

turing, the Americans were a long way in advance of the English.

"Our reports upon English methods, &c., have effected a great change in American dairy practice, and it is pleasant to know that the bad practices of our dairy-men are being corrected. We are now beginning to cool milk at the farm, and it need not be said the character of American cheese has greatly improved.

"As to our factory system:—Uniformity and excellence of product is almost always certain where good milk is delivered at the factory. The machinery and appliances for manufacturing render cheese making comparatively easy. Everything is so arranged as to avoid lifting and heavy work. The manufacturer must exhibit high skill in manufacturing. He makes cheese making a study and adopts it as a profession, and a good salary is paid for *skilled service*, which induces greater efforts for success, and hence constant improvement is going on.

"9. '*Pounds of Cheese made per annum.*'—This has been answered under previous heads. We may remark, however, that a little less than ten pounds of milk is considered a fair average (the season through) for one pound cured cheese. Some skilful manufacturers will get an average of one pound cured cheese from nine pounds milk, and some report even better than this.

"10. '*Charge of Making.*'—The usual charge in large factories is seventy-five cents per one hundred pounds of cured cheese. This includes care of cheese until sold. If the factory is small, one cent per pound is charged. A large number of factories charge two cents per pound, and furnish everything required—bandage, annatto, rennet, and the boxes in which the cheese is placed for shipping. Hauling cheese to railroad depot is done by patrons.

"11. '*Disposal of the Whey.*'—The whey is usually fed to hogs at the factory. Ample pens and yards are provided by factories. Each farmer delivering milk is allowed one hog at the factory for every five cows. He can have a pen where he can keep his hogs separate from others or turn them in the yard with others. Then whey runs to large reservoirs near the pens, and when the hogs are to be fed a faucet is opened which lets the whey into the troughs.

"At some factories the whey is carted home by farmers when they return after delivering milk. Quite recently a process has been invented for taking the butter from the whey—or rather two processes, the hot and cold.

"In the hot process the whey is run off sweet from the curds into a large copper vat placed over an arch. Heat is here applied until the mass indicates a temperature of one hundred and eighty degrees. Acid (sour whey) is added also.

The oil and albuminous matter quickly rises, is skimmed off and set in a cool place. The next day it is churned at a temperature of from fifty-six to sixty-eight degrees. About twenty pour 's of butter is thus obtained from five hundred gallons of whey. The butter is of good colour, and when the process is properly conducted, of fair quality for present use.

"We have seen and tasted of samples could not readily be distinguished from butter made from cream, and it sold to butter dealers in the market at the same price with other butter.

"At some of the factories the whey is considered a requisite of the manufacturer, who purchases hogs and feeds them upon it.

"It should be remarked that when the butter is taken from the whey as above, the whey is then used for feeding swine. It is fed sweet, and in practice it is claimed the pigs thrive upon it quite as well as when fed in the usual way."—*Canada Farmer.*

LIVE STOCK AT THE CENTENNIAL.

It is understood that the Centennial Commission has concluded to have the Live Stock display at the International Exhibition, within the months of September and October, 1876; the periods devoted to each class and family being fifteen days, and the division as follows:

Horses, mules and asses, (as one class), from September first to fifteenth.

Horned Cattle, (of all varieties), from September twentieth to October fifth.

Sheep, swine and goats, [as one class], from October tenth to twenty-fifth.

Poultry will be exhibited as a permanent and also as a temporary show, the first commencing on the opening of the Exhibition, the latter from October twenty-fifth, to November tenth.

Animals must be of pure blood to be qualified for admission, [trotting stock, fat and draught cattle excepted] and even those of pure blood must be highly meritorious.

The exhibition being open to the whole world, it is of the first importance that we bring forward the best of their kind only, as the character of our stock will be judged by the general average of those exhibited.

Exhibitors will be expected to provide for feeding their stock.

All forage and other food will be furnished at cost prices at depots conveniently located within the grounds.

Exhibitors will also be expected to furnish their own attendants, on whom all responsibility of the care of feeding, watering and cleaning the animals, and also of cleaning the stalls, will rest.

Though the Commission will erect ample accommodation for the exhibition and protection of Live Stock, contributors

who may desire to make special arrangements for the display of their stock, will be afforded facilities, at their own cost.

All animals will be under the supervision of a veterinary surgeon, who will examine them before admission to guard against infection,—and who will also make a daily inspection, and report.

In case of sickness, the animal will be removed to a suitable enclosure, specially prepared for its comfort and medical treatment.

Rings will be provided for the display and exercise of horses and cattle.

It is highly important that all who design exhibiting, should now make application, as the extent of preparation necessary can only be regulated by an estimate based upon actual demands.

Inquiries may be addressed to the Chief of the Bureau of Agriculture, Philadelphia.

POMOLOGY.

It is the purpose of the Centennial Commission of the International Exhibition, and an especial object of interest to the Bureau of Agriculture, which has been charged with the reception of Fruits for exhibition, to afford every inducement and facility for a full and complete display of the fruits of the U. S. varied climates, and also those of more northern and tropical regions.

It being questionable as to the practicability of exhibiting many perishable fruits, the products of the tropics, models in wax and plaster will be acceptable.

Such a display of Pomological products as herein designated will, it is expected, cover the entire period during which the Exhibition will be open, though at all times varying in importance and extent. For instance, berries and other small fruits will be included in this department, and of these there will be certain classes, as strawberries from the South, ready for exhibition on the opening day; and the variety and quantity will be presented in an increasing scale as the season advances.

It will be perceived readily, that the most important display will be made during the months of September and October.

The classification, and arrangement of location of fruits sent for exhibition, will be according to their species and variety; all of similar character being assembled together, that a more satisfactory conclusion may be reached as to the respective merits of like products from different soils and States; thus all grapes, from whatever source, will be placed in one position; the same with apples, pears, and the entire list of cultivated and wild fruits, and nuts.

Exhibitors may be assured that the proper arrangements will be made for the