

any yields a pound or a pound and a half per cow weekly, in addition to her milk, while the produce of the Cheddar dairy is only cheese, or cheese and bacon. The dairy business is yearly becoming of importance to Canadian farmers, the following account of their principal methods of making cheese in England, condensed from Martineau's book, will not be uninteresting to readers:—

GLOUCESTER CHEESE.—Under ordinary treatment, the Gloucester cheese is made in a day. The morning's milk is heated or to about 80° in one or more large vessels of 80 to 100 gallons; a pint and a half or abouts of rennet is added to every 100 gallons in an hour's time or so, when the curd is broken, a wire sieve fixed on the end of a pole, is slowly and repeatedly drawn and thither through the mass, the whey is pressed out, the curd is pressed by the hand, pressed fine, and placed in a cloth and in the vat under a press for twelve hours; it is then salted and turned, and again put under the press.

It is kept there as long as there is pressure on it, and afterwards transferred to the shelves, where it is turned at intervals, where it gradually ripens. The whey baled from the curd-tub stands and throws up a cream which an inferior butter is made. In addition to the cheese, some 4 cwt. a-piece made of whey and butter made per annum, they sell in Gloucestershire on fattening a pig of 12 stone for every three cows upon the whey, &c., of the dairy.

CHESHIRE CHEESE.—The following may be taken as the ordinary history of a Cheshire cheese. The cows are milked at night, and the milk is poured through a sieve into tin pans on the shelves of the milk-house. This milk is skimmed in the morning, and then poured into the tub where the curd is "set." As the morning's milking proceeds, the pailsful are brought one after another and poured through a sieve into this tub. A pan of milk is warmed in a boiler in the dairy, and when it is only hot the whole of the cream just taken off with it, and the whole thus warmed is poured at last into the tub, which thus contains the milk, cream and all, of both "meals." The temperature of the milk, when well mixed, is about 75 degrees Fah. The liquid matter, "annatto," about half a gill, and an ounce of the solid colouring matter dissolved in half a pint of warm water, is added to 100 or 120 gallons which may be then in the tub as the produce of 40 cows; and the tub is filled with about a pint of brine, in which two or three bits of the prepared calves' vells steeped over night, is added to the whey, which is then left for an hour covered up until the curd has fully formed. It is then cut with a wire curd breaker, and the curd

sinking, the whey is baled out; the curd is collected and squeezed both by hand and the direct pressure of a weight above a board placed upon it, and the last of the whey being removed, it is lifted either into a basket or into one of the large Cheshire cheese vats ("thrusting tubs,") pierced with holes for the further escape of fluid—the lower part being a wooden cylindrical vat, and the upper a tin cylinder slipping into it as the curd on pressure sinks. After a certain pressure in this form, the curd is removed, and cut and broken by hand or by a curd mill, and from one to two pounds of fine salt is scattered over it, according to the weight of the cheese; about 1 lb. to every 40 lbs. of cheese is a common quantity. The whole curd being then re-broken is refilled into the vat, into which a cheese cloth has previously been placed. It is then put gradually under pressure, which, after the second or third day, amounts to nearly a ton weight upon each cheese. Every day the cheese is turned and wrapped in fresh cloths, and on the 7th or 8th day of this treatment, or as soon as dry, it is removed to the loft, and there swathed around with a linen band and placed on a bench, being turned occasionally until it is ready for sale. The Cheshire cheese is thus a whole milk cheese.

3. The **CHEDDAR CHEESE** is also a whole milk cheese. It differs in its manufacture from the others chiefly in the scalding of the curd. Immediately after the morning milking, the evening and morning milk are put together into the tub. The temperature of the whole is brought to 80 degrees by heating a small quantity of the evening milk. A small quantity of annatto is put into the milk along with the rennet, and in an hour, the curd having set, is partially broken, and a small quantity of whey is then drawn off to be heated. The curd is then minutely broken, and as much of the heated whey is mixed with it as suffices to raise it to 80 degrees, the temperature at which the rennet was added. In another hour, a few pailsful of whey are drawn off, and heated to a higher temperature than at eight o'clock. The curd is then broken as minutely as before, and after this is carefully done, an assistant pours several pailsful of the heated whey into the mass. During the pouring in of the whey the stirring with the breakers is actively continued, in order to mix the whole regularly, and not to allow any portion of the curd to become over-heated. The temperature is thus raised to 100 degrees, and the stirring is continued a considerable time, until the minutely broken pieces of curd acquire a certain degree of consistency; the curd is then left half an hour to subside. Drawing off the whey is the next operation, and the curd is carefully heaped up, and left for an hour with no other pressure than its own weight. The whey drips towards the side of the tub, and runs off at the spigot, no pressure being applied. The curd is cooled to 60 degrees, and put into the vat under pres-