

Harris, Esq., of Ingersoll, being President. There are seven branch factories, which make up the milk of about 2,000 cows in the aggregate, and deliver the cheese at the central buildings, where they are cared for and cured. At the time of our visit there were a large number of cheese on hand, and a finer appearing lot, for the number, we have scarcely ever seen together at any factory. In boring we found the cheese of good texture, and "full of meat," as the English cheese-mongers would say; in other words, mellow and buttery. Some were a little off flavor, which could not but be expected when the whole season's make were on hand. Perhaps, too, it may be remarked, that the system in Canada of running up milk twice a day, makes it more difficult to secure an uniform flavor, unless great care is taken to cool down the milk and get rid of its animal odor before the operations of cheese-making are commenced. Mr. Harris, we believe, was the first to introduce the branch factory system into Canada, and so far it has been worked with great success.

THE MAMMOTH CHEESE.

An object of considerable interest at this factory is the immense cheese which was exhibited last year at our State Fair. It stands in a building especially erected for it, and where it was made, and is much the largest cheese of which we have any record. Thirty-five tons of milk were used in its manufacture, and it weighs seven thousand pounds. It is an immense specimen of cheese-making, measuring six feet and ten inches in diameter and two feet and ten inches high. It is perfect in shape and well preserved, being now a little over a year old. The manufacture of so large a cheese as this, and the putting together of such a mass of curds to undergo the curing process without decay or serious damage to flavor, is not without difficulties, and Mr. Harris avoided the errors committed in the manufacture of the Smith cheese, which our readers will remember was exhibited at the State Fair here in 1865, as a mammoth cheese of Canada. The Smith cheese was imperfectly pressed of its whey, or at any rate was of an offensive odor and flavor, when exhibited at the fair, the same season it was made. In the Ingersoll cheese, the curds were all thoroughly pressed in small hoops, and when the whole quantity was got together these small cheeses were passed through the curd mill, broken up fine and mingled together, when they were again submitted to great pressure in the big hoop. Mr. Harris has also a device for keeping the cheese in shape, and at the same time interfering in no way with the cheese in its curing. Outside the cloth bandage, a bandage of stout wire cloth is snugly secured, which prevents spreading, protects it against accidents, and helps to keep it in the perfect shape which it still retains, though more than a year old.

As there are no giants in Canada capable of picking up a 7,000 pound cheese and turning it upon its range, there is an arrangement for this purpose. The hoop is placed around the cheese, and the plank above and below, upon which it in turn rests, are securely bolted together; then the arms on either side are pushed into the iron sockets attached to the hoop; the blocking below removed, and the big cheese stands suspended upon pivots, and is turned with ease, but this operation is now not performed very often.

THE BORING AND FLAVOR OF THE BIG CHEESE.

Of course the owners of a big cheese like this do not care to have it marred by boring, in order to gratify the curiosity of persons who would like a taste of the mammoth. It has, therefore, never been tested but two or three times. By the politeness of Mr. Harris, however, we had the honor of introducing the iron, and tasting of its contents. The trier filled with a solid mass, uniform in color, and of good meaty texture. The flavor is clean but shrill, resembling somewhat the brandy cheeses so popular with those who like cheese with a good deal of taste. We had not expected to find it of so good flavor, and so stated to Mr. Harris, to whom credit is due, not only for manufacturing the largest cheese that has ever been made in the world, but of so making it that it has kept in good preservation until more than a year old.

OTHER FACTORIES, &c.

Through the kindness of Mr. Phelan, of Ingersoll, and Mr. Farrington, of Norwich, who took us in their carriages over a considerable portion of the best sections of Oxford county, we were enabled to see quite a number of factories, and judge something of the character of cheese now being made in Canada. And we can say this, it compares favorably with the cheese of many factories in Oneida and Herkimer. A little improvement might be made at some factories in manufacturing a little finer article, but the cheese, as a whole, are "meaty" and well made. There seems to be a commendable desire among all to improve, and we are convinced that a strong effort will be made to get superior flavor; and when this shall have

been accomplished, Canada cheese will be quite as noted in the market as that of the central counties of New York.

