

Pointers for Cheese Makers.

The following circular has been issued from the Manitoba department of agriculture, by C. C. Macdonald, provincial dairy superintendent: As the cheese season is now about opening up I desire to offer the following suggestions with a view to aiding the cheese makers of Manitoba to prepare their output of cheese in a proper manner to suit the markets of England and Scotland. From information gained from the best authority in Europe the requirements of those markets are cheese of sixty pounds weight, and over, under. Cheese to be of uniform size as nearly as practicable, having square edges, and to stand up straight, free from any cracks or cracks, close cutting and uniform color. In order to insure uniformity in size it would be found very advantageous to weigh the curd when putting it into the hoops. This would ensure a uniform size at heat of each days make. I would strongly advise weighing all the curd for each hoop each day.

Color.—The color should be medium, not too high, about one ounce of good cheese color per 1000 pounds of milk will be sufficient to make the cheese the proper uniform color.

The Manitoba cheese of last year showed a little too much firmness for the European market, this can easily be remedied. Cook the curd in the whey to 98 degrees, allow between $\frac{1}{2}$ and $\frac{3}{4}$ of an inch of acid to develop by the hot iron test. Before drawing the whey firm the curd well by stirring with the rake before acid develop, or, if fast working curd, draw the whey for hot iron test and firm after the whey is drawn. When the curd is sufficiently firm, known by its squeaking taken between the teeth, or, in other words, will roll around like peas, it should be piled up on each side of the vat and kept to a temperature between 94 and 98 degrees up to milling time. When the curd has developed acid enough to make it mellow and a velvety feeling it should be milled.

Salting.—For the month of May use 2½ pounds of salt, best brand; in June use 2½ pounds; July 2½ pounds; August, September and October 3 pounds for 1000 pounds of milk. After the salt is thoroughly stirred in allow the curd to stand piled up in the vat until the color becomes uniform, which usually takes from 20 to 30 minutes, before putting to press. Press lightly at first, gradually increasing the pressure until all the pressure of the press is applied, previous to removal to the curing room.

Boxes.—The boxes should be made strong and durable; at least 45 nails should be used in making each box, this will prevent the boxes from being broken in transit and will present the cheese in a neat, tidy condition.

Boxing.—The boxes should be cut down close to the top of the cheese so that the cheese cannot move from side to side in the box. This is important. Always use scaleboard on the top and bottom of the cheese. The best scaleboards are the cheapest as they always prevent the cheese from becoming discolored on the surface. Nail all covers on securely so that they cannot become broken. Use every precaution to have the cheese reach its destination in a perfectly sound condition.

Branding.—Do not brand the boxes on the cover. Get a neat little brand with letters about $\frac{3}{4}$ of an inch in length, no more, giving simply the name of the factory and post-office address. Get a numerical stencil with figures from 1 to 10. These figures may be one inch in length. Place the factory brand on the hollow side of the box, where the lap comes, and then the net weight of the cheese to the right and side of the factory brand. Have no other figures on the box. Endeavor to please the eye of the customer as well as the taste for therein the profit lies.

Grinding Wheat in Bond.

A report from Duluth, Minnesota, says: Private advices have been received here from the east to the effect that the treasury department has just made a ruling that wheat passing through this country from Canada to Europe, or back to Canada, may be ground into flour in this country by the payment of duty and when the product is shipped out of this country, a drawback of all but 1 per cent can be had. For instance, Manitoba wheat can be shipped to Duluth as at present in bond; on its arrival here on payment of 20 per cent ad valorem duty it can be taken to the mills and ground into flour, and when the resulting flour leaves for New York 19 twentieths of the duty will be paid back by this government. The customs officials have been unaware of such a construction of the existing laws and no official notification of the ruling has as yet been received here. Of course the ruling would apply as well to Minneapolis as to Duluth. It is understood that the head of the lakes millers have obtained this construction of the law through the Wisconsin delegation in congress. It will afford the head of the lakes mills a larger field in which to seek for grain, and may stimulate greatly the shipments of Manitoba wheat in bond through this point. During the present crop year Manitoba has shipped more bonded wheat to Duluth than ever—2,003,592 bushels. This is the first season that coarse grains have come here in bond, the consignment of barley being 10,900 bushels; oats, 24,000, and flax, 90,225.

Hardware and Paint Trade.

