

either so easy nor so cleanly. In regard to quantity I have found, after weighing the milk with the utmost care for two successive days, and making one-half on the Cheddar mode, and the other half on the Dunlop, that the result is always in favour of the Cheddar.

The difference, however, in the price of the two kinds of cheese is important. In 1859 I sold my whole stock made in that season at £3 2s. 6d. per cwt., or rather over 14s. 6d. a stone of 24 lbs. In 1860 I sold all my cheese made between 23rd March and 22nd of November, at 31s., or upwards of 16s. a stone. Last year sent the whole to an agent in London, and after deducting all charges, had a return of nearly 14s. 6d. a stone.

On the other hand, I have known of no Dunlop cheese sold during the last five years which has realized anything like what I have done.—The difference has been at least 3s. per stone in favour of Cheddar.

I make my cheese once a day. The evening's milk, as soon as it is drawn from the cows, put into shallow tin boyones to cool. Next morning this is put through a very fine wire sieve into the steeping tub, while the morning's milk is added as carried in from the byre. In May and the four succeeding months the milk is in this manner together in the evening and morning will generally have a temperature of about 80 degrees Fahrenheit. If it is not so high, a little of the evening's milk is warmed in boiling water to raise the whole to the above temperature. After this, the sour whey, annatto, and as much rennet as will coagulate the whole in an hour, are added and well mixed.

I generally put in about four to five quarts of sour whey to about 140 gallons of milk. As soon as the curd is properly formed, I commence to break it with a hand-breaker made of wire, which is somewhat like a riddle, and having a wooden handle about three feet long affixed to the middle. When partially broken, the curd is allowed to subside a little. Much whey is then drawn off and heated as will bring the whole up to a temperature of 80 degrees. After this, breaking is resumed, and the temperature maintained by adding more heated whey.

Nothing further is done for the next hour, but to draw off and heat as much whey as will raise the temperature to 100 degrees. At the end of the hour a portion of the whey is run off, and the curd is afterwards very gently broken with a shovel-breaker.

An assistant now gently pours as much heated whey as will once more raise the temperature to 100 degrees. During the time the whey is poured, the whole is actively stirred, but afterwards more gently, till the curd has acquired proper consistency. I cannot say how long it may be necessary to stir. If too much acid is present, more time is required, and if too little acid, more necessary. The time will vary, according to the circumstances, from twenty-five to forty minutes.

When stirring is finished, the curd is left half an hour, and then the whey is all drawn off. One side of the tub is raised a little to allow this to take place more perfectly. The curd is then heaped up to the highest side of the tub, covered with a cloth, and left for half an hour. After this interval it is cut into large slices, turned upside down, covered up, and left for another half hour. Then it is torn into thin strips and spread on a cooler, on which it is allowed to lie for another half hour. After thus being turned upside down, it is left another half hour longer.

The curd is then vatted and put into the press on which 28 lbs are suspended for about twenty minutes. Afterwards it is taken out, milled and salted. Cheshire cheese is used at the rate of 2 lbs. to the cwt. It is salted in the cooler, and if it is above the desired temperature it is allowed to lie, perhaps for half an hour, and stirred up once or twice. Our dairy being very warm. I am unable to cool down the curd as low as I could wish before making it up.

On referring to my diary, I find that not one cheese I exhibited at Kilmarnock was below 68 lbs. when vatted. The cheese is made up between two and three o'clock, p. m., and a dry cloth put on it the same evening. What I make on Monday is carried to the cheese-room on Thursday. Each cheese only gets one dry cloth daily. The room is over the dwelling and dairy. Its temperature during the summer ranges between 65 degrees to 80 degrees. The specimens of cheese I exhibited at Kilmarnock was not subjected to any artificial heat.

I use an oak steeping tub in preference to any other. All the implements and utensils are kept as sweet and clean as possible. The weight or pressure put upon the cheese is the same throughout the different stages of the manufacture.

The Apiary.

Fumigating Combs in Bee-Hives,—Moth Traps.

EDS. RURAL NEW-YORKER:—In the impression of the *Rural* dated Nov. 16, 1861, I observed that a correspondent makes the following inquiry:—"Will a sulphur match burned under a hive kill the moth-worm, after removing the bees to another box or hive?"

Yes; the fumes of a burned sulphur match, if sufficient, will certainly destroy the moth-worm. Such combs only, however, should be fumigated as are freed from brood, as the fumes of sulphur would be likely to destroy it also. There is but a brief period when all the combs in a hive may be fumigated, without endangering the loss of any brood; the bees of course, should always be first removed, when in a common box-hive, to another box or hive. The period referred to is late in the fall and during the first part of winter. In Western New York,