

inhabitants of cities, Towns and Villages, it shall be lawful for Municipalities to take and hold shares in the Capital Stock of the Company, to such extent as they may severally duly determine: Provided, that in no case the amount held shall exceed five shares to every one hundred souls of the population.

XVIII. The Company shall furnish the Bureau of Agriculture with a copy of each yearly report and statement of accounts, and shall at all times afford any further information as to the state of the affairs of the Company which may be required by the Legislature or the Government.

XIX. The interpretation Act shall apply to this Act, and this Act shall be deemed a Public Act.

### MAKING CHEESE FROM A FEW COWS.

Except in the dairy districts, how seldom do we meet with good cheese on a farmer's table; how often do we meet with none at all. And yet every farmer keeps a few cows, sufficient at least to supply the family, with butter through the year, and there is no reason why every one who keeps two or three cows should not make good cheese enough for his own use. More labor indeed is required to make a pound of cheese from a small dairy than for a large one, but this is no excuse for not making it, since the same is true, to a certain extent at least, in regard to butter.

Some of our readers who make an hundred pound cheese every morning, will be inclined to smile at the following directions; but nevertheless, we can assure them that we have eaten the best of cheese made in this way. There are probably many better methods, and if our readers know of any we should be thankful to hear from them.

The difference between making cheese from a small and from a large dairy consists principally in this. In a large dairy the curd is made into a cheese every day, while in the small dairy the curd—obtained precisely as in the large dairy—is slightly pressed and laid by in a cool place till a sufficient quantity is obtained for making a cheese as large as desired.

The night's milk should be kept as cool as possible, and the next morning placed in a tub, together with the morning's milk; and the whole, by adding a portion of heated milk, raised to about 90 Fahr. The rennet is then added, the milk well stirred, and afterwards left alone till the curd is well come. The time this occupies varies from fifteen minutes to two hours, according to the amount of rennet, temperature &c.—the warmer it is put together, and the more rennet there is added, the quicker will the cheese come. As a general rule the longer it is in coming, the tenderer and sweeter will be the curd. We should seldom desire it to come sooner than 40 minutes after the rennet is added.

When the curd is come, it is broken quite fine either by hand, or by a card breaker, which cuts it, into very small pieces. After this it is allowed to stand and settle. Some persons at this stage raise the temperature of the whey and curd up to 95 or 100. This is called "scalding." The practice has its advantages, and disadvantages. If the milk is warm enough when the rennet is added, it may be dispensed with; if too cool; it may be required. If it is desired to sell the cheese when a month or six weeks old high scalding is indispensable, but in making good cheese for home use, we should scald very little if at all.

The curd is easily separated from the whey by throwing the whole into a sieve or on to a cheese

cloth. The curd is then placed in a strong cloth, and well pressed to remove as much of the whey as possible. This is very important. It is then placed in a cool place, and the operation repeated daily,—or every other day if the milk will keep sweet, as it will in a cool cellar in the fall.

When sufficient curd is obtained in this way to make a cheese of the desired size, it is all mixed together, broken quite fine, and salted. It must then be pressed for a few hours; a clean dry cloth put around it, inverted and pressed again. At first it should not have too heavy a pressure put on it, but it cannot be pressed too dry. It should have dry cloths put round it and kept under the press till it does not wet them. Many will object to so much pressure, but we speak from experience and with much confidence on this point. Less scalding, and more pressure would, in our opinion, add greatly to the real value, and cheese-like flavor; though perhaps not to the buttery appearance and saleable qualities of most American cheese.

When the cheese is taken from the press it should have a little salt put on it, and be kept in the dairy, or other cool moist place for a few days. It may then be taken into a dry room, when for the first week or two it must be turned every day, or the side next the floor will mould. The room should be well ventilated and nearly dark.—*Country Gentleman.*

### ABOUT GRINDSTONES.

The following is from a correspondent of the *Progressive Farmer*. As the period of harvest has approached, it furnishes a hint from which many farmers may profit:

I speak without fear of contradiction, when I say that more than one million dollars have been lost by the farmers in the United States, during the last half century, by their poor economy in the use of grindstones. Many a farmer, by using a poor grindstone loses enough in one season to buy a good one. But one farmer who is very much afraid of book farming, and never read an agricultural paper in his life steps forward and inquires how he has lost anything by grindstones? He says he uses the same one now that his father gave to him fifteen years ago—and then it was quite an old one—therefore he thinks he has been quite saving in that line of business. Perhaps it would be useless to try to convince him of his loss, for some men are wise in their own conceit, therefore there is but little hopes of improving them. Any farmer of common sense, who has ciphered through a simple multiplication, can tell very near how much he loses every year by using a poor grindstone.

We will suppose that the work can be done one-third quicker on a good stone than on a poor one: we next suppose that the time spent by a farmer and his hired man in grinding tools during the year, amounts to twelve days: then, if one-third of this could be saved by using a good stone, there is a loss of four days. These four days work, together with board, cannot be less than four dollars, which would buy a stone of the first quality and all its fixtures. But the loss of time occasioned by grinding on poor stones is far from being all the loss that arises from the use of such stones. The tools cannot be ground near as well, therefore the workman cannot perform as much labor or do it as well, as if the tools had been properly ground. In my opinion many a farmer in this country loses from two to five dollars every year by using a poor grindstone.