

5. Handle glassware with care and be economical with oil, ice and so forth.

6. Churn and separate intelligently and strive to make the best products.

7. Buy only what is necessary and use your best judgment in buying, always remember what, where, when and how to buy.

8. Increase the run of your factory, educate your patrons and be a diplomat in dealing with them.

9. Sell your products yourself, in the best markets with the least expenses.

10. Look after small items.

11. Try to overcome difficulties, be honest, not afraid to work, think and plan carefully and wisely, have patience and endurance.

12. Conduct all business on a sound basis, keep your credit and debit side in harmony, don't overlook the future, take a broad view of your business, investigate, go to the bottom of the truth and success will follow your footsteps.

H. WESTON PARRY.

Compton, Sept. 25th, 1899.

### CHEDDAR CHEESE AND HOW TO MAKE IT.

He would be a bold man, who would dare say that any one of the many methods of cheese-making was the best, or even venture to select two or three as preferable to others. That such cannot be said at present, is proved beyond dispute by the fact that the great prize winners in England for Cheddar cheese have in the past frequently followed a method peculiarly their own, and one differing in some particulars from the methods of other makers.

At the same time it is to be doubted, whether it can be said that those who practise any one system have been more successful than those practising some other system. Hence it is better when asked "What system of cheese making do you recommend one to study?" to answer "The system about which you already know most, and have been accustomed to practise." There exists no standard system of making Cheddar cheese, and even after devoting years to the study of cheese making, with the view ultimately, if possible, constructing a standard system, at present the task cannot be attempted. So it is better to stand by the above principle, and for the present

recommend cheese-makers to study more carefully the system they already adopt and have had experience with.

Success will then depend upon two considerations: First, that makers must start fair: and second, that they must know their destination. Now as regards "starting fair." The cheese maker commences work in the dairy, on milk which has been brought there by others. Unless that milk is suitable for making cheese—and experience teaches that this very often is not the case—no amount of skill will enable an excellent article to be produced.

Milk for cheese making should be of good quality, but it *must* be clean. A good cheese may be made out of milk which is not of good quality, in other words, which is not rich in fat, but a good cheese can *never* be made from milk which is not clean. This word "clean" is so generally used to designate the absence of visible dirt, that we really need a new word to designate invisible dirt, for it is this latter which plays such havoc in the dairy. The visible dirt can, and should be removed from the milk in every cheese dairy by putting it through two thicknesses of the finest straining cloth. By carefully examining what is on this cloth, the cheese maker may obtain some notion of the source of the visible dirt, which has entered the milk.

Indeed, where the cows are milked at any distance from the dairy, it is well to strain the milk of each cow at once. Something is then done to keep out the visible dirt.

But the invisible dirt. How can this be kept out of this milk? Let us first ask whence it comes. Primarily from the atmosphere. The milk as it passes from the cow's teat into the pail, washes the atmosphere and takes up from it invisible living matter, which grows luxuriantly in the warm milk. What will not flourish and thrive on milk? Now is this surrounding atmosphere pure, or as pure at least as any reasonable care on the part of the farmer can make it? It will not be pure if the cows are milked in a dirty stall, or even in the field in the same place, where they have been milked day after day for weeks, where their droppings have dried up, and are scattered in the air by every movement of the animals. It will not be pure if they are milked when men are carting manure, or hay or any dry material, provided the wind is blowing from that direction. Even the direction of the wind may