

London suburbs, "found that the quality of milk that he bought varied greatly. When he complained, the farmer said that he would try a little cake, and he nearly always found an *improvement in quality* as the result of better feeding."

Mr. Holman, a Cornish farmer, said: "Here, in Cornwall, we find that when cows are well fed the cream is rich, and when poorly fed, the cream is poor. We find a great difference in the proportion of cream in accordance with the pastures the cows are feeding on. Nothing was more common than when a farmer's wife found the milk falling off in *quality* for her to ask her husband what pasture the cows were in."

## The Dairy.

### AMERICAN CHEESE.

Last month we copied the complimentary notice on "American" cheese of the Cheddar style, over which *Howard's Dairyman* smacked his lips so appreciatively. Below will be found a much more reliable write-up of the "geniwine" American product, that *Howard* may contrast at leisure with the honest Canadian Cheddar which the English grocer correctly said is knocking out the native product, even in the village of Cheddar itself. We quote from the *Breeders' Gazette*:

"It seems impossible to compel some manufacturers of imitation dairy goods to be honest. Laws have been enacted calculated to secure the sale of bogus butter and cheese under their proper names, but some manufacturers of these imitation products seem determined at all hazards to sell them as genuine, thereby reaping a larger profit. So persistent is the swindle that patience is severely taxed, and it may not be a far step to the prohibition of the manufacture of these substitutes for standard food products. If their manufacturers cannot be made honest by law it is possible that an outraged public will compel them to shut up their shops.

"Now it is filled cheese. Mr. W. A. McKnight, a member of the Liverpool and Manchester Chambers of Commerce and a large importer of American cheese, has recently brought from England evidence conclusively showing that fraud has been successfully practised through the maladministration of the law governing the exportation of filled cheese. The law requires that packages

containing filled cheese for home consumption or for exportation be plainly marked "Filled Cheese," with "two-inch black-faced letters." This serves as a notice to purchasers that they are buying imitation goods. Since the law has been in force American manufacturers of filled cheese have made a show of complying with it, but in reality they have failed to meet the plain requirements of the law, owing to the carelessness or indifference of the Internal Revenue Department. The result is that such frauds have been practised that the consumers of American cheese in Great Britain are disgusted with the imported cheese, and thus what has been a profitable market to honest American cheesemakers is dangerously near being lost. If, under the law, packages containing filled cheese were stamped with two-inch black-faced letters, fraud could hardly be practised, but some American exporters have cunningly placed a surplus wrapper round the cheese marked in skeleton letters which are scarcely decipherable and even this surplus wrapper is removed when the cheese is received in Great Britain, thus leaving the imitation article in a condition to be palmed off as pure American cheese. The health officer of Manchester has reported a case of poisoning by cheese with fatal results, and the authorities seized the consignment and are having a chemical examination made by Prof. Delepine, of Owen College. The *Manchester Guardian* of May 6, and the *Chester Chronicle* printed an account of the fraud mentioned, and one of them concludes that "the importation of the imitation cheese by the fraudulent practices herein complained of will certainly lead to shutting out not only imitation cheese, but pure American cheese, as there is practically no way under the law as at present administered to distinguish the base cheese from the pure."

### ALBUMINOIDS FOR BUTTER.

The first part of the Annual Report of the Storrs Experiment Station for the year 1897 has lately been issued. This contains two articles of very considerable interest to the farmer and dairyman. The first article gives the results of a large number of experiments upon rations fed to milch cows. The relative economy of different kinds of rations as regards the quantity and quality of the milk production is discussed at some length and, among others, the following conclusions are reached: In forty-five feeding tests made upon private herds in