

it. It is therefore obvious, that the certainty of salting right depends upon the state of the curd when the salt is put into it.

If the curd is now dry enough for the operation (and it should be), rub it between the hands till it is quite small; then put it into a large clean cheese-cloth, and put it, cloth and all, into the cheese-fat; take care and put it in so as to preserve the cloth from wrinkles, every one of which will leave its mark upon the cheese; then fold the surplus cloth over the top of the curd, and put on your cover; and if one cover sinks down too much, so that the cheese-press rests upon the edge of the cheese-fat, you must add another, or at least you must put something upon it which will bring the pressure upon the top of the curd, so as the remaining whey may be thoroughly pressed out of it.

You will now let it stand in that position six or eight hours; you will then take it out, turn it, and put it in again, repeating this till the cheese is thoroughly pressed, which ought to be just when there is not as much moisture in it as to wet a dry cloth. You will then remove the cloth altogether, and press it in the wood, to give it a smooth skin by taking out the cloth marks, and it is done.

The next thing is to put the cheese into a proper place to dry, which place in Ayrshire is always the garret of a thatched house, well aired, but not too much. The cheeses are laid upon the floor; they are turned at first twice a day, afterwards once, and when they are firm, once a week. *Note*, all cheese, of whatever age, ought to be turned once a week, and well brushed or rubbed with a hard towel, if they are to be well kept and free of vermin.

Butter is made in two different ways, viz: from the cream, and from the milk, cream and all.—The last mode produces the finest butter.

Every body knows how to make butter from cream—the cream must be allowed to sour, or it may be soured in the churn with a little warm water, or by heat of any kind—in cold weather, having a tendency to become cold, the action of churning should be brisk, and the friction will keep it up till the butter begins to separate from the milk, which is easily felt, when the action should become gradually slower, and latterly rather pressing of the butter particles together than any thing else. When finished, put the butter-milk through a milk sieve, and secure the small particles which you cannot catch with your hands, put all into a vessel and put cold water upon it, work it well with your hands, changing the water till it comes off quite clear; it is then ready for putting up according to the fashion of the place, salting as may be necessary.

But in situations where the whole milk may be churned with advantage, I mean where there is demand for butter-milk, it is better to churn the whole milk. I know that there is a prejudice against milk butter, as it is called, but I know it is better than what is called cream butter—the people don't yet understand that it is only the cream in both cases that becomes butter, the milk continuing milk still, and the real state of the question is, whether cream produces better butter churned by itself, or churned amongst the milk? I am quite prepared to support the latter position. Cream butter will not keep any length of time even salted, without becoming rancid. What is the reason? *Wiscacres* say, because it is too rich. Not at all—it is because it is too gross—because it has not passed through a body large enough, and attractive enough to refine it.—The philosophy of the process is this. The substance called butter is found in milk, incased in small bladders, (excuse the bull) which from the nature of their contents are lighter than milk, and therefore rise to the surface. Before you can get the particles of butter contained in these bladders, the bladders must be broken, and the butter be let out, the acid and heat expand the buttery particles, the bladders burst, and out comes the butter—this explains churning. Now suppose that an immense quantity of these bladders were skimmed off the top of milk, put altogether and broken, would not the result be a hotch potch of bladder skins and their contents, in fact, a complete "Gaberlunzie's Wallet."

So with butter (to argue from a less to a greater) the buttery bladders brought together and broken, are their skins and all, it is the skins that become rancid, and they spoil the butter, but let these bladders be broken in a large quantity of milk, the skins will float in it, and the pure butter which comes out of them will adhere particle to particle, and come out of the churn infinitely superior to that which is mixed with the bladder skins. It will be finer to eat—it will be more easily preserved.

Well, you see the reason why I prefer churning milk and cream

together, to cream alone, let us now see how the process is best accomplished.

When the "milk from the cow" has been passed through the milk sieve into boyns, let it stand till quite cold, then you empty it into a large barrel sufficient to hold as much as you can churn at once, and there it remains. When it is as full as you require, or nearly so, put into it the last meal of milk, *warm*. If the weather is moderately warm the milk will now thicken by standing 24 or 36 hours, if cold it will be longer, but it must be thickened before it will churn, it must be lapped. As soon as it is thickened, put it into the churn, put a little warm water into it and drive on; many a *dour* brush you will have at it if you churn much.

If your butter is too white, which will always be the case in winter, colour with anatto, the same as cheese—the size of a pea will colour the butter in a hand churn.

Another secret I wish to put you in possession of, is of importance—the removal of strong or unnatural tastes from the butter.

If the grass is rank and strong in summer, and if you feed with turnips, &c., in winter, the butter will taste strongly of both.

To prevent this, when you go to milk the cows, put about the size of a bean of saltpetre into the milking pail, this is all you have to do, it will take away every kind of unnatural or disagreeable taste, and will enable you to use many kinds of food for your cows, which would without it destroy your cheese or butter.

## News.

**PUBLIC SYMPATHY.**—The extent of the public sympathy for the poor Irish sufferers may be conjectured from the following significant fact stated in one of the London papers: All the great families are now setting a very praiseworthy example of sparing flour and potatoes. The Queen neither has potatoes nor any sort of pastry requiring flour. Lord Fitzwilliam, Lord Fortescue, and I believe, very many others, have no hot rolls, allowance their servants as to bread, and give visitors only one small piece at dinner. Sir James has also stopped all pastry and rolls, and though we are allowed a second helping of bread, it is not cut in a bread basket, but the loaf brought in, that there may be no waste." All the cavalry stop 3 lb. a day per horse of oats, which makes an enormous quantity.

**LICENSES IN IOWA.**—The Burlington Hawkeye says that as far as heard from, "all the counties have given a decided vote against granting licenses to retail intoxicating drink." In the county of Des Moines, the majority against king Alcohol was about 300. After this vote, the Common Council of Burlington repealed the license ordinance, so that no further license will be granted in that flourishing town.

**ILLUMINATIONS, AND THEIR CAUSE.**—A correspondent of the Baltimore Sun, who was an eyewitness to the surrender of Vera Cruz, says: "The general appearance of the Mexican troops was miserable, sickening; their uniform shabby and irregular.

The contrast between their and our well-appointed troops was prodigious." And for a series of victories, by our well-fed, well-clad, well-equipped army, over these poor, ragged, wasted, starving creatures, we must kindle bonfires and get up grand illuminations in all our cities. Shameful!—*National Era*.

**SANDWICH ISLANDS.**—On the 9th of November, five barrels of brandy were seized at Honolulu by the prefect of police, as they were being smuggled ashore from the Hamburg brig Helene. They were taken to the Custom-house, where they were recognised by Mr. Godfrey, supercargo of the Helene, who however, denied all knowledge of the transaction. The offence by the present laws, subjected the vessel to confiscation, and the principals and accessories to fines of \$1000 each; but in consideration of its being the first offence that had come to the knowledge of the Government, the Attorney General, with the advice of the ministers, forebore to prosecute the case to the full extent of the law, but imposed in lieu a forfeiture of \$2500 which was promptly paid into the King's Treasury. The forfeited-liquor was publicly emptied into the street in front of the Custom-house. The Polynesian says:—"The example of Lahaina, the present fall, where the crews of two hundred whale ships, numbering more than six thousand seamen, have refreshed, amid a semi-barbarous population of 3000 Hawaiians, shows what excellent order and security can prevail amongst the most unpromising materials, when alcohol