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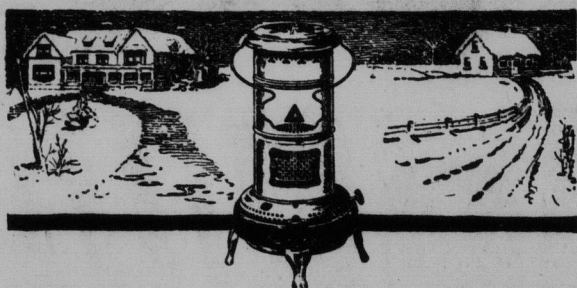
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AGRICULTURE

Farm Dairy Cheese

By Miss Bella Miller.
The Journal of Agriculture and Horticulture.

In the making of Cheddar Cheese in the farm dairy a short and simple process is desired. The following method will require about four hours time, thus enabling the maker to be through by noon.

For every ten pounds of cheese required, take 100 lbs. of milk (10 gal. cans). The milk should be of good quality, clean and sweet, as it is impossible to make the cheese of any better quality than the milk from which it is made.

Take the fresh morning's milk and mix it with the night's milk in a vat, or some vessel suitable for holding milk; a clean wash boiler will answer the purpose. Heat the milk to 86 F. by placing a can of hot water in it, or by setting the vessel and stirring until the desired temperature is reached.

If colored cheese is wanted, use one teaspoonful of cheese coloring for each 100 lbs. of milk. Add the coloring to a dipperful of milk and mix it thoroughly with the milk in the vat before adding the rennet.

Use a teaspoonful of rennet for every 25 lbs. of milk. Dilute the rennet with a pint of cold water and mix it thoroughly through the milk by stirring with a dipper for about three minutes.

Cover the vat until coagulation takes place, which will be in about twenty minutes, depending on the ripeness of the milk; the sweeter the milk, the longer the time required.

To ascertain when the curd is sufficiently coagulated for cutting, push the forefinger into the curd at an angle of 45 degrees, until the thumb touches it, make a slight break in the curd with the thumb, the gentle move the finger forward. If the curd

breaks clean across the finger without any flakes remaining on it, it is ready to be cut.

For cutting, regular curd knives are best. Use the horizontal knife, first cutting lengthwise and crosswise with the perpendicular knife. This gives small cubes of even size.

After the curd has been cut, it should be gently stirred with the hand, or with a small wooden rake for ten minutes before applying heat.

Heat the curd to 98 degrees, taking about 30 minutes to do so. Continue stirring; this is usually about 2 3/4 hours, from the time the vat was set.

When the curd becomes firm and springs and falls apart when a hand is pressed together, it is ready to have the whey removed.

The whey may be drawn off and the curd piled in one end of the vat, or the curd may be removed from the whey by means of a strainer dipper, spreading a large cheesecloth over a level butter worker and placing the curd on to drain.

Stir the curd for 10 or 15 minutes, to allow the surplus whey to escape, before salting.

Sprinkle the salt over the curd, allowing one ounce of salt for every 25 lbs. of milk. Mix it thoroughly, and when the salt is dissolved the curd will be ready to put to press. Between 80 and 84 degrees will be a suitable temperature to have the curd at this stage.

The cheese hoop, or hoops, should be made of heavy tin with two handles on the outside. A suitable size for home use would be 7 or 8 inches in diameter and 12 or 14 inches high. It is also necessary to have a wooden follower, which will fit nicely on the inside of the hoop of cotton at the bottom of the hoop, as a temporary

cap, then put the cheese cloth bandage inside the hoop. Carefully pack in the curd, fold over the end of the bandage, place on top a piece of cotton similar to the one at the bottom, then put on the wooden follower and put to press.

If a press with a screw is not available use a lever press. Take a piece of scantling 10 or 12 feet long for a lever. Place the cheese hoop on a strong box about three feet from the wall. Nail to the wall a piece of scantling, and under it put one end of the lever. Put a block of wood on top of the follower for the lever to rest on. A pall containing stones or iron may be used for the weight. Do not apply full pressure at first.

