nimous in favour of an undeviating and ſpirited republican, who will it is expected furniſh his friends with a grand jury, who will not only protect the innocent citizens from perſecutions, but it is ſaid will enable them to retaliate on their moſt violent perſecutors (the old officers) are charged with extortion, but ſheided themſelves by a grand jury of friends or creatures, who would never take up the ſubject.

This baſe and miſerable ſhift, of a falling wicked party, affords one of the greateſt triumphs republicaniſm has received. The members of the court, the bar, the court officers, and the whole craft combined to find out objects for proſecution; and although it was known that the utmoſt care had taken place, yet no man doubted but numerous errors muſt have taken place in ſo much hurry and confuſion as attends a county election—but upon a thorough inveſtigation of enemies, it turns out that not an error can be diſcovered—for as to the bills found, they are known to be good caſes.

By continuing them over, however, they expect to intimidate the citizens, and ſilence the preſs within the ſtate, until next election, by ſo outrageous, baſe and ignoble a tranſaction. Such at leaſt is the information I have received—and the conſequence is, as it ought to be—it has wound up the popular reſentment to the utmoſt height—it has opened the eyes of many candid federaliſts, and will ſtamp the vile hypocritical inſtigators of this wretched attempt with the laſting hatred of the diſcerning parts of their fellow-citizens. It is probable alſo, that the expence which the public has incurred, will produce diſtrict elections, which has always been wanted by the republicans, and refuſed by the federal party; and thus good will come forth out of evil.

A CITIZEN.

From the Richmond Examiner.

Mr. Gabriel Jones has given to the public, a ſtatement of a pecuniary tranſaction, of about thirty years ago, between the Preſident and himſelf, with commentaries of ſo angry a complexion as to excite at once doubts in the mind of a candid reader that there muſt have been ſomething more in the caſe than is there preſented to his view. In truth, the hiſtory of the times is ſo neceſſary to the explanation of the money tranſactions of the day, that theſe cannot be underſtood without a recurrence to that; and with this recurrence alone, Mr. Jones's own facts will enable us to judge whether, like many others, he has not ſuffered his political antipathies to diſtort his eſtimate of character, whoſe *honor, honeſty and integrity* proved to him in more diſpaſſionate times, himſelf acknowledges to have *inſpired him with the higheſt confidence.*

Mr. Jefferſon on ſome emergency, borrowed fifty pounds of Mr. Jones, who was in the habit of lending money on intereſt, and gave his bond for payment. This Mr. Jones ſays, was in autumn 1773, conſequently about the period of the deſtruction of the tea in Boſton, which was followed by general Gages arrival there with an army, and by other events in rapid ſucceſſion which brought on the revolution, and ſuſpended in a great degree the ordinary intercourſe of buſineſs. This ſtate of things, and the known habit of Mr. Jones of leaving his money at intereſt in good hands, may furniſh the reaſon why his fifty pounds in this inſtance were not repaid ſo ſoon as contemplated. All the hard money of the United States was ſuddenly exported to procure arms, ammunition and other neceſſaries for the times, and its place was ſupplied by emiſſions of paper money bottomed on the faith of the nation. Of this faith the whigs had no doubt, and the money maintained its ground at par for a conſiderable time. And even when ſucceſſive emiſſions, aided by the efforts of the diſaffected, had began to make an impreſſion on it, the whigs were ſtill confident it would be redeemed dollar for dollar, and therefore continued to receive and pay it at par. In January and May 1779, Congreſs, by circular letters, encouraged their fellow citizens to maintain the credit of their paper; repreſented to them the falſe policy of "aſking enormous prices for the produce of their farms, when a little reflection might convince them that it was injurious to their intereſts, and to the general welfare;" and affirmed that the whole emiſſions (which as late as September 3d, 1779, they ſtated at leſs than 160 millions) might "without public inconvenience or private diſtreſs, be cancelled by taxes in a period ſo limited as muſt leave the poſſeſſor of the bills ſatisfied with the ſecurity." Such was the whig ſentiment as late as September 1779. The offer of Mr. Jefferſon had been in April preceding. It was the only one he could offer, for a payment in hard money was then impoſſible. Mr. Jones, not chooſing to receive it, ſent it back to Mr. Jefferſon, with his bond under a blank cover alſo; the inference from which was plainly that Mr. Jefferſon was willing, as Mr. Jones ſeemed to be, to let the matter lie over till there ſhould be hard money to pay it. But Mr. Jones finds ground of crimination even in the mode of conveying the letter. Yet he well knows that no croſs poſts exiſted at that day, and that indirect conveyances could alone be reſorted to. The imputation he raiſes on this is as unjuſtifiable as it would be to impute to him a receipt of the letter in due time, and a willingneſs now to deny it. That he received it late is probable, becauſe he ſays ſo; and that the delay was accidental is much more probable than the abſurd manoeuvre which his paſſions impute to Mr. Jefferſon.

