

been quite celebrated for her skill, in the manufacture of butter and cheese, became so convinced of the importance of the improvement that had been made, that she applied to one of the first dairy-men, and obtained permission to work, for a length of time, in his dairy-room, that she might become acquainted with his process for making, and management of cheese;—and we have often heard her declare, that after her apprenticeship, she could make more, and better cheese, from skin-milk, than she could before, from new.

This improvement consists in coagulating the milk, at a lower temperature, than formerly;—not pressing so hard, and storing in a warm, damp, rather than a cold dry room, as before. A few years since, I procured from Ephraim Perkins, Esq., (one of the finest cheese makers in the above district, at that time,) the following account of his process. Speaking of the improvement of which, he says:

"This has been done by using less heat, and some less salt; the cheese made soft, and is kept from spreading and cracking, by swathing.—The milk, in warm weather, is 'set,' considerably below the warmth of milk directly from the cow; the rennet must be free from taint, and made in such quantities, as to last several weeks—that its power can be relied upon to fetch the cheese in three quarters of an hour, or certainly in an hour, to be ready for breaking up;—which is to be done by hands, from the bottom to the top of the tub; or with an utensil, made of brass wire, with a sharp rim, (like a sieve,) in squares of half an inch, with two high bails, crossing each other at the top, and higher than the top of the tube or vat. It is then left till the whey rises and the curd settles; then begin to dip off; and of the first, put some over the fire, and as soon as may be, gradually increase the warmth of the tub, working off the whey, making fine the curd, so that the whey has as green an appearance as possible; the greener the whey, the richer the cheese. For the last half hour we have the whey at blood-heat, in the tub, and this is called the scalding process; which, if all works well, the curd is ready to be dipped into the cheese-basket, in about two hours from the setting; it is then made as fine, and clear of whey, as may be, and is ready to receive the salt, which should be two pounds, fine and dry, to one hundred pounds of curd, made so dry that little of the salt can pass off with the whey, in pressing. Some add cold whey, or water, before it is dipped into the basket; but this we think makes the cheese porous and spongy. If it goes to the press with its warmth, except what is lost by breaking up and salting, it closes better, is more sound and elastic, and the flavour improved.

"We choose to have our cheese made so soft as to need swathing, the first day; and if the weather be hot and the cheese large, this should be done as soon as they come from the press,—with cheap, cotton cloth, stained with annatto, and rubbed over with lard. Some case them entirely over, and let them remain until they go to market; and if made so soft as not to break, they may be kept any length of time, without danger from flies.

"Soft cheese ripens, and matures much sooner than that which is made dry and hard; the latter will dry sooner; but maturing, and drying, are, or may be, very different. Cheese will shrink in weight, as much again, in October as it will in August; yet it will ripen, and mature, three to one in August, that it will in October and November.

"Many suppose that large cheese, require more time to ripen and mature, than small ones; but we think not. Is not the ripening process of a chemical nature, and rather accelerated than retarded by increase of quantity? Such is the case with the mash of the brewer, the baker, and distiller, in their chemical operations. A pound cheese, made to please a child, will soon dry up, and never have maturity, or taste.

"The colouring matter, if any, should be of annatto, dissolved in pure, strong lye; best if made of pearlash, or saleratus. A spoonful or two, is sufficient to color the milk for a large cheese. The outside is painted soon after it comes from the press, with the same, before it is rubbed with lard. We do not darken the room,

or attempt to keep out the flies; but in hot, sultry days, open our cheese room doors, and windows, and give them air. Cool, dry winds, blowing directly upon them, will crack the cheese.—The reservoir for the whey, or anything that might have a tendency to charge the atmosphere with impurity, should be kept at a distance;—and the room, when the milk stands over night, well ventilated. We keep a genial warmth in our cheese-room, spring and fall; and indeed, in some of the coldest, damp days, in mid-summer, have fire, and thereby greatly accelerate the ripening process. My son commenced making cheese, the 15th of April, last; and before August, had three tons in market, which might have passed for old cheese so old did they appear."

The above, we conceive to be the plainest directions ever laid before the public, for cheese-making, upon the modern principle; and when dairy-men become convinced that the ripening process, bears a strong resemblance to fermentation in vegetable matter, it becomes evident that Mr. Perkins is correct in all his conclusions. In regard to the quantity of cheese which a cow will make, in a season, he lays it, at from three to four hundred pounds; whereas by the old process, we know it requires good cows, to average, from two and a half, to three hundred pounds.

