

pickle, well strained is now put on the butter and several turns of the paddles given, so that every part will feel the effect, which finishes the operation. If the weather should prove warm, it will be advisable, he considered, to let the butter lie in the churn for a few hours, which will render it firmer than it was when the washing was finished.

The salting process should commence directly after the buttermilk has been all extracted from the butter, and the quantity of salt must be regulated by the purpose for which the butter is intended. When it is to be sold merely powdered, a quarter of an ounce of salt will be a sufficient for a pound of butter. For ordinary keeping purposes, or the London market, it may be cured with half an ounce of salt to the pound of butter, and many add a quarter of an ounce of yellow sugar, and one-eighth of an ounce of powdered nitre. For export to the colonies, or long keeping, more salt is necessary, and as much as one ounce of salt, with a proportionate quantity of sugar, and the foregoing quantity of nitre, will be required. Nitre and sugar are both omitted by many, but these ingredients assist in flavoring and preserving the latter.

The salt used must be of the purest description, free from salts of lime and magnesia which exist in ordinary sea salt. Prof. Johnson recommended the purification of common salt for dairy purposes "by pouring two quarts of boiling water upon one stone or two of salt; stirring the whole well about, now and then, for a couple of hours, and afterwards straining it through a clean cloth. The water which runs through it is a saturated solution of salt, and contains all the impurities, but may be used for common culinary purposes, or may be mixed with the food of cattle. The salt which remains in the cloth is free from the soluble salts of lime and magnesia, and may be hung up in the cloth till it is dry enough to be used for mixing with the butter, or with cheese." The salt must be rendered as fine as possible, which may be done by crushing it with a rolling-pin, and the nitre and sugar well mixed with salt, when these ingredients are used along with it. In salting, the butter is spread out thin in the tub, and the salt, &c., carefully sprinkled over it, and worked in with "the heel of the hand," until the whole is thoroughly intermixed. Some only work in half the salt at first, and then lay the butter aside till next day, when the remainder is added after pouring off any brine which has come from the butter. A great deal of Irish butter is spoiled by over salting.

When the salting process is completed, the butter is packed into "crops"—earthenware jars—or into small casks. The former answers well enough when the butter is intended for home use, but when it is to be sent by rail or steam-boat it should be packed in firkins. These are made of ash and oak, and previous to being filled with butter, they must be first filled with boiling water which will be allowed to remain in them for 20

or 24 hours; they are then rinsed in clean, cold water, and filled with strong, hot pickle, which may remain in them until they are required for use. The firkins are weighed before the butter is put in, and half a being allowed for any additional soakage that may take place, the weight of the firkin is branded upon it. A little fine salt is then sprinkled in the bottom, and the butter packed tightly with a wooden rammer, or with the knuckles, and the greatest attention must be paid to this operation, so that there shall not be any vacant point left, as the air contained in that vacant space, no matter how small, would soon spoil the butter. If the firkin or jar is not filled at one churning, the butter must be covered with pickle, or some salt is sprinkled over it, and a clean cloth pressed close upon it, to keep out the air until the next churning is ready, when the pickle is poured off, or the salt carefully removed with a spoon, and the smooth surface is roughened or raised into furrows, for the purpose of allowing the last packed butter to become perfectly united to the first, without any appearance of seam, which would be the case were this precaution neglected. When the firkin or jar is filled, a little salt is strewn on the surface, and a piece of linen, dipped in strong salt and water, is spread equally over the top, when the cask may be headed, and is then ready for market, to which it should be sent with as little delay as possible.

Butter which has been improperly packed, or otherwise affected by the air, becomes rancid, but this may be cured by beating in water into which from 12 to 15 drops of chloride of lime to the pound of butter have been added. After working it well leave it lying in the water for two hours, and then wash it in pure cold water, when it will be found to have become sweetened.

CHEESE.

There is considerable diversity in the manufacture of this article; so much so that not only is there a marked distinction between the cheese produced in different districts, but it frequently happens that such is also the case on adjoining farms in the same district. In the latter case, a doubt, whilst the distinction may arise from natural causes, such as the nature of the pasture and of the breed to which the cows belong; still it is well known that much of the character of cheese arises from the manner in which the milk has been previously treated, and, in the case of skim milk cheese, from the proportion of cream which has been allowed to remain on the milk. Some "goodwives" are notorious for keeping what is called "a good creaming-dish;" that is, they are very particular in removing every particle of cream from the milk, for the purpose of making butter, and the cheese made from such milk is, therefore, of a peculiarly leathery texture. It was an article of this kind which elicited a rather pithy criticism from a half-witted fellow who got a living by running errands about Dumbane, in Scotland. On one occasion, he was