

Annual Convention of the New York State Dairymen's Association.

The New York dairymen were in council on the 4th and 5th of February, President Folsom presiding. From his address we take the following interesting remarks:

Advantages of these meetings:

"The advantages of these conventions cannot be too highly estimated. They are not only a personal but a public benefit. They make known and familiarize to all the best practices of the best minds, the result of study and investigation, and enable us to produce an article that enters the world's markets with favorable competition. They afford the merchant an opportunity to become acquainted with the science of dairying, whereby he can explain more intelligently what is wanted; wherein the production is defective, to criticize to such an extent that the dairymen can understand the necessity of remedying all faults that may exist, whether it be imperfect manufacturing, careless boxing, undesirable shapes in cheese, or the want of flavor and solidity in butter."

New York, Canada and the West:

"While other States are using their utmost endeavors to excel in the specialties they are manufacturing, we in New York State cannot boast of any progress; in fact, to some extent we are retrograding. There are more complaints this last season on the general quality of goods than we have had for the preceding five years. Canada has certainly improved in cheese, and to-day ranks in Europe as producing better-keeping qualities than we do. The West has excelled to a degree that she demands and commands more money for her creameries than we obtain."

Want of solidity in American cheese:

"The defects in the English cheese this season seem to be lack of keeping qualities and bad flavor, which surely is serious enough, but to add to it imperfect make, as has been the case with American cheese, is indisputably more damaging. The want of solidity in the make of our cheese is one of the errors we have committed this year. The complaints of porosity, large and numerous holes, big eyes, etc., even in the best dairies, are becoming very serious, and this season are more frequent than ever. Surely a remedy for this apparently growing evil may be found."

Want of keeping qualities:

From general observation of the make of the past season we find that the cheese, when they have reached a point at which they can be called fully ripened, commence to degenerate very quickly, in fact much more so than in former years. This we attribute to the rule which dairymen have adopted of making a cheese to cure in ten to fifteen days, while formerly from four to five weeks was required for the same process. This may have a great deal to do with this great evil, and we offer it as a suggestion, hoping it may prove to be one through which some practical cheese-maker may see a remedy."

Edam cheese—South American ports:

"The judges suggested that a cheese made similar in shape to the Edam cheese, round in appearance, and having a tough and heavy rind, as being the most suitable for army use, inasmuch as possessing these peculiarities they would better stand the changes of climate which so often occur in army movements. In making such a cheese, however, we must not lose sight of quality, and that under this rough exterior we must have a perfect full-cream cheese, sufficiently salted to stand all climates. Cheese have been shipped to Brazil during the past summer, but were found utterly unfit for use upon their arrival, in consequence of the intense heat to which they had been subjected during the voyage, not having been properly manufactured. We would here say that the cheese suitable for army rations is just what is needed for exportation to the South American ports."

Effect of unusually luxuriant herbage, and following the American style, on English cheese:

"The last season, although a favorable one for English butter-makers, has been a very bad one for cheese-makers, on account of the large amount of rain which has fallen, making the herbage more than usually luxuriant, increasing the quantity of milk but injuring its quality, and resulting in a poorer quality of cheese than usual."

"Some makers, also, have doubtless become discouraged at the low prices ruling, and have turned their attention to making a cheese more after the

American style, which ripened quickly and enabled them to market them in from four to six weeks, instead of the two or three months which ruled formerly."

Make butter or cheese, not both:

"Farmers must either make butter or cheese. No skimming—it does not pay to make skim cheese, for every pound of butter the farmer takes from the cheese he loses $2\frac{1}{2}$ pounds of the latter. So it does not in general pay unless butter is very high. The home trade should also be increased by the cheese trade inaugurating some method by which retailers shall sell cheese at less profit than they generally take. It is a perfect shame the price that is charged the American public for cheese at retail."

An English Dairy Company.

In order that our readers may see the great importance attached to the purity of milk by milk-sellers and consumers, we extract from London *Land and Water* the following account of the operations of the Aylesbury Dairy Company:

"The Aylesbury Dairy Company, limited, commenced some thirteen years since, and has during that time, step by step, organized the most complete system of arrangements ever contemplated in this country or elsewhere for securing a perfect state of purity with regard to their milk, which, as we shall presently see, enables them to supply it to their customers not only pure in quality but entirely free from the contaminating influences which, under ordinary circumstances, milk is always exposed to."

Twice during the 24 hours—at night and early in the morning—milk is received fresh from the cow from the numerous farms in almost all parts of England with whom the company contract. These are periodically inspected by an engineer and medical officer in the employ of the company, the duty of the latter being to inquire into the health of the people engaged on the different farms, and that of the former to see that the sanitary arrangements are properly carried out, to carefully examine the source whence the water is supplied, and to make a plan of each farm, which is kept at the head office."

