

The September and October numbers of the *Cultivator* have lately reached us, and we are delighted to see that the exalted character which the late Judge Buell and Willis Gaylord had earned for this journal, is fully sustained by its present conductor. Through some mistake or other of the publisher, we have not been in the regular receipt of the *Cultivator* the present year; and our readers who were formerly subscribers to that excellent work, have doubtless experienced a loss, as well as ourselves, in not having the pleasure of perusing the *cream* which we might have gathered from our able contemporary. Without further dilating upon the merit of the magazine before us, we would, for the information of our readers, extract a few articles which we trust will be read with interest.

**Deep Ploughing.**—Dr. D. H. Robinson, of Farmington, Ontario Co., N. Y., ploughed a piece of grass land late in the summer for wheat, to the depth of nine or ten inches. This was thoroughly harrowed, with a light dressing of well rotted manure, and the seed sown upon the inverted sod. The product was thirty-five bushels per acre, on land where twenty are usually considered a heavy crop. Another skilful farmer finds as much benefit from the mixture of the subsoil, that he considers a decided advantage would result, so far as fall wheat is concerned, if six inches of the surface of his land were entirely removed and carried off.

**Pine Apple Cheese.**—Mr. Lewis M. Norton, of Goshen, was the first manufacturer of what is called pine-apple cheese, in America. He commenced making this article in 1808. He had at this time no knowledge of the mode in which it received its peculiar form and qualities. He saw some which came from England, and set himself to work to imitate it. His first trial succeeded so well that he was encouraged to persevere, and he has continued to progress, until at this time, he has so perfected the whole process, from the "running up" of the curd, to the sole of the cheese, as to entirely distance all competition.

Mr. Norton is this year using the curd from ninety cows, for making pine apple cheese. The principal portion of this curd is bought of his neighbors, for which he pays them the same price per pound that common new milk cheese brings, which is five cents this season; so that those who sell him their curd, save all the labor of pressing and curing their cheese, besides gaining considerable from the greater weight of the curd.

The curd is kept for twenty-four hours before it is made into cheese. The advantage of this,

is supposed by Mr. Norton to be, that a degree of fermentation takes place, which being checked at a critical time, by the cutting of the curd, preparatory to its being formed into cheese, is not renewed after it comes from the press; thus preventing the defect of the cheese being hoven or blown.

The curd is rapidly cut into pieces of not more than a fourth of an inch square, with a machine invented by Albert Loomis, Torrington, Ct., which Mr. N. prefers to any curd-cutter he has seen. After being cut, the curd is put in a cheese cloth, placed in warm water, and the temperature gradually raised by pouring in water that is still warmer, till it reaches 105 degrees, by the thermometer. This does not scald the curd, which according to the practice of the best cheesemakers in England and in this country, is, we think, discountenanced. The curd is next cooled, by adding cold water, to the temperature of 88 degrees, when the whole of the water is drawn from the vat, and the curd weighed, and salted with the finest kind of table salt—four ounces of salt to ten pounds of curd—and after being well stirred is put in the press, where it remains twenty-four hours, or a longer time, as is convenient, as it takes no hurt by remaining forty-eight hours. The curd is weighed immediately over the tub, being drawn up by a pulley, and when this is done, is again lowered into the tub, where it is salted.

The cheeses are pressed into moulds, made of sound blocks of oak timber, about twenty inches long and ten inches square. They are sawed lengthwise through the middle, and each half is carved or worked out so as to give the general shape of a pine apple—one half in each part. From the cavity to the upper end of the block, a groove is cut in each part, which, when the parts are placed together, makes a round channel of about two and a half inches in diameter, for passing the curd into the mould. When the two parts of the block are put together in such a manner that the cavities match each other, and are strongly keyed into a frame, they form the mould for pressing the curd. The pressure is applied by means of a screw, operating on an upright, round piece of wood, which fits the channel in the block, and as it is forced down compresses the curd in the mould. The presses are very compact and strong, and appear to answer the purpose well. He has sixty-eight of them, and makes twenty-eight cheeses per day, weighing when dried five pounds each. When the cheeses are taken from the press, they are trimmed, and then placed in nets and hung in water of the temperature of 130 degrees. This is to soften the outside, that it may receive the desired impression from the net, which is done by taking them from the water while enveloped in the nets, placing them in a frame and straining the nets tightly over them by means of screws. This indents the threads of the net into the cheese in such a manner as to give them the external appearance of the fruit from which they are named.