

We will suppose the rennet procured and got ready, and the cheese to be made to weigh 25 or 30 lbs., which will be made of the night's and morning's milk. The night's milk being set, and cooled if necessary, must be skimmed in the morning. This done, and the milk of night and morning mixed together, all must be warmed to 90° of Fahrenheit, or thereabouts, and the cream which was taken off returned to the milk. When the milk is warm enough, a gill or a little more of good rennet is to be added, and thoroughly stirred in. The whole is now let alone till it coagulates, or becomes cured, which will be in an hour if the rennet is good. With a long wooden knife it is now cut through and through at right angles, so as to make squares of about an inch in size. A strainer is now thrown over it, and the whey dipped off as long as it can be done. The curd is then again broke up, and the whey more completely dipped off than before. Some of the first whey is to be heated as soon as dipped off, for the purpose of scalding the curd. Great care must be taken not to scald the curd too much. Two pailsful at 120° will scald a curd of 20 lbs.; but the weather and the quantity of curd must be consulted to determine correctly. When the hot whey is poured on, the curd should be broken up and mixed by hand; that all parts may be equally treated, and made as fine it as can be broken. It is now removed to a strainer and basket, and when the curd is drained, it is returned to the tub for salting. Half an ounce of good salt to a pound of cheese, will prove a good rule, but the taste of the dairy woman is perhaps as good a regulator of this matter as any. The salt must be pure and fine, and thoroughly mixed with the curd, or it will not ripen equally, and the unsalted places will acquire a bad flavor.—*Prairie Farmer.*

BEET-ROOT SUGAR.

The following is a cheap and easy way to manufacture Beet-Root Sugar, for domestic use, and which I have often tried with success. It will probably be new to many of our readers:

There is hardly a good housewife, of even the most limited means, to be found, who would not prepare her apple, peach, cherry, quince, or other preserves at the proper time. That is all well enough, but why not also lay in and prepare the annual stock of sugar and molasses, if it can be done with a trifling expence? A little plot of land for the culture of beet-roots can always be found, and if we consider the fact, that 160 pounds of beet-roots will yield twenty pound of syrup or molasses, or 8 pounds of brown palatable sugar and 8 pounds of syrup, the little trouble connected with the manufacture, should be shunned by no good housewife. Except the raw material, the expence will amount to but a few shillings, and the process requires neither costly utensils or materials, nor a vast deal of chemical knowledge.

UTENSILS AND IMPLEMENTS.

1. A grater, for the purpose of mincing the roots.
2. A small wooden screw press, or if that can not be had, two boards loaded with heavy stones.
3. Two straining bags, one of cotton or linen, the other of flannel.
4. A barrel, smaller or larger according to the quantity of sugar to be made. This barrel is to be perforated by holes, three inches distant from each other, throughout its whole length, from the top down to about four feet from the bottom. These holes are filled by cork stoppers. A kettle. The flatter the latter is, the more appropriate will it be for the purposes of manufacturing sugar.

PREPARATORY LABORS.

1. *Preparation of the Lime Milk.*—Take one pound of white, well slacked lime, pour half a pound of lukewarm water upon it, and after the lime has become pulverized, add nine quarts and a half of water, the whole mass to be stirred up well during the application of water.

2. *Preparation of Animal Charcoal.*—Take a quantity of bone-black (*ebur ustum*) which is to be had in every drug store, as much as necessary, put it into an earthen unglazed pot, and set it into the fire to remain there until it is red-hot. After having cooled off, put it into a dry well closed vessel. The best will be a good bottle.

MANUFACTURE OF THE SYRUP OR SUGAR.

Early in November remove the beet root from the ground, free them from the leaves and wash them clean. After they have dried up, grate them on a common grater, put the grated mass into the flannel straining bag, and press out the juice by means of a common wooden screw press, or by putting it between two well loaded boards. As soon as the proper quantity of juice has been pressed out, measure it into a kettle by the quart, and kindle a fire under the same. The juice, however, must not be allowed to boil at once, but kept in a very warm state, so that you may introduce your finger without feeling pain. Afterwards add to every thirty quarts of juice three quarts of lime milk, mix it well together, and pour it into the barrel, well supplied with holes, so as to discharge the fluid when it becomes necessary. Here the juice is to remain for three hours. One part of it will swim on the surface, and is to be skimmed off; another will sink to the bottom. The clear matter is to be removed from the barrel, by means of the discharging holes, strained again through the well-washed strained flannel cloth, and poured into a clean kettle, after which it is boiled down by a brisk fire to one-third of its volume. To ascertain the third part, measure the third part of the juice into the kettle, make the latter stand straight and fix a small stick in the centre of it. Sign the point of the stick up to which the liquid matter reaches, by a mark, and the latter will give the test after further boiling whether two-thirds have been evaporated. As soon as that is done to every thirty quarts of juice, one pound of well-bruised bone black or animal charcoal, but keep the whole mass constantly boiling, and apply the bone-black only in small doses. After having done so and the boiling being continued a quarter of an hour, reduce the fire somewhat, so that the mass appears to be boiling around the rim of the vessel. If you mean to have only syrup, boil the whole for two hours, add to thirty quarts of juice the white of six eggs, cause it to boil up again, strain it through a cotton of linen cloth, and you will receive from thirty quarts of juice, ten to twelve pounds of the finest syrup. If it is your object to have sugar, boil the whole so long, as to leave two quarts of liquid matter of thirty quarts of juice, add then half a pound of fine sugar, clear the whole by the white of six eggs, strain it, and leave it till it becomes lukewarm, put it then into an enlarged earthen vessel and the sugar will crystalize within a few days. The syrup is poured out, the sugar dried in a warm place, and stored up for use. It is necessary to take great care of the fire at the last boiling, as too strong a fire will be apt to prevent the crystalization or consolidation of the sugar.

The whole process is a very simple one, and as sugar is an important item in domestic uses, it is worth trying the experiment. We ought to mention, yet, that it is only the white Silician sugar beet that can be used for