To ſhew farther the public ſenſe with reſpect to the revolutionary money, it may be noted that in the June following the date of this offer, Mr. Jefferſon was choſen governor of Virginia, and continued till June 1801; during the whole of which time he received his ſalary at the rate of one thouſand pounds a year of the ſame money, the rate at which it had been fixed by law before any emiſſion of paper. The legiſlature therefore conſidered the money as equivalent to what it called itſelf, for two years after the tranſaction in queſtion.—It may be remembered that a letter of Mr. Jefferſon's to the houſe of Farrell and Jones of England was publiſhed by their agent as an act of juſtice to him, from which it appeared that after this date he had received between 4 and £.5000 for lands ſold in 1773, to pay the debt of his father-in-law, Mr. Wayles, to that houſe. This fact, and the lands ſold are known to many. They lie in the counties of Cumberland and Bedford.—In Auguſt 1780, Congreſs firſt had a table of depreciation eſtabliſhed with reference to their new emiſſion of forty for one; and in Auguſt 1781, they extended it to ſpecie. By the retroſpective information of that table, we are now enabled to ſay, that in April 1779, paper money was to ſpecie, as one to eleven; not as one to twenty, as Mr. Jones ſuggeſts. But this was neither known nor believed at the time, by perſons well affected to the revolution. It was not till the cloſe of 1781, or beginning of 1782, that the Virginia legiſlature formally acknowledged a depreciation by eſtabliſhing a ſcale for it. Mr. Jefferſon went to Europe immediately after the peace; and his agent is known to have declared that the inſtructions he left were, that this debt of Mr. Jones's, principal and intereſt, ſhould be the very firſt paid as ſoon as hard money could be obtained.

On the whole if it was criminal in Mr. Jefferſon to receive that kind of money on which the event of the revolution depended, and to ſupport its credit, then let Mr. Jones arraign every whig in the Union at the bar of his country as a criminal. Few were more ſo, nor more to their own loſs than Mr. Jefferſon. If it was criminal for a whig to pay this money to thoſe who like himſelf were willing to receive it, Mr. Jefferſon excited that juſtice. He took back the money when refuſed; returned his obligation for the debt, and paid it with intereſt in hard money, ſo ſoon as hard money reappeared in circulation.

TIMOLEON.

Account of the proceſs employed in making

CHESHIRE CHEESE,

from that County's Agricultural Report.

PREPARATION OF THE RENNET.

When the maw ſkin comes from the butcher, the chyly matter is taken out and the ſkin cleaned from ſlime and other apparent impurity, by wiping or gently waſhing. The ſkin is then filled full of ſalt, and placing a layer of ſalt upon the bottom of a mug, the ſkin is laid flat upon it: this mug is large enough to hold three ſkins in a courſe, each courſe of ſkins ſhould be covered with ſalt, and when a ſufficient number of ſkins are thus placed in the mug, that mug ſhould be filled in with ſalt, and with a diſh or ſlate over it, be put in a cool place, till the approach of the cheeſe making ſeaſon the following year. The ſkins are then all taken out and laid for the brine to drain from them; and being ſpread upon a table they are powdered on each ſide with fine ſalt, and rolled ſmooth with a paſte roller, which preſſes in the ſalt; after that, a thin ſplit of wood is ſtuck acroſs each of them to keep them extended while they are hung to dry. Take all the maw ſkins provided for the ſeaſon, pickled and dried as before, put them into an open veſſel or veſſels, and for each ſkin pour in three pints of pure ſpring water. Let them ſtand twenty-four hours, then take out the ſkins and put them into other veſſels; add for each, one pint of ſpring water; let them ſtand twenty-four hours as before. On taking the ſkins out the ſecond time, gently ſtroke them down with the hand into the infuſion. The ſkins are then done with. Mix thoſe two infuſions together, paſs the liquor through a fine linen ſeive, and add to the whole a quantity of ſalt, rather more than ſufficient to ſaturate the water, or ſo that a portion of it remains undiſſolved at the bottom of the veſſel. The next day, and alſo the whole ſummer, the ſcum as it raiſes is to be taken clearly off; and as the liquor ſhould not be ſuffered to remain without a portion of undiſſolved ſalt at the bottom, it will be neceſſary to add frequently freſh ſalt, as ſome part of it will generally form itſelf into chryſtal and be taken off with the riſing ſcum.—Somewhat leſs than a wine half pint of the preparation will be neceſſary for 60lbs. of cheeſe. Whenever any of this liquid is taken out for uſe, the whole ſhould be well ſtirred up.

