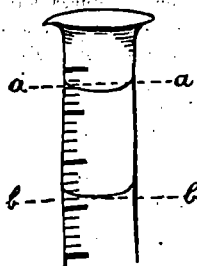


8. **Measuring the fat.** This is done with a pair of compasses. The shape of the fat will follow the bottle, thus making two curves. The measurement should be taken from the base of the lower concave to half way through the upper concave.

Thus :
From a to b.



General remarks. Keep the acid bottle well corked. Wash the test bottles thoroughly as well as sample bottles and measures. A 17.6 c. c. pipette is provided for measuring the milk. 17.5 c. c. of acid is used therefore allowing 1. c. c. adhering to the pipette. In testing butter milk and skim-milk double the quantity of milk and acid are used. See p. 8 N.B.

A. H. PLUMMER, Compton Model Farm.

20 Dec. 97.

FODDER CHEESE.

To the Editor of the *Journal of Agriculture*

Dear Sir. I have had in mind for some weeks the idea of writing to the Journal regarding fodder cheese : that is, cheese made when the cattle are still in the stable and fed on dry hay or straw. I was reminded of it last week by a series of resolutions passed by the Butter and Cheese Association of Montreal. In 1896, about the same time, an agitation was got up, asking the farmers not to make any fodder cheese if possible. It was pretty generally observed and the consequence was, very little poor cheese was made. In May, June, and July the prices were low, the consumption in England was enormous : the short make and large consumption got the market into good shape so that for one whole year we kept pouring enormous shipments at good prices into England : nearly one-fourth more than ever before in the same period. But it was overdone ; we have now a stagnant market and too great a surplus ; we are face to face with a grave crisis to meet. How are we to meet it ? The Butter and Cheese Association resolutions will help ; they are as follows :

Whereas, the price of finest cheese to-day being lower than it has been at this season for the past twenty years, and the market being in a most stagnant state, it would appear that there is an overproduction of this article ; and

Whereas, the consumption of cheese does not relatively increase with the growth of population in the same ratio as butter ; and

Whereas, the butter market to-day in Canada, the United States, England and other countries, is in a most healthy position at relatively very much higher prices than cheese ; and

Whereas, the make of fodder cheese is at all times hurtful to the trade, its inferior quality reducing the consumption and so tending to depress the market, thus depreciating the value of the finer qualities and heavy make of full grass cheese ; therefore, in view of these facts, be it

Resolved, that in the wisdom and opinion of this association, no hay or fodder cheese should be made this spring, and that farmers should consider well the advisability of increasing the make of butter and limiting the production of cheese,