



## THE CHEESE CONVENTION.

An important Convention was recently held at Rome, New York, which illustrates the great development of the dairy interest in that State. This gathering was imposed of persons engaged in the manufacture and sale of cheese. Seventy-nine concerns were represented, some of which owned over a thousand cows. L. R. Lyon presided. A State Society was organized for the purpose of advancing "the science" of cheesemaking. During the session of the Convention, Bartlett, of Ohio, who was present as a guest, gave his experience as a cheese manufacturer, of which we have the following report:

He related the process by which cheese was made at his factory. The milk was drawn to his factory in the evening by the neighboring farmers—milk was measured and then run into a vat, and around the vat a stream of cold water was immediately turned, and agitate milk if not likely to cool fast enough; when cooled, milk left over night, the stream of water left running around it; when left, the milk should be below seventy degrees; in the morning mix the cream that has arisen in with the milk, and morning's milk is then added, which will make the mixture about right; if not cool enough, the spring water is kept running around the vat until the milk is some fifty degrees to sixty degrees; next apply heat and raise temperature of milk to eighty-two degrees; cold weather, higher; when heated, add coloring matter to give shade; can give no rule as to amount of coloring matter; rennet added, and in from forty to sixty minutes coagulation will take place; agitate milk until coagulation commences, and then cease; the time of curd forming varies from forty minutes to two and one half hours; when formed, divide as quick as possible with a sharp knife, such as now generally used; there is not invented a perfect divider—it should be an instrument that would divide at one stroke each way the whole curd, as violence and agitation of the curd injures it and produces waste; the curd should be left a little coarse, rather than run the risk of pulverizing—chunks one quarter inch square were about right, although, if as large as a teacup, no harm would result, if uniformity of pieces prevailed—thought such pieces could be cooked and salted as well as smaller ones; if cut and agitated too much small particles floated off as whey, causing waste, when curd is divided, six or eight degrees of heat, depending upon the state of the curd; if curd makes too fast, remove heat; raise heat until curd consolidates; the second heating should be from eighty-six to eighty-eight degrees; after proper manipulations let curd stand, and remove whey by either dipping off of top or let it run off by syphon—former mode preferable, as curd wastes by draining off; after removal of whey, break up curd until partially packed together, separate curd, and add heat as high as ninety-six degrees or ninety eight degrees—manipulate under that temperature until it will not pack—it should not be allowed to pack; when not inclined to pack, reduce temperature and let it stand quiet; if not cooking rapidly enough increase temperature, but hesitate long before raising it over one hundred degrees; a higher temperature bursts the oily globules, sets them free and produces waste; when curd is done, dip it out on a strainer, and stir it to prevent packing; add salt—common rule is two and seventeenth pounds for one hundred pounds cheese or one hundred gallons milk; some curds will shrink; with such curds less salt should be used; when curd is soft and moist, increase salt. In answer to questions, Bartlett said he did not like cooling whey and curd together, as the cheese is apt to be moist and inclined to mold; after salting, dip curd in press, and apply gentle pressure, first allowing it to stand from fifteen to thirty minutes without pressure—pressure should be gentle until after cheese bandaged; remove from press, put on bandage, return to press, other side up, and apply strong pressure and keep up until next day; cheese is better if pressed two days, as by such pressure the whey is more thoroughly removed. When cheese is soft the first day's pressure will not remove all the whey, but by trying it again, other side up, more whey is removed. When cheese is taken from press, rub over and apply oil, generally that from whey, although lard is as good; turn every day, and if dry rub with oil; when partially cured turned less frequently, but mold should be kept off. In coloring, generally dissolve the anatta in strong lye, one pound anatta to one gallon lye; put the two together and boil, and then allow to settle, and use only the clear portion. Rennet prepared by soaking in water; use abundance of salt. No rules for use of rennet, generally one rennet to 600 or 800 pounds cheese. A calf from which rennet is taken should be five days old, ten days old better; calf should have full meals until sixteen hours before killing; take rennet, turn it, salt it thoroughly, then turn back and salt again, and let it remain in pickle, and then dry it thoroughly; it should be kept dry, as dampness dissolves and wastes the salt and takes away its strength.

