

P. E. Buck, of Ottawa, chairman of committee on fences, submitted a report, as follows.

Ottawa, March, 6th, 1880.

*To the President of the Fruit Growing
and Forestry Association of Ontario*

Your committee on fences having examined into the subject have the honor to report:

1st. That the existing laws regarding fences are unjust to land owner, and occupier, because if he has no need for a fence around his farm, society should not compel him to build one.

2nd. That if a farm chooses to soil his cattle he should not be required to expend on fences a tax estimated at two dollars per acre per annum, to keep his neighbors' or highway cattle out of his property.

3rd. That no law should compel a land occupier to make a road or division fence to protect himself from the public at large; that the public are just as much interested in the welfare of the state as are the individuals of the public. These last, therefore, should be protected by a public law compelling individuals to inclose their own stock.

4th. That although the public have a right to travel on the roads they have no right to use said roads for a cattle run or pasture ground.

5th. That every farmer, or property owner either by paying taxes for road construction or repairs, or by the performance of statute labor, has a certain vested right in the roads surrounding his lands, and in newly settled townships being less than half cleared, a majority of owners should say whether the public roads may be used for any other purpose than the legitimate travel or driving of stock, when required, along them.

6th. That during winter these roads are fenced in such a way that they harbor snow-drifts, thus blocking to a considerable extent the travel along them.

7th. That the maintenance of fences is an excessive burden on the farmer, now that timber is becoming scarce and dear, and it behoves the Legislature to make such provision by law as will assist in doing away with such an oppressive expense.

8th. That in the early settlement of this country when cultivated lands were scarce, and there were no pasture lands for cattle, it was in the interest of individuals to fence in their crops and allow the cattle to run at large. Now the case is different, the principal part of the country is cultivated, and the pasture and waste places are in the minority, these, therefore, should be fenced and not the larger tracks of farm lands.

9th. That the owners of stock are the individuals who reap the benefit of such stock, and that, therefore, non-stockholders should not be put to the expenses of fences in order that stockholders may make a profit out of their cattle.

10th. Therefore your committee, taking into consideration the above facts, respectfully suggest that, in counties where a majority of the acreage of the soil is arable land, all cattle, horses, pigs, sheep, and geese, be prevented by legislative enactment from running at large. That owners of all kinds of stock should be compelled to keep them inclosed, or pay all damages that may accrue from their depredations, that it be the duty of any one finding cattle straying along the roads, streets, or any unfenced lot, when not accompanied by a suitable attendant, in such county, to drive the same to pound, that for every head of cattle so pounded, the individual who owns such stock shall pay to the pound-keeper, over and above all other fees or charges, the sum of 50 cts. per head to be paid to the individual who puts them in pound; that all damage to trees—whether set on the land of the owner, or along the roadside fronting his land—done by animals, be assessed at the full value, having in consideration the age of

the said trees, and the number of years planted; that such damage be paid by owner of said stock to the owners of said trees; that suitable attendants be employed when cattle are being driven to market, or from one part of the county to others, so as to keep them from straying off the road, that any one turning off the road into a neighboring field either on foot, in a vehicle, or on horseback, shall be liable to be apprehended as a common trespasser, and, as such, be amenable to the law in such cases made and provided.

P. G. BURKE, Chairman.

A very excellent and practical suggestion. Mr. Rigden's farm, at Hove, near Brighton, Eng., where I learned farming, had not one fence on the whole 850 acres. In fact, no farm on the Downs is ever enclosed: the sheep are always either within the fold, or under the eyes of the shepherd and his dog; the cattle are soiled as well as the horses. A. R. J. F.

CORRESPONDENCE.

Dear Sir,—Some time ago, I promised you a letter on practical cheese-making, and as the season has now opened, I send you the promised article. My aim is to produce a cheese to meet the requirements of the British market; as I understand, they want a cheese that is solid, still, rich in butter, and with long keeping qualities. My mode of producing such a cheese is as follows:

The first essential is good milk, and in receiving milk, I pay great attention to see that it is of the desired quality; and besides watching my patrons, I watch myself also, and see that my vats and other utensils are kept in good order. Having got my milk in a pure and sweet condition, I proceed to heat it to 80° for the rennet; I then add rennet enough, so that the beginning of coagulation is perceptible in fifteen minutes. In stirring rennet in, I am careful to mix it thoroughly with the milk, by stirring it from four to five minutes. In an hour, the curd will be ready for the curd-knife. I cut it lengthways of the vat, with the perpendicular knife; after the whey begins to separate from the curd, I cut it again crossways with the same knife, and when the whey covers the curd, I cut it lengthways with the horizontal knife, then heat it gradually, working the curd carefully with my hands, until it reaches 90°; I then work it faster, using an agitator, as there is not the same danger of injuring the curd as there is before it is exposed to that heat; I continue the heat until the mass has reached 95°, and then run the heat off. In running to 95°, I take from one hour to one and a quarter. I then work the curd ten minutes, after the required heat is reached, and after the curd has set ten minutes, I stir it again for a few minutes. I then let it set until it becomes slightly acid to the taste and smell (as I consider this a very particular point in cheese making, I run the bulk of my whey off while sweet during hot weather). I then dip it and stir it well in the curd vat, salting at the rate of 2½ lbs. of salt to 1000 lbs. of milk. In salting, I like to have the whey well drained from the curd before applying the salt, mix the salt thoroughly, the curd being well aired and salted, is fit for the press.

I consider from 65° to 70° to be the proper heat for curd to be put to press. After remaining at press 18 to 20 hours, the cheeses are removed from the hoops, and taken to the airing room, where they are turned every day.

In regard to presses, for the last five years I have used Frazer's Gang Press, to which I must give a decided preference over the old fashioned ones, as by its use I am enabled to press every cheese alike, without variation, and they present a much neater appearance than is generally obtained by the use of the old presses. This appears more forcibly to me now than ever, as in starting other factories this spring, I have had occasion to use the old presses, and find it almost impossible to obtain a cheese that is pressed true; besides they give an extra amount of labor. As I am willing to profit by the experience of others, and willing that others should profit by mine, I should like to see articles from other manufacturers; and if requested, will answer any questions as to my mode of working that may not be covered by this article.

West Brome, May, 6th, 1881.

WM. MACFARLANE.

Sir,—Having for a long time taken a deep interest in the preservation of insectivorous and other birds, it is with great pleasure