

Currants by Robert Stewart and Robert W. Starr; Indian Corn four feet high, and in blossom, by Dr. Hamilton; Wheat, Rye and Grapes, by Robt. Stewart, &c.

The Judges made special mention of the vegetables exhibited by Mr. Fritze, which were very fine and remarkably early; also of a very large and magnificent bouquet of flowers by Mrs. Robert Stewart, which graced the central exhibition table; it consisted of choice flowers of upwards of forty different kinds, all from Mrs. Stewart's garden in Lower Horton; of about thirty varieties of roses grown by Mrs. Stewart, however, only about a dozen were included, as the remainder were out of bloom.

The strawberries from Dr. McLatchy's garden were finer of their sorts than any previously exhibited; but Mr. Rand, as usual, excelled in the number of varieties, all of the choicest kinds.

The next Exhibition will be held at Berwick on the 13th of August.

J. R. HEA, *Secretary*.

Wolfville, July 19, 1867.

QUEBEC.

The Province of Quebec is not quite so enterprising in Agricultural matters as her younger sister Ontario. It appears that there is not to be a Provincial Agricultural Exhibition this year, the reason assigned being that the citizens of Quebec have not been able to raise \$4000 required for building purposes.

EXPERIENCE OF A GREEN HAND IN CHEESE MAKING.

Having in previous numbers given the results of the experience of some of the best cheese makers in Nova Scotia, Ayrshire, Cheshire and Denmark, it may not be amiss to bring the subject forward this month in a new light by quoting the following pointed "Experiences" of the author of Walks and Talks on the Farm, in the *American Agriculturist*:—

We have been trying our hand at Cheese Making. It has long been a favorite theory of mine that we can make as good cheese in the wheat region as they do in the dairy districts. I think so still, but a few days dabbling at cheese making, with no convenience, may well deter any one from adopting it as a business. First we wanted a cheese hoop. I was sent to the city to get one, but found it no easy task. "Have you any Cheese Hoops," I asked at the store where it was said they would most likely be found.—"Yes, Sir," and thereupon they handed me—a peck measure with the bottom knocked out! This was the nearest approach to a cheese hoop that could be

found in Rochester. I went to a cooper who it was said made them. But it seems he got up half a dozen five years ago and could not dispose of them, and gave up the business in disgust. He had none and would not make me one. So I took the peck measure, and started for home with pleasing anticipations of eating some nice home-made cheese next fall with a good old-fashioned apple pie, made in a deep dish with no crust at the bottom!

Now for the cheese. Here is the milk, here is the rennet, and there is the hoop. But where is the cheese-tub? The thrifty Scotch say, "keep a thing seven years and you will find a use for it." Some six years ago I got a Metropolitan Washing Machine, which has been in the lumber-room ever since; it was voted to be just the thing for a cheese tub. So it was brought down, cleaned and scalded, the night's milk skimmed and poured in, and the morning's milk added. This made the temperature 74°. The rennet was added, and in about an hour the cheese "came"—sweet and tender as could be desired. We were jubilant.

Next the curd had to be cut, in order to allow the whey to separate. In the dairy districts they have a nice knife with six or eight long, narrow blades set half an inch apart, which, being drawn slowly through the curd, accomplishes the object in a few minutes. In the English dairies they use a tin hoop, about eighteen inches in diameter, with wires stretched across, and a wooden handle in the centre. This is pressed down very gently and cuts the curd into small pieces. But we were obliged to use a long carving-knife and a tin skimmer, with a free use of that original implement, the hand. We managed to get the curd partially separated, and dipped off carefully a portion of the whey; then cut the curd of one half the tub and placed it on the other half, and in this way got off more whey. Slowly the work progressed, but at last nearly all the whey drained off.

It was then placed in a cloth and put under a small lever press and pressed gently for an hour. It was then taken out, broken up fine and salted. Now for the hoop. The curd more than fills it! What is to be done? A tin fillet is put round the cheese and inside the hoop.—This is the English way. As the cheese is compressed, the tin fillet sinks down inside the hoop and the curd is pressed. So far so good. But thinking that our hand press was not powerful enough, and recollecting that Dr. Voelcker in his analysis of English and American cheese, found that one trouble with our cheese was that the "whey was not sufficiently extracted," we put the cheese under a cider press. This brought out the whey; but putting on a little more pressure, the so-called hoop, or peck measure, burst, and the fat was in the fire.

Another peck measure was got, and using less pressure the cheese was finally made. I have no doubt that the cheese will be good, but the shape is not quite orthodox. It is ten inches in diameter and eight inches high, and weighs 27½ lbs.

This is from one day's milk of 10½ cows. (We keep 11 cows, but one of them is farrow.) And you must recollect that the night's milk was skimmed. Last week, before we commenced to make cheese, we got 79½ lbs. of butter—actual weight, not guessed at. This is a little over 11 lbs. a day. Now we get from a day's milk 26½ lbs. of cheese, and probably four or five lbs. of butter besides from the night's milk—or say 192 lbs. of cheese and 30 lbs. of butter per week. At the present relative price of butter and cheese it certainly must be more profitable to make cheese than butter. But cheese making will not become general in the wheat region, until we have a cheese vat, proper hoops, presses, and good arrangements for doing the work expeditiously. Those who judge of the labour of ordinary cheese making from a single trial with one or two cheeses, with no conveniences, will not be likely to go into the business.

Determined to give the matter a further trial, and feeling dissatisfied with the peck measure, I went again to the city and succeeded in finding a good cheese hoop. But it was sixteen inches in diameter, and if we made a cheese every day they would be too thin. So we "set the curd" one day and made it, together with the curd of the next day, when it is mixed carefully with the new curd, put in the large hoop and pressed. This gives us a cheese sixteen inches in diameter, and about 8½ in. high, weighing about 56 lbs. This is not a bad shape, and is less labour than making a cheese every day, and besides it gives you the use of the press for two days, which is undoubtedly better than pressing for only one day.

[We doubt not a fresh hand at cheese making will find as much difficulty in discovering a cheese hoop in Halifax as in Rochester.]

A GOSSIP ABOUT PIGS.

The Board of Agriculture is desirous of importing some pigs, but there is so much difference of opinion as to the breeds best suited to our Province, that we wish some of our readers would send us their experiences. Some say, we want large fellows who will give heavy weights, and the white Chesters would do for such. Others say, we don't have much food to raise them, we can't keep them over winter,—so we want little pigs that will be easily satisfied, and will soon take on fat.