

The Dairy.

Cottage Cheese.

MANY of our readers who have had to purchase cheese at the rate of twenty-five cents per pound, or what amounts to about the same thing financially, have had it for sale at this price, would doubtless be glad to know the best way of making a cheaper substitute—and one which, by the way of variety, would be preferred to common cheese. A family which has the milk of one cow in summer, may enjoy a plentiful supply; and occasionally during the warm weather of winter, if the room where the milk is kept favours coagulation, a pleasant treat may be sometimes obtained.

A skilful house-keeper, at whose table we have frequently enjoyed well made cottage cheese, furnishes us with the following directions for making the two best kinds. There are worse modes, which we prefer to omit. The ball cheese is made as follows:—Mix the curdled or lopped milk with an equal quantity of buttermilk, and place them over the fire in an iron vessel. The mixture should remain till it becomes hot, but not scalding, for if it is boiled, the cheese is spoiled, and the work is foiled. It must be "seriously" watched at this time, and as soon as it begins to curdle, and the whey appear, take it from the fire. Put it in a bag and let it drain until the next day. Then mix enough salt with it to give it a proper flavour, and add either cream or butter to give it a proper consistency to work into balls—the cream to render it softer, or the butter to harden it, as the case may be. This is a good kind of cheese, but the following is better:

Pour boiling water from a tea kettle spout into the pan containing the lopped milk, beating it all the time with a spoon, until it begins to granulate and the whey separates. About one-fourth of the quantity in hot water is usually sufficient. Then empty it into a colander, and let it drain about ten minutes. Pour on a quart or two of cold water, and as soon as this drains off, apply salt enough to give it an agreeable taste. Put it in a dish for the table. Some persons prefer the addition of sweet cream when served. This kind of cheese is quite sweet—the first described has some acidity from the presence of the buttermilk, and on this account is frequently preferred by the sick.—*Country Gentleman.*

Milking Qualities.

MR. DENT, M. P., who is now Steward of Stock at the Shows of the Royal Agricultural Society, in his report of the Newcastle Exhibition, calls attention to the importance of extending greater encouragement to milking cattle, instead of making the meat-producing qualities supreme. He says:

It may be no easy matter for the Society to offer prizes which shall encourage the milking properties of cattle, but I think that both breeders and judges have too much lost sight of this quality in their desire to produce the utmost symmetry of form with early maturity. We may, indeed, go further, and ask how many of our high-bred cows can rear their own calves. Beautiful as were the classes of female Short-Horns at Newcastle, there was not one amongst them that we could expect to fill a pail with milk. And yet if we return to the early history of their race, we find Mr. Bates describing one of his early cows as yielding for some months, on grass alone, butter and milk to the value of £2 2s. per week; and of others he speaks as having the same property to a less extent. I cannot, therefore, but think that if our great breeders had applied their energy and skill to improve the families in which these good qualities were united, we might have had Short-horns, not perhaps so perfect in symmetry, but of a more useful character, capable of producing plenty of milk and butter, and likewise of breeding calves—which would, in due time, fill the feeder's stall to his satisfaction.

COWS LEAKING MILK.—A cow may be cured of leaking milk by bathing her teats, previous to her making bag, with melted tallow, every three or four days till she calves. It can be done after milking as well, when the bag is empty. There is an article called Collodion or Liquid Gutta, which may be obtained of druggists. Apply this to the end of the teats after milking the cow. It at once forms a thin, tough skin, and closes the orifice. At the next milking, this skin can be broken through, and after milking, the Collodion then applied. After a few applications in this way, the defect will be cured, and no more need be applied.

The Manufacture of Swiss Cheese.

WE are indebted to the *Ulster Herald* for the following:

"To the dairy public Vienna may perhaps be somewhat noted for having erected within its limits a factory for the manufacture of Swiss Cheese. The factory stands just on the edge of the town below Taberg station, near the junction of the two branches of Fish creek, and is owned by the Blossvale Cheese Association. The building is 84 feet by 34 feet, and has a stone basement or cellar under the entire structure 7½ feet high, where the cheese are kept cured. This factory receives the milk from 155 cows, the average daily delivery being some 2,900 pounds, which makes three cheeses per day, each weighing about 100 pounds. The cheeses are pressed two sizes, 32 inches and 28 inches in diameter, but uniformly 6½ inches high, and the cheese must be at least three months in curing before they are fit for use.—The milk is made up night and morning, and is put in a copper kettle holding 160 gallons, and rennet added when the temperature of the milk indicates 81 degrees. This copper kettle hangs upon a rude crane, and swings over the fire place or back into the room as is desired. After the milk is coagulated, a circular wire cutter, attached to a long handle, is introduced, and the curd broken up, and the whole mass is stirred like pudding until sufficiently cooked. The kettle in the meanwhile is swung over the fire and heat applied until the mass indicates 125 degrees, when the crane moves the kettle back into the room and the stirring is kept up for half to three quarters of an hour, or until the curd is cooked down about like that for ordinary cheese. A strainer is then introduced under the curd and the ends brought together, when the whole mass is removed from the kettle, leaving the whey behind, and immediately put to press. It remains in press about two hours when it is removed and plunged in cold water for two hours or until cold enough, when it is again put to press and kept pressing some four hours or more. In pressing, light adjustable hoops, made of thin strips of elm, are used, with cords arranged on the ends so that the size may be contracted or expanded. These hoops are kept on the cheese during the process of curing, and serve in lieu of bandage. No salt is used in the curd, but when the cheese is taken to the cellar, dry salt is sprinkled daily over the cheese for three months, and after that every other day. These are the leading features in the manufacture of this kind of cheese.

