

The Surprise Oat.

Western farmers have of late, through various sources, heard very much of the Surprise Oat, grown by Mr. Van Olinda, of Do Kalb county. The history of the oat is briefly given. Six years ago Mr. V. O. found a single head of oats in his wheat field that struck him as differing from any grain of the kind he had ever seen. There were but seven grains upon the stalk. Five of these were planted at the proper time the succeeding season, and from them the crop of the present year, now offered for sale, descended. The yield this year is represented to have been 133 13-14 bushels per acre, and the truth of this statement is attested by men with whom we have long been personally acquainted, and whose word we have no reason to doubt.

That this variety is two or three weeks earlier than ordinary oats, is also certified by the same parties. In appearance the oat speaks for itself, it being very large and plump, and weighing about 40 lbs. to the bushel. The straw, as we have seen it, grows about five feet in length, is very strong, and is not liable to fall. The heads are of extraordinary length, frequently measuring eighteen or more inches, and bearing upon all sides.

Mr. Van Olinda showed us to-day a sample of these oats, ready labelled for the great Paris Exposition, where he expects to eclipse all competitors, as he no doubt will in quantity produced, at least, if not in quality.

Oats like these must have superior advantages in any market where oatmeal is an object. They are also pronounced by brewers in this city to be superior to any oats they have ever examined for malting purposes.

Farmers who desire to make the most money from their crops will not overlook the merits of this new candidate for public favor.—*Prairie Farmer.*

SODS.—Save all the suds from the sink and the laundry. If you don't want it for purposes of irrigation, let it be conveyed to your manure heaps or mixed with materials for compost. No article of a liquid nature possesses greater fertilizing properties, and it will be found a source of considerable profit to every one who will properly use it.—*Prairie Farmer.*

PAN FOR BOILING SAP.—A correspondent of the *Rural New Yorker* suggests that, "for boiling the sap of maple trees, make a box 2½ feet wide and 10 feet long; use poplar plank 1 foot wide and 2 inches thick; insert the end pieces in grooves half inch deep in the sides of the box 4 inches from the ends. On this nail a sheet of No. 16 iron 2½ feet wide and 10 long. The furnace should have a door and grates, with a space of about 18 inches between the grates, and the bottom of the box; this space should taper up to about 5 inches. The chimney should be 8 or 10 feet high. This arrangement will lessen the amount of labor and fuel usually required in making maple sugar."

SALT AS A MANURE FOR WHEAT.—A correspondent some time since asked for information on this subject. Having no experience in the matter, we could only refer the writer to the authority of the parties who recommended it. We have since met with the following notice in one of our exchanges, and we publish it here for the guidance of any who may wish to test the question by experiment. In regard to salt—a writer in the *American Farmer*, says: "I prefer sowing wheat from the 10th to the 20th of September, but cannot tell how much high manure will hasten its ripening; very high manuring will retard the ripening, but the application of 250 to 300 pounds of salt will hasten the maturing at least four days, besides giving a brighter straw, more plump grain, and a finer sample every way; and I think 400 pounds per acre might pay still better. I use much salt, and think it prevents in a great measure rust and mildew. I sowed fourteen acres of wheat last September; it now surpasses any I have seen, and is much superior to eleven acres in the same field on which no salt was sown, both being sown on the same day, and fallowed in the same manner. I have no doubt it will mature at least four days previous to the eleven acres, and those four days may put it out of danger from the midge. I get better results from salt when dry weather prevails for some time after it is sown, and I sometimes sow 75 barrels in one season, buying it at wholesale at the manufactory. I generally sow it immediately after the wheat is sown; but, if I was to be guided by theory, I would sow it before and harrow in with the wheat. I have often thought about trying it in this manner, but have not done so."

The Dairy.

A Chat on Cheese.

