

## The Demand for Good Horses

Many people when they look upon the trolley car, the bicycle and the automobile parading the streets of the larger cities come to the conclusion that the day for the horse is past never to be brought back. But such an assumption is as wide of the mark as it can possibly be. There are evidences accumulating every day to show that the demand for the higher grade of horses is better than it has been for some time. These evidences are not to be found in agricultural journals only, which are more or less directly interested, but many of the leading dailies in the large American cities are writing in the same strain. There has been a fire recently in the horse-trading district of Chicago, which has caused the daily *Tribune* of that city to take up the horse question and to make the following deliverance on the subject:

"The fire in the horse trading district of the Stock Yards on Thursday evening suggests some facts which will cause general surprise. It has been commonly supposed that horse markets were things of the past, but it is now found not only that Chicago has a horse market but the largest one in this country and that at the time of the fire there were over 1,500 of the higher grade animals in the barns, all of which fortunately were saved, though they stampeded from terror. The fire also suggests that those persons who have been assuming that the day of the horse has passed were a little 'too previous.' The horse is still with us. It is true that the cable and trolley cars have displaced and thrown out of work a large number of low grade horses, which have either been thrown on the market to be sold for what they would fetch or have been turned out to live or die—it made little difference which. It is also true that the bicycle mania, which has largely ceased to rage, caused a considerable decrease in the raising of cheap horses. The demand, however, for coach and carriage, draft and fine saddle horses, and cavalry horses is greater than ever before. Agents of foreign governments are constantly in this country picking up all the heavy, stocky horses they can find for cavalry and other uses, and our stock raisers have discovered that they can export animals at a profit, so that breeders of high-grade horses are now making large profits. It is harder to get fine horses now than ever before, and the prices for them are higher."

## Rendering Pasteurized Milk Suitable for Cheese-making

The last issue of the *Dairy*, London, England, gives a very good summary of some experiments that have been carried on in Germany to ascertain whether pasteurized milk could be made suitable for cheese-making. The report is based upon the results of the experiments as published in the *Milch Zeitung* and is as follows:

"This investigation was suggested by the practice of pasteurizing milk for butter-making and the resulting difficulty of utilizing the skim-milk for cheese-making. Three series

of experiments were made, including a large number of trials in each. In the first series the separated milk was heated to 167 degs. F. for 15 minutes; to 185 degs. for 10 minutes in the second series; and to boiling point for 2 minutes in the third series. In each experiment about 5 gallons of separated milk were used, varying proportions of calcium chloride being added in some cases, and none in others. A small cheese was made in each case.

In the first series, where the milk was heated to 167 degs. F., it was found that there was little difficulty in making cheese from the milk, either with or without the addition of calcium chloride, but the investigators recommend adding to such milk about 15 grains of calcium oxide (lime) per 2½ gallons of milk to facilitate the curdling.

The cheese made from milk heated to 185 degs. F. and treated with calcium chloride resembled in many respects that made in the first series of experiments. The yield of cheese was in all cases greater where the calcium chloride was used than in the control experiments. The green cheese also contained more water, but even on the basis of dry matter the yield was greater. The greatest difficulty in making cheese from this kind of milk was found to be the



Holstein Bull, Count Mink Mercedes, 221, owned by G. W. Clemons & Sons, St. George, Ont. Winner of first prize for aged bull and sweepstakes at Toronto, London and Ottawa Fairs, 1899. (Note FARMING tent at Industrial Fair in the background.)

time required for the complete separation of the whey from the curd.

The use of calcium chloride was also found to restore the ability of milk heated to boiling point to curdle, but to accomplish this in the same time two and a half times as much calcium chloride was required as in the first series. The separation of the whey was very slow and difficult and the curd itself was unusually rich in water, and was changed to a greyish-white appearance and a finely-granulated condition, with very little tendency to adhere together. The addition of larger quantities of calcium chloride improved the adhesive qualities of the curd, although it did not entirely remove the difficulty. Experiments made subsequently, scalding to 104 degrees F. to hasten the separation of the whey, and to make the curd more adhesive, resulted favorably, and this is to be the subject of further investigation.

In a later note in the *Milch Zeitung* it is stated that all difficulties in making cheese from milk heated to 185 degrees have been overcome, and that the process is rendered as simple as ordinary cheesemaking. A description of the method will be given in a future number of the *Dairy*."

If the results obtained from these experiments prove