

Stock and Dairy.

A New Department in Cheese Making.

Oleo-margarine has been put to a new use the past summer. A company has been formed and has been engaged since last spring at McLean, Tompkins County, N. Y., in manufacturing cheese from milk skimmed at twenty-four and thirty-six hours. The editor of the *Utica Herald* has visited the establishment and gives, in that paper, an account of the process of manufacture. The milk, after being skimmed, is placed in large vats where it is heated to the proper temperature for receiving the rennet. The oleo-margarine is received from the Brooklyn factory and is as pure and clean as can be made from clean tallow. It looks, when melted, like a rich golden oil and is added to the milk with enough rennet to coagulate the mass in about eight minutes, during which time attendants keep the milk agitated so that the oleo-margarine will mix with the milk and be seized by the curd as it forms.

While the curd is being cut, more oil is added and as much of it made to adhere to the curd as possible, while the surplus is reserved for use in the next batch. A microscopical examination shows that the mechanical mixture is very intimate, the parts being evenly distributed, and closely resembles the curd made in the usual way.

The editor found about 3000 cheeses on hand at the factory, and, after a free use of the trier, was surprised at the quality disclosed. He says:—"There was plainly a lack of fancy flavor, but the way in which the skim milk has been brought to produce a rich mellow cheese, with a good flavor, is wonderful. It is not quite right to judge the cheese by the standard of fancy, because if the material of which they are made (skim milk) were worked without the enriching, the result would have been exactly the reverse of fancy. It is difficult to judge the cheese by the standard of skim milk which shows even a trace of skimmers. The curing seem to be delayed longer than in full cream cheese, and the greater the age given, the more perfect seems to be the incorporation of the oil and the smoother and sweeter the body of the product. The cheese at McLean is above the average of the full cream cheese which we have inspected this season, in marketable qualities. The butter which is made of the cream is strictly a fine creamery article. It is made according to the usual creamery practice.

The dairymen in this vicinity, have received better returns for their milk the past summer than ever before. Ten pounds of milk is called a pound of cheese, and for every ten pounds of milk the farmer received within two cents of the highest fancy price of cheese quoted in New York market. The business bids fair to be extended the coming season.

Suffolk Swine.

A constant reader of the *Times* wishes us to say something about Suffolks, enforcing his request with the remarks that, say what we please about pork, this meat constitutes the great staple of the laboring classes, and it is of the utmost importance that they should have the best, and that producers should select those kinds which fatten early and easily. We are not quite so certain that pork must constitute the staple food of the masses, but we subscribe fully to the doctrine that Marriam's maxim, "Get the best" applies as truly to hogs as to books. Every man to his taste. We like beef and mutton, others like pork. Each pays his money and takes his choice. If we were chopping wood on the mountains on a cold day we should probably like pork and cream gravy, and would not object to cold potatoes and kohl-slaw. But for sedentary people, at all seasons of the year, and the out door workers in the hot season, we cannot recommend pork, nor do we believe it can be produced as cheaply as mutton. It takes a pile of corn—it is commonly estimated at fifteen bushels and an equivalent in other food—to make a hundred pounds of pork; that is, it takes eight pounds of corn to make one pound of pork, and when it is made there is comparatively little muscle-forming material in it.

But we sit down to discuss suffolks, not the pork-diet question. We have tried several kinds of hogs and have settled down on the suffolks as the standard edition of the *genus sus*. We were captivated with the fine form of the Berkshire—we never liked their color—and tried them thoroughly for six or eight years, but they were not so meaty

an animal as they appeared to be. Their ribs were out almost horizontally from their back bone, making them appear among swine as the Durham among cattle; but when brought to the shambles and tried on the scales they were found wanting. There was too much inside to them, and not so much rib-pork as their looks indicate, or as the amount of food consumed would lead us to expect. The Berkshires furnish good meat hams, and if ham was the great consideration in pork-raising we should have stuck to this black breed in spite of our prejudice against their color and the general disfavour into which they soon fell. Our great objection to the Berkshire was, that there was too much offal in their great caverns and not enough pork for shillings expended in their feeding.

Of all the hogs we have ever tried the Suffolks come the nearest to filling the bill. It is an old breed, doubtless derived originally from a cross of the Chinese hog with the natives of Yorkshire and Suffolk, England. These two countries are not contiguous, but their swine are very much alike, and the small Yorkshire is often confounded with Suffolks. Prince Albert had an eye for a good hog, and he gave the preference to the Suffolks, and bred them with so much success that one family of this breed was named after the Prince Consort, and were imported into this country under the name of Prince Albert. Youatt says:—"On the whole there are no better breeds in the Kingdom than the improved Suffolk;" and Rham says:—"Suffolks pigs are perhaps, on the whole the most popular breed in England. The Suffolks attain maturity at an early age, and may always be in a condition to kill from the time they are a month old. The carcasses command a considerable extra price over the common hogs of the country, partly on account of the great weight in proportion to the bone, and partly from the pork being of a better quality and flavor."

What the farmer wants is to get the most and best meat with the least food and the least offal, and in the shortest time, and this bill we are confident a cross of the Suffolk on the Chester White, or any of our common hogs, will fill. And it will not answer to stop with the first or second cross, and conclude that we have a new and perfect breed. If we do, a reversion will surely take place to the large coarse hogs. This is the trouble with the Chester White. They are not an established thoroughbred breed, and this the most intelligent breeders of the variety well know.

