

## Agricultural Intelligence.

### Compton Cheese Factory.

The following communication to the *Sherbrooke Gazette* has been sent to us for publication in this journal.

I intended long ago to have given you some account of the working of the Compton Cheese Factory last year, but have waited till it is past the time to begin another year; however, I hope it is not too late to give your readers a few ideas about it now.

We were delayed about a month in getting our vats, &c., all ready, and began to make cheese on the 7th of June. Started with the milk of about 200 cows; but the average number for the season has been, say 250. Made cheese until the 7th of November, - five months; made 986 cheeses, the average weight about 60 lbs. each. We were successful in making a first-rate quality of cheese. Sold principally for consumption in Canada and the Lower Provinces. Sent one hundred boxes to London, England, which gave a good return, and first-rate satisfaction.

The average price for the season was 13 cts. a pound, delivered free on board at Compton. The quantity of milk for a pound of cured cheese was 9½ lbs.

On paying over the avails to each patron, they all expressed themselves well satisfied with the returns from their cows, and as the market has turned out for butter, they are, no doubt, quite as well satisfied to-day. The cows averaged a net return of from \$35 to \$42 each for the season of five months, besides, every man received his proportion of whey for his hogs, which was worth at least two dollars per cow.

The factory started this year about the first of May, and we have every reason to expect an increased number of cows, and hope to be quite as successful in making a good quality of cheese.

I would suggest to those intending to send their milk to a Cheese Factory, the importance of keeping their pans and pails perfectly clean and sweet, as nothing has such a detrimental effect upon cheese as dirty or diseased milk. It is of the greatest importance that milking be done cleanly, as one of the greatest objections in the English market, to the American, as well as Canadian cheese, is a rank flavor which often arises from impure or diseased milk. The only course to be taken by the Factory in such cases is to send the milk back to the patron, and not run the risk of a can of dirty milk spoiling a half ton of cheese; and it should always be borne in mind that every patron (no matter how small) is interested in the quality of cheese made, and the price obtained.

As soon as the cans come back from the Factory, they should be rinsed out with cold water, and as soon as possible after, have them thoroughly scalded, and placed in the sun or open air. Twice a week, at least, cans should be scoured out thoroughly with coarse dry salt, and see that none of the milk is dried into the seams of the can, and, if so, *dig it out*.

Every man should have a canvas or cotton cover for the milk cans, to keep out the dirt, dust, or rain, whilst driving to the factory.

Persons saving rennets should save only such as come from good healthy calves, three or four weeks old, and never wash or rinse them, merely shake out the curd, and if any dirt is left on them, wipe it away with a cloth, rub them well with salt, and hang in a cool dry place out of the sun. A very good way practised by many is to put them down in salt or pickle. Either I believe will answer well.

I take it for granted that everybody will keep their milk pails clean, and I hope they will, if possible, have tin ones, as they are much more easily kept in good order; a strainer across the cans, upon two cross pieces, is preferable to strainer pails.

I am, yours respectfully,

S. G. SMITH.

April 13th, 1867.

### Michigan Sheep Fair.

We extract from the *Western Rural* the following report of the Sheep Fair held recently in Jackson, Michigan:—

The first exhibition by the Michigan State Wool Growers and Sheep Breeders' Association was held at Jackson, May 7-9. The number of entries of sheep and wool was 126. There were perhaps 300 sheep and lambs on the ground, and as these represented many of the best flocks in Michigan, the show may be said to have been a very good one. As a sheep-shearing the exhibition was not so successful.

The Association had no authority to require exhibitors to have their sheep shorn, and, as the weather was quite cool, few felt disposed to run the risk of shearing. The attendance was quite small, but was composed of first class men, a very large proportion of those present being practical sheep men.

At a meeting of the Association a resolution was adopted, without opposition, requesting exhibitors, who were all members of the Association, to donate the premiums they might receive to the Association and receive instead a diploma. This does not apply to the special premiums, or to premiums for shearers.

The Association need not be discouraged with the result of the first exhibition. Some modifications may be necessary in the arrangements. It may be best to fix the time of future shows later in the season, and offer no premiums except to sheep and fleeces shorn on the grounds. But, even with the disadvantages of a first exhibition, and of cold weather, the show of sheep was very creditable in numbers and very superior in quality. All expected a fine show of Merinos, and none were disappointed, but probably none expected to see so large a number of really fine long-wooled sheep. It is to be regretted that the South Downs were represented by but a single pen.

### A New Scourge—Whole Fields of Grain Destroyed by Pigeons.

The *Dubuque Herald*, May 12, has the following:— "We learn from reliable sources that the farmers of many of the western counties are much troubled with pigeons. In fact, these birds have become a perfect scourge. Vast flocks have made their appearance, their in many places being literally darkened; and having migrated a long distance from the south, they are very voracious. These flocks alight upon the fields of new-sown grain, and rolling over and over like the waves of the sea, pick up every kernel of grain in sight. It is impossible to drive them away. They are unimpressed by the firing of guns, shouting of men or barking of dogs, and it is an easy task to kill any number of them with a pole. One farmer residing two miles east of Independence, had sown three acres of wheat and was preparing to harrow it in, when the pigeons made their appearance and gobbled up every grain before he could get it covered. Some fields containing forty acres were absolutely covered with pigeons, and although the sportsmen waged an incessant warfare against them, and killed great numbers, their places were soon supplied with others. Hunting pigeons has lost the charm of novelty, and the main question is how to save the grain. With the present high prices of seed wheat, and its scarcity, this becomes a question of serious consideration. A great number of fields will have to be sown a second time, and we hear of some farmers who are doing it for the third time. From all accounts, the main depredations of the feathered scourge appear to be confined to the region of country bordering the Wapsipicon, as but comparatively little damage is reported along the Cedar river."

