

We select the following statements, from *The Albany Cultivator*, made by the successful competitors for cheese, at the late Cattle Show and Fair of the New-York State Agricultural Society held at Albany:—

Mr. Cheesebro's Statement.

Number of cows kept 50; keep them stabled through the inclement season; feed them from three to four times a day with good hay; when near coming in feed one peck of potatoes each a day, till turned to pasture; salting twice a week in summer, and once in winter, and water accessible at all times; milking very regularly.

The rennet is prepared by taking some whey and salting it till it bears an egg; it is then suffered to stand over night; it is then skimmed off clear; to this is added an equal quantity of water brine strong as the whey; add to this some sweet brier; thyme, clover, or other sweet herbs, also a little saltpetre; the herbs are kept in the brine three or four days, after which it is put into a tight vessel clear from the herbs; add a little essence of lemon or orange; also four large rennets to six quarts of liquor; rennets saved in the ordinary way; cheese made from two milkings, no addition of cream.

Treatment of Milk.—The milk at night is strained into tubs, cooled by setting stone crocks filled with water in them; stand till morning, then dip the top of the milk into a kettle placed over a slow fire, continually stirring till sufficient to warm the whole blood heat, then add the morning's milk; very essential to have it a proper—which is of a blood heat; then add the rennet, two quarts to eighty gallons of milk; let it stand about 30 minutes, then cut it into checks about an inch square with a cheese knife; then gently break it with the hand and whey off; then work it fine with a sharp knife; then add the scalding whey; have it a light scalding heat; let it stand about half an hour, then separate the whey from the curd; then add one teacupfull of ground Onondaga salt to every 15 or 20 pounds of curd; if the curd is very dry of whey to 20 pounds of curd; then dip it into the hoop and put to press; press in a lever press two days, turned once in the meantime; then taken out, rubbed with annatto, soaked in ley, then rubbed with lard, placed on shelves and turned daily through the season.

ELIZA CHEESEBRO.

Fleming, Sept. 24, 1842.

Mr. Fish's Statement.

The cheese presented with this statement was made in the month of — from the milk of twenty cows; one day's milk or two milkings; the quantity of salt one pound of refined Salina salt to forty pounds of curd; the quantity of rennet no more than sufficient to digest in 30 minutes; curd prepared for the hoops and put to the press; turned down the first day and pressed in all 48 hours; then taken from the press, placed upon tables prepared for the purpose; turned and rubbed daily, and moistened with whey oil as often as necessary to keep them smooth and prevent cracking.

A. L. FISH.

Litchfield, Herkimer Co., N. Y.

Mr. Green's Statement.

The cheese presented with this statement was made in June last, from the milk of twenty-three cows; one day's milk or two milkings; no addition of cream, the quantity of salt, one teacupfull refined Salina salt to 20 pounds curd, or about 2½ pounds salt to 100 pounds curd; rennet prepared by steeping several at a time until the

strength is obtained, and then straining off the liquor; use a sufficient quantity to digest in 45 minutes; one teacupfull to 30 pounds curd, generally answers the purpose when prepared as above; curd prepared and put into the hoop, pressed one hour, then turned and change of cloths, and pressed from six to eight hours; then turned and cloths changed again, and pressed in all 24 hours; then taken from the press; placed upon tables prepared for the use; turned and rubbed daily, and moistened with whey oil as often as necessary.

SAMUEL GREEN.

Fairfield, Herkimer Co.

Mr. Haswell's Statement.

My cheese was made in the month of July from eight cows, with two milkings; with no addition of cream. I used Liverpool salt, about half a pint; the rennet used in quantity about two inches square, and steeped in half a pint of cold water eight hours previous to its being put into the milk; they were put in a lever press and remained there 44 hours; were turned three times, and salted in the press; were taken into the cheese room and rubbed and turned every day.

ISAAC HASWELL.

Watercliet, Sept., 1842.

Mr. Burch's Statement.

The cheese exhibited here were made on the 20th and 22d of May, from 44 cows and two milkings; 47 cows were milked in the dairy in all the season; no additions were made of cream, but the cream from the milk kept over night was put in. We use the Onondaga salt—the purest we can get—in the proportion of a common teacupfull to 16 pounds of cheese; after the curd is broken up fine in a machine with two cylinders set with small wire teeth, the salt is put in and the whole well stirred and mixed.