In three quarters of an hour the cheese may be taken from the press, banded with hot water, pulled up smoothly, and trimmed neatly, allowing one-half inch to lap at the ends. Cover the ends with circles of stiffened cheesecloth, and place a piece of cotton dipped in hot water. Return the cheese to the press until the following morning, when they should be banded with hoops and pressure continued a few hours longer.

After removing the cheese from the press, place them in a cool dry cellar to ripen.

Turn the cheese end for end on the shelf every day for a month and afterwards occasionally. These cheese will be ready for use in about 6 or 8 weeks.

To prevent the cheese moulding and to keep them from drying too much they may be dipped in hot melted paraffine wax. Another method to prevent mould is to put a double cloth on the cheese until ready for use. The mould will be on the extra cloth, leaving the cheese clean when it is removed.

Egg-Laying Contest Results

The Journal of Agriculture and Horticulture.

During the past year there have been running three large competitions in egg production, and since the beginning the records produced in the three competitions have been very close. The results obtained are extremely interesting from an egg-producing standpoint as well as from a breed standpoint. Then again, these competitions, though not the most interesting from an egg-producing standpoint, have done a great deal to arouse interest in poultry raising in general and in increased egg-production in particular.

Egg-laying competitions have been held in Australia and New Zealand for a number of years and such high records were obtained during the last few years that poultrymen began to question the validity of the reports. As a result of the publication of such phenomenal records much criticism was leveled against egg-laying competitions in general and against the Australian competition in particular. Since that time, however, some of the American competitors have been running for two years and equally high individual records, and in some cases as high average records have been attained. This criticism has been based to a certain extent. At the same time some of the criticism

was quite justified, but with this matter we are not here concerned, as we merely wish to see what results have been obtained in the three American competitions which are nearing the end.

I have before me the latest reports of the Second Philadelphia North American International Egg-Laying Competition conducted at Storrs Agricultural College, Storrs, Connecticut.

The Second National Egg-Laying Contest conducted at the Missouri State Poultry Experiment Station, Mount Grove, Mo., and the Second International Egg-Laying Contest conducted by the British Columbia Department of Agriculture at Victoria, B. C.

The contest at Storrs has just completed its forty-eighth week and thus has four weeks more to run. The Missouri contest has forty-five days before the contest closes. The British Columbia has ended, having been run for ten months only.

In the Storrs contest there were entered 100 pens, each containing five birds; there were entries from England, the United States and Canada. The highest pen production in the 48 weeks was 1155 eggs, laid by a pen of 8 C. W. Leghorns from England. This makes an average egg production of 231 3/5 eggs per bird—a phenomenal record indeed. The second highest pen was of the same breed also from across the Atlantic. The total production in these three American competitions was 215-15 eggs. An American pen of the same breed came third with an average production per bird of 199 2/5 eggs. The fourth pen is an American owned pen of English-bred birds with an average production of 196 3/5 eggs. A notable fact here is that the top pen in the Second National Egg-Laying Contest are S. C. White Leghorns, three of which are of English breeding. It should be mentioned in passing, however, that out of the 100 pens in the contest 43 were white Leghorns. But even then the average production of the Leghorns is high compared with the other breeds. The average production in this competition is an English pen of White Wyandottes with 188 2/5 was the average production. In the whole competition there are a number of low records, particularly in the less popular breeds. The average production per bird for the 5000 birds is 156 eggs for the 11 months. This is indeed a wonderful record and shows what can be done in the way of egg laying. There is much room for improvement in the laying qualities of the stock of our country. The Canadian pens entered in this competition are standing up fairly well.

The Boy And His Father

The Journal of Agriculture and Horticulture.

Your article in a recent issue entitled "Dad and His Partner" brings to mind an incident that happened some time ago. I decided to take a vacation and boarded the evening train for the Dakotas. After riding a while I decided to look through the train to see if there was anyone I knew. I met a farmer I knew and asked him where he was bound for. He commenced crying. I sat down beside him and asked what the trouble was. He said his boy had run away and he had just learned where he was and was going after him. I asked him if he and the boy had quarrelled and he said no, they had never had any trouble. The boy packed his things and left without telling them where he was going and had been gone two weeks before they knew where he was, but no one could ask for a better boy as he could trust him to do any kind of business and

knew it would be done right; that when the boy was at home he knew everything would be looked after as if he had looked after it himself, as he owned several farms.