Those who have been educated to believe, or taken the idea into their heads without being educated at all, that cheese is an unwholesome diet, are much in error. It is likely enough that a surfeit on cheese will sometimes kill, or come uncomfortably near it. So will beef a-la-mode, oysters or chicken pot-pie. But eaten regularly, and in moderation, at every meal, cheese is not only a wholesome diet as a promoter of digestion, but at twenty-five cents per pound even is more economical than meats. This has been satisfactorily proved by experiment and chemical analysis of the two materials, but more satisfactorily by the experience and every-day practice of the mechanic and field labourer in England, Scotland and Wales, and among the same classes in Holland and Belgium.

Bread, cheese and beer, constitute the dinner of the artisan, mechanic and ordinary labourer in all these countries. Cheese, bread and beer, make the breakfasts of themselves and families, and beer, cheese and bread, make in the main the suppers of the majority of the working classes in all these countries; and where else shall we find working men and women more hardy, healthful and vigorous? Certainly not in our own country of universal meat eaters.

There is another cheese error that a very great many—perhaps the majority of all American farmers have fallen into, and do not seem inclined to fall out of without a great deal of persuasion—i. e., the belief that cheese cannot be made so as to be profitable or good cheese during the winter, or without keeping ten or twelve cows at least. Let us see how some of our foreign cheese-makers manage that, taking first the

THURINGIA CHEESE.—In Saxony they manufacture very palatable cheese from the milk of a single cow and a patch of potatoes: The potatoes are boiled until perfectly cooked through; then mashed, and to four pounds of potatoes add one quart of thick, sour milk, with salt enough to season, and knead the mass thoroughly as you would a batch of bread dough. Let it stand in bulk four days. Then give it another vigorous kneading, divide into balls of three to five pounds weight, press these with the hand as compact as possible into small baskets, and dry in summer in the shade; in winter by the fire or stove. When thoroughly dry, put the cheese into tin cans, or any of the improved fruit cans, seal up, and set by for use in a cool, dry place, and they will keep in capital condition five years. Let us have a look next at

SKIM MILK CHEESE.—In all tropical countries cheese made of skim milk, and of small size, keep far better, and are always more in demand than the great now or whole milk monsters of from 50 to 100 pounds, that the hot weather melts into mush, and very few people care to purchase. Skim milk cheese, made small and thin, weighing from ten to twenty pounds, may be profitably manufactured by all our butter dairymen and women the year round, and as they require none of the bandaging and fussing over to keep them where and what they ought to be, it will pay largely those who conduct butter dairies, either large or small, to turn their skim milk into cheese. It will sell readily and rapidly, paying far better than "smear-kase."

EDAM CHEESE.—Thus far the Netherlanders have maintained the "call" of the market, supplying the civilized, and a good deal of the uncivilized world, with what is popularly known as "pine-apple" cheese. Very excellent cheese it is too—this Dutch pine-apple, keeping in all climates capitally, and always commanding ready sale at good prices. This is the Hollander's formula for making Edam cheese. It is simple enough, and the Holland "pine apples" may just as easily be made in the United States, wherever four or five cows are kept, as it is in the Netherlands.

The fresh sweet milk is curdled with muriatic acid or spirits of salt, and the curd cut and chopped and manipulated in the most thorough manner in order to expel every particle of whey. The curd is then soaked in a brine of sufficient strength to float an egg for an hour. The brine is then worked out, and the curd subjected to a heavy pressure in iron moulds, that give the pine-apple form to the cheese. After from four to five hours pressing, the cheese is taken from the form and anointed with soft butter, having as much fine salt worked into it as it will hold. Thus finished up, it is set singly in rows on shelves in a cool, airy place, and with a month's curing are in a fit condition to send abroad, and will keep for years in any climate.

The largest of these Dutch cheeses never exceed 4½ pounds in weight, to make one of which requires

about 6 gallons of milk. So at any farm-house where three or four cows only are kept, an Edam cheese may be made every day without interfering with other duties, and the aggregate for a year would make a very respectable increase of income.

