

DAIRY AND CREAMERY.

ABSURDITY OF THE LAW DEFINING A LEGAL CHEESE.

The Law Should Define What the Cheese Itself Must Contain in Order to Fill the Legal Requirement, Not the Constituents of the Milk That Makes It.

The absurdity of some of our dairy laws can be seen by the practical eye when directed to the one that says a legal cheese is one made of milk that has 3 per cent. of fat in it. The presumption of the law is that if a cheese is made of such milk the resulting cheese will have in it 90 per cent. fat, on the theory that the process of cheese making eliminates nine-tenths of the weight of the milk taken to make it.

While so much is true of such milk, it by no means follows that more than that does not go to the whey vat, and that the excess over 90 per cent. that goes out in pure fat is lost through want of skill in the making. The buyer of a cheese wants to get the quality he pays for in his cheese, and is not so very much concerned about what is in the milk if he does not get the best and most valuable part of it in the cheese.

The law should define a legal "standard" cheese to be one that has so much per cent. of fat in it; the same as it defines the legal standard for milk that is sold as whole milk. It is the amount of pure gold that is in our "standard" dollar that makes it legal and current, not the per cent. of gold the quartz bore when it was mined.

We used to hear there was a time when the English buyers of large shipments of cheese to that country did not write acceptance of the consignment till after samples of the same had been "tried out" and found to contain the requisite amount of fat to fulfill the contract.

Experiments during the past three or four years, both here and in the East, have demonstrated that this most injurious disease can be controlled. If it can be prevented from doing material injury to the most susceptible fruits in Eastern regions where crops had failed for years on its account, we certainly ought to be able to control it, even on fruits worst damaged by it.

The disease is a parasite fungus, or a minute flowerless plant that roots in and feeds among the tissues of living plants. Such fungi are usually confined as hosts to one or a few species of plants. This particular one is supposed to be confined in its food habits to the species of the subgenus Pyrus, to which the apple, pear and several other species belong.

When at pasture they received two quarts of the meal a day. Following this practice he was able to keep 25 per cent. more cows and make 90 per cent. more butter per cow than by any other grain method. The manure from the cows fed so heavily on cotton seed meal was very rich and gave about double the crops of hay that other manures gave.

The usual complaint that butter is very hard to "come" this cold weather has been made during the season frequently. The reason of it is now believed to be the feeding of frozen fodder to milk cows. We wish our farm and dairy readers would experiment in this matter and determine for certain whether it is frozen fodder that makes butter hard to come in winter.

FUSICLADIUM DENTRITICUM.

The Worst Enemy of the Apple and Pear. How to Control It.

Apple growers, especially near the coast, and in damp climates everywhere, know that certain varieties of apples and pears are often entirely ruined by black "scabs" forming on the surfaces of the fruit, not only spoiling its appearance but dwarfing it as well. Where fruit is badly attacked it cracks open.

Some varieties have been nearly all ruined by scab for several years past. The most notable examples are the white winter Pearmain apple and the winter Nellis pear. Whoever has these two fruits in bearing should know what apple scab is. It is also very injurious to many other apples. The best apple of all—the Yellow Newtown pippin—is often seriously injured, also the red June, Baldwin and Early Harvest.

Many varieties of pears are no longer planted, this disease constantly ruining them. The winter Nellis, which in former years was planted largely and profitably, is no longer of any value. Also the white Doyenne and many others. The Bartlett is fast going down the same grade.

This is a progressive disease, constantly spreading and increasing in virulence. There seems to be no let up to it when once it enters a region. The fruits susceptible to it are attacked and destroyed in turn until, if Prof. Bailey of Cornell university, N. Y., be right, it may sweep the entire apple and pear crops out of a vast region for one season at least.

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BUTTER AND CHEESE.

WHY SOME PEOPLE HAVE TROUBLE MAKING CHEESE.

Wait Until the Cream is Ripened Before Adding to it the Rennet of Commerce. When the Milk is Sour Enough to Add Rennet—"Phenol-Phthalein."

After seeing some of the best makers in America and England make cheese, I understood why my wife and I had trouble with our cheese making on the farm in New Zealand seven years ago. We added the rennet when the milk was too sweet. Even now I hear complaints from old fashioned cheese makers, who change off from their home made rennet to some standard rennet extract or rennet tablets, that they can't make as good a cheese, the whole trouble being that their milk is not ripe enough, and that when they used their home made rennet, soaked in sour whey, they introduced an acid with it which is not in the pure commercial rennet.

But the decision of when the milk is ripe enough for the addition of rennet is one of the finest points in cheese making, and good makers have been using the rennet test, but though it is a great improvement on no test it seems hardly to fill the bill altogether. About a year ago I received private information about a new test, and inquires whether I would introduce it in the west. I agreed to do it, provided I found it of practical value, but have not heard anything about it since then.

There are many ways of determining this. Simply by adding a few drops of "phenol-phthalein" to the milk (diluted) and then using a solution of soda (or pellete) of a certain strength to neutralize the acid. When this is done it is shown by the liquid turning pink, and the acidity is then expressed by how many cubic centimeters it took to neutralize the mixture. Perhaps this may be used also for a guide when to draw the whey, though I doubt it will prove better than the hot iron test.

A practical adoption of this test for the factories should also be devised, and when found adopted as a standard. When we adopt the daily "paying by the test" system, and get those girl book-keepers to do the testing, even this acid test may be taken up by them, and the careless maker be compelled to wait for the cream or milk to be ready, and not to churn or add the rennet whenever he is ready; while the good makers will be only too happy to have an extra assistance in determining the right moment, and thus getting a more uniform result.

If the farmers of Vermont would heed and practice the advice given them in Bulletin 21, Vermont station, there would soon be a rush for the money to be made on some of those abandoned farms. The Vermont dairymen have been giving away too much butter fat—that's what ails them. A creamery in Franklin paid 60 cents per 100 pounds for all milk. A chemist analyzed samples from the different patrons, and found that the value varied from 53 to 74 cents per 100 pounds! Read what Professor Cooke, of Vermont, says:

"A careful study of the herds of this state will show the evil effects of the present method of paying for milk. Wherever in this state a cheese factory has been run for many years it will be found that the herds in that vicinity all give thin milk, and will produce but a small number of pounds of butter a year. The reason of this is evident. The patrons have been paid entirely by the weight of their milk, and so all their efforts in breeding have been directed to getting cows that would give the largest quantity of milk without regard to its quality, and as a large flow is almost always accompanied by a poor quality of milk the result is that the general character of the milk of the neighborhood is lowered."

All true—every word of it. When are you going to stop it? This bulletin shows you how.—American Agriculturist.

Dairymen should push the point of improvement by lessening the number of cows and increasing the yield per capita. Only those men become disgusted with dairying who are pulled down by inferior cows in their herds. I am sure that there is almost no herd in which the better half does not pay a fair profit, and I do not see why the owners do not kill off the inferior cows. By raising calves only from their best cows, bred to thoroughbred bulls, they could, without increasing the investment either in time or labor, add one-half to their incomes and get the balance for the whole herd on the right side of the ledger.—Cor. Hoard's Dairyman.

At the last Illinois dairy fair the butter prize was taken by butter made from grade stock that ran in the stalk field every day last winter, were fed clover hay and ear corn, with the milk set in open pans. This scored 94 points against 90 points for the competing product of thoroughbred cows, silage, patent creamer, etc. In butter making it is sometimes more in the dairyman than in the stock or improved methods. Cleanliness and common sense are two of the important factors.—Dakota Farmer.

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