

substance that would seize upon the oxygen, as with the limestone, the compound would be broken up, and the hydrogen being a gas, would escape. There is a substance which possesses that power. It is a curious metal termed potassium, which, whenever it is presented to oxygen in air or water, seizes upon and unites with it. If we throw a piece of it into water, it unites with some of its oxygen, and the other element of the compound, hydrogen, is disengaged as a gas and takes fire. The same decomposition of water can also be produced on a larger scale, and on the same principles. The atmosphere is continually charged with moisture which descends upon the growing crops in the soft dew, and the refreshing rain, and enters into the interior of the plant, where under the influence of that mysterious principle, life, which presides over the motions of the animal and the vegetable, it is decomposed as required, and thus made to contribute to their increase.

(To be continued.)

#### HOW IS STILTON CHEESE MADE?

MR. EDITOR.—A gentleman residing near Guelph, whose name frequently appears in your journal, has obtained some notoriety for making what he calls "Stilton Cheese". I am told he declines to explain the process of its manufacture, and I do not remember to have seen any account of this kind of Cheese in the *Agriculturist*. I should be glad to learn the mode of making this Cheese, and if you can describe it in your next number, you will perhaps oblige more than one of your subscribers.

Yours respectfully,

W. D.

West Flamboro, Aug. 3rd 1855.

We have never made Stilton Cheese; and, therefore, have no practical knowledge of the manufacture; but we believe the *secret* of the process is simply to add the *cream* of the night's milk to the new milk of the morning. It is thus sometimes called Cream Cheese. The name is derived from its having been first made extensively at Stilton, in Leicestershire, Eng. It is now made in Cambridge, Rutland, Northampton, and other counties in England; and by Mr. Parsons, and probably others, in Canada.

One of the Agricultural Reports of the County of Leicestershire thus describes the process:—"The night's cream is put into the morning's new milk, with the rennet; but when the curd is come it is not broken, as is done with other cheeses; but is

taken out with a soildish altogether, and placed in a sieve to drain gradually; and as it drains it is pressed till it becomes firm and dry; being then placed in a wooden hoop, and afterwards kept dry on boards. It is turned frequently with cloth binders round it, which are tightened as occasion requires."

In Webster's *Encyclopælia of Domestic Economy*, it is stated that these cheeses are of "small size, from six to eight pounds weight; and are of a cylindrical form, made in a deep vat, and are not considered sufficiently mellow until they are two years old, nor ripe until they exhibit spots of blue in the interior, marking the commencement of decay."

We find the following in one of our American exchanges, contributed by a correspondent. The directions are substantially the same as those above quoted:—

"This cheese was first made, we are told, by a near relative of the landlord of the old Bell Inn, near Melton, Leicestershire, England, where its reputation was such that it sold for a long time for half a crown per pound. I am not aware that any attempts have as yet been made to produce Stilton Cheese in the United States; but Mr. Henry Parsons, of Guelph, Canada, has manufactured it of a quality said by good judges to be equal to that made in the mother land. There appears to be nothing very peculiar in the process as detailed by those who understand it, and considering the cheese really possesses the high superiority just claimed for it, the only thing surprising at all to me is, that its manufacture has not become not only common, but universal.

As some of your readers may have a curiosity to know the process, I will give a recapitulation recently given me by a dairyman from the "old country," who is perfectly familiar with the details, having lived many years on a farm where Stilton Cheese, of the first quality, was the principal dairy product. By way of premising, allow me to say that I am assured that the excellencies of this cheese have been by no means exaggerated. The entire product of the very extensive dairy of which he was honored with the general supervision, sold ordinarily for about double the price of other cheese, and the demand for it was such that the regular customers often bid upon each other, and not unfrequently took it in its immature state, or before it had become sufficiently ripe to cut. I will now proceed to give his directions in the fewest possible words:—

The night's cream, without any portion of the skimmed milk, is put to the milk of the next morning, and if cheese of superior description and richness is desired, an additional allowance of cream is afforded, mixed with a little fresh butter. The rennet without any coloring, is then put in, and when the curd has come, it is immediately removed without being broken, and put whole into a sieve o