

MANAGEMENT OF CHEESE.

According to the French authorities in dairy matters, those cheeses which have received pressure in too fresh a state, and from which the whey is not entirely separated are liable to rise, and have in their centres holes or reservoirs of air, which cause a spongy and disagreeable look. When this takes place during the manufacture, and if the fermentation is considerable, the cheese should be placed in a cool and dry situation, piercing it with skewers of iron in the parts where it rises the most; the air or gases escape by these openings, the cheese subsides, and the interior presents fewer cavities. An experienced dairyman, Mr. Harris, says that the only way to make good cheese, is to produce lactic acid from the sugar of milk by fermentation. The case in milk will of itself change the sugar into lactic acid and curdle the milk; but before it does this, it has itself begun to ferment under the influence of light and heat, and by the absorption of oxygen from the air. If curd be exposed to the atmosphere for a few days and then added to milk, it coagulates it as quickly as rennet, and is often used for this purpose. As cheese-making is a fermenting process, it is influenced materially by heat, proceeding within certain limits; faster or slower as the temperature is raised or lowered. The heat of the milk when ready for the rennet may be one hundred degrees. If the rennet is good, the milk will curdle hard enough to cut in thirty minutes. After the whey which rises is dipped off, which is done by putting a strainer over the tub, the curd should again be broken with careful handling, as too much squeezing works away the richest part of the curd. The whey first dipped off is put into a tin heater, set in a kettle of water, and heated, during which process it can be worked fine, so that the curd will scald evenly.

When the curd feels a little tough, it is sufficiently scalded, when it should be strained and worked till the whey is well worked out, and it is then to be salted—the quantity of salt being determined by the taste. In pressing, all the whey should be pressed out before the rind forms—say twenty-four hours—in which time the cheese should be turned twice into clean cloths. When the cheese comes from the press, it should be greased and bandaged; the grease most suitable is made from whey cream, churned into butter, and fried in an iron kettle over a slow fire, until it becomes clear like oil; then a little annatto may be added, to give the cheese the proper coloring. The cheese should be turned and greased every day, to prevent moulding.

Cream cheese may be made by taking one quart of very rich cream, a little soured, putting it in a linen cloth, and tying it very closely to the cream; let this hang up to drain a couple of days—then take it down, and carefully turn it into a clean cloth, and hang it up for two more days—then take it down, and having put a piece of linen on a deep soup plate, turn the cheese upon it. Cover it over with the linen, keep turning it every day, on to a clean plate and clean cloth, until it is ripe, which will be in about ten days or a fortnight, or may be longer, as it depends on the heat of the weather. Sprinkle a little salt upon the outside, when it is turned. If it is wanted to ripen quickly, keep it covered with mint, or nettle leaves. The size made from a quart of cream is most convenient, but if wished larger they can be made so.

ADVICE TO WIVES.—A wife must learn how to form her husband's happiness, and in what direction the secret lies; she must not cherish his weaknesses by working upon them; she must not rashly run counter to his prejudices; her motto must be, never to irritate. She must study never to draw largely on the small stock of patience in a man's nature, nor to increase his obstinacy by trying to drive him; never, never, if possible, to have scenes. We doubt much if a real quarrel, even if made up, does not loosen the bond between man and wife, and sometimes, unless the affection of both be very sincere, lastingly. If irritation should occur, a woman must expect to hear from most men a strength and vehemence of language far more than the occasion requires. Mild as well as stern men are prone to this exaggeration of language; let not a woman be tempted to say anything sarcastic or violent in retaliation. The bitterest repentance must needs follow if she do. Men frequently forget what they have said, but seldom what is uttered by their wives. They are grateful, too, for forbearance in such cases; for, whilst asserting most loudly that they are right, they are often conscious that they are wrong. Give a little time, as the greatest boon you can bestow, to the irritated feelings of your husband.