Cases have been found where the whole of the drains went into the streams from which the water supply was taken, but before any milk is received by the company all this has to be altered. Not only are the cows, the drainage and the water supply of the 60-odd farms which engage to send milk, under the strictest supervision, but also the laborers and their families. Every possible sanitary precaution is taken, and in the event of any illness breaking out on the farm, no milk is, under any circumstances, allowed to be sent until after the medical officer has made his report and pronounced it free from infection."

If our readers were to visit the numerous railway stations of this metropolis at a late hour of the evening, or near midnight, they would see quantities of milk-cans arriving from all parts. These cans, on reaching London, are at once taken to St. Petersburg Place, where a scene of great activity prevails all through the night. The milk in each can is first tested, a sample being taken, and is then got ready for the morning delivery—again tested and sealed up, and by 5:30 a. m. all the carts have left the premises for their rounds, which comprise some 13,000 calls daily; and up to the present, no matter how bad the weather, this hour has been punctually adhered to. The same thing takes place at 1 p. m., when the milk received from the country in the morning is sent out for the afternoon delivery."

One curiosity to be met with in the company's stables, seldom seen by Londoners, is a number of Spanish mules in splendid condition; these are used as well as horses for the milk-carts, and, strange to say, none of them show any vicious propensities."

A very important matter is the cleansing of the cans, and this is effected in a most perfect manner by steam, which is forced into them and removes completely any impurities. All the water used in the establishment is boiled, and there is a 3,000-gallon tank always kept filled. This method of using steam and boiling water not only cleanses the cans better, but also prevents the milk from becoming contaminated, which has frequently happened when the pails have been carelessly washed with impure water."

Not content with receiving the milk perfectly pure from the county, the company go much further, and carefully guard it from any impurities while in their hands in London. To accomplish this they have built houses for all their work people, so that both married men and single have to live on the premises."

Farmers' Meetings.

The meeting of farmers in council is a good omen of the progress of agricultural knowledge. The meetings of Farmers' Clubs in Britain are always very interesting and highly profitable. In America similar institutions are attended with similar beneficial results. In this number of the *ADVOCATE* we give an epitome of a very interesting meeting of the Farmers' League of New Brunswick. The *New England Farmer* has a condensed report of a meeting of a Farmers' Club in Sheesbury, Mass. The first topic discussed was the manufacture of manure:—

Mr. Hadwen introduced the subject of manures, for discussion. He advocated the carting of manure from the barn to the land as soon after being made as possible, as being more economical than composting, and rendering the manure more available as plant food. If the manure was spread upon the land in the fall and winter, and plowed in the following spring, it would all be found there."

Dea. Merriam believed in composting as the best policy, and spreading and harrowing it as near the surface as possible."

Mr. Prouty believed in spreading the manure at any season on the land, except upon a hillside, where it might wash."

Mr. Willard gave the results of some of his experiences as a farmer for sixteen years. He said he did not believe in burying manure. After being properly pulverized or mixed, he would put in six cords to the acre, plowing near the surface."

Mr. Chamberlain urged the application of improved systems of agriculture to New England soil. While she was at the head in manufacturing enterprise, she was half a century behind the times in the great science which feeds the world."

The meeting closed with a discussion on the question of the inability of New England to compete with the west in certain agricultural products, the general reason given being that the western lands are new and productive, but the farmers there were fast skinning it of its richness on a large scale, without adding to it, and in the course of years there would be a reaction, if the farmers of New England would take advantage of circumstances by rejuvenating the productiveness of their own soil and applying to it the same energy and skill they now give to manufactures."

HOME-MANUFACTURED SUPERPHOSPHATE.—The *Maine Farmer* says: "Mr. A. C. Emery purchased 100 pounds of ground bone, placed it in a half-hogshead tub and applied 40 pounds of sulphuric acid, adding water as desired. In five days' time the whole mass was reduced to a consistency of thick jelly. Water was then added, and 300 lbs. of plaster used as a dryer, the whole being worked and shovelled over until it could be readily handled. The phosphate so made was applied to one acre of corn and one of potatoes, both being manured sufficiently, and a small quantity was left, which was applied to his wheat field and to a plot of grass ground just to see what it would do. The result of this manure in the two latter instances was most marked, while the corn was heavy—the growth being dark colored and stout, and the potatoes good. The entire cost of the phosphate was \$7.40, and Mr. Emery thinks it the best expenditure in the way of purchased manures he ever made."

WHEAT IN ROWS.—I have been growing wheat in rows and cultivating the same in the spring for the last six years. I have cultivated the space between the rows as often as three times, and have found no trouble in regard to the ripening of the wheat. I sow in scores, twelve inches wide, perfectly flat on the bottom, leaving a space of ten inches between the wheat rows for cultivation, also for a free circulation of air and sunlight. My yield has been from 48 to 71 bushels to the acre since I have devised this plan—never less than 48 bushels. Last season my yield was 57 bushels to the acre."