

[For the AGRICULTURAL JOURNAL.]

THE DAIRY IN 1637.

(Continued from page 197.)

The next main profit which ariseth from the Dairy is cheese, of which there be divers kinds, as new milk or morrow-milk cheese, nettle cheese, floaten milk cheese, and eddish or after-math cheese, all which have their several orderings or compositions, yet, first I will shew you how to order your cheeselep bag, or

RENNET,

which is the most principal thing, wherewith cheese is compounded, and giveth perfect taste unto the same. The Rennet, which is the stomach bag of a young suckling calf which never tasted other food than milk, where the curd lieth undigested. Of these bags you shall in the beginning of the year provide yourself good store, and first open the bag and and pour out into a clean vessel the curd and thick substance thereof; but the rest which is not curdled you shall put away; then open the curd and pick out of it all manner of moles, grass or filth gotten into the same; then wash the curd in so many cold waters, till it be as white and clean from all sort of moats as is possible; then lay it on a clean cloth that the water may drain from it, which done lay it in another dry vessel, then take a handful or two of salt, and rub the curd therewith exceedingly; then take your bag and wash it also in divers cold waters till it be very clean, and then put the curd and salt up into the bag, the bag being also well rubbed within with salt; and so put it up, and salt the outside over, and close up the pot close, and keep them so a full year before you use them. For touching the hanging of them up in chimney corners (as coarse housewives do) it is sluttish, naught, and unwholesome; and the using of your rennet whilst it is new, makes your cheese heavy and prove hollow. When your rennet is fit to be used, you shall season it after this fashion; you shall take the bag you intend to use, and opening it, put the curd into a stone mortar or bowl, and with a wooden pestle or rolling pin beat it exceedingly; then put to it the yolks of two or three eggs, and half a pint of the thickest and sweetest cream you can skim from your milk, with a pennyworth of saffron, finely dried and beaten to a powder, together with a little cloves and mace, and stir them all passing well together, till they seem as one substance, and then put it up in the

bag again; then you shall make a strong brine of water and salt, and in the same you shall boil a handful of saxifrage, and then when it is cold, clear it into a clean earthen vessel; then take out of the bag half a dozen spoonfuls of the former curd and mix it with the brine, then closing the bag up again close, hang it within the brine, and so keep your rennet a fortnight before you use it, and in this manner dress all your bags so as you may ever have one ready after another, and the youngest a fortnight old ever, at the least, for that will make the yearning quick and sharp, so that four spoonfuls thereof will suffice for the gathering and seasoning of at least twelve gallons of milk, and this is the choicest and best yearning which can possibly be made by any housewife.

In conformity to my promise of continuing the extracts from "The Way to get Wealth," I now put you in possession of the "choicest" method of preparing the rennet in vogue in the 17th century, and presume that with perhaps the exception of the infusion of herbs, it will meet the approbation of the best "housewives" of even this advanced age, in which we plume ourselves on knowing so much more than our forefathers did. With the solitary remark, that I have taken the liberty of modernising "Master Gervase Markham's" spelling in order to facilitate the printing, I will defer to a future number the description of the method of manufacturing cheese recommended in "The Way to get Rich," by that worthy author.

Yours, &c.,

RUSTICUS.

To the Editor of the AGRICULTURAL JOURNAL.

SIR,—Although I do not believe that we are in a situation to compete with our neighbours in the *pork* line, I do believe that, were a *good* variety of pigs introduced in the interior, pigs might be profitably raised. *Here*, we raise pigs merely for the pork; in the United States *all* is turned to account. I see by an American newspaper that it is estimated that 1,500,000 hogs were slaughtered in the valley of the Mississippi last year; that the *bristles* were worth 50,000 dollars, and that eleven millions of pounds of lard from them is calculated to have been run into lard oil. It is said that the lard oil is now incorporated, 65 to 70 per cent, with that of the olive. This is certainly carrying on a *wholesale* business.

ORANGE