

and when salted is in a soft pulpy state, easily formed in rolls like butter. It is salted by guess and packed into the hoop. A strip of tin four or five inches wide is placed about the curd on the inside of the hoop and above it, so as to raise the curd above the top of the hoop, and it sinks down with the curd as pressure is applied.

The hoops with the cheese are now placed in the warmest part of the dairy for an hour or two, with a small weight placed upon the follower. It then goes into a brick oven and is heated to about 100°, in order to accelerate a flow of whey from the cheese. In the evening it is taken out and turned, receiving a clean cloth, and is returned to the furnace. On the following morning it is again turned in the hoop, the cloth changed, and is placed upon a bench for one or two days, the cloth being changed two or three times, and the skewering continued. On the third day the cheese is put in press, with a change of cloth twice or thrice a day, and the skewering still continued. It is kept in press for three days or longer, according to the time the cheese is required to dry. When taken from the press the marks and chipped edges are closed up with a hot iron, and the cheese rubbed over with grease.

They are then bound around with a stout linen bandage, and after remaining a few days in a cool place go to the cheese curing room, where they are placed upon straw or dried grass, regularly turned each day, and often rubbed and greased. They will generally be ready for market in three or four months, but are longer maturing in some of the best dairies. They receive great care and attention in the cheese room, and various expedients are practised to impart to them an old and ripe appearance. Some keep a cabbage-leaf or a plate upon the centre of the cheese, to give a damp and mouldy appearance.

I have gone into the various details of Cheshire cheese-making as explained to me by Mr. McAdam, whom I met in Cheshire, and as I saw it in operation in England, that you may readily compare its laborious manipulations with the American factory process, with its labor-saving appliances and systematic operations.

When I went down into Cheshire, it was so painful to see men floundering along in this primitive way that I could not help explaining our American system, and leaving among some of the best farmers copies of the reports of the American Dairymen's Association; and I see these reports are beginning to awaken attention.

Last month there was a great meeting of farmers and land owners at the Corn Exchange in Chester, which was presided over by the Mayor of that city, and the discussion was upon the propriety of forming a company for establishing a factory for the manufacture of cheese. A friend in Cheshire sends me the *Chester Courant*, of June 26th, which gives a synopsis of the discussions. They are significant, and may possibly be the beginning of a revolution in European cheese-making.

From the reports of the various addresses delivered it appears that the principal cause which made a change of system desirable, if not necessary, was the loss of cows on many farms from the ravages of rinderpest. This had so reduced the amount of milk that many farmers could not afford to keep the usual number of dairy hands, and had not work for the dairy-

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