HOME-BREWED ALE.—G. Burton, in the *Rural New-Yorker*, gives his method of making home brewed ale as follows: "The art of brewing is very easy to be understood, for it is exactly similar to the process of making

tea. Put a handful of malt into a tea-pot; then fill it with water—the first time rather under boiling heat. After it has stood some time, pour off the liquor just as you would tea, and fill up the pot again with boiling water. In a similar manner pour that off, and so go on filling up and pouring off till the malt in the pot is tasteless, which will be the case when all its virtue is extracted. The liquor or malt tea must then be boiled with a few hops in it, and when it becomes cool enough—that is about blood heat—add a little yeast to ferment it, and the thing is done. This is the whole art and process of brewing; and to brew a large quantity requires the same mode of proceeding as it would to make a tea breakfast for a regiment of soldiers. A peck of malt and four ounces of hops will produce ten quarts of ale, and of a better quality than can usually be purchased.

## SELECT LIST OF FRUITS.

The following list of Fruits has been carefully selected, and is recommended by the Domestic Gardener's Club, of this city:

## A SELECTION OF 50 APPLE TREES.

SUMMER, 5.	
Early Harvest 1	Red Astrichan 1
Red June 1	Early Joe 1
Sweet Bough 1	
FALL, 10.	
Porter 2	Fall Beauty 1
Maiden's Bush 2	Fall Pearmain 1
Keswick Codlin (cooking) 1	Rambo 1
Gravenstein 1	Woodruff's Sweet 1
WINTER, 35.	
Baldwin 2	Rhode Island Greening 2
Esopus Spitzenberg 4	Wine Sap 2
Newtown Spitzenberg 2	King of Tomkins Co. 2
Hubbardston Nonsuch 3	Jonathan 2
[I would say "No Hub-"]	Yellow Bellefleur 2
birdston's.—Ed. News.]	Wagener 1
Winter Pearmain 3	American Golden Russet 1
Neal's Russet (cooking) 2	Swar 1
Green Newton Pippin 2	Talman's Sweeting 1
Northern Spy 2	Ladie's Sweeting 1
LIST OF PEARS RECOMMENDED:	
Flemish Beauty, August	Beurre d'Anjou, October
Beurre Giffard "	Fulton "
Doyenne Boussock "	Beurre Box "
Seckel, September	" Dixie November
Bartlett "	Urbaniste "
Redfield "	Duchess d'Angouleme "
Louise Bonne de Jersey "	Lawrence December
	Winter Nellis January

## PLUMS.

Bleeker's Gage	Purple Favorite
Cot's Golden Drop	Purple Gage
Early Orleans	Princes Yellow Gage
Green Gage	Red Gage
Imperial Gage	Washington
Jefferson	Smith's Orleans
McLoughlin	Lawrence's Favorite
Imperial Ottoman	

## TWELVE BEST MARKET PEACHES:

Sturtevant August	Crawford's Early "
Large Early York "	Crawford's Late "
Yellow Rare-Ripe "	Lemon Clingstone "
Troth's Early Red, last July	President "
Walter's Early August	Ward's Freestone October
Columbia September	Hyslop's Clingstone "

## APRICOTS.

Moor Park 4	Carrington's 2
Breda 3	Sprague's 1
Gates' 3	Woodruff's 1
Watt's 2	

## CHERRIES.

Black Tartarian	Arch Duke	July
Black Hawk	May Duke	July
Governor Wood	Vails	August
Elton	Shannon, Table and cook-	ing, July
Belle de Choley	June	

## MYSTERIOUS DISAPPEARANCES.

We heard it remarked the other day that it was almost dangerous for a woman to go out alone in the streets of New York at present. We regard this speech as an exaggeration of facts, because at least nine-tenths of our sex do spend the best part of the day in trotting over the sidewalks with their high-heeled bal-moral boots. Yet there is a shadow of truth in it after all. Mysterious disappearances are common things just now in New York. Children—young girls—aye, middle-aged men and old women vanish as though possessed of the invisible cap. Some are not heard of thereafter, alive or dead. Some are dragged up out of the river, or found buried in back lots or cellars of unoccupied houses—and the old adage of "murder will out" is not verified, by the fact that no one knows of an enemy likely to do the deed—and that frequently the property about the person of the victim was of such small value as not to warrant the idea that robbery was the murderer's motive.

