

The Dairy.

From the Ohio Farmer.

How to make Cheese.

I have been a cheese-maker for fifteen years, I thought that at the opening of this year I would give the readers of the Ohio Farmer the benefit of my experience in cheese-making. The first thing necessary to success in cheese-making is

A Good Grass Farm,

where timothy, red-top, clover, and other tame grasses abound, instead of the harsh, coarse, and rank grasses. These latter will not yield the quantity nor quality of milk that dairymen want. This is well settled and admitted.

Good Cheese Houses.

After the grass and comfortable houses for the farmer and tenants, come convenient and comfortable cheese-houses for making and curing the cheese. These save much unnecessary labor.

Good Cows.

There cannot be too much care in selecting cows for the dairy, as one good cow is worth poor ones.

Milking.

Almost every one can milk, yet there is no art to cheese-making done with less care and attention than this, nor is there any part which ought to be done with greater care and precision in milking. It is usually done (in this country) in a muddy yard, and at very irregular periods; sometimes before light in the morning; sometimes after dark at night; sometimes at 9 o'clock in the morning, or 4 in the afternoon; sometimes by one milker and then by another; and, in my judgment is all wrong. The cows should be driven to the barn at regular hours, morning and evening; they should all be put in the stables and milked by the same person at the same time; don't change milkers, but have the same milkers for the same cows. A cow should not only be milked by the same person, at the same hour, but she should be milked at the same time. In order to do this, there should be no noise, or talk, or play, among the cows. I cannot urge this caution too strongly, as it depends the profits of cheese-making.

How long should Cows be kept from pasture.

Not over one and a-half to two hours. Most of this time is necessarily consumed in driving the cows from the pasture, and in milking. Thus, at three to four hours each day of the cow's time for grazing is used up. The rule is, to be as expeditious as possible; upon it depends the success of cheese-making.

Scrupulous Cleanliness.

Should be observed in everything about the

dairy-house, milk-pails, place of straining milk, whether in the vat or elsewhere. All dirt, mud or standing water around or near the place of making cheese should be removed, and none permitted to stay in the presence or near the place of keeping milk or making cheese. There is not known to me any production, animal or vegetable, so sensible to impressions from surrounding circumstances as milk, cream, and butter; hence arises the necessity of keeping everything around the dairy as sweet and clean as possible. No person who lies in bed until his evening milk soured, or who is not careful about his milk, can possibly make cheese of the first quality. Very much more ought to be said upon this part of the subject, and very much more attention ought to be given to it by nearly every one of our dairymen. Next in order comes

Preparing milk to receive the Rennet.

This is done in ways almost without number, with very nearly the same result. All kinds of vats are used, like all kinds of cooking-stoves and mowing machines, every one thinking his own the best. I have always used the one made by Jameston & Co., of Warren, Trumbull county, Ohio, and like it very well, (perhaps it is not the best.) We strain our evening's milk into this vat, and manage, by using cold water, to extract the animal heat from the milk as soon as possible, in order to have it retain its sweetness until morning and to obstruct the rising of the cream. In the morning, what cream does rise is removed, and the morning's milk is strained into the vat with the evening's milk, which cools the whole together, when a fire is started in the furnace of the vat, and by heating the water, all the milk is heated together to 84 deg., when a sufficient quantity of the rennet, with just enough good, nice coloring is added, to turn the milk to a firm curd, and give it a shade as near the color of butter as possible.—I should have said, that in the cheese making season we do not make any butter; therefore the cream taken off in the morning, as mentioned above, is heated to 120 deg. Fahr., and turned back into milk at the time of putting in the rennet, and all stirred together. This is left to stand from thirty to forty minutes, or until all has thickened to a firm curd. One word

About the Rennet.

The Rennet should be well prepared, and great care should be taken to preserve it and keep it sweet. I am very certain that rennet changed, tainted, or in the least sour, is very injurious to cheese.

Management of the Curd.

When the milk has hardened, (as above described,) I take a curd knife composed of five blades, known as D. G. Young's curd knife, (which I am sorry to say is not in general use in this country,) using it as directed by him, which is, to hold the knife upright, drawing