



CHEESE-MAKING IN SMALL DAIRIES.

So much has been said lately about the Factory system of cheese-making, and the products of a few large dairies, that we lose sight of the multitude of small dairies of a dozen cows or less, which supply no unimportant share of all the cheese for market, and especially for home consumption. There are many persons who regard cheese-making as a most mysterious art, and for fear of failure do not undertake it. There is to be sure a great advantage in experience, and this every dairy-woman must gain for herself, nevertheless, there need be little fear of wasting much milk, when a common sense woman attempts to make cheese, even on a small scale. If any one is about to undertake to make cheese and has no previous knowledge of the subject, it would of course be best for her to visit some good dairy and learn what she can from the dairy-women, before undertaking it on her own account. The kind of cheese usually made in the United States is what would be called "English" cheese. Though there are many different kinds made in England, the cheeses of that country differ so much from those of the continent, that ours would be classified with them. As to the production of the cheese closely resembling those of continental Europe—Dutch, French, German, Swiss, etc., of which there are probably 50 entirely distinct kinds—we conceive that there is no difficulty at all; and moreover assure our readers of foreign birth and training, that even passable imitations of those kinds which are imported would meet a ready sale at high prices.

Without discussing the economy of making cheese from a very small number of cows, we merely now consider the method and results. The following process is usually adopted. The night's milk is set in shallow tin pans in a cool place. Butter being an object as well as cheese, the milk should not be more than two or three inches deep. In the morning, while the milking is going on, the night's milk is skimmed and warmed in a brass kettle to the temperature of new milk. The new milk having been brought in, old and new are then mixed in a tub of suitable size. (If the weather is so cool that the milk will not soar, it may be kept over one day, and there will be three milkings of old and one of new milk.) When the milk is thus made ready the "cheese is set," that is, the rennet is added, and it is allowed to stand quietly for half an hour, for the "curd to come." Arnott also is added for coloring, if desired. The rennet consists of the salted and dried stomach of the calf. This is prepared for use by soaking in water or whey in the "rennet pot." The quantity of the liquid required to "bring the curd" is fixed by trial, and more is added, if it does not coagulate in time. When the curd has "come," it is carefully cut across both ways with a one bladed wooden knife, or better with one of steel with four blades. It is then allowed to stand for the whey to separate, which is slowly dipped off, and the curd gently worked with the hand to favor the separation of the whey. To make the curd more firm, some of the whey is warmed in a kettle and poured upon the curd again. This is what is called "scalding the cheese," a misnomer to which must be charged more poor cheese than to any other cause, except perhaps the neglect to cleanse properly all the dairy utensils. The whey for "scalding" should be only slightly warm to the hand, that is, not much more than 100° F. The hotter the whey is, the less time is required for the operation, hence there is a temptation to employ hot whey instead of that moderately warm only, as just stated. When this process is completed, the curd is dipped into a strainer, spread in an open basket or box for salting. Then more whey drains out and salt is added, nearly one ounce to ten pounds of curd, and thoroughly mixed. It is now ready for the press, or it may be wrapped in the strainer, a weight placed upon it and kept to go with the next day's curd to make a "double curd cheese."

When this is desired, the curd thus prepared, and not salted, is kept until the new curd is ready, and then it is cut very fine and mixed with it. Some prefer to take the curd when ready for salting, and hang it up to drain in a strainer. This curd cut up fine is added to the new curd, when both are "scalded" and salted. A cap fitting the inside of the press-hoop, or a strainer cloth is used to hold the curd when it is put in the press for pressing. It is changed at the end of twelve or twenty-four hours, the edges if necessary are pared and again pressed. The pressure, either from a lever or screw, should be light at first, but afterwards very heavy. When the cheese comes from the press, it should be capped with thin cotton cloth made for the purpose; or these caps are pressed in. Repeated turnings, greasings, and rubbings to keep the cheese from mould and from getting out of shape while curing, complete the process. The temperature of the curing room has much influence on the cheese. A kitchen is rather too warm, and in a cold, damp room they cure too slowly and are apt to mould. Now in this way just as good cheese for eating is made in dairies from two to six cows as in those of greater pretensions; in fact, some of the best cheese the writer has ever

eaten was made from the milk of two cows. Some of the most successful dairy-women too have been those who have taken up the business without previous training, but possessed of good sense and habits. They have mastered all the "mysteries of cheese making," so that a "huffy cheese" or a "cracked cheese," or a "sour cheese," or a "strong cheese," or a "white oak cheese" was unknown on their shelves.

A WHOLESOME DRINK.—We clip from an exchange the following recipe for making a cheap and wholesome drink. It is particularly adapted to alkali countries, such as ours, and will save doctor's bills:

Lemonade is the most wholesome drink in alkali countries. As it is seldom that we can procure good fresh lemons here all we have to do is to step into any of the apothecary shops and get a few bits worth of citric acid, which is made from lemons or limes. Take a piece as large as a chessnut to make a quart and sweeten the sugar to suit the taste. During this hot weather citric acid should be used freely by everybody. All the water in this region contains a large quantity of alkali, lime, soda, potash and magnesia in much larger quantities than many suppose. This acid is the best that can be used, both because it is the strongest chemical affinity for these alkalis, which tend to accumulate in the system and combining with them it eliminates them from the circulation; and also because it will not ferment like the other acids when mixed with the food while passing through its process of digestion and assimilation, so that no fear need be entertained that it will produce anything more than a mild relax of the bowels if drank to excess. The free use of this acid will more than likely prevent many chronic and painful disorders.