"At the time of our visit there were in the cellar 160 cheese, as uniform and as handsome as any cheese could be made, not a crack or blemish of any kind to be seen. Every two or three days the cheese are washed with brine, and this removes any mould that may be inclined to form or adhere to the rinds. One and one-half cents per pound are charged for manufacturing, the patron furnishing all materials used. Samuel Cribbs and brother are the manufacturers, and the manner of making the cheese, as well as all the apparatus in use, such as presses, hoops, kettle, etc., are after the same pattern as in Switzerland, of which the Messrs. Cribbs are natives, and where they formerly made this style of cheese. Mr. Cribbs thinks the milk furnished at the factory is richer than the milk in Switzerland, and that the quality of his cheese is superior to any of his manufacture in that country. He thought vats and heaters with presses, &c., after the American fashion, could be got up that would be more convenient than those in use at the factory, and seemed to regret that they had not been adopted in the first instance. This kind of cheese we are informed is considered a great delicacy by those who have acquired a taste for it, and that it usually brings a slightly advanced price over cheese manufactured after the ordinary manner. No sales for the season had yet been made. Mr. Cribbs says a very palatable butter can be made from the cream of the whey, after the following manner, which is generally adopted in Switzerland: The whey while sweet is highly salted, and then put over the fire and boiled, when the cream rises and is taken off and put in a tub until it cools. After a sufficient quantity is obtained it is churned in the ordinary way, and makes a kind of butter which is palatable and very much liked by those who are in the habit of using it. At this factory it takes about 10½ lbs. of milk for one of cheese. The milk is mostly furnished from farms on 'The Forks,' and on the bottom lands of Fish creek."

A GOOD COW.—The New Hampshire Journal of Agriculture states that a cow, claimed to be "native," belonging to Mr. B. Gray, produced with no extraordinary feeding, 143 pounds of butter from April to July 1—three months—"in addition to a supply of milk and butter for his small family, which must have equalled a pound or two a week."—*Country Gentleman.*

Veterinary Department.

Internal Structure of the Horse's Foot.

THE internal or sensitive structure of the foot consists of bones, ligaments, tendons, cartilages, nerves, blood-vessels, sensitive laminae, sensitive sole and frog, and the coronary substance or ligament. The last three were briefly described in a recent number. The bones of the foot are the coffin, navicular, and the coronet or small pastern bone; the latter is only partly within the hoof. The coffin bone is exceedingly hard and porous, and is divided into the wall, the sole, tendinous surface, articulation surface, and wings. The wall is the part in front, and in shape is similar to the wall of the hoof. It presents a number of perforations; the largest ones are for the transmission of blood-vessels and nerves, the smaller openings are for the attachment of the sensitive laminae. The sole is slightly excavated, and to it is attached the sensitive sole. The sole also presents a roughened portion for the insertion of the perferans tendon, on each side of which is a groove called the plantar groove. The wings consist of two protuberances, projecting from the posterior part of the wall. The wings are divided by a notch into two portions; the upper one of the two receives the name of the basilar process, to which is attached the lateral cartilages.

The navicular or shuttle bone is very small, and is situated under the wings of the coffin bone. Its superior surface is smooth, the lower surface is rough and covered by fibro-cartilage, forming a bearer over which passes the tendon. The cartilages of the foot receive the name of lateral cartilages, and are two broad cartilaginous plates, situated upon the wings and sides of the coffin bone, and extending upwards; the superior half extends as high as the pastern joint, and is perceptible to the feel.

The sensitive laminae are situated upon the wall of the coffin bone, and appear to be a continuation of the coronary substance. The laminae number about five hundred, each consisting of a plait or duplication of substance. The superior extremity springs from the coronary substance, and the lower extremity disappears in the sensitive sole. The inward sides of each plait are inseparably united, and to its outward side is attached the horny or insensitive laminae. The laminae are not so highly organized as either the sensitive sole or sensitive frog. The tendons forming part of the foot are the inferior extremities of the extensor pedis and flexor pedis perferans tendon. Only a small portion of the former is within the hoof. The latter passes into the hoof behind the lateral cartilages, and passes over the navicular bone, becoming inserted into the sole of the coffin bone. The foot is liberally supplied with blood, which is derived from the plantar arteries, which pass down the lateral sides of the pastern bones, giving off branches on their passage. They descend through the sensitive frog until they reach the wing of the coffin bone, and are then continued along the groove on the inner side of the wing, entering the foramen at each side of the tendon, and terminating in the circular arteries, from which spring two sets of arteries—the anterior laminal and the inferior communicating arteries. The former pass out of the first row of openings on the wall of the coffin bone, and are distributed amongst the sensitive laminae. The latter descend through the lower row of openings on the wall, and above its edge they unite to form the circumflex artery running around the toe. The blood leaves the foot by a set of blood-vessels called veins; these are numerous and arranged in plexuses, which are superficial and deep-seated. The superficial plexuses are the solar, the laminal, and the coronary. The solar plexus is on the solar surface of the foot, and are remarkable for the great equality of their diameter. The branches of this plexus terminate mostly in a large vein called the circumflex vein, which accom-