The Brownsville factory has a very nice lot of cheese. This factory is under the management of Miss Wells, of Oneida county, who has always had an enviable reputation as a first class cheese-maker.

At the Culloden Union, in the township of Derham, the manufacturers complain that they had much trouble for want of a proper supply of water. They have been forced, therefore, to cool the curds, much of the time, by long exposure to the atmosphere. This, it will be remembered, is one of the cheddar principles and on boring the cheese complained of as cooled off in this way, by necessity, we found it clean, good flavored, and finer than samples that had been cooled off more rapidly.

Another feature prevailing at all the factories, is the use of the Ralph, or O'Neil vats. The engines and boilers are not in general use. Many of the factories are very neatly fitted up with the various appliances and implements, all manufactured in Canada. Our neighbors are quick in seizing upon recent inventions in the States and escaping the royalty of the patentees, since none of these are patented in Canada.

Mr. James Noxon, of Ingersoll, has been doing an extensive business, for the past year, in furnishing hoops, presses, sinks and other dairy implements, and they are tastily got up. It must be confessed that the Canadians have some advantage over the dairymen of New York. Good dairy lands can be had at from \$30 to \$60 per acre. Cows and labor are cheap, while taxation is a mere trifle.

Markets, however, with them are inferior to ours, and in consequence a large share of their cheese still remains on hand. The question of markets is now engaging their attention, and they are proposing in some way to open communication with the mother country. Oxford county has considerable of the American element in its population, many of the residents having emigrated from the States. This feature gives the country a home-like appearance to one from this side. We found the people thrifty, intelligent and hospitable, quite different from what they have sometimes been represented.

We are under many obligations to Mr. Chadwick, Mr. Harris, Mr. Phelan and Mr. Noxon of Ingersoll, to Mr. Farrington, of Norwich, and to many others for kind attentions, and we desire here to return our sincere thanks to all who contributed to make our first visit to Canada, in many respects so agreeable and pleasant.

A Florida Dairy.

Our dairy woman is an ancient, strong-minded, strong-limbed sybil from South Carolina, who is generally called Aunt Winnah. The whole care of milking, butter-making, and the dispensing of milk and cream is lodged in her hands. We were astonished to hear that the plantation numbered forty cows, and that Aunt Winnah, with one assistant, did all the milking.

But on inquiry we found that this operation consisted only in milking so many of the forty cows as Joe felt disposed to bring up from the woods, or that came up of their own accord to visit their calves, of which there are about fifteen in a pen near the house.

In Florida cows run wild in the woods, every calf is allowed to grow up to maturity, and everybody's calves run together in the woods, being first branded with the owners' names. Many stock owners never see their cattle all together from one year's end to another. Enough calves are kept near the house to attract up some of the cows, and it is considered the proper, orthodox way to let the calf suck while the cow is being milked, in order to make her give down her milk. The consequence is, that the forty cows together do not yield in actual milk more than we have seen given by two good cows treated in the northern way.

Winnah churns every day—unless Joe forgets to bring up the cows, or something else happens, in which case they go without being milked for a morning or an evening— which fact generally dawns on us in the sudden perception of there being no milk or cream for our breakfast or tea.

Winnah makes violent fight for her butter, and feels aggrieved at the demand set up by the ladies of the establishment, for cream morning and night. Somebody "must just" bring up more o'dem cows of 's to gib de ladies so much milk and cream; dere won't be no butter shor." We have sometimes described to Winnah the manner of proceeding with northern cows, which seems to fill her soul with horror. She informed us that "de cow would jes dry right up if you kill her chile."

