

often eaten of cheese made from the milk of one cow, and it was very good cheese too; much better than some factory make which we have tasted.

There is another way of managing the curds called *grafting*. As soon as the curds are ready they are put to press. The next day the hoop is taken off, and a thin scale taken from the top of the cheese with a sharp knife. The top rind and the upper edges being pared off, the parings are broken up and warmed by the addition of whey. They are then mingled with the new curds, which are then placed in the hoop on top of the previous day's cheese and put to press. The two days' curds will adhere, and in this way small quantities of milk may be utilized in cheese-making. We once knew an old dairymaid, who kept a few cows and *grafted* her cheese three times. So nicely did she manage it, and of such really fine quality were her goods, that her "grafted cheese" sold in the market at the highest price, and some very sharp dealers never suspected how the cheese was made.

Grafted cheese should always be handled, for unless the whey is very thoroughly drained from the curds, the two sections or grafts will not adhere so firmly as the parts where they are not joined. It is a very good plan in *grafting* cheese, after paring off the rind as we have described, to cut across the cheese two or three times, taking out a small triangular strip. Some people after paring the rind make the upper surface rough by scraping with the point of a knife. This is done for the purpose of giving the new curds a stronger hold on those of the previous day.

Now that we have explained the manner of making "double curded cheese," we hope no one will be deterred from trying their hand at cheese-making on account of having the milk of only a few cows.—X. A. WIL-
EARD, in *Western Rural*.

Curing Cheese.

At a recent meeting of the National Dairy-men's Club, held in Utica, the subject for discussion being "the ripening of cheese as affected by the mode of manufacture," Mr. Macadam said, in the course of an introductory paper, that in the ripening or curing of cheese he regarded the action of the rennet as the element that does the whole business; and therefore, in making cheese that are to cure quickly, we have only to place the rennet in the most favourable circumstances for promoting its growth all through the process of manufacture, and to cure slowly, the opposite. Now, the question arises—what are the most favourable circumstances for promoting the growth of the spores of the rennet?

First, is the presence of the greatest quantity of butter in the milk to be manufactured into cheese. Second, a larger amount of rennet added to such milk. Third, by using a lower temperature in cooking or scalding the

curd. Fourth, in the absence of a minimum amount of acid in the curd, when the salt is added; and Fifthly, a less quantity of salt added to the curd; also by keeping the cheese in the curing-room at a higher temperature. Cheese made from tainted milk will naturally cure more quickly than if the milk was good. An exactly opposite process will check the growth of the spores of the rennet in the milk, curd and cheese, and cause the cheese to cure more slowly. Cheese cured quickly ought to go into immediate consumption, as if kept, especially in warm weather, they deteriorate in quality very rapidly. The complaints of the English shippers about the defects in the colour and flavour of American cheese when held over winter, are doubtless mainly owing to the fact that these cheese have been cured too quickly to hold long.

Washing Butter.

In a paper on butter-making, read before the American Institute Farmers Club recently, Mr. Hecox, of Watertown, explained the plan he adopted for the purpose of thoroughly washing the butter, as follows:—

"I use a plain crank-churn; goes by hand. average time, twenty minutes for large, twelve for small churnings. I do not claim to make more, or better butter from the same cream than with a dasher; but I do claim that I can do the work with one-half the time and labour. Much of this saving is caused by the convenience of washing, getting rid of the butter-milk water and in working the butter. As soon as I discover that the butter begins to separate, I put in a quart of cold water; this is to thin the milk, which will cause it to free itself more readily from the butter. I then churn until the particles are about the size of a large pea. I then draw off the milk and put in a gallon of water, churn, and draw again, and sometimes put in one more washing. The common way is to churn until the butter is about one solid mass. But how is the water to take effect on the inside of these large lumps of butter? I should about as soon think of washing the inside of a glass bottle by washing the outside. I think that in order to make the most and best butter in hot weather, it is particularly necessary to cool the milk immediately after milking. Milk in tin pails; have a tub, similar to a wash-tub, for each pail; set the pails in the tubs filled with cold water from a good spring or well; stir the milk and the water every few minutes until the milk is about as cool as the water. If you can get the milk quite cool before setting, and set shallow in the pans, it is better not to let the pans stand in water while the cream is rising, as the cream will be all up before the milk becomes very thick. Skim as little milk as possible with the cream, as that is the great secret about quick churning."

Exportation of Dairy Products.

At the recent meeting of the Northwestern Dairymen's Association, Hon. Z. Eastman read a paper upon the exportation and preparation of Dairy and Farm Products for sale in a foreign market. It was interesting throughout, but its length precludes our giving it entire, the following extracts being all that we can now find room for:—

I have never met with the statistical reports, neither am I, from knowledge obtained from any other source, able to give the amount of exportation of American cheese or butter into the English or any European market, or the time when the exportation commenced. I know, however, that it is a fact, that English cheese has been largely imported into this country for a long period of years (mostly confined to certain so-called high grades, as a luxury), and I presume that importation to some extent continues. But I believe it is a fair statement to make, that with the rise and success of the system of manufacturing cheese by factories, commenced the era of exportation. This systematic and more scientific and successful way of manufacture, has made it possible for our dairymen to become the cheese makers for the world, or for the cheese eating part of the world. It enables producers to arrive at a degree of uniformity and excellence, on which a wide reputation may be founded. The cheapness of our land investment, the lower cash value of stock, and cheapness of pasturage, in the aggregate of capital invested to the amount produced,—these, considered with the comparative low rate of transportation and freight, in proportion to the value of the article,—seem to make it certain that we can, and we ought, to compete with any part of the world in the production of butter and cheese. There is no danger of our coming in competition with cheaper land, stock, and production of unredeemed countries, like South America and Mexico, where they do compete with us in raw material like hides, because butter and cheese are the productions of civilization, and require some cultivation of brains as well as soil. Whereas in England, and very like it is the same anywhere in the Old World where the market is to be sought, a cow costs a deal of money, (\$30 to \$40—\$150 to \$200 in England) and I know that it is a fact that there are cows kept for dairy purposes, on land where the annual rental approximates in value to some dairy farms in this country. It is common for lands to be rented for farms, from \$10 to \$20 per acre, and near towns sometimes going far above these prices.

Then, I say, it is very strange, with these facts and figures on your side, on the advantages of production, that you cannot profitably compete with any part of the world in the market, with your butter and your cheese. You are now enjoying all the legi-