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This number makes the eleventh of our Journal for this year, and we trust our subscribers will credit us for doing all we could to give them satisfaction. Our Journal might be more useful, if practical agriculturists would contribute articles for insertion. This would be giving some variety of opinion, and we might expect that any true friend to the general improvement and prosperity of Canadian agriculture, would be willing contributors in any way that would be likely to promote this public good. Through the circulation of an agricultural journal, certainly, much good might be effected, if well conducted and sufficiently supported to cover expenses, but these are two essential requisites. The conductor of this Journal, who feels that he is responsible for all the expenses, cannot have that confidence that is necessary unless he feels that he is supported by readers and subscribers. It is very different from a political journal that advocates party views and is supported by parties. This can only be valuable in proportion to the amount of useful instruction on agricultural subjects which it may contain; and it must depend altogether upon agriculturists and those who are friendly to it; no other persons will find interest in it. This being the only agricultural publication in Canada East, whatever may be its merit, it is almost incredible that we should have to complain of want of support. Our extracts from English agricultural papers are worth much more than the amount of a year's subscription.

GREEN, SKIM, CREAM AND OTHER CHEESES.

Green cheese is made by steeping in milk two parts of sage with one of marigold leaves and a little parsley, all well bruised, and then mixing it with the curd which is preparing for the press. It may be mixed irregularly or fancifully, according to the pleasure of the maker. The management is in other respects the same as for common cheese. Green cheese are chiefly made in Wiltshire.

Skim cheese is chiefly made in the county of Suffolk, whence it is sometimes called Suffolk cheese. The curd is broken in the whey, which is poured off as soon as the former has subsided; the remaining whey, together with the curd, being thrown into a coarse strainer, and exposed for cooling, is then pressed as closely as possible. It is afterwards put into a vat and pressed for a few minutes, to extract the remaining whey. The curd being thus drained from the whey, is taken out again, broken as finely as possible, salted, and submitted to the press. The other operations do not materially vary from those adopted in the cheese-making districts, but they are more easily performed on the curd of skim milk, as it is more readily coagulated and separated from the whey, and requires less subsequent care and pressing than that of milk and cream united. The Suffolk cheese forms, in general, part of every ship's stores, because it resists the

effects of warm climates better than others; but it is characterised by "a horny hardness, and indigestible quality." A better kind is made in Dorsetshire, although the only perceptible difference in management consists in the rennet and the milk being put together cooler; for, by having the milk hot, and immediately applying the rennet, the whey drains so quickly as to *impoverish the cheese, and render it tough.*

Cream cheese is generally made in August or September, the milk being at that time richer and better than at other periods of the year. Cream cheeses are more liable than the poorer sorts to accidents, from their being chilled or frozen before they become hard: for when frost once penetrates a cheese, it destroys every good quality, and either makes it become insipid or ill tasted, or generates putrefaction. Hence this kind of cheese should always be kept in a warm situation, and be particularly preserved from the frost, until it has sweated well; otherwise all the advantage of its rich quality will be completely lost. Cream cheese is, however, in general only wanted for immediate use; and that kind commonly so called is, in fact, little less than thick sweet cream dried, and put into a small cheese vat, about an inch and a half in depth, having holes in the bottom to allow any whey that may exude to pass, and having rushes, or the long grass of Indian corn, so disposed around the cheese as to admit of its being turned without being handled. It is thus that the celebrated Bath and York cream cheeses are made when genuine; but the greater part of those commonly sold are in part composed of milk.

New cheese, as it is usually termed in London, is an early summer cheese, which is made of new milk, and about one-third of warm water. When the whey is removed, the curd is carefully kept entire, and spread upon a cloth to the thickness of less than an inch. It is then very gently pressed for a few hours only, and when removed from the vat, is covered with a cloth, and placed in a warm situation, as it requires to be brought forward immediately.

These (*viz. Gloucester, Hilton, Wiltshire, Dunlop*, and the others above enumerated) are the kinds of British cheese that are in most general esteem; the other sorts, together with foreign cheeses, are both too numerous and too uninteresting to the generality of dairymen to admit of detail. The process of making cheese is much more difficult than that of making butter; and the quality depends as much perhaps on the mode of performing that operation as on the richness of the milk. The temperature at which the milk is kept before it is formed into cheese, and that at which it is coagulated, or turned into curds, are objects of the greatest importance in the management of a cheese dairy; the former ought not to exceed 55, or to be under 50 degrees of Fahrenheit's thermometer; and for the latter it should be at 90 to 95. If the milk is kept warmer than 55 it will not throw up the cream so well as at the lower degree; it is also subject to get sour, and give a bad taste to the cheese; and if it is allowed to be much colder than that, it becomes difficult to separate the curd from the whey, and the cheese made from it will be soft and insipid. If the curd is coagulated too hot it becomes tough; much of the butyric matter will go off with the whey; and the cheese will be hard and tasteless. The thermometer