wrung out of hot water, round the mould, and when the heat begins to go through, turn out.

MEDICINAL USES OF EGGS.

According to the "*Medical Record*," eggs are useful in the following applications: "A mustard plaster made with the white of an egg will not leave a blister. A raw egg, taken immediately, will carry down a fishbone that cannot be extracted. The white skin that lines the shell is a useful application to a boil. White of egg, beaten up with loaf sugar and lemon, relieves hoarseness, a teaspoonful taken once every hour. An egg in the morning cup of coffee is a good tonic."

The Dairy.

HOW CHEDDAR CHEESE IS PREPARED IN ENGLAND.

This cheese is prepared in England very much as its imitation is made throughout Canada. It is made extensively in the western counties of England, where the art of cheese making was already considerably developed at the beginning of this century. As a rule it is made from a mixture of morning's and evening's milk. The cheeses are cylindrical in shape, 60 lbs. in weight, on an average, and are about 10 or 12 inches deep, with a diameter of 14 or 15 inches. The heaviest cheeses weigh up to 100 lbs., while the lightest only weigh from 18 to 20 lbs. (1)

The preparation is as follows :— The milk is first coloured with anatto, and often indeed with the juice of carrots or marigolds. It is allowed to thicken, at from 80° to 90° F. in from 60 to 75 minutes. The curd is then broken up with the ordinary cheese-knives. The milk is previously warmed in round cheese-vats, made of oak, by adding a portion of strongly-heated milk to the rest of the unwarmed milk, or by the addition of hot water to the milk. In the preparation of cheeses of 60 lbs. in weight, the cutting up of the curd occupies about 20 to 25 minutes. Before the separate pieces of the curd are reduced to the proper size, they are left for fifteen minutes in the covered cheese-vat, a portion of the whey is then removed, and the work of breaking up the curd is finished. After this, the whey is all removed, with the exception of a very small quantity, and the curd is drawn together and covered over with perforated boards which are weighted with about 30 lbs. When it is observed that no more of the whey is being driven out in this way, it is removed, and the board is weighted with 65 lbs. The mass of curd after a short time is broken up, in some districts with the hand, in others with the curd-mill, and then submitted for some time to a pressure of 100 to 125 lbs., 2½ or 3 per cent of salt being then worked into it. The curd-mass is finally sewn up in cloth, and is placed in a round chest of wood or tin, with perforated sides, and put under the press. Long iron or wooden pegs are stuck through the holes of the mould, in order to facilitate the removal of the whey during pressure. After a short time, the cheese is removed from the mould, is broken up and put into a fresh cloth, and again pressed for a short time. This treatment is repeated several times, till finally the cheese is allowed to remain in the press, under great pressure, for several days. In the meantine it is turned repeatedly, and care is taken that the whey flows from the mould.

The pressure is increased to such an extent that it finally amounts to 15 lbs. per one pound of cheese. After the pressure has been finished, the cheese is taken out of the mould, divested of its cheese-cloth, brought into the curing-room, and treated in such a way that a hard rind is imparted to it. This is done by allowing it to remain for several days in a brine solution, or by rubbing salt into it. The cheeses which have salt rubbed into them, especially if they be very fat, are sewed up in linen, so that their shape may not be lost.

As soon as the rind has been made sufficiently firm by the action of the salt, the cheese is dipped for a moment in warm water or warm whey. It is then dried and put back in the ripening-room, where it is turned daily until it has become perfectly dry. When it has become dry, it is turned in summer three times and in winter twice a week. From time to time it is rubbed with butter.

At an average temperature (60° F.), Cheddar cheese ripens so as to be ready for sale in from three to four months. Cheese of an average size of 60 lbs. do not attain their highest perfection till from six to ten months have elapsed. Large

(1) And there used to be, when we were at a private tutor's in the neighbourhood of Cheddar, in 1840, a very rich toasting-cheese, made in the fall. Ed.