

Farming in Holland

BY OUR ENGLISH CORRESPONDENT—No. II

THE CATTLE OF NORTH HOLLAND

The great attention paid in Holland to the advancement of the dairy interests and to the manufacture of butter and cheese has of late years aroused more interest in the improvement of live stock. The cattle are pretty well of one stamp throughout the whole of Holland and Friesland, that is, black and white, with an occasional brown and white one. They should not be confused, however, with the Dutch belted cattle. The cows are all of the milk type, and have large, well developed udders, which, however, are apt to be a bit fleshy; the bulls, too, lack that masculine character which an Englishman prizes so much. At Hoorn, which is situated on the banks of the "Rolling Zuider Zee," I had the opportunity of personally examining a large number of typical animals drawn from the surrounding neighborhood, and good animals they were. May I insert, in passing, that all the pasture is considerably below the level of the sea, and is of a rich and succulent nature. Formerly, only the outward appearance of the bulls used

further rearing. The societies for cattle rearing are financially supported by the committee for promoting cattle rearing in North Holland, while the latter receives a government and provincial allowance. The committee has a right to control the activities of the societies, which control, as far as it concerns the productiveness of the cows, is entrusted to the provincial dairy instructor. The further expenses are paid by the members, viz., per controlled cow so much to meet the expenses. As mentioned, the 14 rearing societies have been amalgamated into a federation of rearing societies, which looks after the common interests.

HOW EDAM CHEESE IS MADE

I have already described at some length the principle upon which Gouda cheese is manufactured, and now I propose to explain how Edam cheese is made in North Holland. Formerly Edam cheese was made twice a day, immediately after the cows had been milked; but this has been altered, and now cheese is made only in the morning. The evening milk is left untouched during the

milky liquid then appears, which is called "frosied" (rennet). The cheeses are wrapped up in a small cloth and pressed during four or six hours, and then salted. After that they are put in cheese presses in order to preserve the shape.

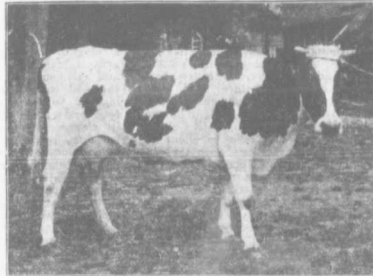
Salting lasts three to seven days, according to the size of the cheese; after two or three weeks they are taken to the market, and are transferred to the cheese merchants. Previously to taking the cheese to market the crust is oiled. The Edam cheeses are made in three sizes. The ordinary small ones weigh two kilos (4 lbs.); "the commissie" (commissie) four kilos (8 lbs.); and "the middle-sized" (middlebaar), six kilos (12 lbs.)

VEGETABLE AND SEED GROWING

Round the decayed town of Enkhuizen, once the headquarters of the East India company, considerable attention is being paid to the raising of potatoes, cabbage, and vegetable seeds. Enkhuizen itself is a very interesting old town. In its palmy days the population numbered about 70,000, but then it was a centre for a large trade with the far East, whereas now the harbor has silted up, and its trade is gone, the population numbering only some 6,000, and these



A Dutch Bull



A Good Dutch Milk Cow

was taken into account, but at present attention is being paid to the origin and the productiveness of the dams. In order to further these efforts a cattle rearing society was formed at Hoogkarspel in 1897; at present there are 14

CO-OPERATIVE SOCIETIES

working in co-operation. The society appoints a controller, who visits the different farms at regular intervals, in order to weigh and take samples of the evening as well as of the morning milk. Next morning he tests the milk for specific gravity and percentage of fat, and writes the results on forms specially prepared for the purpose. After the end of the lactation period, the summaries concerning the milking facilities of each cow are published. Where they reach the minimum as concerns the produced quantities of fat and solid matter free of fat and the average percentage of fat, the cows are registered in a herd book providing they, according to inspection points, have been approved of by a testing committee. The intention is to rear cattle not only good as regards inspection points, but also as large milk yielders.

In spring and autumn bull calves descending from registered cows are judged by inspection, and the best calves get a prize to encourage their

night, and after the small layer of cream that has formed has been taken off it is mixed with the full morning milk and then worked into Edam cheese. In many towns the farmers have established a cheese factory on co-operative lines, but the system of manufacture is identical. There is a great variety in the way of making, but practically the process of making Edam cheese is as follows: The milk is brought to the proper curdling temperature—80 to 84 Fahr.—thereupon color and rennet are added, and also, in most cases, a liquid containing lactic acid bacteria—for instance, "sour whey," "cheese-running whey," or rennet. The sour whey is a liquid whey and contains a "streptococcus" which has the property to turn lactic acid into a slime matter, so that the whey turns slimy, and when poured out forms threads. The rennet is the same sour liquid which is also supplied in the cheese and butter-making factory to get the cream sour. The milk is curdled for half an hour, and then the curdled milk is worked with a curd-stirrer or knife till it has turned sufficiently dry and solid. The curd lump is warmed up to 10 Fahr. in the whey, and then put into the cheese press, sometimes in large lumps, sometimes previously crumbled. In the latter case it must be strongly kneaded. A

are dependent upon agriculture or fisheries.

The cultivation of early potatoes, followed by cabbage and white cabbage and cauliflower, is general, and by this means, varied by that of vegetable seeds (spinach seed, seeds of the cabbage species, radish seed, and horse-radish seed), a very large turnover is made, sometimes £34 and more per acre.

This culture is entirely in the hands of small farmers, who often make a good living on no more than five acres of ground. It is true that much labor and money are spent for manuring and business expenses, but it pays well. The potatoes and cabbage are generally sold at public auction marts. At many places in North Holland auction societies have been established for that purpose, the board of which arranges the sales, looks to the exact filling of hampers and sacks, solves the differences between merchants and producers, and settles the account. The year 1904 was a very advantageous year, as high prices were realized.

BULL GROWING

Dutch bulls are known the world over for their good qualities, and they are largely grown in North Holland, principally in the district adjacent to the ancient city of Haarlem. The