

The Dairy.

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Making Cheese from One or Two Cows.

In an answer to a query, a correspondent of the *Tribune* tells how a Vermont woman makes the best cheese from one or two cows.

"Have a large tin pan or a brass kettle (on account a wooden vessel) in which to strain the milk at night as soon as milked, with no cooling or warming. Put in rennet sufficient to bring it in thirty minutes. Cut it carefully with a long wooden knife, and let it remain until morning, then put it to drain. Wash your pan, and proceed with the morning's milk as the night before. Carefully drain the curd so the butter will not escape with the whey. The curd can be kept two, three or four days by salting a little, and putting in a bag, hanging in the cellar, or some cool place.

"When the cheese is to be put in the press, cut it in thin slices and let it stand a few minutes in water heated to 104 degrees. Let it drain awhile, cut it in small pieces, putting a tablespoonful of salt to one pail, or twelve quarts, of milk. When taken from the press sew on a cotton cloth bandage. Butter thoroughly at first, turning and rubbing daily until cured. Every utensil with the cloths used must be well scalded and dried in the sun every day, or the curd will sour, and the cheese be hard and poor."

Another writer says that a friend whose cheese is better than much of the factory manufacture consents to his sending her method of making cheese from two cows.

"First place the rennet in about two quarts of water, and let it soak three or four days before using. Set the night's milk. In the morning skim it and strain the cream back into the milk. This is better than simply stirring it in. Heat this milk to the temperature of new milk, and add the morning's milk. The strength of rennet varies, but I would use one-half a teaspoonful the first time, stirring it thoroughly. Let it stand till curd forms. In one-half hour it should be firm enough to cut, and no particles of curd adhere to the knife. If not, add more rennet next time, or if it comes much sooner, use less. Cut the curd into squares of two to three inches, and let it stand half an hour, and cut again into very small squares. Place a cloth strainer over it, letting it rest on the curd, and as the whey rises above it dip it off carefully.

"When the whey is dipped off, heat some of it rather warmer than you can hold your hand in, but not scalding, and turn it on the curd. If too hot, the curd will be tough. Break the curd into small pieces, with the hand, so it will heat through thoroughly. Test the curd by chewing a piece, and when it squeaks it is heated enough. It is well to break the curd occasionally with the hand while dipping off the whey the first time, but must be done very gently. After scalding turn off the whey and salt the curd, using about one tablespoonful of salt to a pail of milk. Put this curd in a cool place.

"The next morning make a curd in the same manner. Cut the first curd into half inch pieces, turn on some whey to soften it, and let it stand until the second curd is salted, then mix the two curds thoroughly and put into the press. In one hour turn the cheese over. At night turn again. The next morning it will be ready to take out. To prevent flies troubling cheese, cap them. Take a strip of thin cloth an inch longer than the circumference of your cheese, and about two inches broader than its depth. Sew the edges together, and gather each edge by turning down once and whipping. Cut two round pieces the size of the cheese. The first time you turn the cheese, put on the band and fasten tight. Put one of the round pieces on the top, and the other on the bottom of the cheese, tucking the edges under the band. The cloth will press to the cheese, and flies cannot get under it. In cool weather milk more than twelve hours old can be used."

For the benefit of Western readers I will add that this lady's apparatus for cheese-making consists of a wash-boiler, a long, thin wooden knife, a hoop—a peck measure with the bottom taken out makes a good hoop—and a press made in the following manner: One end of a long pole is put through a hole in a shed; through the fence will answer. A box sets under the middle of the pole, and the cheese sets on the box. A few small blocks or bricks are placed on the cheese for the pole to rest on, and a pail of stones hangs on the other end of the pole.

Stable Floors.

Upon the proper arrangement of the floors of stables depends much of the comfort of the stock and economy in saving manure. Nothing is more detrimental to the health of farm animals than foul earthen stable floors. They are saturated with liquid manure, they are always damp; an unhealthy mouldy smell constantly pervades them, and millions of the germs of possibly poisonous fungoid growths are constantly inhaled. It is no wonder that there are in consequence constant blood disorders, or bronchial or lung diseases. Besides, the appearance and the comfort of the animals are sacrificed, because cleanliness is impossible under the circumstances. We very early in our experience discovered this, and for many years were constantly experimenting to discover the best stable floor. There are two of which we can hardly determine which is the better. One of these is a double plank floor. The bottom plank is of hemlock—which is as good as any if kept dry, and is the cheapest—two feet long and two inches thick, for single stalls. This lower floor being laid is well saturated with hot gas-tar, and the upper layer of plank, also of hemlock, which, under these circumstances, is durable, and which does not become so smooth or slippery as oak or yellow pine, and is therefore safer, are laid upon it. They are first coated upon the under side with the tar, then laid so that the joints are broken and finally firmly spiked down. These planks should be $1\frac{1}{2}$ inches thick, and 7 feet long. They form the bed of the

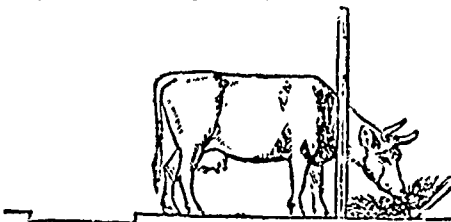


Fig. 1.—Wooden Floor for Cow Houses.

stall, of which $2\frac{1}{2}$ feet are occupied by the feed trough, and $4\frac{1}{2}$ feet give standing room for the cow. At the ends of this bed or floor of the stall is a depression $1\frac{1}{2}$ inches deep, into which all the manure drops or drains. This may be made of any width that is desirable. When the stalls are single, two feet is a sufficient width, with a sidewalk of one foot wide. If the stalls are double, four feet give plenty of room. Figure 1 shows the profile of such a stall, with the lengths of the various parts, and the position of the stanchion, and that of the cow. The depressed portion of the floor should be kept well coated with gas-tar, and sprinkled with sand while the tar is hot. The tar is a great preservative of the wood. Such a floor is quite impervious to water, and is equally as good for a hog pen as for a cow stable. For horses, the floor should be laid with the best white oak, hemlock being too soft to stand contact with the shoe-caulks.

