

It gathers, until the curd becomes tolerably solid. It is now put into a *strainer*, the cover of which is pressed down with any convenient weight. After it has thus stood for some time, and is tolerably dry, it is returned into the first vessel or dish, where it is cut into very small pieces by means of a cheese-knife that is furnished with three or four blades, fixed on prongs from the handle, that cut in a horizontal direction. It is thus turned up and cut, every ten or fifteen minutes, and also pressed with the hand, until all the whey is extracted.—The curd is now once more cut as small as possible, and salted, care being taken to mix it minutely with the mass. Lastly, it is put into a *cheesut* or *cheesart*, a stout dish with iron hoops, which has a cover that goes exactly into it: a cloth being placed between the curd and the vessel. In this state it is submitted to the action of the cheese-press, whence it is occasionally taken and wrapped in dry cloths, until it is supposed to have completely parted with the whey. It is then laid aside for one or two days, when it is again examined; and, if there is any appearance of whey remaining, the pressure and application of cloths are repeated. As soon as it is ascertained that the whey is extracted, the cheese is generally kept for a few days in the farmer's kitchen in order to dry it before it is placed in the store, where a smaller degree of heat is admitted. While there, it is turned three or four times a day until it begins to harden on the outside, when it is removed to the store, and turned twice a week afterwards. When the cheese is cured, various modes are adopted in publishing it for sale, which are rather injurious than beneficial; nothing further being requisite, besides turning it, than to rub it occasionally with a coarse cloth, especially after harvest, because at that time it has a tendency to breed mites.

In some dairies the cream is carefully separated from the milk, while in others, the milk is not allowed to cool, but thickened as taken from the cow; it being thought that, "if the milk is allowed to stand until the cream separates from it, the cream can never again be completely blended with it, or retained in the curd when set, and the cheese will seem to be considerably poorer.

We have given this long account, for the Ayrshire dairy people think that there is a great deal of mystery attending all these manipulations—but the only mystery consists in the cheese being honestly made of the milk, cream and all—in particular attention being paid to the temperature of the milk, when the rennet is added, and that most accurately ascertained by the dairy-maid's thermometer, the top of the finger, and, finally in the cheese being dried in a cool place, without any painting or sweating or rubbing with grease or oil.

Green cheese is made by steeping in milk two parts of sage with one of marigold leaves and a little parsley, all well bruised, and then mixing it with the curd which is preparing for the press. It may be mixed irregularly or fancifully, according to the pleasure of the maker. The management is in other respects the same as for common cheese. Green cheeses are chiefly made in Wiltshire.

Skim cheese is chiefly made in the county of Suffolk, whence it is sometimes called *Suffolk cheese*. The curd is broken in the whey, which is poured off as soon as the former has subsided: the remaining whey, together with the curd, being thrown into a coarse strainer, and exposed for cooling, is then pressed as closely as possible. It is afterwards put into a vat, and pressed for a few minutes, to extract the remaining whey. The curd being thus drained from the whey, is taken out again broken as finely as possible, salted, and submitted to the press. The other operations do not materially vary from those adopted in the cheese-making districts, but they are more easily performed on the curd of skim milk, as it is more readily coagulated and separated from the whey, and requires less subsequent care and pressing than that of milk and cream united. The Suffolk cheese forms, in general, part of every ship's stores, because it resists the effects of warm climates better than others; but it is characterised by "a horny hardness, and indigestible quality." A better kind is made in Dorsetshire, although the only perceptible difference in management consists in the rennet and the milk being put together cooler; for, by having the milk hot, and immediately applying the rennet, the whey drains so quickly as to impoverish the cheese, and render it tough.

Cream cheese is generally made in Aug st or September, the milk being at that time richer and better than at other periods of the year. Cream cheeses are more liable than the poorer sorts to accidents, from their being chilled or frozen before they become hard. For when frost once penetrates a cheese, it destroys every good quality, and either makes it become insipid or ill tasted, or generates putrefaction. Hence this kind of cheese should always be kept in a warm situation, and be particularly preserved from the frost, until it has sweated well, otherwise all the advantage of its rich quality will be completely lost. Cream cheese is, however, in general only wanted for immediate use; and that kind commonly so called is, in fact, little else than thick sweet cream dried, and put into a small cheese-vat, about an inch and a half in depth, having holes in the bottom, to allow any whey that may exude, to pass, and having rushes, or the long grass of Indian corn, so disposed around the cheese as to admit of its being turned without being handled. It is thus, that the celebrated *Bath* and *York* cream cheeses are made, when genuine, but the greater part of those commonly sold are in part composed of milk.

New cheese, as it is usually termed in London, is an early summer cheese, which is made of new milk, and about one-third of warm water. When the whey is removed, the curd is carefully kept entire, and spread upon a cloth, to the thickness of less than an inch. It is then very gently pressed, for a few hours only, and when removed from the vat, is covered with a cloth, and placed in a warm situation, as it requires to be brought forward immediately.

