Hints to Dairymen-No. 11.

Written for the Farmers' Advocate, by J. Seabury.

Every factoryman and dairyman will now have his past season's work wound up, and he now knows what have been his successes and failures during the past year. He can now take a calm and collected review of the summer's work, and see wherein he has succeeded and in what he has failed. Have you been successful on the whole? If not, what has been the cause of your non-success, and what would be the remedy? It behoves every one to look back over their work, especially at this season of the year, and endeavor to profit by past experience. Experience is the great educator of the dairyman as well as the business man. Every one should endeavor to profit by his own experience, and watching others who are successful do this he will not be very likely to make his mark in the race of human life, but will in all probability fall into the background.

In the Oct. number I remarked that a large number of the curing rooms throughout the country were sadly deficient. I will now endeavor to point out the evils and their remedy. The great majority of the buildings now in use for the manufacture of cheese have been constructed on entirely wrong principles and without any regard being paid to the convenience or comfort of the maker either in the making or curing rooms. Things have been put up in the most haphazard manner, and as if they fully expected the business to be a total failure in the course of two or three wears. and it therefore made but little difference how or where things were put together. The business has now become sufficiently well established to put all such ideas to flight and warrant the erection of permanent and substantial buildings. But even the past season I have met men who had the idea that it was the over-production of cheese that caused the extremely low prices. Such is not the case, and large as the make was, especially the first three or four months, and a large portion of it very inferior, it has all gone into consumption, and we shall in all probability see a very bare market by the time that the new cheese begins to

In many instances, too, it is the fault of the patrons as much as the owner of the factory that the building and apparatus are not up to the mark. He has not met with that hearty response and cordial support from them that he should have had, and which are really essential and necessary for the prosperity and support of a good factory. Many patrons seem to be jealous, and afraid the factoryman is going to make money out of them. Supposing he does make a little money, will they be anything the poorer for it? Not a whit. What will benefit him will be very likely to benefit them. And, besides, if he does make some money he will be most likely to lay it out in enlarging and improving his present business. There should be a better feeling between the factoryman and the patrons. They should stand by him and support tory. These are, good milk, a good maker and a him heartily, giving him to understand that they good salesman. A skilful maker cannot make a are going to support and furnish him with first- fancy article out of poor milk, and a bungling class milk, and that they expect him in return to salesman cannot get a good price for fancy cheese."

do not be afraid that he is going to make money in very few words. If every patron could only be out of you at your expense. Too many are afraid of this; if he does well you are very likely to do well also, and the better he does for himself the better he can do for you, and the better you support him so much the better he can satisfy you.

The surroundings of very many factories are most objectionable. The whey tanks and hog yards are much too close to the factory, and are kept in a most filthy condition, and open to the air, with every breeze wafting them through the open windows where the night's milk lies cooling. After this milk is made up into cheese it is carried up into a curing room which only deserves the name, and in which, on a hot summer's day, the thermometer is standing at 90°, and on a cool frosty night it will run down to freezing point before morning. Many of them have nothing between the cheese and the sun's rays but the shingles and sheeting, with a single board wall through which one has no trouble in seeing daylight. How can cheese turn out well under such treatment? It is utterly impossible. It is no wonder that June and July cheese are off flavored, and the only wonder is that they turn out as well as what they do.

The cheesemaker should have full control of the temperature of both making and curing rooms, but especially the curing room. In order to have this the room must be well plastered overhead and thoroughly ventilated from the ground floor up through the roof. The windows should be so constructed as to be opened or closed at pleasure without throwing a draught on the cheese. This is best accomplished by putting Venetian blinds on the outside of the windows. A room so constructed can be kept below 75° any time during the hottest summer weather. A leading factoryman of Ontario informed me this summer that he had kept his curing room down to about 73° all through the hottest weather the past summer by the careful and proper opening and closing of his windows and ventilators, and by the use of ice; a piece being laid on the grates of each of the ventilators on the lower floor. Now if one man can do this every factory can do the same by having the proper appliances and using them aright. There is not a point more important in the curing room than the control of the temperature, and none more constantly neglected by factorymen and cheesemakers. The demand for fine cheese is constantly increasing, and buyers are becoming every year more particular about their purchases, so that it behoves every factoryman to be well up to the times; and wide awake to the wants and requirements of the

