

was withdrawn from the fire, and a ball of rennet about an ounce weight dissolved in the milk, turning it in the hand in the milk; it was not sufficiently coagulated till about noon, being early in the spring; but in summer it is done in half or three quarters of an hour; but they then use half as much more rennet as was coagulated, so as to be taken in pieces from the boiler.

The foreman with a stick that had 18 points, or rather 9 small pieces of wood fixed by their middle in the end of it, and forming nine points on each side, began to break exactly all the coagular milk, and continued to do so for more than half an hour, from time to time examining it to see its state. He ordered to renew the fire, and four faggots of willow branches were used all at once. He turned the boiler, that the fire might act; and then the underman began to work in the milk with a stick like the above, but with only four smaller sticks at the top, forming 8 points, four at each side, a span long each point. In a quarter of an hour, the foreman mixed in the boiler, the proper quantity of saffron (about one third of an ounce) and the milk was all in knobs, and finer grained than before, by breaking continually.—Every moment the fire was renewed or fed, but with a faggot only at a time, to keep it regular. The milk was never heaped much, nor does it hinder to keep the hand in it, to know the fineness of the grain, which refines continually by the stick work of the underman. It is of the greatest consequence to mind when the

grain begins to take consistence. When it comes to this state, the boiler is hurried from the fire, and the underman immediately takes out the whey, putting it into proper receivers. In that manner, the grain subsides at the bottom of the boiler, and leaving only in it whey enough to keep the grain covered a little, the foreman, extending himself as much as he can over, and in the boiler, unites with his hands the grained milk, making like a body of paste of it; then a large piece of linen is run by him under that body of paste, while another man keeps the four corners of it, and the whey is directly again put into the boiler, which facilitates the raising the paste, which is put for a quarter of an hour into the receiver, where the whey was in the linen: The boiler is then put on the fire to extract a poor cheese; after a quarter of an hour, the paste is put into a wooden form without top or bottom; a piece of wood like a cheese, put on top of it, putting, and gradually increasing weights upon it; in the evening, the cheese so formed, is carried into the warehouse, where, after 24 hours, they begin to give the salt. It remains in that warehouse 15 or 20 days, but in summer only from 8 to twelve, where the crust will be formed, when it is carried into another warehouse. Then turn all the cheeses under six months every day; after that, once in 46 or 60 hours, keeping them clean, otherwise they acquire a bad smell, distinguished by the name of grained cheese.

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#### METHOD OF FREEING APPLE TREES FROM MOSS.

**T**HIS method consists in daubing over the trunk, and all the large branches of the tree, when the sap begins to rise, with a large brush dipped in whiting made

of lime, pretty thick; the moss, and all the rotten bark will soon after drop off, and be replaced by a new bark entirely smooth.

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#### BIOGRAPHICAL AND MISCELLANEOUS ANECDOTES.

**T**HE performance known by the title of Burn's Treatise on the office of a Justice of Peace, was written by a poor clergyman in the north of England. He went to London to sell his manuscript, and enquired of the landlord at the inn where he lodged, if he was acquainted with any bookseller? The master of the house in-

roduced him to a person in trade, who, after keeping the manuscript for examination eight days at last offered him twenty pounds for it. After a variety of disappointments of the same kind, the author waited on Mr. Miller, who was rising fast into fame and fortune. He had sufficient strength of mind to see that 'honesty is the best