PRACTICAL LESSONS IN CHEESE MAKING.

(Ayr Advertiser.)

Mr R. J. Drummond, cheese instructor was on the first three days of last week at Mr Bone's farm of Auchencloigh Galston.

Mr Bone's farm has perhaps better facilities for such practical demonstrations than most others in the district. It is a

commodious steading and large dairy, and recently, with his usual enterprise, he has introduced some of the modern appliances for successful dairy farming. One of these, the large square tub in which the curd is formed, it may be of interest to describe for those of our readers who are accustomed to think of dairy utensils as they were in the past. The specimen we saw at Mr Bone's is a large double tub, holding 170 gallons of milk. The inner one, which can be lifted out when required, is made of steel plates which are plated with tin; the outer one consists of galvanised iron. Between the two there is a space for warm water to circulate, by

which means the milk in the inner tub can be brought to any desired temperature. A stopcock is provided in connection with the inner tub to draw off the whey, and there are three in connection with the outer one, one an over-flow cock, the others for partially and wholly emptying the outer tub respectively. The comparative immunity from danger which milk placed in such a receptacle enjoys in contrast with the old wooden tubs hitherto in use is easily understood by anyone who knows the porous nature of wood, and consequently the almost insuperable difficulty of preserving such vessels in perfectly sweet condition when they have

fectly sweet condition when they have become old and decayed. In the present instance, the water in the outer tub is heated by means of steam, Mr Bone having recently called into service this useful auxiliary for many purposes. He has erected on his premises a tubular boiler, pipes of various sizes from which convey the steam to the dairy, cheese house, and other apartments, so that degrees of temperature in the atmosphere and the milk products are regulated with great nicety and ease. During the three days of Mr Drummond's stay at Auchencloigh, his lessons were pretty well taken advantage of by the families in the sur-

rounding district, those present on the closing day numbering about 30, and all showed a keen interest in the operations carried on, and the instructions and practical hints given in course. He goes about his work in a masterly manner, and, with the ardour of an enthusiast, in his subject uses all care to make his instructions easily comprehended, and to remove any difficulties or misconceptions that might arise in the minds of any. During his visit advantage was taken by many to get explanations and counsel as to practical difficulties which had come up in their own personal experience, and these he is ever ready to give. As to

wherein Mr Drummond's process of cheesemaking differs from others in vogue and what are its special merits we cannot attempt to say, but the following outline of the process, which we owe to his courtesy, will give an idea of its character, and perhaps be useful to such as are endeavoring to profit by his instruction. Beginning with the night's milk, this is put into the tub, and in warm weather cooled to a temperature of about 80 degrees. In the morning, if it be found that the night's milk has kept well, the new milk as taken from the cow is added, and the whole heated to a temperature of 84 degrees, at which point it ought to be tested for ripeness. This

ought to be tested for ripeness. This can be done by using one dram of rennet to four ounces of milk, and if the mixture shows coagulation in from 28 to 32 seconds, it is quite ripe to add the rennet. The quality of rennet to be used is four ounces to the 100 gallons of milk for gras cheese, and from 4½ to 5 ounces for fodder cheese. In order to keep the cream it should be stirred down after the rennet is added till coagulation begins, and then the stirring stopped. The whole should be allowed to stand a time and a half longer after coagulation begins, before it will be fit to break up. For example, if it takes 15 minutes to coagulate, a time and a half longer will be 37½

minutes. At that time it should be fit to break or cut, which should be done by using a perpendicular and a horizontal knife. After cutting, it is to be stirred 15 minutes before applying any heat. It is then to be heated to 98 or 100 degrees, taking about three quarters of an hour to the heating process. After heating, it is to be stirred 15 minutes, and then the curd allowed to settle. The whey should be drawn at the first indication of the acid. This can be tested or told by using a hot iron. A small piece of the curd, with the whey well pressed out of it, when placed against the iron should draw out into fine silky threads a quarter of an inch long.

When this is found to be the case, the whey should be taken off and the curd removed to the cooler dipper, stirred from ten to fifteen minutes, and packed up from four to six inches deep in one end of the cooler. In twenty to thirty minutes it is to be cut and turned in square pieces, allowing these to lie about twenty minutes or half an hour, and then turned again. At the expiration of $1\frac{3}{4}$ to 2 hours the curds should be milled, and after the milling, stirred thoroughly with the hands for about 15 minutes, and then allowed to stand at a temperature of about 90 degrees for about an hour till it is acid enough to salt, which can be told by the curd having a soft silky feel, and when squeezed in

a soft silky feel, and when squeezed in the hand showing butter and whey at the same time. Another test is to use a hot iron, when the curd will draw about an inch and a half, and have the flavor of toasted cheese. It will then be found ready to salt. He would advise in the case of spring cheese 2lbs salt to 100lbs of curd; in summer or grass cheese about 2½lbs salt to 100lbs curd. After salting, it should be stirred fifteen minutes, and the curd allowed to stand until it cools to a temperature of from 70 to 74 degrees, when the curd is ready for the chisset or press. He would advise not pressing the curd for about five minutes after it goes into the chisset, and even using a very

light pressure at first, increasing gradually and leaving the cheese in the press the ordinary time. He would also advise that the cheese room be kept at a temperature of from 58 to 62 degrees. Cheese will not cure at a lower temperature than 58 degrees.

The visitors to the farm during the three days were hospitably entertained by Mr and Mrs Bone (Mr W. Lee purveyor), and at the tea table on Wednesday a hearty vote of thanks was given them for the attention and kindness they had shown. A vote of thanks was also given to Mr Drummond, the proposer complimenting him on the ability he displayed,

and testifying as to the value entertained by all of the instruction imparted. Mr Drummond, in acknowledging the compliment, expressed the hope that the result of his teaching this summer would be that Ayrshire would be second to no county in Scotland for good cheese. It may be mentioned that the quantity of milk operated on by Mr Drummond on Wednesday was 165 gallons, which yielded 166lbs of curd. Mr Drummond left Auchencloigh for Mr Hunter's Mossbog, Tarbolton, where he remained till end of week, proceeding afterwards to Camcscan and Stuffar.

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