

to subside—most assisting by pressing it gently down with their palms—the whey is lifted off with a suitable vessel, and poured through a sieve into some receptacle for the use of the pigs. The massed curd left in the “boven” is then cut into about 4-inch cubes, which are tied into a wet coarse cloth, spread within a square wooden box with perforated bottom and sides (termed a “dreeper” or “drainer”), and subjected to a pressure of about 30 lbs. or so. The curd undergoes this process four to six times (varying at different dairies), with lengthening intervals between, and each succeeding time being cut into smaller pieces, with increased pressure, till the whey has been as completely expressed as the “dreeper” is capable of. In some dairies still the broad lump of solid curd is now minced fine with a peculiar S-shaped long-handled knife; but in the better-conducted dairies, for many years back, the lump is first cut into 4-inch cubes or so, and which are then put through the “curd-mill.” The mills were furnished at first with sharp knife-teeth, but the cylinders are now fitted with eighth-part rectangular pegs (galvanized) which *tear* the curd into fragments. The breaking thus of the curd is considered an improvement, not only in being more expedite and less tiresome than the old-fashioned S-mincer, but the *fracturing* every bit undergoes, leaves the ground curd in a ragged state, forming more perfect cohesion afterwards, and any remaining serum coming more readily away. Due allowance of salt having been intermixed, a fit-sized “Chessat” (abbreviation for “Cheese-vat”) is selected, and a cheese-cloth being spread within it, the prepared curd is firmly pressed in with the hand; the corners of the cloth being brought up over all, and the contained curd, it may be, jutting some three to four inches above the edge of the chessat.—By this time it is rather past noon of the day. Some then place the chessat in front of the kitchen fire, with the lid weighted, and standing there for most of the afternoon, frequently turned so as to equalize the heat, and at evening it is put into the cheese-press. Others warm the prepared curd in a vessel before the fire prior to making up the cheese. During the process of pressing, too, the chessat is occasionally brought to the kitchen fire, an operation inconvenient and annoying, as well as laboursome for young women. To obviate these, Mr. Andrew Calderwood, of High Borland, Craigie, had a “hot plate” fitted-up in his boiler-house or making-room, for warming the curd, &c. The plate is of  $\frac{5}{8}$  inch cast-iron, about four feet by two, grooved on top for the whey to run off by, and laid flat on the top of a brick flue fired from the end, in line and on a level with the boiler.—Several have since adopted Mr. Calderwood’s plan. A certain degree of heat

tending to improve the quality as well as facilitate the pressing, must be kept up within the curd whilst becoming solid.

The kind of salt in general use is “Salt-coats-marine.” When the cows are receiving turnips, most add about a half-teaspoonful of saltpetre along with the salt, or else (dissolved) into the milk before thickening, and which tends to counteract the turnip flavour. The proportion of salt to the varying weight of curd is off or on as 1 to 48. Aiton says 13 oz. salt to 24 lbs. curd, but he must either have made a mistake, or the makers have greatly changed since 1810. The reporter is not aware of any using above 1 lb. to a two-stone cheese, and most do not salt so heavily. The Cheddar people use still less salt; for instance, Mrs. Lindsay, of Townsend, Craigie, one of our best Cheddar makers, salting at the rate of only 1 lb. to 64 lbs. curd. Many of the Dunlop makers salt partially during the “dreeping” process, again adding salt ere putting into a cheese shape, and some of the salt being dissolved at the former stage and coming off with the expressed whey; more weight has to be used when thus done at twice. The chessats are always of hard wood, composed of thick staves strongly iron-hooped, with heavy barred close-fitting lids, and stout perforated bottoms; and persons who have seen Ayrshire or Dunlop cheeses—who of any *gout* has not?—can tell as to the size and shape of the mould. The ratch-and-pinioned wheeled, iron-framed, lever presses, have been in general use over Ayrshire for the past 40 years at least; and many are now providing themselves with new presses on a combined screw-and-lever principle. The “double screw cheese-press,” made by Messrs. J. and A. Taylor of Ayr, at a cost of £4 15s., seems to act most efficiently, and is noted for its simplicity, durability, and easiness of labour to those working it. With it any pressure from 7 cwt. to 21 cwt. can be put on as desired.

About 5 o’clock, p.m., the cows are brought back to the byre to be milked; produce being carried to the milk-room, and poured about 3 inches deep—much shallower of course in butter-making dairies—into wide flat-bottomed vessels, in some cases of earthenware or glass even, oftener of tin or zinc, but still more commonly yet of wood, and where it rests till used next morning as afore-mentioned. Soon as milked the cows are again put on one of the nearest grass-fields till the evening is well gloamed, when they are brought in for the night. The *complete milking* of the cows is a very important matter. If the whole from carelessness is not entirely drawn off, the cow gradually declines in her milk and becomes much sooner dry. The last milk drawn besides is about ten times richer in cream than that which comes away at first; and a se-

rious loss indeed is inflicted by careless or incomplete milking. In winter-time the cows are generally driven out to the watering-place, for an hour or so in the middle of the day when the byre is “mucked,” and which is much healthier for them than carrying water into the byre.

The made-up cheese we put to press towards evening, is taken out of the chessat on morning of second day, and is then, in very many dairies though not by all, scalded with the cloth on for near an hour in hot water, fully as hot as can be tholed with the hand. It is wiped when taken from the hot bath, wrapt in a dry cloth, and put to press again. It is removed and dry cloths substituted at noon and evening of same day, reversing the cheese in chessat at each remove. Like performance has to be gone through, it may be only once in some dairies, perhaps twice in others, and even three times occasionally, on the third day, by which time the cheese is perfected. The dairy woman has thus always three cheeses in hand. The cheese is then placed without more ado wherever it is to lie till sold and sent off; being reversed and rubbed with a dry cloth every day for a short time at first, and afterwards at lengthening intervals. None of their inward colouring with annatto, or outside painting with Spanish brown; nor sweating, nor greasing, nor canvas-swaddling, at all; just the naked unadulterated truth.

The cases are so very rare in Ayrshire, where the stock is numerous enough as that a cheese can be made from each meal, that it is hardly worth while noticing them; the manufacture is the same in principle. Some few dairies here and there, but very limited,—amongst the best being those of Mr. Hugh Hunter, Barassie, Troon; and Mr. John Lambie, Hill, Crosslands,—are devoted to the making of small cheeses, from 10 to 12 lbs. weight each, and somewhat erroneously styled “imitation Stilton.” These are commonly made on the Dunlop method, always “full-milk” or even more some times, and coloured with annatto; but it is questionable if the higher price they fetch, from 6s. to 8s. per cwt. extra, does more than compensate for the greater trouble and labour had with them.

[Next month the Cheshire system will be described.]

#### THE ADMIRAL’S BULLOCKS.

In an account of the proceedings at an Edinburgh cattle show in December last, we observe that “in particular, may be mentioned the bullocks of \*\*\* Admiral Sir J. Hope, of Carrington, Linlithgow, which for symmetry, breeding, and feeding for the market, and not merely for show, could scarcely have been equalled.”