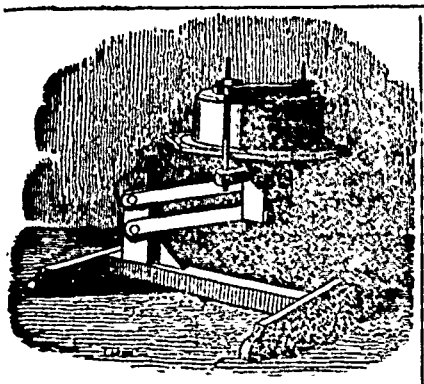

[From the Albany Cultivator]

## SELF-ACTING CHEESE PRESS.

In vol. 9, page 167, of the Cultivator, we gave a description of this press, (fig. 41) At that time it had not been generally used, but since then, experience has fully tested its superiority. We placed one, which had been sent us, in the hands of Messrs. H. P. and G Allen, of Duanesburgh, well known as extensive manufacturers of cheese, and after giving it a thorough trial, they have forwarded us the following certificate.

*Messrs. Editors,*—We have had one of Messrs. Collins and Stone's Patent Cheese Presses in use the past season, and consider it much superior to any thing of the kind we have before seen, and think the properties of this press need only to be known, to bring it into general use.

H. P. and G. Allen.

*Duanesburgh, Feburary*, 1844.

N.B. Mr. L. Kennedy, Jnr. of Hartford, Connecticut, is general agent for this press.

## CHEESE MAKING.

Our Canadian correspondent, "*Enquirer,*" says—"If it would not be trespassing too much on your indulgence, I would solict an article on the best method of making cheese, either from your own experience, or that of some experienced cheese maker. I do not recollect meeting with any thing of the kind in your publication for this year (1843), or at any rate, nothing sufficiently explicit to enable a beginner to count upon success. The best method of reserving the oily particles to the cheese, and at the same time expressing the whey well, is not well understood in this country. There appears to be various opinions with regard to the method of separating the whey from the curd, also of the proper way and time of salting it. It has been observed to me that the Americans incorporate a little lard with their cheese, thereby imparting the mellowness so much desired in that article."

If *Enquirer* will turn to the 147th page of the Cultivator for 1843, he will find the concluding part of one of the best papers on the subject of the dairy or cheese making, yet published in this country; but as the present volume will pass into many new hands, we shall give an article which we hope will meet the whishes of our correspondent and others.

Having had considerable experience in the dairy business, we have found that there are so many things to be taken into consideration, that all rules for their management must be more or less general; and no directions, however minute, can compensate for experience. In lage dairies, curds are turned, or cheeses made, at both morning and night; in smaller ones, the night's milk is set, and the cheese made in the morning; in still smaller ones, the milk of two or three days is required to make a cheese, and of course different methods must be adopted in each case. We shall suppose the quantity of milk given at two milkins, to make a cheese of some 30 or 40 lbs. weight, a medium perhaps of our dairies.

In making the rennet, the dried stomach of a calf is the best material; it should be cut in small pieces, soaked in water or sweet whey, to which must be added salt enough to keep it sweet; and at the pleasure of the maker, sage, summer savory, or rather aromatic herbs. If the rennet is properly made, a gill will be sufficient for a cheese of 20 lbs., but its strength can only be ascertained by experiment. If too much is used, the cheese will be puffy and strong; if not enough, the curd will not be formed, and a waste of milk will ensue.

In hot weather it will be found necessary to reduce the temperature of the milk drawn at night, to 50 to 55 degrees of the thermometer, which is best done by placing the pans or vessels in cold water. In the morning, the cream must be carefully skimmed off and put in a pan. As the milk when set, should be of the temperature of 90 to 95 degrees, the quantity of milk to be warmed, will depend on the external air; as in a cool day, the milk of the morning will be lower than in a warm day, and a too low temperature must be guarded against. Into this milk while warming, the cream taken off must be put, and raised to such a temperature that when it is united in the tub with the remainder, and with the morning's milk, the temperature may be about 90 degrees. Sometimes it is necessary to warm the whole night's milk; but this is only in very cold weather; while, when the weather is warm, the cream may be put in the strainer and melted by pouring the morning's milk over it. The thermometer in these cases, must, however, be the guide; and the operations of the dairy cannot well be conducted without this instrument.

