

Dairy.

The International Dairy Fair.

The great International Dairy Exhibition began Monday, Dec. 2, and continued during the entire week, ending Saturday, Dec. 7. As the term "International" implies, the exhibitors were not limited to the United States. There were exhibitors from Canada and the different nations of Europe. On Monday evening there were fully twelve hundred visitors, among whom were many ladies, and the members of the arrangements and visitors' committees were kept busy.

THE HALL OF THE AMERICAN INSTITUTE.

On every side were packages of butter and cheese, in many cases arranged with a tasteful regard for the picturesque, while lining the walls around the apartment were exhibits of every kind of dairy appliances imaginable. Churns of every variety, butter tubs, pails, patent packages, milking machines, milk pails, and all conceivable, and not infrequently inconceivable implements suitable for dairy purposes, were displayed, and, when possible, practical evidences were given of their use. Most conspicuous among the exhibits was an ornamental pyramid of cheese surmounted by the figure of a Jersey cow. This structure is a portion of the exhibit of Messrs. Thurber. The display of thoroughbred milch cows was also a particular fine feature of the exhibition.

Mr. Folsom introduced Mr. Edson, who welcomed all dairymen present to the opening of a Fair of which the result must be so beneficial to them. He told them that last year the exports of cheese from the United States was 123,784,000 pounds, of which 93 out of every 100 pounds went to Great Britain, where the best cheese in the world was supposed to be made. Last year the butter product of this country reached the enormous quantity of 1,500,000,000 pounds.

MR. SEYMOUR'S ADDRESS.

Mr. Seymour, in the course of his address, said: We have gained our foothold in British and other markets by better methods of making, and by availing ourselves of the natural advantages of cheap and fertile lands. When we look over the list of our exports, we see that we have turned the balance of trade in our favor by the use of what we have beyond other people—rich soils and varied climates and productions. We now turn our thoughts to honest industry, and we begin to respect the kind of law that we must earn our bread by the sweat of our brow. Our statistics show how much of our vast exports come from the soil, and how, from their nature, they meet the first great wants of humanity. Some years since, Mr. Williams, a skillful farmer, who got high prices for what he made, found that he could buy the milk of his neighbors and make it into cheese and sell it for more than they could get. In this way he built up a large factory, and showed economies of his methods. His example was followed, and it has led to the establishment of thousands of such factories in the United States and Canada.

On Tuesday the success of the Exhibition fairly manifested itself. All the exhibits were in their places, and there was a supply of milk for the manufacture of cheese. The attendance, especially in the evening, was large. At 10 p.m. the registering turnstile showed that about 2,700 had entered the building during the day.

The milch cows on exhibition attracted great attention. They are said to be the finest specimens of their several varieties which can be produced in New York, and are certainly very beautiful animals. H. K. and F. B. Thurber's exhibits of foreign cheese, each of which is labelled with its name and place of manufacture, also proved to be centres of interest. There is an old Italian cheese covered with mould, and another shaped like a Bologna sausage, the string still around it by which it was first hung up. This firm also exhibits an assortment of butter packed and hermetically sealed in tin canisters, so as to keep fresh for years. Twenty thousand of these packages were sold to the United States Government last year for use in the Army and Navy.

The cheese factory, designed to show the process of making cheese by machinery, Jones, Faulkner & Co., of Utica, N. Y., began operations at 2:30 p.m. Three hundred gallons of milk were used,

and four cheeses, weighing about 50 lbs. each, were put to press at 8:30 o'clock. George Merry, of Vernon, is in charge. He has three factories in Oneida County, and manufactures 650,000 pounds of cheese annually, which always commands the highest price in the market. The factory in which the machinery of Whiteman & Burrell, of Little Falls, N. Y., is used, is in charge of Miss Meeker, a noted dairywoman of Broome County. She used 250 gallons of milk, beginning at 8:30, and putting her cheese to press at about 9 o'clock.

A large pyramid of cheese on the right near the music stand, is the exhibit of Smith & Underhill, of New York. It contains 400 cheeses, or in all about 20,000 pounds, all domestic made, and mostly from Wisconsin. All sizes are represented, from a pineapple up to one weighing 70 pounds. The collection represents the cheese factories of every State in the Union, and presents a fine appearance.

GENERAL BUTLER'S ADDRESS.

The coming together of our International Dairy Fair in this, the metropolitan city of the United States, would but a few years ago have been deemed by the observer to be a meeting of those representing a smaller class of agricultural industries.

IMPORTANCE OF THE DAIRY INTEREST.

We start with amazement to learn the fact that nearly \$350,000,000 worth of butter and cheese have been produced in this country within the past year, or one-seventh more than the value of the wheat crop of the country, and one-third more than the cotton crop, and that it takes one milch cow to every five inhabitants to supply the demand for these articles, to say nothing of the myriads that run at large over the plains of Texas, Colorado, New Mexico and Arizona.

PRODUCE OF FRANCE.

We speak flippantly of our capability of supplying all the world with breadstuffs. True, we have the capability so to do; but it is equally lamentably true that we do not do it. The boastful Western men upon his prairies, or the Californian upon his rancho, will not be a little astonished to learn the fact that the Republic of France, with not so much area as the State of Texas, raises more wheat in quantity than the United States of America all told, reckoning from Alaska to Florida and from Texas to Maine, the area of France being only 207,480 square miles, or 138,000,000 acres, while Texas contains 237,231 square miles, 154,000,000 acres. And yet the product of wheat in France, in the year 1868, was 350,000,000 bushels; the total product of wheat in the United States for the same year was only about 240,000,000.