A month ago a lady standing at dusk upon her doorstep, in the absence of her family, was suddenly seized by a man who had approached without her knowledge, whirled into a sleigh, gagged and carried off to a terrible sort of place in one of the worst streets in the city, where she was detained by force, and subjected to all manner of persecutions and indignities. Fortunately, she contrived to make her escape with more alarm than injury, and all that she knows of the matter is that he who carried her away is a handsome, dissipated man whom she never saw before, but who professed to have been desperately in love with her for years, and took this remarkable way of manifesting his affection. Another instance, which occurred in the family of a friend of ours, we can vouch for. On a certain Monday the head of the house went to an intelligence office and engaged a servant girl—a Dutch girl of sixteen—who came to her place on the following Tuesday. She was an orphan and friendless, and very glad of a home and wages. She pleased her employer and professed herself well suited. On Wednesday afternoon she asked leave to go to her old home and get her clothes. Permission was granted, and with the promise of returning in an hour, she took her departure. From that day to this she has not been seen.

She did not reach the place where her few possessions awaited her. She had not another friend in the city. She left at the new home which had sheltered her but three days, articles of wearing apparel, and there was no possible motive for her departure. The police were called for aid but they failed utterly to trace her. Had the earth opened to swallow her, she could not have vanished more mysteriously. I knew the girl, and if she were not honest and trustworthy her face belied her. Yet this girl was not attractive enough to be run off with by a lover, and had with her only twenty-five cents—no great temptation, even for a pickpocket. Such things happening at one's very door are certainly not reassuring to timid individuals.—[Cor. Sacramento Union.]

## ESTRAY MOOLY COW.

CAME to my Yard, a red and white Mooly COW. The owner is requested to prove property and pay big charges for damage and keeping.

24-2

A. P. ROCKWOOD,  
12th Ward.

## BOOTS AND SHOES

### CHEAP FOR CASH,

### BY E. B. TRIPP.

Call and SEE.

24-11

## ESTRAYS.

I HAVE in my possession the following stray cattle: One red OX, five years old, bush off tail, crop off right ear. One brown yearling STEER, left horn lops; branded A with half moon on top, on the left hip. One pale-red mooly HEIFER, 1 year old, some white in the forehead, crop off the right ear, and under-bit off the left, white under belly, two hind feet white. One dark-red COW and STEER CALF, the COW has an under-slope on both ears, and branded BLAIR on the horn, 9 years old. The Calf has the same mark. One white and speckled OX, five years old; branded F. DUFFY on the horn.

24-2

OMER CALL,

Pound-keeper, Willard City, Box Elder Co.

## STRAYED.

LAST Fall, from Mill Creek canyon, one white BULL, 2 years old, slit and half crop in left ear; branded X W on left hip. Also, one white STEER, with spots on head and neck, slit and half crop in ear, branded X W on left hip. Also, about the same time, from the field east of the State Road, Mill Creek, one white STEER, red head and neck, some red spots on the sides; branded W on left hip.

Also, from the city, on the 24th of January, 1864, one two year old HEIFER, speckled light red and white, slit in left ear, supposed to have a young CALF. Also, one dark-red HEIFER, some white on the back and belly; branded O S on the hip, about eight months old.

Any person bringing the said animals, or information of them, to S. WELLS, on the State Road, Mill Creek Ward, or to JAMES WELLS, Main Street, will be well rewarded for their trouble.

24-2

JAMES WELLS.

## ESTRAYS.

I HAVE in my possession the following animals: one red yearling HEIFER, no marks or brands. One red heifer CALF, brockle face, white under the belly, two slits in the left ear. One large OX, head, neck and shoulders mouse color, brown across the back; branded P WEBB on the left horn, also J. HOUTZ. One red HEIFER, three years old, white on the belly, some white on the face and rump; right horn broken off. One light brindle OX, crop off the left ear, two slits in right ear, about 8 years old, white in the face and belly, P on the left horn, part of tail white, brand on the left hip not distinct, but is S B or S R. The owners are requested to take them away.

24-3

EDWIN WATTS,  
Pound-keeper, Provo.

## GREAT SALT LAKE

AND  
EAST BANNAK EXPRESS LINE  
WILL Commence running regular trips, with good thorough braced Wagons, April 1st, 1864.

## THROUGH IN SEVEN DAYS.

Leave G.S.L. City every WEDNESDAY via Bannack, Nevada, and arrive at Virginia City every TUESDAY. Leave Virginia City every TUESDAY via Nevada and Bannack City, and arrive at G.S.L. City every MONDAY.

Passengers and Express matter Conveyed.