PARMESAN CHEESE.—This cheese, celebrated for its delicious flavour, and beautiful elastic texture, is made in that Italian territory called the Lodesean district lying between Lodi and Cremona, and comprising the richest grazing portion of the Milanese department. The cows from which the Parmesan cheese is made are always kept closely guarded and fed all the year round with green food. As the weight of these Italian cream cheeses range from 150 to 200 pounds, of course there are no individual dairies that afford sufficient milk to make one, and so a whole community of Parmesan farmers club together—putting in their milk and making a cheese first for one and then another, until every member of the company is supplied with a cheese weighing from 160 to 200 pounds, according to the quantity of milk contributed.

This Parmesan cheese combination is most likely the parent of our combination cheese companies in the United States. There are similar confederacies in two or three of the Provinces of France, and two at least in Switzerland at which the famous cheese of Neufchâtel and Gruyere is manufactured.—"Cosmo" in *Sat. Eve. Post.*

There are now in the State of New York more than five hundred cheese factories, using the milk of over 200,000 cows.

The extent of the dairy business in some parts of New York is shown by the fact that there were shipped from Herkimer Co., alone, last year, 18,172,913 lbs., of cheese, and 232,961 lbs., of butter.

The Chatham *Planet* states that Mr. Thomas McCrossan and Mr. A. G. Moss, of that town, have recently shipped to Europe direct,—the former over twelve tons, and the latter, in one lot, thirteen and a half tons of butter. Mr. Moss, during the past season, has purchased upwards of sixteen tons of butter, the produce of the industry of the good wives of the county of Kent.

TRAINING HEIFERS.—A Pennsylvania Farmer, who has trained and milked heifers for more than 50 years, and never has any trouble about their jumping, kicking or running, gives the *Rural American* the following as the secret. When I intend to raise a heifer calf for a milch cow, I always "raise it by hand," and when feeding, frequently handle it by rubbing it gently over the head and neck until it becomes tame and gentle. The rubbing is begun at the first feeding with milk, and continued until I quit feeding it; I never afterward have any trouble about milking them.

DRYING COWS.—The editor of *The New England Farmer* recently visited the farm of Mr. Chenery, near Boston, where he saw some of the Dutch cattle imported by Mr. C. He gives the following account of what he saw in the stables. "Entering the stalls we found a man milking one of the Dutch cows. She had been milked twice before during the day, and while we stood by he filled a common water pail and commenced upon another, the milk still flowing as freely as it did into the first pail! A cow stood near that had dropped a calf a few days before, which weighed at birth 113 pounds. And another brought twins which weighed at birth 163 pounds! A three or four-year-old heifer stood by, for which Mr. C. had been offered \$1,200, and declined it. All were as splendid specimens of cows as we ever saw. Two noble bulls of the same breed, large and of most exact symmetry, were also present. Their weight must be some 1,700 pounds each."

AN AMERICAN MILK ESTABLISHMENT IN SWITZERLAND.—A. L. Wolf, United States Consul at Basle, Switzerland, in a recent letter states that a company of Americans are about establishing a milk condensing factory on the lake of Zug, in Switzerland. Machinery has already arrived, and a new building is to be finished during the year. Milk, it is said, can be bought cheaper there than in any other country, and it is expected that a profitable business will be made. While in England, we learned that efforts were being made to establish the factory system of cheese making in Northern Europe. Milk can be produced very cheaply in Norway and the adjacent States. Several parties from Norway had recently been to England for the purpose of investigating the process of English cheese making, with a view of introducing Dairy Husbandry in their own country. English dealers in cheese advised the adoption of the American system, and it is quite probable that the day is not distant when cheese factories will be in operation in Northern Europe. Some enterprising Yankee will yet carry the art abroad, and reap a fortune by teaching this system on the other side of the Atlantic.—*Utica Weekly Herald.*