So far from supplying the markets of the world with wheat, in the year 1867 we sent to England only 4,000,000 hundred weight of wheat, or about nine million of dollars in value, while France exported to England eleven million dollars' worth of butter alone to spread on the bread made from our wheat, or, to speak less lightly, France sent more value in butter to England than we did all kinds of breadstuffs.

As an example of what may be the profits of the smaller industries of farming, which by the farmers of the United States are reckoned almost valueless, it is an astonishing fact that in the year 1866 France exported as much in value of eggs to England alone as we exported of bacon and hams, one of our chief exports of provisions in 1868, to all the world—that is to say, in round numbers, raising five millions of dollars, while we exported eggs to the paltry number of 412 dozen.

The attendance at the Fair on Wednesday was very large, the hall presenting a more crowded appearance than is usually seen in the day time during the fairs of the American Institute.

SCALE OF POINTS.

In deciding upon the merits of both butter and cheese the judges adopted a standard of excellence as follows:—

BUTTER.		CHEESE.	
Flavor.....	10	Make.....	10
Keeping Properties..	10	Flavor.....	10
Texture.....	10	Texture.....	10
Color.....	10	Color.....	10
Make.....	10	Keeping Properties..	10
Total.....	50	Total.....	50

MR. BROOK'S ADDRESS.

Canada, exporting to England 80,000,000 pounds of cheese annually, has become a competitor with us in the English market.

At home \$1,300,000,000 are invested in pasture lands, and 13,900,000 milch cows. Besides the many thousands of our domestic dairies, which delight the palates of millions of our home people, are 3,000 manufactories of cheese. And yet, of the thirty-seven States, only about seven really supply their own consumption of cheese and butter, even with the tens of thousands of private dairies in the country.

Of butter the make is 1,500,000,000 pounds, and of cheese 350,000,000 pounds, and the export of cheese this year will be 25,000,000 pounds, and of butter at least 130,000,000 pounds. Here is a value to the country of \$350,000,000.

How New York State is enriched by these great dairy interests is best shown by the record. Here were produced in 1877-8, 111,087,486 pounds of butter, and 107,873,391 made in families. Here are 1,339,816 milch cows, and 41,511,599 gallons of milk sold in the market, besides the whole consumption on the farm. Here, in 1874—and the increase has been enormous in the four years past—98,725,172 pounds of cheese were made in the factories, and 7,778,413 pounds in families. More than one-fourth of all the dairies of the country, also, are in the State of New York.

Full Milk vs. Skim Cheese.

At the meeting of the Farmers' Club, Tuesday afternoon, in Cooper Union Building, New York, Robt. J. Dodge said that cheese, being valued highly by all nations, the mode of its manufacture has been subjected to many alterations and some improvements with the view to making a superior article, as in the Brie, Vasschrein and Neuchatel cheeses of France, Germany and Switzerland respectively, which are made of cream only. Occasionally, however, some of our American farmers, to make a cheaper product, carefully remove the cream to turn it into butter and make of the skimmed milk a tough, low-priced cheese. He did not know whether any of them make cream cheese as well as skim-milk cheese; if not, he advised the trial, and if the two qualities do not do well let them go back to first principles and make the cheese of all the milk in the old way. Our people consume about four pounds of cheese each annually, and an Englishman disposes of about eight pounds in the same length of time. Mr. Dodge urged that cheese should be eaten not only as a relish but as a real food, taking the place of meat, inasmuch as a cheese presents in portable and lasting form the essential food properties of milk.

Professor Arnold, in a speech before the International Dairy Fair, explained that the reason why more cheese is not eaten in the United States is simply because Americans do not like the hard acid cheese so largely produced by American dairymen; and furthermore, if they did relish it, they cannot eat it with impunity. In his opinion, the acid system, or allowing the curd to lie in the whey until it has received the taint of the whey, must be abandoned before there is any great increase of home consumption. The English Cheddar cheese, which can be made here as well as in England, was suggested as the sort of article Americans want for their own table.

Cheddar cheese, which is in high repute for its richness, commands a high price in all markets. It is made of new milk only. The milk is set with rennet while yet warm and allowed to stand about two hours. The whey first taken off is heated and poured back upon the curd, and after turning off the remainder, that is also heated and poured back in the same manner, where it stands about an hour. The curd is then put into the press and treated very much as the Cheshire up to the time of ripeness.

Charles Baltz, of Chicago, presented his views upon the kind of cheese the American market demands, at a convention held in Chicago. "It is," said he, "full stock, and nothing less, that is wanted." The demand for full-cream cheese, in his opinion, never was at a discount; it can always be sold at a fair price, and finds its buyers in foreign as well as domestic markets, while skim cheese, offered at one cent per pound, often goes begging for purchasers. The highest price paid for butter does not, in his opinion, make up the difference in the price of skim and full cheese. A fine, close-made, full cream cheese not only answers the demand and commands fair prices, but insures both factorymen and dealers a good reputation to their customers.