A. J. OLIVER & Co., Proprietors.  
THOS. D. BROWN, Agent, G.S.L. City. 24-3

## FLOUR!

TO FARMERS AND MERCHANTS!  
HAYING, at considerable expense, made extensive improvements in my GRIST MILL, at Provo City, and secured the services of J. M. HORNER, one of our most competent and experienced Millers, I am now prepared to accommodate customers in an expeditious manner, and satisfactory both as regards quantity and quality.

P.S.—My GRIST MILL on the Weber, three miles this side of Ogden City, is, as usual, in very good running order, and is not excelled either in the quality or turn-out of Flour by any mill in the Territory.

24-3

J. T.

## WEAVING IN THE 20th WARD

## NOTICE OF REMOVAL.

I HAVE Removed my business operations to that New House, one block East and two North of the Lime-Kiln, where I am prepared to Weave all kinds of Cloth that can be made in the Territory. I will work Wool and Flax on Shares, into

JEANS, LINSEYS, KERSEYS, SHEETS, BLANKETS, FLUSHED STRIPES, BALMORAL STRIPES, RAISED SPOTS, DIAPERS, ETC., ETC., guaranteeing to produce a superior article of Cloth. Holders of large quantities of Wool and Flax would do well to apply early.

The people who would be independent must be self-sustaining. If we would be self-sustaining we must encourage the development of Home-Manufactures.

24-11

JAMES MCGHIE.

EXCHANGE,  
BROKERS AND BANKING OFFICE,  
J. W. KERR,  
DEALER IN  
COIN,  
GOLD DUST,  
and EXCHANGE.

Office, Salt Lake House, Main Street, G.S.L. City.  
24-11

## PLAYS FOR SALE!!!

HAVE a large assortment of PLAYS for sale, and can fill orders on short notice. Plays published in America, price 30 cents each. Plays published in England, price 35 cents each.

JOHN T. CAINE,  
Theatre, Great Salt Lake City.

24-11

## NOW IS YOUR TIME!

ALL persons sending East will do well to send by Messrs. STAINES & BEST, who are prepared to purchase every description of GOODS in the best markets, at 5 per cent. commission.

W. C. STAINES having left for New York, all orders will be received until the 10th of April, by ALFRED BEST, Tin Shop, West side Main Street. 24-11

## PURE SUGAR CANE &amp; NADDER SEED.

THE Deseret Agricultural and Manufacturing Society have a limited quantity of SEED for Sale. Apply at the Historian's Office. 24-11

## NOTICE.

CAME to my place, about two months ago, a light-red two year old STEER, brockle face, white belly. No brands or marks visible. The owner is requested to prove property and take him away.

LEVI BROADBENT,  
Near the Mill, 19th Ward, G.S.L. City.

24-3

## ADMINISTRATOR'S NOTICE.

I HEREBY give Notice that I have been appointed Administrator of the Estate of the late SIMON BAKER, deceased, of Great Salt Lake County. All persons having claims against said Estate are requested to present them for proof for settlement; and all persons indebted to said Estate are requested to come forward immediately and settle their accounts, as I wish to close up the business of the Estate at an early day.

ALFRED RANDALL,  
17th Ward, G.S.L. City.

24-3

## A VINE-DRESSER WANTED.

I WISH to procure the services of a reliable and competent person to aid me in the manufacture of wine and to take charge of a vineyard of three acres. A single man or a man with a small family [Swiss] will be preferred.

I will remain in the city until 1st of March, and can be seen at Mr. W. S. Goddard's.

Good references will be required. Salary liberal. Call quickly, or apply in person or by letter to ELI B. KEISEY, Tooele City.

Feb. 25, 1864.

24-11

## HEMENWAY'S NURSERY.

For Sale a Large and Splendid Lot of FRUIT TREES.

A FIRST CLASS assortment of Eastern varieties of Apple Trees, suitable for this climate, a great portion of them are of extra large size, and worked for early bearing.

A few hundred Pear Trees, one and two years from the graft on the pear stock. Also a lot of Pear worked on the Thorn, for low damp ground. A good supply of Plum and Apricot Trees of the most approved varieties.

A fine assortment of Flower Seeds for sale.

Prices low for the times.

Purchasers are solicited to call and see the fine form and thrifty condition of the trees; and may rely on the correctness of the names, as all the leading varieties have been fruited by the proprietor.

A Discount made on sales for Gold or Silver coin. Terms:—Prompt payment, as no credit can be given.

