

FARM AND DAIRY.

This column is devoted to agricultural subjects, and the editors will be grateful to farmers if they will use it for the intelligent discussion of matters pertaining to their important calling.

The Handling of Over-Ripe Milk.

In handling over-ripe milk it should be stirred in the vats as little as possible, as the stirring helps to develop the ripening process in the milk. The heating should be done as quickly as possible for by so doing you gain time, and this is one of the main points to be observed in handling over-ripe milk. The milk should be heated to 80 or 82 degrees of temperature, if the milk is heated to a high temperature the acid is developed more quickly as a high temperature is favorable to the chemical change of the sugar to lactic acid. If the rennet test is 20 seconds, set as soon as possible, as the acid develops very quickly in over-ripe milk when heat is applied. Use sufficient rennet so that the curd will be ready to cut in 15 minutes and begin to cut early as the curd hardens very rapidly and makes the cutting more difficult. The curd should be cut very fine as the moisture is expelled more rapidly. Begin to stir immediately after cutting and apply the heat as soon as the curd will float nicely. Never heat over 98 degrees and it would be better if it were only heated to 96° as the acid will not develop at a low temperature. Some of the whey should be run off as soon as possible, and if the acid is getting ahead of you, draw off all the whey and put on warm water the same temperature of the curd and keep it well stirred and let it firm up there. By doing this the development of the acid is partly checked.

The curd should be dipped as soon as the acid is discernible by the hot iron test. Stir the curd in the sink until it is quite dry before letting it mat. Do not pile very high and turn it often so that no whey will be allowed to collect between the pieces. The grinding should be commenced when the acid has developed to one half inch. After the grinding has been completed keep the curd well stirred so that the moisture will be expelled. The salting depends largely on the amount of moisture left in the curd; if I were using 2½ pounds per 1,000 pounds of ordinary milk, I would use 3 pounds per 1,000 pounds of milk that was over-ripe. After salting, the curd should be allowed to mellow down, in order to give the cheese a fine texture. This may be done without hurting the curd by acid, as the acid at this stage has been checked by the salt.

The best way of all to handle over-ripe milk is to return it to the farmer who owns it. By doing this you will make a better quality of cheese with very much less trouble.

J. F. TILLEY,
Woodstock, Carleton Co.

The Essential Points to be Observed About a Factory and its Surroundings.

1. The factory should have a good location apart from any building from which bad odors arise, as the milk very readily absorbs impurities and you will find it to some extent in the cheese.

2. Drainage is just as essential as a good location. No matter how good the location, if it is not furnished with good drainage, you will have just as much reason for expecting bad flavor in your cheese as though you had your factory located where bad odors exist.

3. Care should be taken to provide necessary ventilation especially in the curing room. This may be done by having windows set opposite. Open them in the morning when the air is cool, to allow the air that has become impure during the night to escape. Perhaps a better way to ventilate the room would be to have a wooden chimney extending from the curing room to the roof. By this means the room would be constantly ventilated.

4. Great care should be taken to have the utensils about the factory well cleaned. The washing of the tins may be made very much easier if care is taken when buying your tinware. Get the tinsmith to solder around all rims and open joints where dirt can accumulate. The cost of this will be saved many times over in the labor required to wash them. Clean all utensils as soon as possible after using. The longer they remain without being cleaned the more time will be required to do the work. In washing tins use cool or tepid water, as hot water applied first to milk into the tins and gives them an appearance that you will not take pride in showing. After washing them scald with boiling water or steam. After the scalding, the utensils should be put in the sun to dry and air, and if thoroughly scalded there will be heat sufficient to dry them, which I consider a better way than wiping.

A. D. ALBERTON,
Bloomfield, Carleton Co.

Maine Roads.

Wisery dearly loves to trace
The semblance in another's face."

The Boston Journal has the following:—"The present system of amateur road making is the curse of Maine and many other states, as regards their roads. This annual patching leaves the road in bad shape for about two-thirds of the year, and costs as much in ten years as it would a thoroughly good road which would last for ten years and always be in good condition. It is the idea of those interested in this matter that a better system of roads could be secured by the towns borrowing money on 15 or 20-year bonds, to be paid off from the annual road taxes. This would involve little, if any increase in taxation, and if it were adopted our roads could be put in such condition that they would amply repay the community for the expenditure. If this matter could be properly put before the farmers of the state there is little doubt that their interested co-operation could be secured."

K. D. C. imparts strength to the whole system

A Scarcity of Beef.

The ordinary processes of trade effect prices in such a way that a considerable increase of price to the consumer is not always and immediately accompanied by a corresponding profit to the producer. This fact is instructively illustrated by the present condition of the beef and cattle market, concerning which there has lately been some excitement.

There has been, at the chief cattle markets, a large falling off in the supply of cattle; that is to say, while some of the receiving points well to the westward have actually received more cattle than last year, the great market of Chicago has been undersupplied.

From January to April of the present year the shortage or falling off of receipts at chief Western cities was somewhat more than a fifth, compared with last year; and though the falling off in the number slaughtered for the same period was only one-tenth, it is agreed that the average of cattle slaughtered this year has been lighter in weight than last.

Meanwhile, there was a sharp and very much larger increase in the price of beef to the consumer. In the Eastern markets the retail price rose one-third. In Chicago itself the rise was more than that.

