

in the bottom, and the butter packed tightly with a wooden rammer, or with the knuckles, and the greatest attention must be paid to this operation, so that there shall not be any vacant point left, how small, would soon spoil the butter. If the firkin or jar is not filled at one churning, the butter must be covered with pickle, or some salt is sprinkled over it, and a clean cloth pressed close upon it, to keep out the air, until the next churning is ready, when the pickle is poured off, or the salt carefully removed with a spoon, and the smooth surface is roughened or raised into furrows, for the purpose of allowing the last packed butter to become perfectly united to the first, without any appearance of seam, which would be the case were this precaution to be neglected. When firkin or jar is filled a little salt is strewn on the surface, and a piece of linen, dipped in strong salt and water, is spread equally over the top, when the cask may be headed, and is then ready for market, to which it should be sent with as little delay as possible. Butter which has been improperly packed, or otherwise affected by the air; becomes rancid; but this may be cured by heating it in water into which from 12 to 15 drops of chloride of lime to the pound of butter have been added. After working it well, leave it lying in the water, for two hours and then wash it in pure cold water, when it will be found to have become sweetened.

*Cheese.*—There is considerable diversity in the manufacture of this article; so much so, that not only is there a marked distinction between the cheese produced in different districts, but it frequently happens that such is also the case on adjoining farms in the same district. In the latter case no doubt, whilst the distinctions may rise from natural causes, such as the nature of the pasture, and of the breed to which the cows belong; still it is well known that much of the character of the cheese arises from the manner in which the milk has been previously treated, and in the case of skim milk cheese, from the proportion of cream which has been allowed to remain on the milk. Some "goodwives are notorious for keeping what is called "a good churning-dish; that is, they are very particular in removing every particle of cream from the milk, for the purpose of making butter, and the cheese made from the milk is therefore, of a peculiarly leathery texture. It was an article of this kind which elicited a rather pithy criticism from a half-witted fellow who got a living by running errands about Dunblane, in Scotland. On one occasion he was sent to a farm-house where the "creaming-dish" was very rigorously used, and being set down to a repast composed of bread, butter, and partly of cheese, he was observed to spread the butter pretty thickly over the cheese, muttering all the while quite loud enough to be heard by the bye-standers, "Deil be in their fingers that ever parted ye."

But it appears to be the case that for some unknown reason cheese cannot be successfully made in some parts of the country, and we have found some marked instances of this in Ireland, both on the sown grasses of a five-shift course and on the old pastures of the

Golden Vale, and that too where it has been tried by persons who had been all their lives acquainted with the process of manufacture as practised in Cheshire Ayrshire. At the same time, we found excellent cheese made on other farms at no great distance, but certainly where the soil and pasture were somewhat different, showing that there is nothing in the climate at least, as some allege to prevent cheese making being carried on in Ireland. It has never gained a footing in Ireland, however.

When skimmed milk is set aside for cheese making, it must be scalded, *but not boiled*, in order to prevent it from turning sour, which would spoil the cheese. In making sweet milk cheese—that is, when the milk is used without being deprived of the cream—the morning's milk is mixed with that of the preceding evening supposing there is a sufficient quantity of milk to allow a whole cheese to be made every day—the cream which has gathered on the evening's milk being mixed with the entire quantity, the temperature of the whole being raised to a certain degree by heating a sufficient quantity of milk in a pan set in boiling water, and then pouring this warmed milk into the rest. The temperature to which the milk is raised ranges from 75° to 80°, and even 90°, a higher temperature being requisite in cold than in warm weather. The milk at this stage is all in one tub, and it is at this point, that the "rennet" is added. This is prepared for calves stomachs, which have been salted a year before they are used. These can generally be procured from shopkeepers in the dairy districts; and where cheese is the sole object of manufacture, two, "bags," or "vels," as they are sometimes termed, are necessary for the milk of each cow during the season. In some cheese districts, stale rennet is used; in others as in Cheshire, it is prepared only the day previous to being put into the milk. The Cheshire system is to cut two bits two or three square inches off the veils or bagskins, and those bits are "put into half a pint of warm water, the day before use, along with a teaspoonfull of salt this infusion suffices for 50 or 60 gallons of milk" (Morton). In Gloucestershire, where stale rennet is used, 6 vells are but to every two gallons of brine, and in large dairies a 30 to 40 gallon cask is prepared at once. The infusion is considered to improve with age, that is, if it is not further diluted by the addition of more brine. Stale rennet is also used Ayrshire in the manufacture of Dunlop cheese, and that which is made according to the Cheddar system, a tablespoonful of the rennet being added to every 20 gallons of milk. It is at this stage also that annato is added for the purpose of colouring the cheese—a practice which, we think, ought to be given up; for it is only a mere fancy, and does not improve the quality of the cheese in any degree.

The time requisite for coagulation varies according to the temperature of the milk when the rennet is put into it. Where the temperature ranges from 75° to 80° the curd will usually take an hour to form; but where the temperature is from 85° to 90°, it may only require half the time or even less. Too rapid coagulation is not desirable.