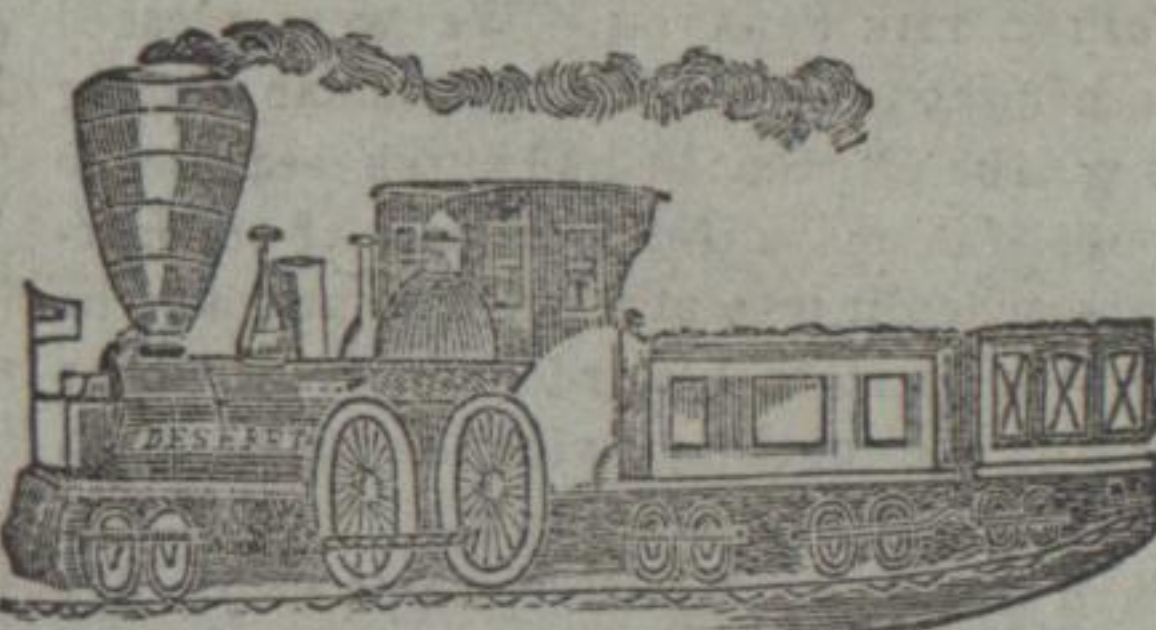
L. S. HEMENWAY, 4th Ward.  
G.S.L. City, Feb. 23, 1864. 24-11

## HATS! HATS! HATS!

## LYMAN LEONARD

CONTINUES to Manufacture HATS of a very superior quality, and solicits a continuance of public favor. A very fine assortment on hand for Sale; also, a New SADDLE and good PLOW.

Factory—Corner of 7th Ward, Main Street.  
Highest Price given for FURS. 24-4



I WILL Freight Steam Engines, Quartz Mills, and all kinds of Machinery and Merchandise, Wagons, Carriages, Stoves, &c.,

FROM BOSTON, NEW YORK, OR ANY OTHER CITY IN THE EASTERN OR WESTERN STATES TO G.S.L. CITY FOR 15 CENTS PER POUND, with 10 per cent. commission on the first cost, for purchasing. The money in all cases for purchase, freight, and commission, to be paid in advance.

I will deliver in G.S.L. City, Double Cylinder Wool Carding machines, with Picker, Card Clothing, Belts, &c., complete, for \$1500 00  
Single ditto, complete, for 10 0 00  
Cotton Jenny Spinners, complete 250 00  
Mower and Reaper 2 horse power complete 400 00  
Thrashing Machines, with 6 to 8 horse power 1500 00  
Grist Mills, for grinding breadstuffs, horse feed &c., from 4 to 5 bushels per hour 150 00  
Horse power for the same, 4 horses 200 00  
" " " " 8 horses 300 00  
Cane Mills, 1 horse power 200 00

Parties who have sent orders will please take notice, that they will be filled only to the extent of the funds furnished by them.

George J. Taylor, at the residence of John Taylor, 14th Ward, is authorized by me to receive all orders and moneys, receipt for the same, and forward, until the 6th of April next.

E. R. YOUNG,  
I arrived at the Missouri River Feb. 23d, and am prepared to receive orders, &c. My Address will be Box 3957 New York Post Office. 24-3