The other floor is the cobble-stone and cement floor. The floor being graded with a gentle slope or half an inch to a foot is paved with cobble-stones selected for evenness of size, and for their shape, which should be that of an egg, with one broad and one pointed end. The smaller end is laid in the earth, and the broader one uppermost. They should be well rammed down, and when the floor is laid, all loose sand is to be swept off from it. Figure 2 shows how the floor for a double stall should be made. The spaces are of the same size as those in fig. 1. The finishing of the surface is thus performed. One part of good hydraulic cement, and seven parts of sharp sand are well mixed dry, and then water is added sufficient to

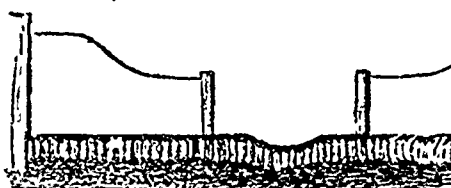


Fig. 2.—Cobble-Stone Pavement for Cow Houses.

make a thin mortar. This is quickly spread over the paved floor, and worked into the spaces between the stones with an old stiff corn broom. It is laid on thick enough to fill the spaces evenly, and with the broom a fair smooth surface is formed, through which only the tops of the stones are seen. A thin wash of pure cement is spread over the whole, and it is left to dry. The next day a coating of hot gas-tar is laid upon it until no more is absorbed, and fine sand scattered upon it. Then we have a floor which will last indefinitely, if only care has been taken to make

a solid foundation, and to ram the stones down solidly. It is entirely rat proof, dry, and therefore healthful. This floor is also pig proof, and suitable for hog pens which have nothing beneath them but the ground. It is obvious that this paved surface is solely a ground floor, and cannot be used over a cellar.—*American Agriculturist*.

Box Stalls for Cows.

People who remember how their fathers used to tie up oxen and cows in stanchions, and who have seen these instruments of bovine torture banished at the dictates of humanity and their places supplied with chains, are in a degree excusable for thinking that our present stable arrangements are all the most gentlemanly or most fastidious cow could desire; but those who stop and think a moment will see that there is cause for further improvement, in fact that the present practice of tying up cattle does not meet the requirements at all.

Cattle are naturally among the most cleanly of animals, fastidious as to their food, drink and lodgings. They never seek of their own accord a mud-hole to lie or to wallow in. Their toilets are made with their tongues, with which they remove impurities, comb their hair, allay irritations of the skin, and perform other offices. When they lie down they naturally spread themselves over considerable ground; when they get up they want room to do it in. But when tied up by the head, they are compelled to stand and lie in manure and filth, they are unable to reach many parts of their bodies with their tongues, they are confined in one position, can not lie down with comfort or get up without violation.

These considerations suggest that cattle should not be tied up at all, and we ask our readers who own few or many cattle and especially cows, and who can by any reasonable amount of labor arrange it so as to give each one an apartment by herself in which she can stand, lie, turn around and move about naturally, to do so and note the result.

It will surprise people who think that a cow don't mind having their sides plastered over with manure and filth all winter, to see how clean she will keep herself when she has a chance in a box stall.

Then in one cow cannot hook or rob another; she will not strain herself getting up or reaching for food; she can lie down naturally and get up easily; can be fed to better advantage, milked with less trouble, and is better off every way. You who have barn room, try it and see.—*Mirror and Farmer*

Washing Milk-Dishes.

I was somewhat exercised in mind by directions I lately read in a farmer's paper for washing dishes. The writer bids us wash our milk-pans, etc., first with boiling suds, then rinse them in boiling water, and then "wipe them with a damp cloth." She says she cannot tell the reason, but she finds that if tin things are wiped with a perfectly dry cloth "there is a stickiness left behind which soon becomes a sourness." I think I can tell her the reason. It is because the cheesy part of the milk has been scalded on the tin, and is only taken off (and but partially then, I am afraid) by the cool, damp wiping cloth. I think that most good housekeepers prefer to wash the milk-pans first in water below scalding heat. It is very common in good dairies to wash them first in cold water (which does not remove the cream), then in hot suds (which does), then in a clear hot water rinse, wiping or setting them in the hot sun. Since reading the article referred to, I have tried it many times, and have never found that the cleanest and driest of wiping-cloths left any stickiness behind; but I never wash dishes in scalding water. I see people pile their dirty dishes into the dish-pan and pour boiling water over them, and I feel sure there will be some "stickiness left behind." Warm water, but below the scalding heat, is best, unless your dishes are soiled principally by fat and butter. Everything but grease scalds on instead of off.—*Agriculturist*.

The *Rural New Yorker* mentions an individual who puts down his Winter's milk the same as some people lay in vegetables, etc. He bottles a lot of milk in the Fall, heats them to the boiling point, then corks the bottles and covers the corks with wax.

REMARKABLE BUTTER YIELD.—*The Live Stock Journal* is informed by a lady in North Buffalo, N. Y., that a heifer coming in when 22 months old made 335 pounds of butter in 11 months—or one pound per day. If this statement is true, this is, all things considered, the most remarkable yield we have ever known reported.