Colouring for the Cheſhire Cheeſe.

The colouring for cheeſe is, or at leaſt ſhould be, Spaniſh annotta; but as ſoon as colouring became general in this country, a colour of an adulterated kind was expoſed for ſale in almoſt every ſhop: the weight of a guinea and a half of real Spaniſh annotta is ſufficient for a cheeſe of 60lbs. weight. If a conſiderable part of the cream of the night's milk be taken for butter, more colouring is requiſite. The leaner the cheeſe is, the more colouring it requires. The manner of uſing annotta is, to tie up in a linen rag the quantity deemed ſufficient, and put it into half a pint of warm water over night. This infuſion is put into the tub in the morning with the rennet infuſion; dipping the rag into the milk, and rubbing it againſt the palm of the hand as long as any colour comes out.

Setting the Cheeſe together.

It is, we believe, generally admitted, that not only the quantity, but the quality of the curd, viz. toughneſs or otherwiſe, depends in a great meaſure upon the length of time the cheeſe is in coming, and that the time again, depends on the quantity and ſtrength of the coagulum uſed; the ſtate of the atmoſphere and heat of the milk when put together. In this ſtage of the art, where a degree of accurate certainty ſeems to be required, there is no other guide than the hand and external feelings: the thermometer of a Cheſhire dairy-woman is conſtantly at her finger's ends: accordingly, the heat of the milk when ſet, is endeavored to be regulated by the ſuppoſed warmth of the room and the heat of external air; having reference alſo to the quantity and ſtrength of the ſteep, ſo that the milk may be the proper length of time in ſufficiently coagulating, which is generally thought to be about an hour and a half. The evening's milk, of ſuppoſe twenty cows, having ſtood all the night in the cooler and braſs pans, the cheeſe-maker in the ſummer, about 6 o'clock in the morning, carefully ſkims the cream, obſerving firſt to take off all the froth and bubble, which may amount to about a pint; this not being thought proper to be put into the cheeſe, goes into the cream-jug for butter; and the reſt of the cream is put into a braſs pan. While the dairy-woman is thus employed, the ſervants milk the cows, having previouſly lighted a fire under the furnace, which is half full of water. As ſoon as the night's milk is ſkimmed, it is all carried to the cheeſe tub, except about three-fourths of a braſs pan full, viz. three or four gallons, which is immediately placed in the furnace of hot water in the pan, and is made ſcalding hot; then half of the milk thus heated in the pan is poured alſo in the cheeſe-tub, and the other half is poured to the cream, which, as before obſerved, is ſkimmed into another braſs pan. By this means all the cream is liquified ſo as to form one uniform fluid, and in that ſtate it is poured into the cheeſe-tub, into which have before been poured ſeveral bowls or veſſels of new milk, or perhaps the whole of the morning's milk. Care is taken to ſkim off all the air-bubbles, which may have formed in pouring the new milk into the cheeſe-tub.

The rennet and colouring being put into the tub, the whole is well ſtirred together, a wooden cover is put on the tub, and over that a clean linen cloth. The uſual time of coming is an hour and a half during which it muſt be frequently examined: if the cream riſes to the ſurface before the coming takes place, the whole muſt be well ſtirred up together, ſo as to mix again the milk and cream, and this as often as it riſes, untill the coagulation commences. If the milk has been accidentally put together cooler than was intended, and that is the cauſe of its not coming, hot water or milk may be poured into it; but this muſt be done before it is at all coagulated; for after it begins, though imperfectly, it muſt not be touched, ſo as to break the forming curd, elſe the cream would go with the whey and the quantity of curd much leſſened. When the cheeſe happens to come before the proper time, owing to too great a heat in the milk in ſetting or putting together, or two great a ſtrength in the ſteep, there is leſs curd, and it is conſiderably tougher than when the milk has been ſet cooler than uſual. If all goes on well, in an hour and a half the coagulation is formed, which is known by gently preſſing down the ſurface of the milk with the back of the hand.