### Hamilton Sheep and Shearing Exhibition.

This exhibition took place in the Crystal Palace grounds, on Friday, the 21st May. The "muttons" were favourable representatives of their respective breeds. We should have liked to have seen more exhibitors; because we considerably appreciate this utilitarian novelty, that forms part of the Hamiltonian celebration of our great annual holiday. The shearing was well and expertly done. A cut or two was visible, but that, perhaps, was inevitable under the circumstances.

The following is the prize list; the Judges being Messrs. Kirkwood, H. T. Lawry, and Kirby:

Class 1—Best ram of any age or breed, J. T. Nottle, 2d, F. Snider; 3d, T. Blanchard.

Class 2—Best aged Leicester ram, F. Snider; 2d, J. T. Nottle. Best yearling ram, T. Blanchard; 2d, J. T. Nottle.

Class 3—Best aged Cotswold ram, T. Blanchard; 2d, J. T. Nottle; 3d, J. L. Horning. Best yearling Cotswold, J. T. Nottle.

Class 4—Best aged Southdown ram, A. Telfer; 2d, R. Shepherd; 3d, John Renton. Best yearling, do. do., John Renton.

Class 5—Best aged Merino ram, T. Shaw; 2d, John Long. Best yearling, Wm. Horning; 2d, John Long. Best shearer, aged sheep, 1st, Nicholas Ford; 2d, R. Bowring; 3d, Thos. Powell; 4th, Edward Lavis; 5th, J. D. Wass.

Best shearer, yearlings, 1st, F. W. Scott; 2d, R. Bowring; 3d, James Ford. 4th, Thos. Powell; 5th, Edward Lavis.

Best fleece, according to value, J. T. Nottle. The shearer who made the neatest fleece, T. Shaw.

The *Rural New Yorker* says the season has not been favourable for lambs in New York. Large numbers have died in the flocks of good breeders.

Information has reached us from Paris that the jury has placed Messrs. J. & F. Howard first upon the list of awards for agricultural machinery; Messrs. Fowler are placed second on the list; and to Messrs. Clayton & Shuttleworth and Messrs. Ransome & Sims gold medals are to be awarded.—*Farmer* (Scottish.)

**SHEEP WINTERING IN OHIO.**—A letter dated April 9th, from a leading sheep breeder in Lake county, (Western Reserve) Ohio, says:— "Sheep have wintered badly. Fodder was never so scarce, or used up so closely as now."

**MICHIGAN STATE FAIR.**—The Executive Committee of the Michigan State Agricultural Society have accepted the proposition of the citizens of Detroit, who very liberally subscribed about \$10,500 to secure the location of the Fair, and announce that the Fair will be held at Detroit, September 10-13. The arrangements for the Fair will be on a much more extensive scale than at any former time, and there is good reason to expect a very successful Fair.—*Western Rural*.

**DAIRY COWS.**—The *Galt Reporter* states that a number of Americans were in that neighbourhood during the week, purchasing cows for New York State dairies. They secured about a car load, but the high prices asked for animals throughout the country compelled them to relinquish their efforts before they had succeeded in getting anything like the number they wished. It is said that every cow they bought in this neighbourhood would cost them nearly \$100 in greenbacks before they got them to their destination. It is likely that the prices of cattle have now reached their highest point.

**NEW CHEESE FACTORY IN CO. PERTH.**—A correspondent sends us the following notice:—"The first factory cheese in the county of Perth was made at the Cronarty cheese factory on the 13th of May. The factory is now in full working order, with the prospect of doing a fine business for the season, having the promise of nearly 300 cows' milk; and as the arrangement of the buildings and the apparatus for making are all of the best style, with a first class cheese maker, purchasers may expect to find an article equal to anything made in the county of Oxford amongst the old factories."

**NEW YORK TRIAL OF IMPLEMENTS.**—The great trial of ploughs and like farm implements, which was arranged to come off at Utica, under directions of the N. Y. Agricultural Society, early in May, came to grief in consequence of the storm. A dispatch to the *Tribune* says: "The Farm Implement Trial which was to have taken place in this city, commencing on Tuesday last, has been postponed until two weeks previous to the State Fair, and at such place as the State Fair shall be held. This action was decided upon at a well-attended meeting of the judges at Bagg's Hotel, J. Stanton Gould, of Hudson, in the chair. Those having the trial in charge are impelled to this step by circumstances beyond their control. The storm that has swept over the country for more than a week, has not spared Utica. There have been upward of sixty entries made, most of them being ploughs. Among the exhibitors was ex-Gov. Holbrook, of Vermont."

**CEDAR GROVE CHEESE FACTORY.**—We have received from a correspondent the following account of this new establishment:—"The above cheese factory (the first opened, I believe, in the County of York) is now in full operation, having commenced manufacturing on Monday, May 6th, 1867. It was erected by Samuel Reesor, Esq., and is conducted by his son-in-law, Mr. John N. Raymond. To assist him in manufacturing, Mr. Raymond has engaged Miss Lucinda Larabee, of Watertown, N. Y., who has had a number of years' experience in cheese making. The factory is thirty-six feet long by twenty-six feet wide, and is a story and a half high. The part of the building above the upper floor is at present used as a drying room; but they intend to erect, the present season, a drying house fifty feet long by twenty-four feet wide. Up to this date they have made thirty cheeses, from sixty to seventy pounds each. They are now taking in between 2,000 pounds and 3,000 pounds of milk daily, and they expect that the daily supply will soon reach 4,000 lbs. or 5,000 lbs. The manufacturers say that they are determined to make first-class cheese; and if the taste and keeping qualities of their cheeses prove equal to the appearance, there is certainly a good prospect of their determination being carried into effect."