At the same time there was an actual decline in the price of beef cattle in the Western markets. Though they had been higher in the same market prior to the sharp rise in the price of beef, and are still higher than last year, the market quotations of cattle on the hoof declined when the highest price of beef had been reached.

This decline, it is said, was a consequence of the diminished consumption of beef due to the increased price. But the diminishing consumption did not have the effect to reduce the retail price of beef.

This state of things, which is almost as unsatisfactory to the producer of beef as to the consumer, led to a common report that the rise in the price of beef was due rather to the manipulations of the association or "trust" of beef-packers than to the scarcity of cattle. The secretary of agriculture has ordered an investigation of these reports, to be made by officers of his department.

The secretary of agriculture has also ordered a relaxation of the quarantine regulations which have lately totally excluded Mexican cattle from the country. This country has maintained against Mexican cattle precisely the same complete quarantine that the German government maintains against American cattle, for the same reason, namely, the fear of the "Texas fever."

But hereafter Mexican cattle, when duly inspected and found free from disease, may be imported at certain specified points for grazing and immediate slaughter. This is intended to reduce the "beef famine" in some degree, but its effect will be small, as Mexican cattle do not come into the country in great numbers.

The question whether the beef supply is practically monopolized by a "trust" is an important one, for beef may be called a prime necessity of life in this country. It forms a great part of the diet of our people, rich and poor.

It is easy to see that if the price of beef should to remain for a long time as high as it is now, great hardships would be wrought. Of course it is possible that our people should live well with less beef than they eat now; and it is also true that they might live well with less wheat flour; but no one wishes to see them forced to a restriction of their diet. Moreover, a largely decreased consumption of beef would harmfully affect the great grazing industry.

But it is seldom that forced prices of a great commodity are maintained long. For a time they may be; there are many hands to help upward and keep up the price of butcher's meat. Every one of several dealers between the packer and the consumer adds his profit; whereas the packer practically buys of the grazier.

However, in the end an abundance of meat will be the result of a fair price for cattle, and lower prices for beef are certain, especially if there is a decreased consumption. Famine prices cannot be maintained in the midst of abundance, even by powerful combinations.

—Youth's Companion.

English and French Women.

The Temps has a correspondent in London who has evidently been most favorably impressed by the charms of the English ladies. Nothing could be more ridiculous, he declares, than the fancy portrait of an Englishwoman as seen in the mind's eye of a Frenchman who knows nothing of England. Musset said "as cold as an Englishwoman," and the French picture her as a creature with enormous feet, a jaw like that of a gorilla, bony hands, and a flat neck, wearing a round hat, a green veil, spectacles, a plaid shawl, and loose, ill-fitting stockings, falling over boots like those attached to a diver's dress. Such an idea could only have been produced, he declares, by hatred of Pitt or the defeat of Waterloo. The gallant correspondent proceeds to compare Englishwomen with Frenchwomen, not at all to the disadvantage of the former. What superficial observers take for coldness in the Englishwoman, he declares is really calmness, an easy bearing, a bold, grave, confident, unaffected manner, which excludes coquetry in favor of personal dignity. The London woman, he adds, is brought up in a spirit of independence, which is wanting in French female education. She may appear a little more mannish, perhaps, in consequence, but one gets used to this, and one finds she is none the less pretty, or fair, or fresh-colored, or graceful, or tender.—London Daily News.

Economy of the Large, in the Social Economist for May, replies to Fletcher's article in Forum on the decay of small towns, showing that it is part of a general "doom of the small," which is constantly being applied in nature and in society, as well as in economics. The horses that were two feet high and had five toes gave way in nature to those that were 16 hands high. The small hamlet is un-economic, wastes the time of those who work it, sells a poor article at a high price, and hence like the small old buildings in cities, like the small fields, small crops, small stock, small stores, small factories, small furnaces and everything else small, goes out of existence because it can not afford to stay.

K. D. C. the Great Spring remedy.



W. H. Ward.
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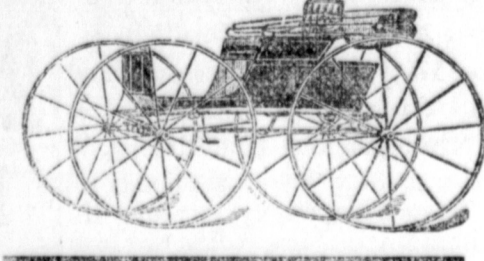
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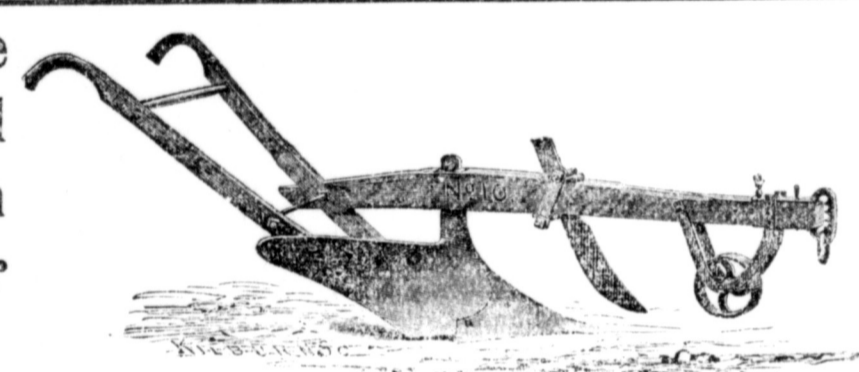
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A. F. LOCKHART.
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