I asked him, "Do you keep and help."

He said, "Yes I keep two men by the year and another help in the rush of the season."

"Do you pay these men good wages?"

"Yes, one \$35 and the other \$40 per month and keep a horse for one of them."

"Do you pay your son a salary?"

"No, but he has the best home on earth."

"Does he own a horse and buggy of his own?"

"No, but I have some of the best horses in the country and one of the best buggies that money can buy and the boy is welcome to them whenever he wants them."

"Do you expect your boy to be a slave to you until he is twenty-one, then turn him out in the world a pauper to start life and make a home for himself?"

"No. I expect to give him a good start."

"Did you ever tell him that?"

"No, but he should expect that."

"Now, my friend, go hire that boy and pay him good wages; give him the best team on the farm and the best buggy and tell him just what you will do for him when he gets ready to start a home of his own, and you are getting off mighty cheap for the service he has rendered you and you will have no trouble in getting the boy back."

He put out his hand and shook mine cordially and said he never looked at it in that light before.

A little of that, that a boy can call his own, looks mighty good to the boy on a farm. Try it and see the effect.

Hoar's Dairyman.

What The Social Center Does For A Community

The Journal of Agriculture and Horticulture.

The real social center provides for relaxation and amusement.

Beyond a doubt young people need some fun—and they will have it. It is better that this fun be had under community leadership than that it be sought in the pool halls and "joints" of the town. The social center provides opportunity for healthful and well directed fun. There are rooms for games and for social gatherings—in some places for neighborhood dances. There are playgrounds and equipment for athletic sports—base ball, tennis, etc. Our average country boy or girl is sturdy and strong, but in many cases clumsy. Athletics brings alertness, poise, agility.

Older people also need some fun. That is the way to keep from being old. The social center should have a

young atmosphere. There is a good deal of strain in raising and saving crops, and we need some way of throwing it off. A place where we can resort for a game of some sort or for a quiet chat will help to avoid heart disease and leaden life.

The social center will provide for means of more serious relaxation and for instruction. It will give a place for lectures, debates, etc., and for seeing one of the greatest educational features in our modern world—moving pictures. Moreover, it is the natural place of meeting for the clubs, the Grange, and other organizations which are transforming country life.

The social center ought to help to better community business methods. In particular it should help towards community methods of marketing crops. To present a whole lot of our market our crops in a haphazard manner.

The individual has little show today in dealing with organized business. If he sells in less than carload lots, he takes what the other man wants to give; if he alone tries to ship a carload, he often gets plucked. Back of the individual should be an organized community—a community which may have its paid business secretary at the social center.

A social center, in fact, helps to make a community. A number of people living in the same neighborhood do not necessarily form a community. They may have, and often do have, so much of jealousy, bitterness, and downright hatred as to make community feeling and action impossible.

The social center is the set-together place where people learn the greatest art of our modern world—how rightly to live and work as citizens of a community.

Hoar's Dairyman.

Selling Surplus Cockerels

The Journal of Agriculture and Horticulture.

At the approach of cold weather many farmers will be gathering to get rid of their cockerels. The pullets to be put into the laying quarters and the cockerels to be sold in the disposal of the cockerels for the winter. It is the common practice to market them right off the range in a lean condition. This is just the same as selling a lot of steers without fattening them, which of course is never done by a good feeder. It is not profitable to

market lean stock whether it be steers or cockerels. Well-developed cockerels should weigh from 3 1/2 to 4 1/2 lbs. when taken off the range and this is just about the right weight to start fattening. From one to two pounds can be added in two or three weeks and a higher price per pound can also be obtained. I should like to point out here the fallacy of marketing young stock alive. When shipped alive they shrink considerably in weight and the highest price cannot be obtained. Poultry buyers offer a much higher price for well-fattened

and well-finished birds when they are well-dressed for market, and it certainly pays to fatten and kill all the birds you have for disposal. Watch the markets and get your birds off while the prices are good.

M. A. JULL.

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