

The Dairy.

The Drought and its Influence on the Dairy.

We extract the following from the *Times Weekly Herald* of the 28th July:—

We have now had several weeks of intensely hot weather, with no rain. Pastures are rapidly failing, and fears are entertained of a severe and long continued drought. We have advices from the western part of the State and from Canada, that the country is suffering from drought, and that the quantity of cheese has already been shortened up materially, and will be much less than last year in these sections. If dry weather continues much longer the amount of cheese made in New York will be very much less than was expected, and it was well understood, even under the most favourable circumstances, that it would be much less than last year. Under this state of things, prices for dairy products must without doubt advance. It will be remembered that cheese has gone off freely, and that there is no surplus in the country. We understand that every pound of the western product is needed west, and that now will reach the seaboard. The cheese made in the Eastern States will be mostly needed in the home markets, and the exports must come from New York and Canada. But a large share of the New York cheese must be kept at home to supply the southern market and home demand. If we are to have a drought of long continuance, it is easy to see that exports must be cut short. As to the Canada market, it will not be any larger, and probably not so large as last year. We have a letter from a reliable and trustworthy friend, well posted in regard to the Canada product and the quantity on hand, which we give below. It will be seen that the Canada cheese has been already disposed of, while up to September last year it was all held in the factories. The New York cheese, so far, has been moving off at lower rates than the producer can well afford to make it. The question, therefore, for dairymen to decide is, whether under the present prospects an advance in price should not be demanded.

Our Canada correspondent writes from Ingersoll, C. W., under date of July 15, and gives the following:—

"The season to the 1st inst. has been very favourable, both for yield of milk and quality of cheese. We think the make much improved over last. There has been quite a falling off in the number of cows supplying factories, particularly in this section. The few new factories started will not make up for those that have stopped running. From the best information I can get, I think the make will be one-quarter less than last year. Cheese has been sold very freely from 8½c. to 9c. gold; at the latter figure everything that could be got is picked up. Buyers have been very busy the past two weeks, and have cleared out everything in this section fit to move. Mr. Webb, of New York, is, I think, the largest buyer; he has been operating through Mr. Casswell of this place. We have just sold about 700 boxes at 9½c., the highest price yet paid. This was the only lot remaining unsold in this section. I believe the cheese is bought up all over Canada to the 1st ult. An intense heat and severe drought has prevailed since the 1st inst. The feed is drying up, and milk decreasing much more rapidly than last year. Should the drought continue, it must have a serious effect on the make of cheese. I do not know how far the drought extends, but the heat has extended all over the country."

Milk Fever.

THE *North British Agriculturist*, in reply to a correspondent, gives the following directions for the treatment of Milk Fever in cows:—

"Milk fever abounds wherever cows, as in Ayrshire, are bountiful milkers; and great care is requisite to prevent serious attacks. Putting the animals on short commons, as usually recommended—or in popular lingo 'taking a stave out of their hicker'—for a fortnight or three weeks before calving will greatly lessen the number of cases. The reduction must be made alike in the quantity and quality of the food. Dry straw or poor hay is better than rich clover or succulent tares. A dose of physic repeated weekly for three weeks before calving is also a useful precaution, and in all such cases a full dose should further be given immediately after calving. Unless, indeed, the animal will drink of its own accord, a bucketful of tepid water, in which a handful of salt has been dissolved. Adherence to a sloppy laxative diet for three days after calving will likewise be essential. The bag should be drawn once or

twice daily for at least a fortnight before calving; and for a week after the arrival of the calf great relief will be given by milking four or five times daily. Fully half the cases attacked die—a strong reason for careful attention to preventive measures. Bleeding and a smart dose of physic so soon as the cow goes down is the best that can be done, especially if the patient is fresh. Fomentations along the spine, with the subsequent rubbing of mustard, are useful. Hot cloths applied over the belly are serviceable in soothing, and also probably in expediting the action of the bowels."

Butter Making at Cheese Factories.

From the address of Dr. N. S. Townshend, delivered before the Ohio Dairymen's Association, we extract the following relative to the profits of butter making and milk condensing at cheese factories.

If factories make only cheese, some of the valuable constituents of the milk will not be saved or utilized. However much you may desire to retain all the butter in the cheese, its complete retention is not possible, and in spite of your efforts, much will run off with the whey, which although not as good as first rate butter made from cream, is yet better than much of the cream butter that comes to market; and if properly made it will gladly be purchased at a somewhat reduced price by families with whom economy is an object. Does any one dispute the possibility of making a fine butter of whey? Let me reply by saying that such have a pleasant and profitable lesson yet to learn. Of course the best butter may be largely made in factories whenever the price of butter is relatively higher than that of cheese, or whenever half-milk or skim-milk cheese is in good demand. We do not see why factories cannot, without injury to their reputation, of which they are properly very careful, make large quantities of half milk and skim-milk cheese of a different form or style from whole-milk cheese, and supply the market with an article at somewhat lower price, much to the comfort and convenience of families that regard the highest price cheese as too expensive a luxury. This would enable factories to make a fine article of butter, and perhaps contribute to improve the butter making of the whole region. The manufacture of butter, whether in factories or private dairies, is not so purely a mechanical operation as some imagine, and therefore the purchase of the last patented churn is not all that is required. The time allowed for the preparation of the cream, the temperature for churning, the making, working and salting, all require great skill, and the perfection of that neatness so indispensable to the manufacture of good cheese.