The Toronto Globe says: "Cut nails are now \$2.75 basis. Plumbers' supplies have all advanced and another combination has been formed by brass manufacturers. Trade in this line is improving nicely. Canada plates are now \$2.35 to \$2.40 basis, and are being freely booked for fall delivery. Harvest and garden tools, such as rubber hose, spray pumps, shears, etc., are in good active demand."

The Montreal Gazette says: "A fair business has been passing in naval stores, there being a good demand for small lots of all lines. Colored cotton waste is firmer and the inside price for round lots is now 4½c, while small quantities are selling at 5½c. A stronger feeling has prevailed in ordinary oakum and prices have advanced $\frac{1}{2}$ to 1c, with recent sales at 5 to 7c, as to quantity. Turpentine is fairly enquired for and steady at 49c. The prospects for cordage this season is very fair, and a good business is looked forward to later on."

The Canadian Paint Company of Montreal have been for some time calling attention to a new feature in painting by means of which the painter can arrive at an exact shade by very simple means, the essences of the particular shades being provided specially in what are called "Triple Strength Tints." We learn from the makers that the demand for these has exceeded all expectations. They are now calling attention to another special feature, namely, the introduction of water colors for wall tints, which are soluble simply in cold water and notwithstanding produce a hard and attractive surface, in this way simplifying very much the operations of the tradesman or amateur. All these new features deserve a hearty response on the part of buyers.

Mushroom Cultivation in France.

Four of the United States consuls in France have made reports on mushroom cultivation in that country. "The industry is a very considerable one, employing capital in and around Paris alone of over a million and a quarter sterling, the production being valued

at nearly half a million sterling, while sixty wholesale firms in Paris deal exclusively in mushrooms. The utmost care appears to be required in every one of the processes necessary for the artificial production, neglect in any one spoiling the whole crop. There must be a cool and even temperature, a certain moisture in the atmosphere, and darkness, or at least an absence of sunshine. A slight, steady air current, moving always in the same direction, and if possible from north to south, is also important. In the department of the Seine alone there are said to be over 8,000 caves in which mushrooms are grown, and in these live about 800 people, champignonnistes, who rarely see the daylight. The caves are usually exhausted stone quarries, the descent into them being by way of rope ladders. A mushroom bed yields daily for about three months, and then the soil is exhausted and is of no more use, and a new bed has to be prepared. Hence, by timely preparations of fresh beds, mushrooms can be picked fresh throughout the year."

British Wheat Markets.

The London Miller reviews British wheat markets for the month of April as follows:

The firm feeling that marked the trade at the opening of April was not extinguished by the interlude of Eastern holidays, for on the resumption of business it was observed that buyers generally took more interest in the market, prompted thereto by colder weather, and, mayhap, by a practical recognition of the smallness of reserves and floating supplies. The speculative movement in the American markets was another cause of the firmness over here; and when the English millers discovered that neither the demand for flour nor the selling price was improved in proportion to the rising demands of wheat sellers, they became less desirous of holding wheat on the precarious security of Transatlantic notions of value. The chief buyers during the period of relative activity were London, Liverpool and Hull. Merchants, factors and millers at these ports took freely of South Russian at 24s. 3d. to 26s. 6d.; Bessarabian and Azima, 23s. 9d. to 25s. 6d.; Danube and Varna, 23s. 9d. to 24s. 9d., nearly all for April-May shipment. It is remarkable that very few showed faith enough to allow June to appear in the contracts. American Reds came in for a share of attention; No. 1 Northern Spring, April, sold at 26s. 6d. to 26s. 9d. and No. 1 Hard Duluth at 27s., April, but Ghirka and Azima were considered to be the better value. Before the third week of the month had been fulfilled, the elasticity of the trade began to slacken, and lately shippers and importers are sorely exercised to discover how it is that with uncommonly small stocks (the quarterly returns revealed supplies in United Kingdom ports of 2,000,000 qrs., now reduced to 1,500,000 qrs.), millers seek only to satisfy immediate wants, and passively resist the blandishments of factors who try to induce them to engage in c. i. f. contracts. The spread of commercial information is so universal that any intelligent miller is thoroughly able to judge of the situation. Shippers and sellers possess no occult intelligence, and the key of knowledge is in many hands. The spasm of improvement was as evanescent at many of its predecessors, and the month of April closed with nervous and weak American trading, which condition is faithfully reflected here, and with values of wheat running 6d. to 1s. lower than they were some three weeks ago.

Silver.

The silver market has been firmer this week. Exports from the United States continue on a fairly large scale by almost every steamer. Silver prices on May 15 were—London 81½d; New York 68½c.—Bradstreet's