

## CHEESE.

Although we have lately published remarks at some length on the subject of cheese-making, we are induced to insert the following, being the practical directions of an experienced dairy-woman. There can be no harm in picking up information on a subject so important, wherever it can be found. It is hardly necessary to say that we have no practical acquaintance with cheese-making, and therefore are incompetent to judge of the superiority of one mode over another, or to decide upon conflicting recommendations. Those who have not attentively read the fuller details, in the Report of the N. Y. State Agricultural Society, may glean something from the brief remarks below:—

**CHEESE.**—It is difficult to give intelligible written directions on this subject, as success depends so much on experience that it requires practical teaching; but when this is not to be had, we must make up by care and observation in practice, what is necessarily deficient in theory. To make the cheese of a small dairy—say eight or ten cows, which would produce seven pails of milk per day, which if properly managed would make twenty lbs. of cheese. I give the following rules; one point being constantly observed—that is temperature; as too much heat not only affects the quality, making it hard and poor, but diminishes the quantity. The milk when set for curd, should be at 90 degrees, or about two degrees below milk heat.—The rennet is then added, two or three spoonfuls to seven pails of milk. The exact quantity can only be ascertained by trying its strength. If the proper measure has been used the curd will be fit to break up in one hour from the time it was set; which may be done with a long skimmer or curd breaker. This must be done very gently to avoid bruising the curd, and losing the cream. It is then left one half hour to settle, a pail-full of the whey is then made milk warm, and returned to the curd gradually, all the time breaking it up.—Another pail full of whey is now made two degrees above milk heat, and most of the whey remaining on the curd, let into another vessel, left cold. The warm whey is then returned to the curd, breaking it up as fine as peas. It should be now one degree above milk heat; if it is not, heat more whey and put on. It is then left fifteen minutes, the strainer is then spread in the cheese basket, the whole mass put into it, breaking it up as the whey drains out. A pail of whey is then put on to cool it. After being sufficiently drained, it is returned to the cheese tub, and salted one gill of salt to 16 lbs, then put into the whoop and pressed with about half of the proper weight put on, till near night, it is then turned, the whole weight put on, and pressed until next day when done.

If you wish to make a double curded cheese, make the second curd in the same way as the first. When it is ready to go to the press, take the first curd, (now a cheese,) out of the press, but not out of the hoop, cut and scratch over the upper surface, making it rough, that the second curd may adhere firmly to it. It is then put into the hoop, with the other pressed until near night, when it is turned into another strainer, and pressed till the next cheese is ready for the press, when it is taken out and rubbed with lard, a bandage sewed on it and turned and rubbed every day.

Another way of making a double curded cheese is, to make the first curd without warm whey, merely cutting it up in the basket, and letting the whey drain out, keep till next day, when it is cut into small pieces, warm whey put on it until it is a little more than milk warm, then drained and chopped; the second curd made according to the first rule, is mixed with it, salted, and put to press.

## PRESERVATION OF ANIMAL AND VEGETABLE SUBSTANCES

A valuable process for preserving various substances, is noticed in the English papers. It consists, 1. In an improved method of applying rapid currents of heated air to the drying and preservation of vegetable substances. 2. An improved method of applying rapid currents of heated air to the preservation of meats.—3. An improved method of applying heat to the preservation of the edible matter contained in eggs.

Vegetables, such as carrots, turnips, parsnips, &c., are first washed and scraped, then sliced by hand or machinery, and laid in thin layers on trays with hair cloth or lattice work bottoms, and the trays placed on racks, one above another in the heating chamber. When thoroughly dried they are to be put up in packages; or before packing they may be reduced to a fine state;—but the packages should in all cases be air tight. Potatoes are preserved by first boiling or steaming them, and after being peeled, reduced by mashing or otherwise to a state fit for spreading in thin layers, upon trays of the same description as those employed for the articles above named. The

trays with the substance are exposed to currents of heated air, at a temperature of about 150 (Fah) till the substance is thoroughly desiccated. If the substances are of small size, such as peas or beans—they are exposed in their entire state to the rapid currents of heated air.

Meat, when bulky, is first cut into slices of about half an inch thick—the slices hung on lines or nails, exposed to the currents of heated air—the temperature 120 to 190. All moisture is by this means completely expelled from the meat, and its albumen at the same time, firmly conglolated. Meat which has been so treated, will continue for a long time, under ordinary circumstances, in a perfectly wholesome state; but if it is intended to be exported to damp or variable climates, it is recommended to apply a little highly-diluted pyroigneous acid, or some other approved antiseptic, to prevent it from re-imbibing humidity; after which it should be subjected to a further heating in order to free it from any moisture it may hold. To ascertain when the meat is perfectly dried, a portion of it may be weighed at intervals, and when it ceases to show any diminution of weight, the process may be deemed complete.

To preserve eggs they are taken from the shells, the white and yolks intimately mixed together, and about an equal weight of wheat flour, ground rice, or other farinaceous substance, is added to them, and the whole beat into a uniform mass, which is spread upon trays of horse hair cloth or lattice-work bottoms. The mass is then exposed to a temperature of about 180. When thoroughly dried, the mass is reduced to the state of flour, and in that state packed up for use. The eggs may be preserved in their entire state, denuded only of their shells, the yolks and whites being dried and reduced to a state of flour without any intermixture with other substances.—*Cultivator.*

**HEAVES IN HORSES.**—I have been acquainted with this disease practically for many years. I think it can never be cured, nor much alleviated by medicines. I am assured, on what I consider good authority, that removal to Ohio is a certain remedy. I once drove a heavy horse twenty years old, through a journey, going and coming, of eleven hundred miles, in the months of May, June, August and September. The whole was accomplished with fair speed and a good degree of comfort to man and beast, by the observance of one short and simple rule. *Aroid dust.* The manger and rack were usually dusted, the hay shook and sometimes watered, and the oats wet before the horse was allowed to approach them. A good deal of trouble," says one. "Yes," I answer, "and a good deal of comfort, too, both to horse and traveller." The worst predicament was in travelling a dusty road with a light breeze blowing in the direction of the journey. Then the poor creature suffered, of course.—*Cor. Ohio Cult.*

**A SIMPLE CURE FOR DYSENTERY, WHICH HAS NEVER FAILED.**—As the season to which this complaint is most prevalent, is near at hand, we insert the following, cut from the Caledonian Mercury, a standard Edinburgh paper, which does not publish trumpery. The plan is simple and easy enough of trial:—

"Take some butter off the churn, immediately after being churned, just as it is, without being salted or washed; clarify it over the fire like honey. Skim off all the milky particles when melted over a clear fire. Let the patient (if an adult) take two table-spoonfuls of the clarified remainder, twice or thrice within the day. This has never failed to effect a cure, and in many cases it has been almost instantaneous. It has already succeeded in nearly one hundred trials, and to many who were supposed to have been at the point of death, it has given instant relief."

**HYDROPHOBIA.**—The following is said to be a preventive of hydrophobia, discovered by a French physician, M. Cossar: Take two table spoons-full of fresh chloride of lime, in powder—mix it with half a pint of water, and with this wash keep the wound constantly bathed, and frequently renewed. The chlorine gas possesses the power of decomposing this tremendous poison, and renders mild and harmless that venom against whose resistless attack the artillery of medical science has been so long directed in vain. It is necessary to add, that this wash should be applied as soon as possible after the infliction of the bite. The following are the results of this treatment. From 1810 to 1821, the number of persons admitted into Breslau Hospital, 174—of whom only two died.—From 1783 to 1834, into the Hospital at Zurich, 223 persons bitten by different animals, (182 by dogs) of whom only four died.