English Dairy Show.

A great show and fair of dairy products was held at Frome, England, during the last week in September, at which there were ninety-four entries in the cheese department, and fifty-six in the butter department. There was a very large attendance, and much interest was manifested.

The last number of the *Mark Lane Express*, in commenting on the exhibition, says: To an observant visitor to the show of Wednesday last it was interesting to note that in the case of the prize cheese, symmetry of shape and maturity of external appearance were almost unerring guides to excellence of internal quality. The matter is thus explained by Dr. Voelcker :—"When the whey has been ill-separated from the curd, in the process of cheese-making, no amount of after-pressure will squeeze out the excess of whey, which then causes the cheese to heave and blister, and imparts to it a somewhat sweet and at the same time strong taste. This taste is always found in an ill-shaped cheese, which bulges out at the sides, the interior being found to be full of cavities and far from uniform in texture. Many American cheeses are evidently spoiled in this way, for they are often full of holes, have a strong smell, and contain too much moisture sure indications that the whey was not properly separated. This sweet taste is given to the cheese by part of the sugar of milk, of which a good deal is found in whey; another portion of it, on entering into fermentation, forms, amongst other products, carbonic acid gas, which, in its endeavour to escape, heaves up the semi-solid curd, and causes it to blister, producing the numerous apertures of considerable size which are found in badly made cheese. If the cheese be coloured with annato, the excess of whey at the same time causes a partial separation of the colouring matter, so that more colour collects in some parts than in others, and the cheese assumes that unequal condition in which it is called tallowy. A uniform colour and perfect shape are therefore to a certain extent indications of superior quality, whilst mottled ill-shaped cheese almost invariably proves tallowy in appearance, and anything but agreeable to the palate."

Milking in Silence.

At a Farmers' Club in West Cornwall, Connecticut (U.S) a farmer said that no talking should be allowed while milking was going on. He said he discharged one of his servants who persisted in talking during milking time, and that in three days the increase of milk was equal to the man's weekly wages. We fear an increase to such an extent must have been due to other causes besides the one assigned. If the enlarged yield followed solely from the dismissal of the man, we suspect his presence affected the supply of milk in some way apart from his loquacity. We have frequently found a change of servants prove beneficial. It may be that talking prevents hens from laying also. We know we have often experienced a vast increase in the number of eggs brought into the house after the removal of a too officious individual from our employ. Besides, our cows have sometimes improved in produce by the same means, but we generally attributed it to cleaner milking by fresh and more industrious hands. It is, however, well known that cows are peculiarly sensitive to sights and sounds during the time they are milked. Unless they are at perfect ease, they will not give their milk freely. They should be daily milked under the same conditions. Cows that are fed at milking time require their usual meal, or they become restless and dissatisfied, and put a stop to their bounty. Many of them will only allow some special favourite to milk them. In those parts of the country where women are solely employed to milk, we frequently find one or two tuneful lasses singing at their work, and many cows become so pleased with the rustic harmony as to show evident signs of their approval of the loud sweet voice, by giving their milk only by being sung to. Everything that distracts the attention of the cow and ruffles her placidity, should be avoided when she is called upon to yield her milk. Her nervous system should not be excited by strange noises, unwelcome objects or rough treatment, or the effect will be apparent in a diminished supply in the milk pail. It would no doubt be good advice, on the whole, to tell those who milk that they should hold their tongues and keep their tempers. The Connecticut farmer appears to have sufficient reason indeed to say, that speech is silver, but silence is golden.—*London Milk Journal.*

Cost of a Small Cheese Factory.

As many farmers are making inquiries about butter and cheese factories, they will be interested in reading the following estimate of the cost of a small cheese factory, which we clip from the *Manufacturer and Builder*:—"For 100 cows, a building sixty by twenty-six feet, with sixteen foot posts, making it two stories, would be required. Take twenty-four feet from the lower story for a 'make-room,' leaving the remainder and the upper story for 'curing-rooms.' The upper story should be partitioned the same as the lower. The twenty-four foot room over the 'make-room' should be plastered and furnished with stoves suitable for curing early and late cheese. The cost depends on the price of lumber and labour, which differs in localities. A rough, substantial building, which will answer in every respect in most localities, would cost $1,000. If finished with paint, &c., $1,300. It could be furnished with vat, tank, presses, hoops, scales, &c., for $300, making in all $1,300 for rough building, and $1,600 for the finished one. For 200 cows the same sized building would answer. For vat and fixtures, $500, making in all, $1,500 for rough, and $1,800 for finished building. Stock companies are formed by those interested taking one or more shares, which may be $50 or $100 each. A committee is chosen by the shareholders, who superintend the building of the factory, hiring help, &c. A dairy of 100 cows can be managed by a man of experience with additional help, which could be hired at from two to three dollars per day and board. For two hundred cows he would want an additional hand, which might be a woman and inexperienced. The question is often asked: How many cows must a factory number to pay? For an individual to build a factory to work up milk for others at two dollars per hundred, which is the common price of making and furnishing the cheese, all boxed and ready for market, he would want three hundred cows or more to make it a paying business."

Poultry Yard.

Poultry as Profitable Farm Stock.

A great amount of paper and print has been expended on the question as to the profitable or unprofitable character of poultry as farming stock. On the one hand it is maintained that fowls do not pay the farmer under any circumstances, and on the other that they yield a very handsome profit. Mr. Mech, one of their latest advocates, states that they cost no more to produce than a corresponding weight of beef or mutton, and that they sell for double the price per stone. As usual in similar cases, I believe the truth lies between the two extremes. Poultry certainly can be made to pay, and yield the farmer a very satisfactory return. On the other hand, they cannot be reared in very large numbers, and certainly cost more per stone to produce than butcher's meat. The profitable production of poultry may be best considered under four distinct heads, namely, fowls, ducks, geese, and turkeys, as the conditions under which these may be most advantageously kept vary considerably, and those birds which are most profitable in one locality may be the least so in another.

FOWLS.

In the following remarks I shall not enter into the consideration of fancy stock, but regard the birds solely as meat-producers. For market purposes a large-sized, hardy breed is required — one that will yield, without trouble or coddling, a good supply of large early chickens. If, on the other hand, eggs are more remunerative than chickens, the size of the fowl is not so great an object. For market-fowls, the breed most available in this country is the grey or coloured Dorking; the chickens, however, have the disadvantage of being delicate, and consequently difficult to rear. The large Asiatic breeds, on the contrary, are very hardy; but they are not good as market-fowls, as the skin and fat are apt to be yellow, and the breast not well covered with flesh. By crossing these races, a large, useful hardy fowl may be produced. I do not maintain that half-bred Brahma and Dorking chickens will be equal as first-class market-fowls to pure-bred Sussex or Dorking; but from the larger number that can be reared on an ordinary farm-yard, where no very especial care is given to them, they will be found much more profitable. Nothing is easier than to establish such a breed: half-a-dozen Brahma hens, either of the dark or light variety, large and short-legged, may be run with a good short-legged Dorking cock: the chickens will be found exceedingly hardy, and if well fed will grow rapidly. In supplying the market, all the cocks should be killed off, and of the pullets, those kept for stock should be such as have short white legs and plump bodies. These the next season should run with a