

the necessity of taking time in the manufacture of cheese, I was never so forcibly impressed with them, as during a visit which I made among the fine dairies of New York, located in Oneida and Herkimer counties.

The first of these dairies which I visited was that belonging to Mr. JOHN O. FRAZEE, two miles north of the village of Rome, Oneida county, where the milk from 400 cows was made into cheese; and where I saw that every cheese in his cheese-house was as *perfect in form* as when taken from the press, and still soft as butter, and every one who is posted must see at once that such cheese must be *firm, mild and rich*—the three essential points of a superior cheese.

I next visited the dairy of Mr. JESSE WILLIAMS, four miles from Rome, where the milk from four hundred and fifty cows was manufactured into cheese. Here the same perfection of form appeared as at Mr. FRAZEE'S; and after a critical examination of six or seven hundred cheeses, weighing one hundred and fifty pounds each, I failed to detect any, *even the least*, change of form in any of them, from what they possessed when taken from the press, and still they were *perfectly soft and buttery*.

I have at one time and another, visited over one hundred of the best dairies in Northeastern Ohio, as well as a large number in Eastern and Western New York and Western Vermont, but I never at any time, or in any place before, have seen a dairy of cheese so near what I considered perfect, as those of Mr. WILLIAMS and FRAZEE; but when I show how perfectly every step of the process of manufacture is reduced to a system, all wonder at the uniformity of the product will cease.

The cows are owned by different individuals, living at various distances from the dairy house; some of them are even four or five miles away; the owners draw the milk as soon as it is taken from the cows, directly to the dairy, where it is accurately measured, and an exact account kept, and the dairymen take it when it is thus delivered to them, manufacture it into cheese, keep it, and take care of it until sold. They then sell it, and after deducting the cost of salt, capping, rennet and annatto used in the manufacture, pay over to each farmer who furnishes milk, his pro rata share of the proceeds, except one per cent. per pound on the sale weight of the cheese, which, and the whey and the pay of the dairyman for all his labor, care, use of buildings, fixtures, &c.

**EVENING WORK.**—As soon as the milk is delivered and put into the vats at night, they add one gallon of cold water for every ten of milk, which they will have in the vat when it is all in, and immediately set cold spring water to running around the milk vat, and reduce the temperature as quickly as possible to sixty degrees, when it is left for the night with the water still running around the vat, in order to

still further reduce the temperature, and keep it cool through the night, and prevent souring.

**MORNING WORK.**—In the morning the milk is put in with the last night's milk, as soon as delivered, and when all is in, the heat is raised to eighty-two degrees in warm weather, and eighty four in cool, and sufficient rennet added to produce perfect conglutination in one hour and fifteen minutes.

**THE CREAM.**—Before heating to put in the rennet, the cream which has risen on the last night's milk is dipped off and poured back through a cloth strainer, until it has become thoroughly incorporated with the mass of the milk; and after the rennet is added, the milk is kept frequently stirred, dipping off the top and pouring through the strainer until the milk begins to thicken. This is to keep the cream from rising. When allowed to remain quiet, even for a few moments, the cream separates, and rises to the top; and if the curd begins to form with the cream floating on top, it will work off in the whey; but if kept thoroughly mixed and incorporated with the milk until the milk thickens and the curd begins to form, it is not very difficult to keep it in the cheese, and not lose it in the whey. One great object in adding the water to the milk, is to reduce the milk so as to have the cream work in the more readily.

**THE CURD.**—When the curd is sufficiently formed to go to work at—which may be known by its breaking with a clean, smooth fracture, in passing the fingers through it—break it up carefully with some instrument, so as to leave it in lumps about two inches square; but this instrument should have no sharp edges so as to cut, for—take very particular notice—*no cutting edge*, of any kind, must be allowed in the curd at any time during the process of manufacture. This is essential and important. The curd must be divided entirely by *breaking*, and not by cutting. As good a day as any is to use the hands for breaking the curd from the first. After breaking, as above described, so that the lumps will be about the size of an egg, let it stand about ten minutes, or until the curd begins to settle, and then begin to work and break the curd with the hands. Let the motion be very slow and careful, so as not to work the cream off, or whiten the whey; meantime, raise the heat to eighty-eight degrees; when the temperature arrives at eighty-eight, cut off the heat, let the curd settle, and draw off the whey until there is barely enough left to cover the curd.

**PRESSING OUT THE WHEY.**—Now comes the most difficult part of the process, that is, to break the curd thoroughly and finely, and at the same time preserve the green appearance of the whey. This is done by taking the curd between the hands in small quantities at a time, and bringing the hands flat and close together with a pretty strong pressure. Care must be taken, however, not to rub or mash