It is a standing complaint among cheesemakers that their patrons are not accustomed to cleanliness in the farm-yard and with their milk vessels, and that the milk comes to them in a condition unfit for the production of good cheese. The maker should apply some of the rules which he has been trying to inculcate into others to himself and his own surroundings. The ideal cheese factory is cool and balmy, with pleasant surroundings, and every pan and vat dazzling, and the floors, presses, &c., spotless and undefiled. Let him begin by setting his patrons a good example, and then what he says on the subject will carry very much greater

At the closing meeting of the Utica Dairyman's Board of Trade for the past season one of the speakers made the remark that "three elements are essential to success in conducting a cheese facturn them out a first class article of cheese. And These are pithy remarks and convey a great deal were only six weeks old.

made to know and feel the importance of sending nothing but good, sweet, honest milk it would be comparatively easy for the maker to turn out a first-class article, and still easier for the salesman to sell his cheese. However, I would strongly impress it upon all factories the importance of having but one salesman and he a good one. Let him have full power to act and use his judgment. Do not hamper him in any way; he may make a mistake sometimes, but we are all liable to do the same. If he makes a mistake, don't worry him to death about it, he will not be apt to repeat it. Another thing, too, when you have a good one keep him; it is a great mistake to be changing. It is something which requires some little experience and it is also a great advantage to be well acquainted and familiar with all the buyers that are in the market.

Hard Times for Farmers.

J. B. H., in the English Agricultural Gazette, directs attention to "the panic among farmers." The year, he says, will be "memorable not only for its untoward seasons, but also for its panic among tenant farmers; in many counties there seems a universal scare." As the farmer in Canada is not only the cultivator of the soil, but the proprietor of the farm he cultivates, his position is very different from that of the farmer in Britain; there is, however, much suitable to all in J. B. H.'s retrospect of farming in past years, and still more so in the remedies he prescribes for the future. Throughout America, as well as in England, there have been complainings of an untoward season and a low price of grain. Farms here present large areas of cultivation, with small acreage returns. The low price of wheat has caused a deficiency in the profits of farming, as in Canada we have been accustomed to farm so as to render the question of profit a very doubtful one in a bad season such as this has been, even though we are owners of the farms, with no rent to pay; and the acreage labor is not a large item in the farm account. The remedy proposed is so consistent with common sense that we give it in the writer's words :- "A man who, off a break of 100 acres of wheat, has grown less than 300 qrs. of inferior grain, will very likely say yes. A loss of £1 a qr. in price, or £300 a year, will probably be ruinous to him, and if compelled to grow this 100 acres yearly of this most expensive crop, he will be much pitied; but if, instead of following his old custom, he had recollected the comparative high price of spring corn and meat-if he were to leave part of his grass for another year, and sow a part of his wheat stubble with peas or beans, vetches or turnips, he would be able to keep more stock, he would save expense, he would improve his land, and would probably find after a year or two that his reduced acreage would bear a more remunerative crop of wheat. A poor crop of wheat is the most expensive crop that can be grown, whereas barley and other spring crops can always be utilized in feeding at the present price of meat, and sent to market on four legs instead of in sacks, and by these means the low price of wheat may be tided over with advantage."

Such a course as here recommended as a remedy for reverses, that we may expect occasionally in farming as in other businesses, has been proved by our own experience, and that of many good farmers, to guard against hard times. A similar course we have ere now recommended as that we give under the authority of the Agricultural Gazette.

Messrs. Snell, of Edmonton, county of Peel, made a good sale of Berkshire pigs recently to Messrs. Gentry & Scott, of Sedalia, Missouri; eighteen pigs realized them \$1,800. Six of these

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