VARIETIES.

—An inspiring sight for a Glazier: The day when it breaks through the windows.

—Fanny Fern says: "I am getting sick of people. I am falling in love with things. They hold their tongues and don't bother."

—The profession of a clergyman is sooner learned than that of a doctor; it is much easier for most people to preach than to practice.

—The Shasta Courier says that the Springs and wells in that region, hitherto supposed to be never failing, are drying up. It is feared that all in the valley will fail before rains come.

—"I have ridden," says an army correspondent of the New York Tribune, "over nearly all the roads in the region we have traversed, between the Rappahannock and the James, and I have barely seen one school house. Careless led me to enter. Every seat was furnished with a spittoon."

—Lincoln's speech to the shoddyites in Philadelphia, and their enthusiastic cries in response, June 16, 1864: "If I discover that General Grant and the noble officers and men under him can be greatly facilitated in their work by a sudden pouring forward of men and assistance, will you give them to me? (Cries of Yes?) Will you go? (Yes, Yes!) Will you march on with him? (Yes, Yes, Yes!)"

—Speaking of the great drought, (says the Times,) we have seen a letter from a member of the 18th army corps, dated in front of Petersburg, July 11, which says—"We have not had any rain for over a month. The roads are so dry and dusty and the dust so fine that it is blown about like hot ashes."

—An exchange says gold represents Democracy, and greenbacks Republicanism—the one goes up and the other down. Rather, the former never changes, while the latter will soon be out of sight.

—Cuffy said he'd rather be in a railroad smash up than a steamboat burst up, for this reason, "If you gets off and smash up, dar you is; but if you gets blowed up on the boat whar is you?"

—An old Indian, who had witnessed the effect of whisky for many years, said a barrel labelled "whisky" contained a thousand songs and fifty fights.

—A man out in Indiana got a divorce from his wife because she went skating against his wishes. He concluded to let her slide.

—A gentleman who took occasion to doctor some cider on the Sabbath, was taken to task by his good wife, for laboring on that day. His reply was that no good Christian ought to find fault with his work, as he had been doing his best to prevent his cider from working.

—The amount of gold received at Sydney (New South Wales) Mint in 1851, the first year of the gold discoveries, was £162,880, and in 1863 it amounted to £122,722.

—Pleasure is to woman what the sun is to the flower; if moderately enjoyed, it beautifies, it refreshes, and it improves; if immoderately, it withers, it deteriorates and destroys.

—Heroism, in fact, is rarely understood to be, simply—uncompromised duty! Heroism which is not duty, is but a dream of the dark ages. Duty that is not performed with the spirit of a hero, but the mortar and the brick of hard bondage. In the daily walks of life, unseen and unadmired, there may exist the truest heroic elements, and "all may find, if they dare choose, a glorious life and grave" in the sphere of common-place duty.

ABSTRACT

Of Meteorological observations for the month of August, 1864, at G. S. L. City, Utah, by W. W. Phelps.

MONTHLY MEAN.

No Barometer calculations.

Monthly Mean. Thermometer open air.		
7 a.m.	2 p.m.	9 p.m.
72	83	73
Monthly Mean. Thermometer. Dry Bulb.		
7 a.m.	2 p.m.	p.m.
74	82	75
Monthly Mean. Thermometer. Wet Bulb.		
7 a.m.	2 p.m.	9 p.m.
64	73	70

Highest and lowest range of the Thermometer in open air during the month was,
Max. 95°. Min. 62°

The amount of rain water that fell during the month measured 1.250—which is one and one-fourth inch of water on the surface, giving vegetation a fair prospect.

MONTHLY JOURNAL

1. Thunder at 5 a.m.; no rain; clear after.
2. A.m. clear; hazy at noon; evening clear.
3. Clear and hot.
4. do do
5. Clear; hottest day.
6. Clear and cloudy alternately; thunder at 8 p.m.
7. Clear and cloudy alternately; thunder at 7 p.m.
8. Mostly clear and hot.
9. Mostly clear and hot; rained at 11 p.m.
10. Clear.
11. do
12. do
13. Clear and hazy.
14. Clear.
15. Partially clear and hot.
16. do do
17. Clear.
18. Clear with a few clouds; hot.
19. Clear and very hot.
20. Hazy and hot most of the day.
21. Cloudy.
22. Cloudy and rainy.
23. do do
24. A.m. cloudy and rainy; p.m. clear.
25. Clear.
26. do
27. Clear and hot.
28. do do
29. Sprinkled in the forenoon; afternoon clear.
30. Mostly cloudy.
31. Partially clear.

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