

is carefully done, an assistant pours several pails 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 overheated. The temperature at this time is raised to 100 deg., as ascertained by the thermometer, 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.

At the expiry of the half hour the curd has settled to the bottom of the tub. Drawing off the whey is the next operation. The greater proportion is lifted in a large tin bowl, and poured through a hair sieve into the adjoining coolers. As it runs into the leads it appears to be very pure. When the whey above the mass of curd is thus removed, a spigot is turned at the bottom of the tub, and the remainder is allowed to drain off, which it does very rapidly without any pressure being required. To facilitate this part of the work the tub is made with a convex bottom, and the curd is cut from the sides of the tub and placed on the elevated center. It is carefully heaped up, and then left for an hour with no other pressure than its own weight. After this interval it is cut across in large slices, turned over once on the center of the tub, and left in a heap as before for half an hour. The whey drips away towards the side of the tub, and runs off at the spigot: and no pressure being applied, it continues to come away comparatively pure. After undergoing these easy manipulations, and lying untouched during the intervals that have been mentioned, the curd is ripe for the application of pressure. But great care is taken not to put it into the vat to be pressed at too high a temperature. If the heat be above 60 deg., and it usually is higher at this time, the curd is broken a little by the hand and thrown upon a lead-cooler, until it is brought down to the desired temperature.

The after-management of the cheese resembles that of Cheshire. A little salt,  $1\frac{1}{2}$  lbs. per cwt., or thereabouts, is added to the crumbled curd, and it is mangled and broken by the curd mill. The cheese vats are placed under the machine, and are piled one above the other as the curd falls down. A cloth is put over each vat when the breaking is over, the curd is reversed in the cloth, put back into the vat, covered up, and placed in the press for about three-quarters of an hour. After this, the cheese is taken out, and a cloth wrung out of warm water is put on it. It is again changed at two and at six o'clock, after which dry clothes are put on it. Care is taken that the cheese fills the vat properly. To accomplish this, the vat, at making up, are filled rather full, and the edges of the cheese are pared in the afternoon. Next morning the cheese is rubbed on both sides with salt, and the same cloth is put on again. On the third morning it is treated in a similar man-

ner. The cheese is put into the vat without a cloth on the fourth morning, and a little salt is rubbed over it to keep it from adhering to the wood. After the fourth morning it is reversed in the vat, without a cloth, each morning until the process is complete, about the sixth or seventh morning.

We may mention here that Messrs. Cokey of Frome, make an apparatus by which a jacketed cheese tub of tin may be surrounded by a stream of hot water, and so the milk and whey retained at any temperature that is required, without the necessity of removing large quantities of milk or whey to a boiler every time of cheese-making for the purpose of being heated.

### Butter Making.

The following article on Butter Making is contributed to the *Rural New Yorker* by A. D. Bart, who has taken many premiums for butter at fairs in New York State, where, generally speaking, you find good butter. The remarks are useful and practical and can be understood by any one.

First—I consider that it is absolutely necessary to have good, sweet pasturage, with an abundance of the best grasses, and an unstinted supply of pure fresh water, not such detestable stuff as can be found in stagnant pools, but such as you behold when you “see the rill from its mountain joyously gleam,” where the cows can slake their thirst and feel invigorated. The pasture should have shade trees sufficient to accommodate all, without the necessity of disturbing each other in the excessive heat of midsummer. Then have cows suitable for a butter dairy—not those that give the largest amount of milk, but the richest, yielding a large supply of the rich orange-colored cream. The cows should be salted regularly, at least twice each week, as it will keep them in health and in thriving condition, which is needful for profit. Always be sure to drive them carefully to and from the pasture: never allow them to be worried by boys or dogs, as it will tend to heat the milk and often cause great delay in the churning, which some will impute to witchcraft, and that correctly,—but the witchery, I believe, is over-heating the inoffensive cow and often causing injurious effects upon the poor dairy beast.

Always be regular in your time for milking and let one person (as much as possible,) milk the same cow or cows, and be sure to milk them as quick and thoroughly as possible, for thereby save the richest part, and often save knots from forming in the teats, or causing milk fever, or inflammation in the udder. A clean, cool, airy and light room (the lighter, the better,) is the most suitable place, on racks instead of shelves is considered the best, and