The Cheese Bandage — Its History, Advantages and Improvement.

BY PROF. X. A. WILLARD, LITTLE FALLS, N. Y.

The cheese bandage is an American device. It originated in Herkimer Co., N. Y., and grew up out of what the American cheese-maker deemed "the necessities of the situation." Of the large variety of cheeses made in foreign countries, none are bandaged, and a *bandaged cheese*, in foreign markets, is a distinctive mark of American manufacture.

It is true the Cheddar dairymen of England use a sort of laced wrapper on their cheeses during the process of curing, but it is removed before the cheese is put upon the market and does not form a part of the cheese as in the American practice. This wrapper, above referred to, is of stout linen cloth, made with eyelet-holes at either end, and is a little less in circumference than the cheese, so that when the laces are in place the wrapper may be drawn up snugly around the cheese. Thus the tall Cheddars are kept in shape and are protected while curing. Swiss cheese-makers likewise use a wooden band that can be adjusted and drawn together about the cheese during the process of curing. But whatever appliances of this kind are employed abroad, they are of a temporary character and are not a permanent fixture of the cheese. The wrappers used by the Cheddar dairymen of England are made to last for years. They are stripped from the cheeses when the latter are sufficiently cured, and then are washed and laid aside ready to do duty again as occasion may require.

The advantages of permanent bandages are so apparent and the cost so small that it is a matter of surprise the practice of bandaging has not been universally adopted in European dairies. In going among the markets and in the shops of cheese mongers in the different cities of England, one often sees large numbers of English cheeses cracked on the sides, marred at the corners and otherwise defaced—all of which could have been avoided in a great measure by permanent bandaging. It is needless to say that heavy losses are not unfrequently sustained in English cheese on account of skippers entering the cracks, to say nothing of the losses arising from defective and injured rinds.

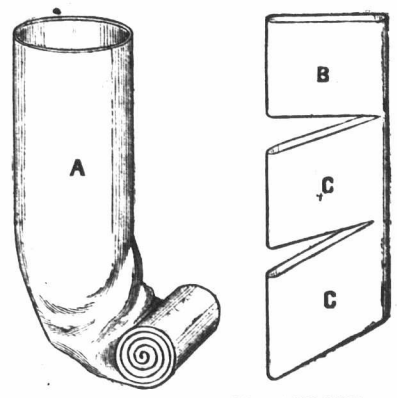
When cheese dairying was first inaugurated in America we followed the English practice, but as the number of cows in the dairies was increased and larger cheeses began to be made, bandaging was resorted to for the purpose of giving protection to the cheese, not only while curing, but in its transportation to distant markets. At first heavy cotton cloth was employed, but as years went by a thinner material was found to serve the required purpose, and then certain cotton mills engaged in manufacturing a kind of goods specially adapted to the dairy.

After the cheese-factory system became established, "bandage-goods" were greatly improved. To give some idea of the quantity of cotton bandage annually employed in American dairies, the following rough estimate may not be out of place. If we assume that the total product of cheese annually made in American dairies is 300,000,000 pounds, and that the cheeses on an average weigh 50 pounds each, then the total number of cheeses made each year will be something like 6,000,000. Now if we assume that one yard and one quarter, including waste, will bandage three cheeses, the quantity of cotton cloth required annually for our cheese dairies, in bandages alone, will be 2,500,000 yards.

To cut, fit and sew the ends together of 6,000,000 bandages must require a large outlay of time and labor, even with expert hands and the sewing machine. But even under the best management there will be more or less waste of cloth from cutting, while there is more or less difficulty in getting the bandages all of a uniform size, at each individual factory, and if the size should vary on any special hoop, there is more or less trouble in boxing.

Recently a new invention in the "bandage line" has been brought out by Mr. E. V. Lapham, consisting in a *seamless bandage* woven on the same plan as that of the patent bagging. By this plan different widths and qualities of bandaging material are supplied in any length without seams and at the same price per yard as the ordinary cloth, saving the labor of cutting and sewing, insuring uniformity and preventing the seam marks upon the cheese.

The subjoined cut will illustrate this improvement:



LAPHAM'S SEAMLESS BANDAGE.

A represents the bolt or piece of bandage of any length and of the required circumference to fit the cheese as desired. B, C, C represent sections or bandages cut from the piece A, of the right length to fit the height of the cheese. The bandage is made to perfectly fit cheese pressed in 13½, 14, 14½, 15, 15½ and 16 inch hoops, or indeed of any other size as desired.