The common saying is that all the different breeds of swine is the swill-pail. This is too old-foggyish to need denial. A keen woman, accustomed to feeding swine, once said to us:—"There is as much difference in hogs as in other folks. Some men eat enough, but are as lean as Pharaoh's kine because they are in a constant feat. The Suffolk pig is a good, easy soul that eats and sleeps, and does not worry, but, as a good pig should do, does not grow fat. The Suffolk is a gentleman pig."

The Suffolk is gentle if not gentlemanly, and should be treated in a gentle manner.

We never knew a Suffolk boar to be cross. He loves to be petted as much as does a kitten, and a little patting and scratching on the back seems to take all the hoggish nature out of him and almost to inspire him with affection. Suffolk pigs want a clean bed-room and should have it; especially is this the case with the sow at breeding time. We notice that the sows take special pains to clean themselves up as the time approaches for dropping their pigs, and all through the suckling period their udders have a clean pink and white look, which makes them very inviting to the piglets. This taste for neatness they should always be allowed to indulge. A hog is not the dirty animal he is sometimes supposed to be. He may wallow in mire after he has been washed in warm weather, but he does this to cool himself, and always likes a clean bed, and thrives all the more if furnished with an abundance of clean straw.

We hear it sometimes objected to the Suffolks that they are hairless, thin skinned, and of a tender, delicate constitution. Their hair is not superabundant, but we do not raise hogs for their wool or bristles. Moreover, the hair has gradually increased since their importation into this country, and they are now very well protected with a fine-haired cloak, and as for their being of a delicate constitution, we have not found it so. They are uniformly good eaters and sleepers, and eating and sleeping are the main pillars of health in bipeds and quadrupeds. We have never lost a Suffolk from disease.—*Alexander Hyde, in N. Y. Times.*

Best Sheep for Fat Lambs.

A writer in the *Irish Farmer's Gazette* gives his opinion that the Shrop and the Border Leicester are about equally suited for the purpose, provided the latter is purely bred, and not one of the many mongrels selling under that name:

I have known ewes to be divided between a Shrop and a purely bred Border Leicester ram the ewes after being done with the ram, mixed and fed together; the lambs sold in one market, and to net the same money or all but the same price. There is, therefore, only a toss up between the one or the other so far as the getting of fat lambs is concerned, but only one thing, that I know in favor of the Borderer over the Shrop, namely, that should the lambs not feed fat from any cause, or that the price for fat lambs is not sufficiently remunerative, the produce of the Border Leicester in either cases answers better for storing over than the produce of the Shrop.

I may mention here that a Lincoln ram, if of the proper sort, will also get very good fat lambs, provided the ewes put to him are well wintered and well fed while suckling the young. The Shrop and pure Border Leicester are, however, more prolific than the Lincoln, and stand about equal in this respect. There is no finer or better sheep than Roscommon species. Everybody admires them, and on good land and with thin stocking to the acre they will do well and pay well. As to their being purely bred, we will "let that fly stick to the wall. When the mud's dry it will rub off."

One thing, however, must be said of the fine large Roscommon sheep—namely, that they are still susceptible of great improvement. It is even a feather in a cap of the breed that they contain room for alteration for the better. Their ridge-poles might be made fatter and the backbone better covered with soft muscle, and were the tail end heaved up somewhat in the best animals, a level-topped, well handling animal would be the result. I should say too that the tucked up appearance of many of the breed might be altered with advantage, and the chest so widened that the temptation would be therefore offered to a "feller" intent on experimenting to try to wheel a barrow through between the fore legs.

The present up and down form of the ribs of the large and fine Roscommon sheep might be also altered to the hoop or barrel form, on the principle of giving thereby plenty of room for the play of the heart and lungs and at the same time for the carrying on satisfactorily of the "meat manufactory" within. A purely-bred, round ribbed, Border Leicester ram on the Roscommon ewe would effect wonders in the way of giving rotundity to the carcass of the produce. Nor is this a proposal which is mythical. The cross, to my knowledge, has been successfully essayed. It is now years ago since I gave a rather small, but highly-bred and beautifully-formed Borderer for the purpose of improving the shapes and quality of one of the crack Roscommon flocks, and of bringing "order" in the frame and appearance of the produce out of the "confusion" of the construction and getting up of thorough-bred and large Roscommon ewe, so generally admired and so fully appreciated.

Capital and Labor in Cheese Making

The increase in our yearly exportation of cheese, the remunerative prices obtained for the product, and the facility with which cheese may be manufactured, will undoubtedly tend to the establishment of factories in various portions of the West the coming winter and spring.

In the early history of this industry, one of the chief sources of failure undoubtedly arose from the fact that many of the factories employed but comparatively few cows. While as good cheese can be made in these small factories as in larger ones, the conveniences being perfect and the manager a practical expert, the relative profits must be less, as a matter of course; so that, if from any of the causes that operate from time to time to reduce prices, while the factories running 500 cows might still work at a profit, the one operating only 100 cows would probably lose money.

It will therefore be well for those in districts having one or more cheese factories, and who are contemplating the establishment of others, to consider well whether it might not be better to concentrate the effort with those already existing, rather than take the risk of failure with new ones. Because one, two or three factories in a district are doing well, it does not follow that one, two or three more will do so. The additional grazing and other food necessary for the increased numbers of cows must be taken into consideration; the question