If the temperature of the milk is much above or much below 88° or 90°, when the rennet is applied, too much of the cream will work off with the whey, and the cream will lose in richness.

If a tin vat cannot be had, the evening's milk may be cooled by pouring it into a tub, and setting tin pails in it filled with ice and water; and it may be in like manner heated the next morning to the proper temperature, by setting in tin pails filled with hot water. The fire should never touch the vessel containing the milk, as a slight scorching will taint and spoil the cheese.

No jarring of the milk should be allowed, even by walking on an unsteady floor, while the milk is curdling, but it should stand perfectly at rest.

The heating of the curd, after it has been cut, is effected by some good cheese makers, who have no vat, by dipping off half or more of the whey, and heating it to about 100° and returning it to the curd—then, after stirring a few minutes, the whey is again dipped off.

The best way to prepare the rennet for use is to soak each rennet in a half gallon of water and then again in another half gallon of fresh water; then put both liquors together, made as salt as can be, and strained and skimmed.

A. L. Fish says, that by adding a gallon of sour whey to enough rennet liquor to curd a hundred pounds of cheese, it increases the effect of the rennet, and prevents cheese puffing without reducing the amount, as when sourness comes from other causes. He uses a gang of knives, set one-fourth of an inch apart, which cuts up the curd at once, by crossing, into square lumps one quarter of an inch square. A gentle motion is required to prevent their sticking together again.

An intelligent correspondent of the Country Gentleman, with the signature of "D," says:—"The process of *pressing* is more important than many suppose. Commencing gradually, I want your *constant* attention for fifteen minutes, when I want the whole weight of the press in use; and any neglect in following it up, is fatal to the best manufactured curd. I speak advisedly on this subject. I know that careless pressing is the cause of much loss, and your own judgment will confirm this statement. *If you leave whey in your cheese, you may be sure it will find its way out*, and, if in warm weather, you will have a worthless, stinking cheese; and even if you do succeed in getting it off your hands, it brings up somewhere, and finally is thrown away, or finds its way to a beer or whiskey-selling groggery, at half price, where bad liquors and worse tobacco have so far vitiated the taste, that nothing but what is rank is palatable."

H. Mills says he gets a better rind in seven days, than otherwise in a month, by placing a cloth at the top and bottom at the time of turning in press, allowing them to remain a week, then taking them off and applying a coat of as warm grease as the hand will bear. Swelling is from a deficiency of salt and scalding. He skims and churns the cream rising during the night.

A dairy, with good cows and good management, will make about 700 lbs. per cow yearly, and each cow will afford about 3 pounds of cheese daily. The size of the cheese, from a given number of cows, may be thus estimated.

DOMESTIC ECONOMY.

HOW TO PRESERVE EGGS.

AS the season approaches when hens are most prolific of eggs, and eggs are plenty and low in price, it is the best time to preserve them for future use—when they are scarce and dear. We offer the following receipts for the benefit of our readers; several of which we have repeatedly tried with perfect success, and found the eggs, after one year's packing, perfectly sound and fit for eating and all culinary purposes.

Nothing was known scientifically on the subject of preserving eggs till Mr. Reaumur was led to take it up. Eggs, after being laid, it was shown, lost daily by transpiration a portion of the matter which they contain, notwithstanding the compact texture of their shell, and of the close tissue of the flexible membrane lining the shell and enveloping the white. When an egg is fresh, it is proverbially full, without any vacancy; and this is a matter of common observation, whether it be broken raw, or when it is either soft or hard boiled. But in all stale eggs, on the contrary, there is always more or less vacancy, in proportion to the loss they have sustained by transpiration; and hence, in order to judge of the freshness of an egg, it is usual to hold it up to the light, when the translucency of the shell makes it appear whether or not there be any vacancy in the upper portion, as well as whether the yolk and white are mingled and turbid by the rotting and bursting of their enveloping membranes.

The transpiration of eggs, besides, is proportioned to the temperature in which they may be placed—cold retarding, and heat promoting the process. Hence, by keeping a fresh laid egg in a cool, dry cellar, of even temperature, they will transpire less and be preserved for a longer period sound, than if they are kept in a warm place or exposed to the sun's light, which has also a great effect in promoting the exhalation of moisture. As, therefore, fermentation and putridity can only take place by communication with the air at a moderate temperature, some means must be devised to exclude such connection by closing the pores of the shell.

The first material which M. Reaumur tried was alcohol varnish, made with shellac, and he says that "it was impossible to distinguish