Breaking down the Curd, gathering, &c.

If the milk has been ſet together very warm, the curd will be tough; in this caſe, a common knife is taken, and inciſions are made acroſs it, at the diſtance of about an inch, and again croſs ways in the ſame manner; the whey riſing from theſe inciſions, is a fine green colour. The cheeſe-maker and two aſſiſtants then proceed to break the curd; this is performed by putting their hands down into the tub, the cheeſe-maker with the ſkimming diſh in one hand breaking it as they catch, raiſing it from the bottom and ſtill breaking it. It muſt be done during about forty minutes; the curd is then covered with a cloth and left to ſubſide for about half an hour; if the curd was too tender the whey will be of a milky colour. The cheeſe-maker in this caſe, inſtead of the knife, takes the ſkimming diſh, and dipping it gently an inch or two into the curd, until the whole ſurface is then turned; the breaking then proceeds as before, but with more caution than in the former caſe; and when finiſhed it is covered and left to ſubſide as before. After ſtanding about half an hour, as much whey is taken out of the tub into the braſs pans as may be without taking any of the curd with it. The bottom of the tub is now ſet rather a tilt, the curd is collected to the upper part of it, and a board is introduced of a ſemi-circular form to fit looſely one half of the tub's bottom. This board is placed on the curd and a 60lb. weight upon it, to preſs out the whey, which drawing to the lower ſide of the tilted tub, is taken out with a ladle into the braſs pan. Such parts of the curd as are preſſed from under the board are cut off with a knife, and placed under the weighted board and again preſſed. This is repeated again and again, the whey being conſtantly ladled out as it drains from the curd. The whole maſs of the curd is then turned upſide down, put on the other ſide of the tub, and preſſed as before.

The board and weight being removed, the curd is cut into ſeveral pieces of about eight or nine inches ſquare, piled upon each other and preſſed with the board and weight, repeating the cutting and piling, as long as any whey drains from it.

After being preſſed in the tub as long as any conſiderable quantity of whey drains from it, the curd is cut into nearly three equal portions, one of which is taken into a braſs pan, and is there, by two women, broken exceedingly fine. As ſoon as it is coarſely broken, a large handful of ſalt is handed, which in the ſubſequent breaking is well mixed with the curd; that portion of curd being ſufficiently broken, is put into a cheeſe-vat, which is placed to receive it, on a cheeſe ladder over the cheeſe tub; the vat is generally furniſhed with a courſe cheeſe cloth; the ſecond and third portion of curd are treated in the ſame manner and emptied into the vat. Sometimes five or ſix times the quantity of ſalt is added to the middle portion of the curd, ſalt all the other alike; half an hour is the longeſt time taken up by breaking.

Thruſting or hand preſſing the cheeſe into the vat.

The curd, when put into the cheeſe-vat in its broken ſtate, is heaped above the vat in a conical form, to prevent it from crumbling down; the four corners of the cheeſe cloth are turned over it; and three women, placing their hands againſt the conical part, gently but forcibly preſs it in nearly a horizontal direction conſtantly ſhifting their hands when any portion of the curd is ſtarting from the maſs, and turning down or folding up the cloth as occaſion require. As ſoon as the curd adhere together ſo as to permit it, a ſmall ſquare board with a corner of the cloth under it, is put on the conical part of the curd, with a 60lb. weight upon the board. Several iron ſkewers are at this time ſtuck in the cone, and alſo through holes in the ſide of the vat. Several uſe a wooden lever for the ſame purpoſe.

The employment of the women is now drawing out and putting in the ſkewers; thruſting and putting together what the weight or lever may derange of the curd. This operation is continued until the whey, which at firſt, ran freely, begins to drop only. The weight and ſkewers are then removed, and one takes up the corners of the cloth, while the others break the curd half way to the bottom of the vat, as ſmall as they can. As ſoon as the upper half of the cheeſe is thus broken, a weight or other power is again applied to it, and managed as before, and the operation continued as long as thoſe means can extract a drop of whey. Two of the women then take the four corners of the cloth, the weight and ſkewers being removed, and the other woman lays hold of the vat which is drawn from the cheeſe, and after rinſing it in warm whey, and putting another clean cloth on the upper part of the cheeſe, it is returned inverted into the vat again, and being placed on the ladder over the tub, is broken half way through as before; thruſting, weighing and ſkewering, is repeated from two to four hours, or as long as a drop of whey can be extracted from the cheeſe.