These are the kinds of British cheese that are in most general esteem; the other sorts, together with foreign cheeses, are both too numerous and too uninteresting to the generality of dairy-men to admit of detail. The process of making cheese is much more difficult than that of making butter; and the quality depends as much perhaps on the mode of performing that operation as on the richness of the milk. The temperature at which the milk is kept before it is formed into cheese, and that at which it is coagulated, or turned into curds, are objects of the greatest importance in the management of a cheese dairy: the former ought not to exceed 55, nor to be under 50 degrees of Fahrenheit's thermometer; and for the latter it should be at 90 to 95. If the milk is kept warmer than 55 it will not throw up the cream so well as at the lower degree, it is also subject to get sour and give a bad taste to the cheese; and if it is allowed to be much colder than that, it becomes difficult to separate the curd from the whey, and the cheese made from it will be soft and insipid. If the curd is coagulated too hot it becomes tough; much of the butyraceous matter will go off with the whey; and the cheese will be hard and tasteless. The thermometer should, therefore be employed, in every dairy; and, although the servants may at first be prejudiced against it, yet its evident utility, and great simplicity, will eventually reconcile them to its use.

The greatest care should be taken thoroughly to extract every particle of whey from the curd; for no cheese will keep well while any whey remains, and if any part becomes sour, the whole will acquire a disagreeable flavour. Similar effects are produced by the use of an immoderate quantity of rennet. It is also apt to fill the cheese with small vesicles or holes; and this and imperfection of the cheese will also be produced if it is allowed to remain too long on one side.

Sometimes it happens that cheese will *hove* or swell, either from mere accident, or from inattention in some part of the process. Mr. Holland attributes it partly to the cows being fed on clover. He also thinks that the cracking of cheese is occasioned by the use of lime on the pasture; but these observations have not been corroborated by general experience. To prevent, and also to stop, this hoving, it has been recommended to lay the cheese in a moderately cool, dry place, and regularly to turn them. Whenever any one becomes considerably swollen, it will be requisite to prick it deeply with a large awl or pin on both sides, and particularly where it is most elevated, and to repeat this as often as may be necessary.

A very experienced dairyman is of opinion, that from nine to twelve months are requisite to ripen cheese of any kind, if from fourteen to twenty

pounds weight; and he lays it down as a rule, in the process of making cheese, that the hotter it is put together, the sounder it will be, and the cooler, the richer, and more apt to decay. He also recommends the use of a small quantity of *loppered*, or sour milk, as a preventive of its hoving. It should be kept in an airy but not in a cold place, and if the moderately dried leaves of the tuisan, or park leaves (*hypericum androsaemum*, L.); or of the yellow star of Bethlehem, (*ornithogalum luteum*, L.); or, the young twigs of the common larch-tree are placed on the surface or sides of cheeses, they will—especially the latter—be found very serviceable in preventing the depredations of mites. It is a good practice to strew a little dry moss, or fine hay, upon the shelves on which the cheeses are laid, because when new, they sometimes adhere to the board, and communicate a dampness to it that is prejudicial to the other side of the cheese, when turned. It also promotes their drying. At a more advanced stage they may be laid upon straw; but at first it would sink into, and deface, the surface. To which we will add, as general maxims—that great cleanliness, sweet rennet, and attention to the heat of the milk and breaking the curd, are the chief requisites in cheese-making.

VENTILATION IN THE CHEESE ROOM.

Mr. Livesey, in the *Preston Chronicle*, contends strongly for a plentiful supply of pure air where cheese is kept. He says full one half of the cheese last summer, was very much faded and strong flavoured, and had to be sold at a reduced price; in many instances, so much as 10 per cent below the price of a good article. Although there are other causes which produce these effects, I have no doubt the chief cause was keeping them in close, small confined rooms. I scarcely ever go into a cheese room, but I find both the door and window closed; and when these rooms are filled with cheese, the air is so bad and polluted, as almost to be suffocating. My first effort is, generally, to get the window open; but in this I am often frustrated, for I find it either without any opening, or nailed up; and in many cases the cheese are crammed into a small room, without window or any means of ventilation whatever. Cheese being *animal matter*, cannot have too much air. I have noticed for some time, that those dairies that have been kept in a large well aired room, have been quite sound; and those kept in a close, sickly room, were either faded or very bad in the flavour. Though cheese should not be kept in too high a temperature, yet they will bear the summer heat tolerably well, provided they have a constant supply of good air. There is no objection to a little artificial heat in winter, from a stove or fire, but this should always be accompanied with a supply of pure air. The difficulty to contend with is twofold: first, the want, in many farm houses, of a suitable cheese room; and secondly, the prejudices of the dairymaids. They have a long cherished idea in favour of closed doors, and closed windows, and dark rooms. To prevent flies, they sometimes, any, is the reason for keeping the room dark and close; but this is the best plan for increasing them, by producing putrid matter in the cheese. And as for flies, a pennyworth of quassia chips boiled in a pint of water, well sweetened, and put on plates, will kill thousands directly. As I have this week seen several lots of new cheese, in close confined rooms, which, if they are kept for any length of time, are sure to rot, I am the more anxious to warn the cheese makers in time, now that hot weather is approaching, to open the doors and windows of their cheese rooms; and, in cases where there are no openings, either to set their husbands or the joiners at work immediately to make them.—*Am. Agriculturist*.

ROYAL AGRICULTURAL SOCIETY OF ENGLAND. This Society has now 7,270 members, of which 101 are denominated life governors, who pay £250 each—206 annual governors, who pay £25 annually—399 life members who pay £50 each—6551 annual members, who pay £5 per annum. Its receipts in the three years of its existence have so far exceeded its expenses that the Society has invested about £35,000, the interest of which now forms a part of its permanent income. The Fair of this Society, for this year, is to be held at Derby, commencing on the 11th of this month.—*Cult.*