshire Swine adopted by the American Berkshire Association, which is as follows:—

COLOR. —Black, with white on feet, face, tip of tail, and an occasional splash on the arm.....	4
FACE AND SNOUT. —Short, the former fine and well dished, and broad between the eyes.....	7
EYE. —Very clear, rather large, dark hazel or gray.....	2
EAR. —Generally almost erect, but sometimes inclined forward with advancing age, medium size, thin and soft.....	4
JOWL. —Full and heavy, running well back on neck.....	4
NECK. —Short, and broad on top.....	4
HAIR. —Fine and soft, medium thickness.....	3
SKIN. —Smooth and pliable.....	4
SHOULDER. —Thick and even, broad on top, and deep through chest.....	7
BACK. —Broad, short and straight, ribs well sprung, coupling close up to hip.....	8
SIDE. —Deep and well let down, straight on bottom line.....	6
FLANK. —Well back, and low down on leg, making nearly a straight line with lower part of side.....	5
LOIN. —Full and wide.....	9
HAM. —Deep and thick, extending well up on back, and holding thickness well down on the hock.....	10
TAIL. —Well set up on back tapering and not coarse.....	2
LEGS. —Short, straight and strong, set wide apart, with hocks erect, and capable of holding good weight.....	5
STAMEN. —Well proportioned throughout, depending largely on condition.....	5
CONDITION. —In a good healthy growing state, not over-fed.....	6
STYLE. —Attractive, spirited, indicative of thoroughbreeding and constitutional vigor.....	5