The advantages to be gained by this process, are, first, an increase in the quantity of cheese made from a given quantity of milk, of nearly one-third. Secondly, it is a saving of one-half the time required to prepare it for market; and lastly, a better article is produced, which consequently bears a better price, and commands a more ready sale, than cheese made according to the old process. We hope every dairy-man and woman will consider this as worthy of a fair trial; and we will assure them that so far as we have known it reduced to practice, it has given entire satisfaction.

SOAP-SUDS ON CABBAGES.—I believe it will be a thankless piece of service for one gardener to teach another how to grow cabbages and cauliflowers; yet as these crops of vegetables have failed this season in various parts of the country, the following notice may perhaps be of use to our cottage readers. Wherever soap-suds have been used plentifully, cabbages and cauliflowers have grown luxuriantly. I have made several enquiries of others who have used them and in no one instance have I heard of a failure where soap-suds have been applied. I intend to try them over broccoli, to see if they will prevent them from clubbing. Others may do so likewise, and make known the results. Whether the alkali in the water has prevented the enemy from destroying the roots, or given the roots more vigour to resist the attack, I do not know; but one thing is certain—where such matter has been applied, it has produced the most beneficial results. I think cottagers may take a lesson from this, and save that which would nourish their languishing crops for it is a pity to see a pool of filthy water polluting the neighbourhood with its stench, while within a few yards of it, the vegetables of a garden are dying of starvation.—[P. Mackenzie in the *Gardener's Chronicle*.

CATTLE SHOW AND FAIR OF THE

Gananoque Agricultural Society,

TO BE HELD AT
GANANOQUE, 10TH OCTOBER, 1843.

LIST OF PREMIUMS.

	£	s.	d.
CATTLE.			
For the Best Bull,.....	1	0	0
Second best,.....	0	15	0
Third best,.....	0	15	0

	£	s.	d.
For the best Cow,.....	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best two year old Heifer or Steer,.....	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best one year old,.....	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best Calf of 1843,.....	0	15	0
Second,.....	0	10	0
Third best,.....	0	5	0

HORSES.

For the best Stallion,.....	1	10	0
Second best,.....	1	0	0
Third best,.....	0	15	0
Best breeding Mare with Colt by her side,.....	1	0	0
Second best,.....	0	15	0
Third best,.....	0	10	0

SHEEP.

For the best Ram,.....	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best Pen of six Ewes,....	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best Pen of six Lambs,...	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0

SWINE.

For the best Boar,.....	0	10	0
Second best,.....	0	7	6
Third best,.....	0	5	0
Best breeding Sow,.....	0	10	9
Second best,.....	0	7	6
Third best,.....	0	5	0
Best pair Spring Pigs,...	0	10	0
Second best,.....	0	7	6
Third best,.....	0	5	0

CROPS.

For the best two acres of Wheat,.....	1	0	0
Second best,.....	0	15	0
Third best,.....	0	10	0
Best two acres of Oats,...	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best two acres of Barley,...	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best half acre of Potatoes,...	1	0	0
Second best,.....	0	15	0
Third best,.....	0	10	0
Best half acre of Turnips,...	1	0	0
Second best,.....	0	15	0
Third best,.....	0	10	0

DOMESTIC MANUFACTURES.

For the best 20 yards of Cloth,...	0	15	0
Second best,.....	0	10	0
Third best,.....	0	5	0
Best 20 yards of Flannel,...	0	10	0
Second best,.....	0	7	6
Third best,.....	0	5	0
Best six pair of Socks,...	0	7	6
Second best,.....	0	5	0
Third best,.....	0	2	6
Best 20 lbs. of Butter,...	0	10	0
Second best,.....	0	7	6
Third best,.....	0	5	0
Best 20 lbs. of Cheese,...	0	10	0
Second best,.....	0	7	6
Third best,.....	0	5	0

PLOUGHING MATCH.

For the Best,.....	1	10	0
Second best,.....	1	5	0
Third best,.....	1	0	0
Fourth best,.....	0	15	0
Fifth best,.....	0	10	0
Sixth best,.....	0	5	0

J. LEWIS MACDONALD,

Secretary.