In vain we describe to her the charm of fresh veal, a dish unknown and inadmissible in Florida. We did succeed in bringing an unctuous glow on

the face of the cook by describing the charms of real pie, but Winnah's grew dark as if we had proposed to make it of babies. "I jes as soon see one of my babies killed as one dem calves." The calves, in fact, are the prettiest little things in the world, and at certain intervals Winnah stops her washing or whatever she may chance to be about, because her bowels yearn after the calves, and it suddenly comes into her head to carry some hay to them. Then she will leisurely pet and pat each one, portion off the weaker, discipline the strong ones with a maternal cuff, now and then, to teach them not to be greedy, and then leaning on her elbows over the fence, will smoke her pipe and laugh with full-hearted satisfaction.

If cows were to have a vote they would, doubtless, all agree to come to Florida, for they have it all their own way here.—Mrs. Harriet Beecher Stowe.

CONSUMPTION OF CHEESE.—At a champagne breakfast given the other day by a great provision dealer, it was incidentally stated that 821,250,000 lb. of cheese is consumed annually in England. Under the festive circumstances described, one ought not perhaps to be particular to a million or two, but surely the figure is much exaggerated. If all persons ate cheese, this would give an allowance of 40 lb. annually to each—about 12 oz. weekly. But, as every one knows, a very large part of the population never touch it, and the quantity which must therefore be consumed by the cheese-eaters becomes something incredible. We must at least hope that the statistic is incorrect. Cheese, especially of the cheap sort consumed mainly by the agricultural population, is a very imperfect form of food; and as it is all but proved that a large proportion is never digested, it practically becomes an expensive one. Moreover, if this startling figure be correct, a painful idea is suggested not only of widespread poverty which fails to procure animal food, but of ignorance or indolence which cannot or would rather not cook it.—*The Lancet*.

HIS COWS ALWAYS DO WELL.—In a letter to the New York Farmers' Club, Mr. J. L. Humphrey, of New Bedford, gives the following account of the management by which his cows are exempt from caked bag, and other diseases which afflict many dairies:—I never have any trouble in that direction, no matter how fat the cow may be at the time of calving. I keep the best cows that I can get, and find it the most profitable for my purpose to have them calve only once in eighteen months. I feed moderately on grain—generally oats and corn mixed, with the addition of roots during the winter—so that my cows, though they may milk down thin during the first six or eight months, will always come up again in flesh before I dry them off. I never let them go dry less than two months; three is better if it occurs in summer, and I always take away the grain as soon as they are dry, and sometimes before, if too much inclined to milk. For two or three weeks before calving I keep them on a spare but laxative diet—if in winter early cut hay or corn fodder and hay with a few roots, but no straw. After calving give one pound of Epsom salts, and a few hours after a warm bran mash—scalding the bran with boiling water—commencing to feed a little hay twelve hours from calving, and gradually increasing to full feed after two or three days. Since I have adopted this course I have had no trouble with the bag but what would readily yield to a few applications of hot water followed by dry rubbing.—*Utica Weekly Herald*.

NUTRIMENT IN CHEESE.—We all agree that milk contains all the elements necessary for the formation and support of the human frame, and that before denaturation it is the most suitable form of nourishment. In the cheese we have all, or nearly all, the elements of milk; and so we have in bread, though in a less condensed form; so that we may safely rely upon bread and cheese as strength-supporting food. As to economy, we must also give for it a most favourable verdict. The price per lb. of meat and cheese are about equal; not so their nutritive properties. 1 lb. of cheese contains only about 6 oz. of water; 1 lb. of meat about 12 oz. of water. In Mr. Morton's admirable "Cyclopædia of Agriculture," vol. i, page 440, under the head "Cheese":—"It will be seen from the foregoing analysis that cheese is an exceedingly nutritious substance, standing considerably higher in this respect than butcher's meat. Dividing the constituents into the principal nutritive groups, cheese is composed as follows:—

Flesh-forming substances.....	31.02
Heat-giving substances.....	25.30
Mineral matter.....	4.90
Water.....	38.78
	100.00'

The instinct of growing children attracts them to cheese, and it is a great mistake not to let them indulge that instinct. J. J. Mear.