

product change hands for fear of loss that brings prices down. You will observe that English Cheddar holds its own at 76s to 80s the cwt., year after year. Why? Because it can be held a long time without depreciating.

Oh, my friends, I sometimes feel tired and discouraged in talking to people who have no eyes to see and no ears to hear. It takes such a long, long time for men to get out of the old and deeply worn rut. Life is so short, and it seems to be such a waste to be always plodding—plodding along in a palpable error.

#### HOW TO IMPROVE CURING-ROOMS.

But you will ask, in what way can curing-rooms be improved, and in what way can the buildings already erected be utilized? In the first place, whenever possible, I would have a cellar under the dry house; I would have it 6 or 8 feet below the surface, the walls rising above the ground two or three feet, or of a height sufficient to give an abundance of sunlight throughout the whole basement.

I would have this room 10 to 12 feet high in the clear, and the bottom should be thoroughly underdrained. Then the floor should be grouted and covered with cement or flagging, so that no leakage or accumulation of slops is possible. Ventilators with wickets should be arranged leading to the rooms above or to the roof. Such a basement would add very much to the capacity of the dry-house, and by attention to drainage and ventilation, may be kept at a low temperature during hot weather. It may be provided with hot water for heating if necessary, the pipes connecting with the boiler, so that heat may be supplied at any time with little expense. Here I would place a part at least of the cheese made in hot weather, and all such cheese as could not be readily marketed at a good price. Supposing every factory had a cool place for storing but 200 cheeses in hot weather the quantity in the aggregate would be very considerable. There are over a thousand factories in the state of New York alone; say that there are 1500 in all that can store 300 cheeses each, above present capacity; the gross amount would be 27,000,000 pounds. This amount kept from the markets in hot weather—safely kept with

no fear of deterioration in quality—probably result of cheese at any. Then I would the ice-house upper part of wide and allow the cold from the m the air as i With thick mercury to

Sometimes too cold. T arrangement be secured plan for se comparative ticable, to reach of ex peratures i By this s over the could also every fact ther cheeses room.

Now I would res store room hot weath to effect would be tion of y the hot