

dish. The cutting of these cubical pieces again commences, slowly and cautiously at first, to break the curd as little as possible, but more rapidly afterwards, until the whole of the pieces are thoroughly divided, and made quite fine. It is then allowed to settle for some fifteen minutes, and the whey again taken from it with the dish, and strained through a fine hair-sieve, to arrest any of the small particles of curd which may be taken up with the whey. The curd is then cut out, and laid in a heap in the tub, to allow the whey still to drain away, but only by the pressure of its own weight; and when all the whey that will leave it has been so expressed, it is placed in the cheese-vats, which were before covered with a cloth, remaining there for half-an-hour, under a pressure of about a stone weight, to press out the remaining whey, but leave the fatty or butyraceous particles in the curd. It is then taken out and cut into slices, and again subjected to a greater pressure, and either broken fine by the hand or torn in pieces by a curd-mill until it becomes almost reduced to crumbs. It then undergoes the salting process, which generally takes place at the rate of $7\frac{1}{2}$ ounces of salt to the English stone of cheese. A fine linen cheese-cloth is now washed in warm water, wrung, and placed in the chessel, or chessford, and half a hundred-weight laid upon it for an hour; this is doubled for another hour, when the cheese is taken out, placed in another cloth, and again put under an increased weight for about three hours. This continues for about four days; every time changing the cloth, and generally turning the cheese upside down; and the weight is increased until the cheese arrives at a degree of consistency to bear the pressure of a ton.

When taken out of the press, the cheeses are placed in a very dry and somewhat warm atmosphere, often within the range of the influence of the kitchen fire, turned several times a day, and rubbed with a dry cloth. This continues for a week or ten days, when they are removed to the cheese-room, where they are exposed to a cool dry atmosphere; a gradual mode of ripening being, at this stage, necessary to their proper condition. The Dunlop cheese is seldom colored, though some herein imitate the Gloucester and Cheshire fashion. The peculiarity of management is that of making the cheese from the milk from the cow before it cools.

THE CHESHIRE DAIRY SYSTEM.

The Cheshire cheese is as celebrated in England as the Dunlop is in Scotland, and it has long received the greatest attention from the Cheshire dairyman. The evening's milk is set up until the morning, when the cheese is generally made, and the cream taken off. The skim-milk is scalded to about 100° , and one half of it, mixed with the new milk from the cows of the same morning, is strained through a fine hair or gauze sieve, while the remaining half is mixed with the cream, which is also added, so that the whole mass is about 83° to 85° ; the

annatto being added to the mixture in the proportion necessary to give the color aimed at in that particular dairy. Two pounds of annatto are generally considered adequate to color a ton of cheese. The rennet is prepared exactly in the mode described in speaking of the Dunlop cheese, and added in about the same proportion. The tub is then covered with a wooden cover, and a cloth placed over it to keep in the heat, and remains about an hour in this condition. The curd is then gently but thoroughly cut with a cheese-knife, until it is divided into small pieces, and is again left covered for an hour to settle. The whey is then taken out by a pan or dish; the dish being pressed gently on the curd, to gather up the whey. The curd is laid on a heap in the tub, and gently pressed. As more and more of the whey separates, the curd may sustain the greater amount of pressure without fear of forcing out the fatty matter. A perforated board is placed over the curd in the tub, and a weight, of from twenty to twenty-five pounds, placed upon it, and again the whey is baled out; it is then turned, and the same board, with a greater weight, placed upon it. It is then cut into square pieces, and pressed once or twice, when it is fit for the vat or chessford, which has in it a coarse cloth. Before being put in, the curd is broken into smaller pieces and salted, then piled up in the chessford, and covered with the cloth by having its edges turned over it; and as soon as the curd adheres, a cover is placed on the chessford, and the whole is pressed by a thirty pound weight. The curd is then punctured on all sides with skewers to admit of the free escape of the whey. It is taken out, cut in slices, and again subjected to more pressure, and more punctures by the skewers. The pressure is again increased, and the cheese frequently turned and the edges pared; the paring being placed on the top of the cheese, and pressed into the centre. A pressure of sixteen hundred weight is now given, the cloth changed, and the cheese turned several times in forty-eight hours; then taken out, and immersed in or covered with salt. It is sometimes salted by washing it with salt brine, and is, when taken out of the chessford, placed in a cylinder or hoop of proper dimensions, when it is washed in warm water, dried with a cloth, and placed on a shelf to dry, where it is allowed to remain a week. It is afterwards washed and dried again, and anointed with fresh butter. It is placed in a somewhat warm situation, and rubbed every day, for one week more, with butter, which much improves its character, and above all, its appearance.

HIGHLAND AND AGRICULTURAL SOCIETY

The first monthly meeting of the society for the season was held in the Museum on the 19th ult., Sir John McNeill, G.C.B., in the chair.

The Chairman stated that the subject for today's discussion was—"The best modes of feed-