

and I am very careful about keeping a good smooth surface on the cheese. If there are any cracks whatever, you cannot keep the skippers out. I always take the cheese out of the hoops with my own hands, and can manage without cracks. If there are any round the edge, or indeed anywhere else, the cheese is ruined."

"Do you make whey butter?"

"No; only just enough to grease the cheese. I clothe them well, and grease them well, and so keep them well faced. I don't lose much butter in my whey; but there always will be some pass off."

"Do you make different qualities through the season, or can you manage a pretty good average flavour?"

"I keep a good average. The worst cheese is the spring cheese, for you cannot keep the cows from eating strong tasted weeds and leeks, and that affects the flavour. I don't have any trouble in this way after the spring."

"Do you like clover and timothy pasture, or do you prefer the natural grasses?"

"The natural grasses give the best cheese, but clover helps the quantity. I prefer the natural meadow, if I could only get enough of it. The tall marsh grass is, however, bad."—This was thrown in as a depreciation of the land he wanted, and in hopes of lowering the price; but like every one else, he of course wanted the moist land, to be sure of pasture in dry weather.

"How do you ensure flavour in the ripening of the cheese when the colder weather comes in towards the fall?"

"We manage with stove heat always to keep the cheese room steady at the best temperature; if we did not, our cheese would never be alike."

"What kind of cheese hoops do you use?"

"The usual straight wooden hoop; but they are very difficult to get the cheese out of without cracking. There is a new metal hoop made which opens in the middle, and lets the cheese out easily; and if I did not attend to them myself I would get these, but I can manage very well with the old kind."

Thus ended our conversation. It was both amusing and instructive. Of course a great deal more passed than is set down here, but everything convinced me that my friend was an excellent dairyman, and a good farmer.

This person was not singular in his preference for the natural grasses over the artificial grasses and other kinds of food. Whether right or wrong, there seems to be a general opinion amongst all American and Canadian cow keepers, that the natural grasses excel every other kind of food, both for cheese and butter. They do not give so much milk; but the result in both cheese and butter is larger in quantity and better in quality. The Americans go farther, and insist that the rougher the pasture for early spring use the better, as the grasses spring

more quickly round and near logs and stumps, than where the land is plain and even. This may or may not be; but no farmer with decent notions of order would ever leave such a mass of rubbish about, for the purpose of getting a small supply of early herbage.

VECTIS.

Colouring Cheese.

We are glad to find that the agricultural editor of the *Utica Herald* is beginning to denounce, or rather discourage, the practice of colouring cheese, a practice to which, as our readers know, we have always been strongly opposed. In a recent article on the subject, he says:—

In no market in the world but the English is artificial colour in cheese demanded, and even in that market the demand is perceptibly weakening. The time has therefore come for our dairymen to begin to haul down their colours. If not a pound of coloured cheese were made this year, we do not believe it would materially affect the demand or price for American cheese, and next year would see all thought of colour banished forever. Coloured butter does not bring as good a price this spring as white butter of the same quality. Colouring butter and cheese is fast becoming not only a useless expense and trouble, but a positive injury. We say, therefore, keep all artificial colour out of your butter, and reduce it in your cheese, if you can not make up your mind to drop it altogether. A few buyers for the London market will insist on colour, but it is not essential in any other market, and is objectionable at home.

In a former article we gave the opinion of a large cheese buyer that in three years from now no coloured cheese would be made in this country. He informed us that coloured cheese did not winter as well as that without colour.

Testimony is accumulating against artificial colour, and the judgment of intelligent men and the taste of the public is against it in this country. The *National Live Stock Journal*, published at Chicago, copies from Prof. Welch's address before the Northwestern Dairymen's Association, and says:—

In a former number of the *Journal* the hope was expressed that western dairymen, at least, would cease to pander to a vitiated or perverted taste by the use of deleterious drugs in the manufacture of this widely consumed food. We can not suffer this opportunity to pass without still more strongly condemning the pernicious practice, and asking every reader of the *Journal*, old or young, male or female, to ponder well the facts so guardedly presented, and to resolve never again to place on their tables for family consumption, artificially coloured cheese. Let its sale be banished to the drug store, and its use restricted to poisoning rats, mice, and

other vermin—for which a little additional "colouring" would fit it admirably. It is proper, and gives us much pleasure to add that the association, after discussion, at the close of the address, passed the following resolution almost unanimously:—

"Resolved, That the use of all colouring matter in the manufacture of cheese and butter is expensive, useless, and perhaps injurious, and should therefore be wholly discontinued."

Let the resolution be vigorously and conscientiously followed up by action during the coming season, and as suggested, the newspapers will advertise the reform as fully and as cheerfully as they would a reform in the swill-milk dairies which now supply the cities of the country with a nauseous substitute for cow's milk.

Establishing a Small Dairy.

My farm is so situated—from having been recently all seeded down—that I have been led to believe a dairy of twenty or thirty cows would pay better than if I continued to till it as arable land. The stumps are all rotten, and in very dry weather almost all would probably burn out. But unless we are quite sure of long protracted drought, there would be some danger of only partially burning out the roots. It certainly is perfect misery to plough and work amongst stumps; and to avoid this we have determined to establish a dairy of cows. I am a stranger to the practical working of a cheese factory, except as far as I read about it, and therefore fear all at once unable to establish one on my own account. In my opinion, the most prudent way is to procure as many cows as can readily be contended with on private account and with our own means, and let the concern grow up. We have all started new enterprises at one time or another, and most of us have succeeded in causing the concern to "grow up," especially where it was commenced on a small enough scale. In this way few failures occur. I propose to buy young cows about 4 or 5 years old; they will be increasing in value at least three or four years; and meantime, by the judicious introduction of pure blood into the herd, I believe I shall by that time have a first-class dairy of grade cows. As to what bull to use, all my experience goes to show that Devons or Ayrshires cross much better with good native cows than will shorthorns—that is, where dairy stock is particularly wanted. This will be my course for a few years. We have all often seen the effects of overdoing things in many disastrous failures; and these, of course, I wish to avoid. I shall then gradually get into the business, and, if all goes well, and when I have succeeded in obtaining a good stock of cows, I can decide from practical facts as to the advisability of going deeper into it. My impression is strongly in favour of this course as the safest. I reckon thus: Each cow ought to make on an