

that it is a very thorough mixture must be granted, for it takes several hours for the mixture to separate if left standing.

The skim milk being poured into the cheese vat and heated up to the proper degree, the mixture of lard and milk is poured in and stirred through the whole, and if butter-milk is used, it is now added, the rennet applied, and the operation now goes on similarly to the making of full-cream cheese.

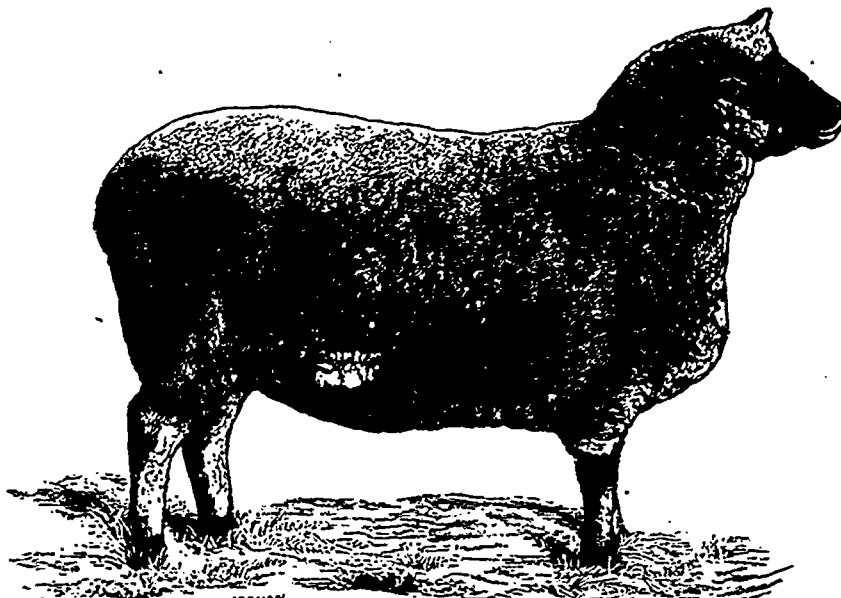
Four or more pounds of pure butter replaced by 1½ lbs. of lard, brought from some western slaughter house, rendered from hogs brought from all parts of the west and south, most of them being sound and healthy, but many are diseased and it is well known that those that are not fit for packing are rendered into lard, and we are asked to believe that one and one-half pounds of this lard of doubtful reputation if compounded with 6½ lbs. of skim milk curd, will make as wholesome and nutritious food as 4 pounds of butter compounded with the same amount of skim milk curd.

Such a statement does not require any arguments to refute it, and it is a reflection on the common sense of the public for any one to make it.

A great many families in the eastern States raise their own pork and lard, because they do not wish to use the western, although they could buy the western cheaper than they could raise it. Must this

cents, and no doubt there would be a large amount of it used by some people, but no one would be imposed upon when they did buy. The claim that it is equal to full cream cheese and is difficult to detect, is the strongest reason why it should be so distinctly marked that all may know it is not genuine, and the claim that it is more profitable to the producer is the same claim that the counterfeiter of money might set up if he succeeded in producing a counterfeit bill so perfect that it could not be detected. I take my stand right here, and I believe I am supported by public opinion when I say, that if all the parties who are engaged in the manufacture of said cheese, together with the patentees and those who control the sale of rights, machines, etc., should have a private room where they issued counterfeit National notes and bills and flooded the country with them, they would be guilty of no greater moral crime than they are now, and still they have an enviable reputation for honesty of purpose and integrity of character, and I know that the parties who are at the head of the whole business are extremely sensitive as to the good opinions of the public!

In conclusion I make this statement without any personal feeling of friendship or hate, that he who engages in this nefarious enterprise of making counterfeit cheese and selling it for the genuine, should occupy a cell in the same prison ward with him who counter-



Mr. Beach's Shropshire Down Ewe.—First prize at Derby, 1881.

lass of people be compelled to eat what they do not want, by having it concealed in their cheese, which they have a right to suppose is entirely the product of the cow?

A great many people of weak digestion and dyspeptic cannot eat lard in any form, while they can eat butter freely, and this proves that lard cheese would not have the same effect on the stomach that pure cheese would have, and is not the same. But granting it is so nearly like full cream cheese that the consumer cannot detect the difference, the claim that it is honest to sell it without branding it as counterfeit, is not just or reasonable.

There are two classes of people who have an especial right to object to this, and they are, first, those who from religious scruples do not eat the product of the hog, at all, and think it unclean and unfit for food, and the other class, those who abstain from it certain days and seasons of the year, and both of these classes eat largely of cheese, and what fair minded and tolerant man will say it is not an outrage upon human rights and religious liberty, to hide the article they do not desire in one of the commodities of food in such a manner that they will eat it unknowingly. They say, all they want is a fair trial of their cheese to convince the public that it is just as good as any.

If they really want a fair trial, it would be no more than fair to offer it to the consumer for just what it is, and at a price proportionate to the cost of the article with full cream cheese which, wholesale, is less than one-half, or when pure new milk cheese is worth 13 cents, lard cheese can be made, as above described, for six cents and still pay the royalty to the patentees and a good profit to the manufacturer.

Now giving the retailer three cents for cutting per pound, when best cheese sold retail for 16 cents, lard cheese should retail for 9

cents, and no doubt there would be a large amount of it used by some people, but no one would be imposed upon when they did buy. The claim that it is equal to full cream cheese and is difficult to detect, is the strongest reason why it should be so distinctly marked that all may know it is not genuine, and the claim that it is more profitable to the producer is the same claim that the counterfeiter of money might set up if he succeeded in producing a counterfeit bill so perfect that it could not be detected.

I earnestly hope that there may be legislation on this matter, making it a crime of the same nature to counterfeit an article of food as to make spurious money, or to forge a name.

J. M. JOCELYN.

### Report of Pole Star Creamery for Season 1881.

Creamery opened June 6th, and closed November 6th. Open five months.

Whole number of pounds of milk manufactured into butter and cheese:

Pounds of butter made	736,774
Pounds of cheese made	14,429
Pounds of cheese made from 100 lbs. of milk,	65,532
Pounds of butter made from 100 lbs. of milk,	8,927
Total pounds of solid from 100 lbs. of milk,	1,906

Cheese sold as follows:

June and July,	1st sale,	1,114 lbs.	@	8 cents.
	2d "	25,917 "	@	7 "
August,	3rd "	18,933 "	@	11 "
September and	4th "	11,426 "	@	12 "
October.	5th "	8,142 "	@	11 "

Butter sold to July 5th	20 cents.
From July 5th to August 1st,	22 "
Balance of season,	24 "