Condensed milk has not yet been considered one of the common products of our dairies or factories; when it shall become such, one of the commonest objections to our factory system will be obviated, which is, that they do not use the milk for cheese making, either at the beginning or towards the close of the milking season. If our factories would learn the method, acquire the right, and obtain the necessary apparatus for desiccating milk, and adopt the practice earlier or later, then cheese making would be profitable, it would probably prove remunerative to the factories, and a great convenience to their patrons. Condensed or desiccated milk, which is the milk as it comes from the cow after the water is evaporated, with the addition of a trifle of carbonate of soda to prevent souring in the manipulation, and a definite quantity of pure loaf sugar, is the best substitute for fresh new milk that a family can have who do not keep and milk their own cow. During the recent struggle with the rebellion this article was largely supplied to hospitals for the use of our sick and wounded soldiers, and many a poor boy, whose cup of coffee was trimmed with it, could not tell that he had not been treated to cream from his own mother's pail. In all our large cities, and even in the villages, how much safer and better to feed the babies on milk desiccated to its original consistence than to feed them on the queer compounds sometimes sold as milk. And even if one could always swear by his milkman, and feel assured that he sold nothing that was not milked from his cows, how much inferior the milk from cows fed on brewery grains or distillery slops to that of country cows, whose only feed is the fresh and fragrant herbage of upland pastures.

CURING RENNET.—Orrin Johnson writes the *New Hampshire Farmer's Record* about curing rennets. He says they ought never to be dried inside out. He adds:—When taken from the calf put a handful of fine salt into it, lay it aside for a week or more—they will not hurt—then stretch them on sticks, not turned inside out. When taken off the stick, see that both ends are tied or closed up tight. Keep a year's stock beforehand. I think one cured in this way worth two dried inside out."

The Apiary.

Industrious and Prolific Colony of Bees.

I have in my apiary one colony of bees in which I feel particular interest—first, from the fact that it has gathered more white clover honey than I have yet had gathered by one colony; 2. It goes to establish an opinion which I have some time cherished, that one great failure in non-swarmers is, there is not room enough for all the colony.

This hive has twenty-seven boxes, of an average capacity of about seven pounds, making an aggregate of nearly 200 pounds.

They now have fourteen boxes completed, except a few cells to cap. They have seven boxes nearly full, five in which they have commenced operations, and but one lone empty box. To see one swarm fill the central apartment, and occupying and working in twenty-six boxes, and a few scattering ones gathering in the last remaining box to commence operations, exceeds anything I have ever witnessed before in my apiary.

It will be seen if this prolific queen had been in a hive of only two-thirds the room, with only eighteen boxes, a swarm must have issued from want of room. Seven or eight thousand cubic inches would be required for room for all her progeny.

Is this not one reason for the opinion that the Italians will always swarm? Are not the queens more prolific, requiring more room?

I should be pleased to show this colony, with its labors, to any friend pleased to call and look at it. I think they have now nearly 150 pounds of white clover honey. JASPER HAZEN, in Co. Gentleman.

Fecundity of the Queen Bee.

In a paper read by Mr. Desborough before the Entomological Society, he makes the following extraordinary statement, to quote from the published report of the meeting:—"The author had succeeded in ascertaining that in certain cases the queen bee will survive and deposit eggs, during not fewer than six seasons, whereas the worker bees only live about eight months. A single queen had produced as many as 108,000 eggs, which would be about 20,000 a year; but the greatest amount of eggs was deposited during the first two years of her life, only about 15,000 being laid during each of the last three years." With regard to the longevity of the queen bee I have little to say, except that I do not believe, as a rule, her existence extends to more than four years. In all my experience I have never known the life of any to exceed that period of time. The workers may and do live about eight months during the late autumn, winter and spring, but on an average, during the summer, their lives do not exceed three or four months.

But it is with respect to Mr. Desborough's statement as to the fecundity of the queen that I must take exception. A healthy, vigorous queen, at the head of a strong and prosperous colony, in a well proportioned hive, instead of laying only 108,000 eggs in the course of her life of—according to the author—six years, will lay much nearer 100,000 eggs in one season. I have myself had hives, in which I have been quite certain that the queen has laid at least 70,000 eggs in a single year; and I have had and heard of other hives in which I have no doubt that the numbers far exceeded that amount. I have also had occasion to notice that the fertility of a queen is most abundant in the third season of her life, a great change for the worse taking place in her fourth or last year.

It appears to me most probable that Mr. Desborough has drawn his inferences from observations of a colony domiciled in a glass observatory hive. It must be obvious to every one that bees under such circumstances must be labouring under very great disadvantages; their energies are cramped in every way, and the breeding powers of the queen, as well as the working powers of the ordinary bees, cannot have full scope for their development.—S. BRYAN FOX in *London Farmers' Journal*.

BEE-SWARMING EXTRAORDINARY.—A correspondent of the *London Free Press* mentions a singular case of bee-swarming that took place on the farm of Mr. Jno. Campbell, Ekfrid. The swarming took place as early as the 15th of March—fully two months before the usual time. Possibly, says the writer, the mild weather induced the emigration from the old hive to a neighbouring apple tree. This could have been no case of swarming. The bees must have left the hive for want of food, or some such cause.