

OF PROSE

St. John, N. B., on March 28, 1890, went to Europe, and was not returned until the 33d Cavalry. He practiced his journalistic career there, in St. John, N. B., and in New York city, N. Y., May

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INTERESTING AGRICULTURAL FEATURES FOR OUR COUNTRY READERS

DAIRY

COULOMMIER CHEESE

Can Be Made a Profitable Industry in Canada.

The making of soft cheese has been carried on in France for a great number of years by the thirty occupiers of small farms, and the trade in these has developed to a considerable extent. Soft cheese is the most profitable industry in the manufacture of the supply of milk is limited, because the cheese are small, weighing from a few ounces to one or two pounds each. Small quantities of cheese are made in this way, but soft cheese may be manufactured on a large scale also. The output of some of the largest French dairies averages from one to two thousand cheeses per day during the season. The term "soft cheese" includes a great many varieties, differing from each other in name, in method of manufacture, in consistency and in flavor, but resembling each other in being subjected to little or no pressure during the process of manufacture and in being of a soft, creamy consistency when ripe.

The process of manufacture of some of these cheeses, such as Camembert, Brie, and Coulommier, is not difficult, and excellence in the art can only be obtained after much experience, while in some cases, success depends to a great extent on special atmospheric and bacteriological conditions. On the other hand, some are so simple and so easy to manufacture that their manufacture can be undertaken with fair prospect of success, even by the novice in cheese making. Coulommier cheese, called after the district in France where it is chiefly made, belongs to the latter class. It is one of the simplest to make of these cheeses, as well as one of the daintiest and most delicious to eat, and at the same time, one of the most profitable. It is a flat, round cheese, five and a half inches in diameter and from one to one and a half inches thick, and weighing from twelve to sixteen ounces. It is a creamy white in color. Artificial coloring is seldom added, though a few drops of saffron will be used to give it a yellowish tint. It is made in a simple, but many people prefer it to one or more weeks old. If kept over a week it will be more or less mouldy on the outside, but the inside will be as good as the cheese flavory much stronger. It can be kept in a sufficiently moist atmosphere to keep it from drying up for several weeks, or it may be packed in airtight containers, and certain connoisseurs consider them most delicious at this stage. The majority of people, however, prefer them in the earlier stages.

REASONS FOR ENCOURAGING ITS MAKING.

1. It is profitable. There is a good return for both milk and labor and the return stands well compared with other methods of disposing of milk products, as the following table will show: One gallon milk, average price 25 cents. One gallon milk, wholesale average price, 15 cents. One gallon milk, yielding 12-pounds of butter (a generous estimate), 12 cents.

ACCOMMODATION.

Any clean room with good ventilation and where a fairly even temperature can be maintained will do to make these cheeses. The cleanliness, however, is very important. Perhaps a clean, dry cellar is the best of all, because there a fairly even temperature can be maintained and it is

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3. No expensive appliances or equipment are necessary. The initial outlay is small, while the cheese-making is begun on a small scale, the most of the appliances required are already in use in the average home, at least those already in the home can be improvised to do duty, if need be. The experience of the manufacturer of buying new appliances, especially for the cheese. The only things really necessary to buy are the tin moulds and they are only a matter of some thirty-five cents each.

4. The process of making is not complicated or difficult to understand. As already stated, this is one of the simplest to make of these cheeses, and should any mistake have been made in the process of manufacture, it is soon found out, and can be rectified in the next batch. The loss would be small, as only a few should be made by the beginner at a time.

5. Demand. There is a considerable demand for soft cheese. Cheese is one of our cheapest and most nutritious articles of diet and a good deal of it is made in this country. One cannot but regret that so much of it is exported while such a relatively small amount of this wholesome and economical food is used at home. There seems reason to believe that if cheese were put up in attractive packages of convenient size, it would appeal more to the taste and requirements of the average household. In proof of this, one has but to consider the popularity of Imperial Cheese, Cream Cheese, Camembert and Coulommier. We import cream cheese and Camembert from the United States, while Coulommier comes from France. Coulommier does not lend itself very well to transportation, because of its perishable nature.

The question naturally arises, why should these varieties which cost so much more than the native product, not be manufactured at home and the money retained in this country? By all means, let us make the expensive and most profitable cheese first and then if it comes to a matter of importing less, import a cheaper variety. Camembert, as we have already seen, is one of the most difficult of the small cheeses to turn out in first-class shape, but why should we not begin with a simple one like Coulommier and make our experiences with it a stepping stone to more ambitious efforts.

Further, we have already proved that the demand for Coulommier can be created. It has been made and sold at Macdonald College during the past two years, and it is still steadily rising in popularity. It seems reasonable, therefore, to suppose that, given a first rate article, it will find a ready market in other parts of the country. Of course, the beginnings must be on a very small scale. It takes time to get it before the public and to get a good market.

APPLIANCES.

Vessels to hold Milk—Wooden tubs with lids are best, but are by no means absolutely indispensable. Wood is a poor conductor of heat, and it is difficult to maintain an even temperature of the milk in the setting, for two reasons. In the first place, the temperature of the milk falls much before lading, the curd will not drain so well in a wooden tub, and in the second place, cream always rises best on the top of the curd. The consequence of this will be that some of the fat will pass off in the whey and be lost, while what remains will have a thick layer of cream on the top of the curd. The consequence of this will be that some of the fat will pass off in the whey and be lost, while what remains will have a thick layer of cream on the top of the curd.

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WALT SOPHER

aw a king with a clammy face looked so tired and so self as I left the hall, and "If a king's so tired of only a common skate!" I saw a man of high repute and roared, for he was one of my best friends. He was a man of high repute and roared, for he was one of my best friends. He was a man of high repute and roared, for he was one of my best friends.

THE STANDING ALIBI OF H. STANLEIGH STORME

By WILLIAM HAMILTON OSBORNE

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CHAPTER XIII.—(Continued)

"Go on," responded the sheriff. "Say," continued Burke, "I've got the thing that I want to rights this time, sheriff, let me tell you. I've got the thing that I want to rights this time, sheriff, let me tell you. I've got the thing that I want to rights this time, sheriff, let me tell you."

"Have you actually got him?" yelled the sheriff. "Well, sheriff," Burke said, "I haven't actually got him, but I've got the thing that I want to rights this time, sheriff, let me tell you. I've got the thing that I want to rights this time, sheriff, let me tell you."

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