

GLAZED FLOWER POTS FOR HOUSE PLANTS.—A writer in a contemporary magazine says that she has grown house-plants for twenty years in glazed pots, and found them to thrive better than plants do in the porous, unglazed pots. No doubt she is correct, if the atmosphere in which the plants are placed is as dry as that usually found in sitting rooms. The glazed surface will prevent

the dry air from penetrating to the soil, much better than would the usual porous pot that we florists, who grow our plants in the greenhouses, find indispensable. There we have an atmosphere charged with moisture, which would soon be destructive to the plants, if grown in glazed pots, or such as were not porous. For the same reason, wooden boxes, or wooden flower pots, are

better suited for plants grown in the dry atmosphere of an ordinary dwelling, than the pots usually used by florists. Of course, in any case, care must be used *never to water a plant until it is dry*, and then water freely. The "Adjustable Plant-box," described in the May number of the *American Agriculturist*, would seem to be just the thing required for nearly all kinds of plants



Fig. 3.—STIRRING THE CURD.



Fig. 4.—TAKING CURD FROM THE VATS.

of medium size. The wooden sides will resist the dry air of a sitting-room, just as effectually as the glazed, or painted, pottery ware will, and at the same time the means of drainage from over watering will be far better. We find (in correspondence with our customers) one great hindrance to growing flowers in rooms, particularly in the South and Southwestern States, is the difficulty in procuring suitable vessels to plant them in. This new flower-box, if it can be sold at a reasonable price, will be certain to have a large sale, for its lightness, compared with the clay pots of the same capacity, will enable it to be shipped at one-fourth the cost, and also with perfect safety from the breakage, which is another serious detriment in the transportation of the earthen-ware flower pot.

The Process of Cheese Making.

The establishment of the factory system in the cheese dairy, has made no change in the method of

labor in the factory, however, is seen at once in glancing over the apparatus used. After the receiving and weighing of the milk, as shown in an illustration upon page 53, it is run into vats, which hold about 600 gallons each. In these the milk is warmed to about 80°, the proper temperature for coagulation; it is then well stirred to ensure the even distribution of heat, and the rennet is added and thoroughly mingled by stirring. The curdling is complete in 40 to 60 minutes, when the mass is stirred, or broken (fig. 3), by a many bladed curd knife into small blocks to facilitate its separation from the whey. When the curd has acquired sufficient firmness, it is more thoroughly broken, either by the hands or by what is known as an agitator. After the curd is broken up, heat is applied by means of steam pipes until the whey and curd together are brought to a temperature of about 100 degrees. During this heating the curd is stirred, and after the "cooking" is complete it is left to rest, with occasional stirrings, until a proper degree of acidity, or rather approach to acidity, is observed in the whey. The whey is then drawn off, and the

into a cooler, the vat being tipped by means of winches. This is shown at figure 4. The curd is left here to cool for a few minutes, when it is turned over and again left, to acquire a certain mellowness. It is then pressed for 10 minutes, when it is taken out, ground in the curd mill, (fig. 5,) and salted; two pounds of salt being used for 100 pounds of curd. The proper temperature of the curd is kept up during these processes by covering it with a cloth. After having been ground, and salted, the curd is put into the presses, (fig. 6,) in which it remains under pressure for two or three days. The pressure, which is regulated by means of a screw, should be sufficient to force out the whey, and consolidate the cheese. It is obvious that much tact and experience are needed to produce cheese of first quality, when it is considered what a multitude of interfering and complicated changes may occur in the condition of the curd, through atmospheric effects, the quality of the milk, or the rennet, or unavoidable difficulties in securing the precise degrees of heat or fermentation of the curd. But in the well managed cheese factory all danger of

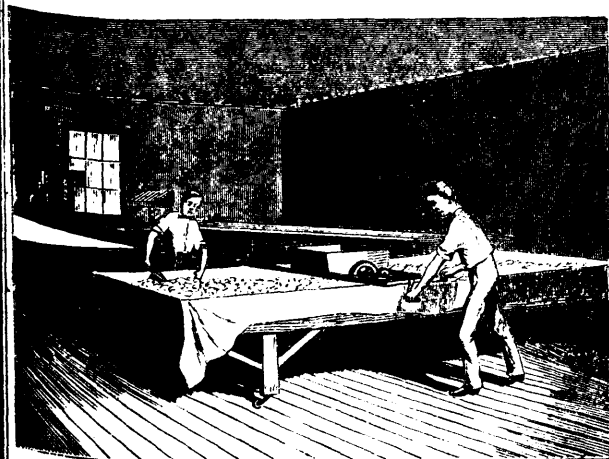


Fig. 5.—GRINDING THE CURD.

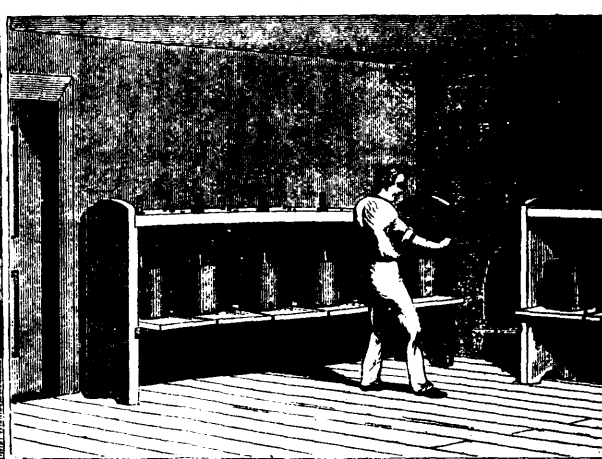


Fig. 6.—PRESSING THE CHEESE.

producing the curd from the milk, or the cheese from the curd. The improvements have been wholly in the machinery used in the processes; and in this respect the apparatus of the factories is constantly changing for the better. New contrivances for performing labor more easily, or for securing greater cleanliness or effectiveness in the methods

curd is heaped in the vats and left to become sour. Upon the exact degree of acid that is developed in the curd, depends, in a great measure, the quality of the cheese; and the skillful practice of an experienced cheese maker is perhaps more needed just here than in any other part of the process. Those who need it can use what is known as the hot-iron

failure is reduced to a minimum, as compared with the chances of a hundred small dairies all differently managed, and without the machinery needed for accurate manipulation. It is on account of this uniformity in quality that the American factory cheese fills a place in the markets of the world that no other dairy product has ever done, or is likely to do. *American Agriculturist.*