In summing up the advantages of the seamless bandage we may enumerate the following points: It saves the time and labor of cutting and making bandages; it saves cloth taken up in the old way by seam; it saves the expense for thread; it saves cloth taken up in the old way by variation in depth of cheese; it secures perfect uniformity in size of cheese, and hence perfect uniformity in size of box required—and as every box can fit perfectly there is no trouble in removing it at any time. The "seamless bandage" avoids perplexity or loss caused by seam ripping, as there is no seam to rip. There is no chance for the "skipper-fly" depositing eggs in seam, as is not unfrequent in the old way of bandaging. And finally, it is a better and stronger bandage than on the old plan and at no greater expense. The seamless bandage must be regarded as one of the important improvements in connection with American cheese-dairying appliances. The Messrs. Whitman & Burrell, of Little Falls, who are now sole proprietors of this patent, say they have already sold this season one hundred and ten thousand yards of the seamless, but not one-third of what they could have sold could the looms have produced it. And they are adding more looms in order to supply the demand.

Reference is made in the Massachusetts Ploughman to a cow that wears well, because of (or in spite of) continuous high feeding year after year. "According to best account she is twenty-two this spring," and this is the owner's report of her:—"She dropped a heifer calf May 1 that weighed 68½ lbs., and is giving 11½ quarts of milk a day on four quarts of dry meal and what little hay she can eat, which is not much, not over 6 to 10 lbs. a day, as she hasn't any teeth. She has been kept for milk for the last nine years, and fed high most of the time."

The Apiary.

The Best Beehive.

BY C. F. DODD, NILE, ONT.

As I have been asked many times what kind of a hive I use or recommend, perhaps it will not be out of place here to give a brief description of the hive I prefer. After trying nearly every kind of hive in use, I have given my decision in favor of one which I have thoroughly tested, and it has given perfect satisfaction in every respect, except one thing—which I do not like on anything pertaining to bee-culture—and that is a patent; but, as it contains so many good features, we shall have to overlook this fault. In the first place, we like this hive because it will winter bees successfully outdoors, and require but little attention. It is a complete double-boarded hive, with three inches space all around, to be filled with chaff or sawdust, to give the hive an even temperature, and thus protect the bees from sudden changes of weather. It has a double bottom three inches thick, one inch being packed with dry sawdust. There are two division-boards, so that the hive may be enlarged or diminished at will; and also two glass doors 14 inches square. Although we can open and inspect a hive in a few minutes, I think a glass door is a good thing, for the novice may get right down upon his knees and behold the wonders contained in a beehive without any trouble. For our own use we are making some three feet long, to contain two swarms, one at each end; it is not so expensive to build a double one as two single ones.

If you have not united your weak stocks, as directed last month, it would be well to do so now, for it is a bad plan to leave this kind of work until cold weather sets in. You can transfer two or more swarms from the box hive, and unite them at the same time. And if I am addressing any one who has been in the habit of consigning his little friends to a pit of fire and brimstone, I beseech you in the name of the Queen—I mean Queen Bee—to spare their lives, for you may drive the bees out of the hive (see June ADVOCATE), and unite them with another swarm and use the honey, and the two swarms together will consume but little more honey than one.

How Far Bees Will Go for Honey.

The precise distance that bees will fly in search of forage I am unable to state. Some consider three miles the extreme limit, while others place it as high as twelve. The most satisfactory results may be expected if abundant stores can be found within two miles. It is evident that they will work more freely upon blossoms at some little distance from the apiary than upon those close by. If I were to sow anything with a view to a supply of honey, I would prefer that it should not be in the immediate vicinity of the hives. Their flights are evidently modified by local conditions. During the large yield from basswood in 1874, as the blossoms failed in the valley, the bees continued bringing in the same quality of honey, following the basswood day by day, as it opened on the hills, until the first week in August, when they still came in heavily loaded but very tired from a long flight. I drove to the hills, six miles distant, and found that basswood was just there coming into bloom. I immediately moved 48 swarms to this location, and in the following week these 48 colonies gave me one ton of surplus honey, while the 71 swarms left at home did not secure one-half that amount, yet they continued working on the same ground during the entire period. This is a fine illustration of the advantage of obtaining forage within a reasonably short distance. I have never had direct proof to the effect (yet there is ground for the belief) that if honey could not be found nearer the bees would not fly the distance named without being gradually led along by newly-opening blossoms, as in the case mentioned. —[Quinby's New Bee-Keeping.