When the proper warmth has been given to the milk, and the cream fully incorporated the rennet is to be added, and throughly stirred into the mass. The time allowed for coagulation will depend on the strength of the rennet, and if good, an hour will be about the proper time; during which, more or less of the cream will naturally rise to the surface. When properly coagulated, the curd will bear a slight pressure on its surface without breaking; but experience here is much the best guide. To prevent the escape of what cream may rise with the whey, it should be carefully skimmed to one side of the tub, and covered with some of the coagulated milk laid upon it with a skimmer. The whole is then carefully broken up with a cutter like a long wooden knife. Much is depending on this operation, as if not well done, the butyraceous matter which gives character and excellence to the cheese, will be carried off by the whey and lost. A coarse strainer or cloth, is best thrown over the curd, through which the whey is dipped as it rises as long as it can be dipped conveniently. The curd is then again broken up, and the whey more completely dipped off than before. Some of the first whey is to be heat 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 pail-fal at 130 degrees 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 poured on the curd should be broken up and mixed by hand, that all parts may be equally treated, and made as fine as it 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 as 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.

The pressure required, mainly depends on the size. The curd is put into the hoop or vat in a strainer, and remains in the press about two hours. It is then removed, placed in a dry cloth, and returned to the press. It should not remain in the press without turning, longer than five or six hours at a time, and from 24 to 36 hours will be necessary to complete the operation. A power of from 80 to 100 pounds for every 15 pounds of cheese, will be a sufficient pressure. Where large cheeses are made, it has become a common practice to pass a bandage made of thin cotton cloth, of the same width as the thickness of the cheese, around them, and secure it by stitching it together at the extremities. This will prevent the spreading of the cheese, and thus prevent the danger of cracking and of loss from that source. We have found such strips of cotton of the greatest use; and the large and richer the cheese, the greater their value to the dairyman. Milk may be tinged so as to give a richer hue to the cheese; but if the cream is all added, and the cheese well made, coloring matter will be unnecessary. Annatto is the best coloring material, as it is harmless, which cannot be said of all the ingredients sometimes used for this purpose. There should be a free ventilation to the cheese room, but they should not be exposed to strong currents of air, as it makes them liable to cracking. Cheese should be turned on the shelves daily, and rubbed with butter made into an oil, at each turning.

We have never known an instance where lard has been used inany way in the making of cheese, unless perhaps sometimes as a substitute for butter at turning the cheeses during the process of churning, and we think it would scarcely produce the effect attributed to it by our correspondent, even were it adopted in the place of cream, at the time of making. In our next, we will give the mode of making the celebrated Gloucester cheese.

## CREAM CHEESE.

Mrs. Reynolds, of Connecticut, desires to be informed of the mode of making cream cheese, mentioned in Mr. Sotham's communication in the Januaary number of the Cultivator. In reply to her inquiry, we are pleased to give the following communication from Mrs. Sheldrick, under whose superintendence the cheese spoken of by Mr. Sotham was made.

*Messrs. Editors,*—According to your request, I herewith send you a recipe for making cream cheese; and if any of your numerous readers can learn any thing from my experience, I shall feel most happy in communicating what I well know to be worthy the trial of all good house-wives.

*Recipe*—Take one quart of very rich cream, a little soured, put it in a linen cloth and tie it as close to the cream as you can. Then hang it up to drain for two days—take it down, and carefully turn it into a clean cloth, and hang it up for two more days—then take it down, and, having put a piece of linen on a deep soup plate, turn your cheese upon it. Cover it over with your linen; keep turning it every day on to a clean plate, and clean cloth until it is ripe, which will be in about ten days or a fortnight, or may be longer, as it depends on the heat of the weather. Sprinkle a little salt on the outside, when you turn them. If it is wanted to ripen quick, keep it covered with mint, or nettle leaves. The size made from a quart of cream is most convenient, but if wished larger, they can be made so.

Arabella Sheldrick.

*Hereford Hall, March* 8, 1844.

*Illustration of Early Rising.*—The difference between rising at five and at seven, in the course of forty years, amount to 58,400 hours, or ten years allowing eight hours in twenty four for sleep. Thus, the man who saves these hours, saves in forty years ten. These hours, spent in useful reading, having the balance of the day, if a laboring man, for meditation, would be equal to twenty years continual study.

*To Select a Good Wife.*—Choose a woman who has been inured to industry, and is not ashamed of it. Be sure she has a good constitution, good temper, and has not been accustomed to "*dashing*" without knowing the value of the means, is not fond of novels, and has no gidd and fashionable rel' s, and you need inqui no further—*she is a fortune.*