The rennet when taken from the calf is turned inside out, and stripped clean with dry hands, no water being used; after laying in salt three days, it is turned, stretched on sticks and dried. When wanted for use, one rennet is soaked in two quarts of warm water, and one teacupfull used for one cheese, weighing as these do, 115 and 116 pounds. The cheese is pressed in "Hales' Patent Self Acting Lever Press," 24 hours, and turned once in the time.

From the press the cheese goes on to the tables; is coloured with annatto, and rubbed over with butter made from cream taken from the whey. Bandages are put on the first day; the cheese turned, rubbed, and greased at least twice a week, and through the early part and warm season, nearly every day; much depends upon the faithful performance of this part of the treatment.

The cows are always milked in the stanchels, and the milk conducted from the barn to the cheese-room, a distance of 118 feet, in ¾ inch lead pipe. The advantages gained by this are: keeping the milk from the impurities unavoidable from milking out in rainy weather, and in muddy and filthy yards; and the greater comfort in milking.

THOMAS BURCH.

Little Falls, Sept., 27, 1842.

The following statements, are copied from the same paper, being those made by the successful competitors for butter, at the same Cattle Show and Fair:—

Mr. Cooley's Statement.

Made from 13 cows, from 16th to 24th September, and seven pounds of salt and a teaspoonful of saltpetre, used in keg of 80 pounds.

Cows kept in usual way, and run in grass; had pure water daily, and salt twice a week.

Milk set in pans until cream rises and becomes thick; then churn all the milk immediately; dog churn used.

Method of freeing butter from the milk is to skim out the butter with a ladle, and work out the milk with a ladle with pure cold water, but using as little water as possible, as the water has a tendency to take away the good flavour or sweetness of the butter; and care must be taken not to work it too much, as it will become greasy. The best method of keeping butter in the summer, is in a cool place in white oak firkins, covered with a weak brine.

GEORGE COOLEY.

Blooming Grove, Orange Co.

Mr. Goodwin's Statement.

Time of Making.—Since the first of the present month; number of cows kept, fourteen.

Mode of Keeping.—Mostly in stable in winter, and feed hay; and in the spring roots or some grain; in summer, grass.

Treatment of Milk and Cream.—Strain in tin pans, and set in a room that has a northern aspect and free circulation of air; set the cream in a cellar till ready to churn.

Mode of Churning in Summer.—In a barrel churn, in a cool room.

In Winter.—Keep the milk and cream in a warm, instead of a cool room; churn in the same manner.

Freeing Milk from Butter.—By pressure.

Salt Used.—The best quality of Onondaga ground salt; the quantity is tested by the taste of the dairywoman.

A very delicate tincture of the best loaf sugar is used, but care should be taken not to use too much; no other substances used.

Best time for Churning in Summer.—In the morning, or when it is cool.

Best manner of Keeping in Summer.—Keep the butter in tubs, jars, or firkins in a cool cellar; I think jars are best.

I. F. GOODWIN.

Westmoreland, Sept. 28, 1842.

Mr. Morrison's Statement.

Made in September; ten cows kept; milk kept in tin pans; churned by dog machine; freed from milk by ladle and water; fine rock salt; no other ingredient used; churned in the morning; preserved in firkins.

H. MORRISON.

Montgomery, Orange Co.

Mr. Hall's Statement.

The undersigned offers for the New-York State Agricultural Society's Premium, 67 pounds butter, made from seven cows in two weeks of the present month. The cows were kept on grass feed only; the milk set in tin pans for 48 hours; the cream then taken from the milk, and kept in stone jars three or four days; churned in a circular churn with revolving paddles; the butter freed from the milk by the use of a wooden ladle; the salt the best of blown or rock salt, and the quantity regulated altogether by the taste, as it requires more salt in warm weather, as more passes off with the milk; no other substance is used except a slight addition of refined lump sugar pulverized.

The best time for churning in hot weather is in the coolest part of the day; and the best mode of preserving it at any time of the year is in stone jars; pack it in solid, and exclude the air from it entirely.

B. A. HALL.

*New Lebanon, Col. County, }
September 23th, 1842. }*