

they are generally made. The Cheddar, however, is a very high character of cheese, and commands a very high price. Its good qualities have not been overrated. Their best samples have rarely been equalled, and never have been surpassed in American dairies. The quantity made is comparatively small. It takes its name from a small village at the foot of the Mendip Hills, in Somerset Co., its manufacture there having commenced more than a hundred years ago. Various improvements have been made in the process, until it has been reduced to a system which is at once simple and philosophical. It may be said to be a chemical process, requiring judgment and skill in the management of acids, until the curd has passed through its different stages and is properly developed for the press. Its leading principles have been understood and practised by our best cheese makers, for some years, and it is due to these that American cheese has been able to obtain such a firm foothold in the English market. The early expulsion of the whey in the English process, together with the exposure of the curd a longer time to the atmosphere, the pressing, grinding and salting, are doubtless improvements upon our practice.

I need not go into details upon these points; they have been fully explained in my recent address before the American Dairymen's Association; but I allude to them here, that proper credit may be given to English Dairymen. I must say this also, in their favor: nothing, while abroad, struck me with more force and admiration than the perfect neatness and cleanliness of the dairy. The milk rooms are located beyond the reach of bad odors likely to taint the milk. They have stone floors, the joints nicely cemented together, so that no slops or putrid matter can find an entrance. The floors, the utensils, and everything connected with the establishment, are as bright, clean and sweet, as the table and crockery of the most fastidious house-keeper. Many of the farmers will not allow the milkers to come into the milk-room, but have conductors by which the milk is conveyed to the tubs from the outside.

It is this perfect cleanliness of the dairy, together with the favorable condition of the climate, and a more uniform temperature of curing rooms, that enable them to secure that mild, pure flavor, which is characteristic of some of their nice grades of cheese. The best American cheese has more butter in its composition and is better manufactured as a whole than the English. The great defect in much of our cheese is its flavor.

We have a hot, bad climate to contend with; we are too careless in milking, and in handling the pails where taints can be absorbed. We put the warm milk in cans, confining it with a close-fitting cover, and haul it a long distance in a blazing sun to the factory, and it is often in a putrid condition before going to the vats. What wonder, then, that much of our cheese, rich in butter and splendidly manufactured, is out of flavor, and vast sums in consequence are lost.

American dairymen have been trying for years to discover wherein this defect of flavor can be remedied. A great deal of time has been spent in the investigation of the subject, and a great many theories suggested, but it has all amounted to nothing. From my observations both at home and abroad, I am convinced that first principles have been overlooked; that we have been trying to make a finely flavored cheese from imperfect milk, a

condition w
accomplish

A reform
together wit
American cl
and finest th

I went
in America
views, in re

PRIN

The mo
and is exce
cluster of f
together an
with stone.
machines f
machines f
arranged qu
rather shed
each having
or two hor
either unde
or box, wh
in the same
same range
feed box, w
see that all
pavements
so that ther
to be tramp
of cattle fro

The da
buildings.
and pointed
interior, ho
decoration.
after the r
china, whit
cal in sha
they stand
are of stai
arranged w
up from th
ceiling has
work, and
to secure a