

*Berkshire sows.*—A good couple of specimens, not so overloaded with fat as specimens usually are. This is the practical breed, after all, and is already gaining a position for itself in our rather backward district of Sorel.

### CAMEMBERT CHEESE.

TO THE EDITOR JOURNAL OF AGRICULTURE.

*Sir,*—It may be interesting to some of your readers to know that, from experiments made in the manufacture of the above named cheese, I find after following the directions given by Mr. Granville Baker, in his paper read before the dairy conference at Gloucester, Eng., as published in the July number of your paper, that the cheese can be easily made, is palatable, nutritious, and profitable. The evening's milk was skimmed next morning, the whole of the cream and half the

family we have used no other cheese since the month of August.

Yours truly,

F. C. IRELAND,

Dec. 5th 1884.

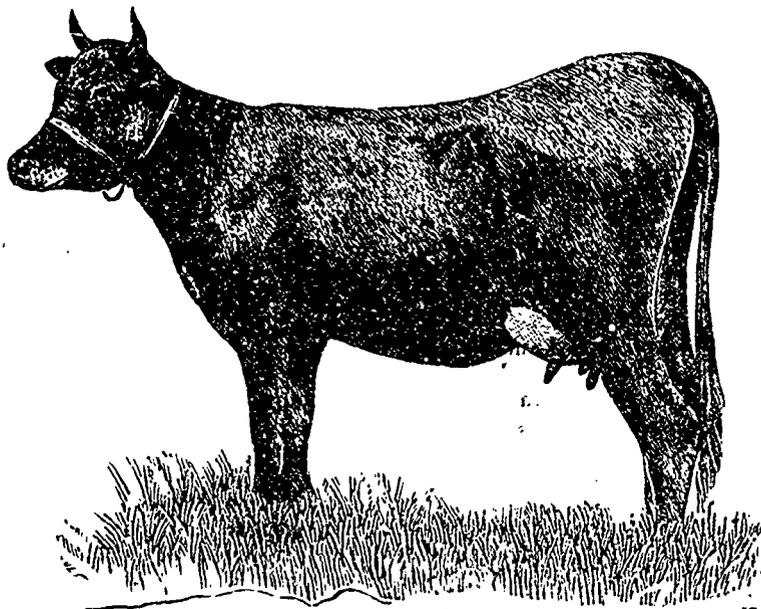
Lachute Mills.

### CAMEMBERT CHEESE.

Lachute Milk, Feb. 21st 1885

ARTHUR R. JENNER FUST, Lincoln College, Sorel.

*Dear Sir,*—In reply to yours of 18th beg to say that the curd does not break up, it is of the consistency of thick starch, when put into the rings; no pressure whatever is used. The whey runs off through the perforated tin rings—perforated on the sides and bottom. If you follow directions in my article, and read the article in the July or August number of the Journal of Agriculture you can't fail to make Camembert



JERSEY HEIFER ELSIE LANE 13302, THE PROPERTY OF LYMAN A. MILLS, MIDDLEFIELD, CT.

skim was put into the morning's milk brought to a temperature of 86 degrees, and a table spoonfull of rennet put into it and set away—that quantity of rennet to five gallons of milk—This was left standing in the cellar for four or five hours until the curd was so firm that the finger could be passed over it without any sticking. The curd was then laded out and put into tin rings  $4\frac{1}{2}$  inches in diameter by 6 inches high, perforated and stood on perforated tin sheets so that the whey could run out. The cheeses were turned every night and morning for two days, and then taken out of the rings, salted, and put away on slats in a dark part of the cellar to dry. They were still turned every night and morning, and in a few days became covered with a white mould, which in another day turned yellow and soon after commenced to dry and ripen, and in three weeks were out and found very good, and in a few weeks more were excellent. It is a simple process, requires very little milk and can be made by almost any dairy maid who will follow these directions. Half the milk or the whole of the milk of one cow can be made into this kind of cheese, or the milk of a 100 cows, as convenience or circumstances require. Several persons have commenced to make this cheese for private use, and in my

cheese. We are making it all winter, but it is not so rich as what we made in September. It is a very healthy cheese, and should become a general favourite. I have learned that the rings should have a lid at each end, perforated same as sides, as while the curd is yet soft it is difficult turning without the lid, also if you have lids, you do not require reed mats. A simple tin ring, open at each end, sides perforated, and a perforated lid for top and bottom, to come off as easily as the lid of a boot-black box; then on the bottom lid, let some little projection be fastened to the lid, so as to let the whey run out, or set your rings on two wooden slats, any thing to keep it draining off slowly. The perforations do not want to be larger than to let a fine knitting needle, or something like that, through, mine would scarcely let a pin through. The whole process is so simple that you will be liable to err by taking too much trouble, if you err at all in your experiment. There is a rennet sold now by suppliers of cheese-manufacturers' materials which I find the best. It is in powder, and very little of it does. Wishing you success, I am yours truly (1)

F. C. IRELAND.

(1) In the third line from the bottom, Mr. Ireland writes *renneting*.