Putting the Cheeſe into the Preſs.

The cheeſe is then turned into the vat and rinſed as before with warm whey. The cloth now made uſe of, is larger and finer than before, and is ſo laid out that on one ſide it ſhall be level with the edge of the vat, and on the other wrap up the whole ſurface of the cheeſe, and the edges put within the vat; thus perfectly incloſing the whole cheeſe in the cloth. The cheeſe being ſtill higher than the edge of the vat, a tin-binder or hoop, of about three inches broad is put round it, the lower edge of the binder preſſing down within the vat, ſo low as that the upper edge of it may be level with the ſurface of the cheeſe. The cheeſe is then carried to the preſs; and a ſmooth ſtrong board being placed over it, the preſs is gently laid down upon it: the uſual power of it is about 14 or 15000lbs. weight.—As ſoon as the cheeſe is put into the preſs, it is well ſkewered; the ſkewers are of a ſtrong iron wire 18 or 20 inches long, ſharp at the point, and turned with a bow at the other end. The vat and tin-binder have holes to receive the ſkewers, eſpecially the binder, which holes are ſeldom more than an inch from each other. As the preſs ſtands cloſe to a wall, only one ſide of the cheeſe can be ſkewered at a time. The buſineſs of ſkewering continues till the next morning at 6 o'clock, and in that time, the oftener they are ſhifted, the better, the cheeſe is turned half way round the preſs, every ſecond ſkewering, ſo as to be equally ſkewered. In half an hour from the time theſe is put under the preſs, it is taken out again and turned into the vat in another clean cloth; at this time the edges of the cheeſe are pared off, if neceſſary, the vat being wiped dry before the cheeſe is returned into it.

Some people let the cheeſe ſtand an hour or more in warm or hot whey, in order to harden its vat, before they return it to the preſs. At 6 o'clock in the evening, the cheeſe is again turned and put in a clean cloth. Some dairy-women prick it all over the upper ſurface, to prevent all bliſtering. At 6 o'clock in the morning, it is again turned into the vat with a clean cloth. The ſkewers are then laid aſide; when the next day's cheeſe is ready for the preſs, the former one is again turned in the vat, with a clean cloth, and put under another preſs. At 6 o'clock in the evening and at 6 in the morning following, it is again turned in the vat, uſing at theſe two laſt turnings, a cloth finer than before, ſo as to leave very little impreſſion of it on the coat of the cheeſe.

Salting the Cheeſe.

Four or five days after the cheeſe has been under the preſs, a freſh fine cloth is put under it, which ſerves only as a lining to the vat, and is not turned over the ſurface of the cheeſe, as was before. It is then placed nearly midſide deep in the brine, in a ſalting tub, the upper ſurface of the cheeſe being covered with ſalt. It ſtands generally about three days in the ſalting tub; is turned daily, and each turning ſalted, the cloth being twice changed in the time. The cheeſe is then taken out of the vat, in lieu of which a wooden girth or hoop is made uſe of, nearly equal to the thickneſs of the cheeſe: in this it is placed in the ſalting benches, where it ſtands about eight days, being well ſalted all over, and turned each day. The cheeſe is then waſhed in luke warm water, and after being dried with a cloth, it is placed on the drying benches, where it remains about ſeven days: It is then waſhed in warm water, as before, with a bruſh, and wiped dry; after which, it is ſmeared with about two ounces of ſweet whey butter, and then placed in the warmeſt place of the cheeſe room.

Cheeſe room.

During the firſt ſeven days, it is rubbed every day well over, and generally ſmeared with ſweet whey butter; afterwards a circular ſpace is left unrubbed of four or five inches diameter in the centre of the cheeſe on each ſide, which, as long as it is afterwards kept, is, or ſhould be, turned daily, and rubbed three times a week in ſummer, and twice in winter. In a warm room the coat will eaſily be prevented from riſing. Theſe cheeſe rooms are generally placed over the cow-houſes, in order to obtain that neceſſary degree of warmth, which is ſo eſſential to the ripening of cheeſe—the beſt covering for a cheeſe-room is thatch. Before the cheeſe is brought into the room, it is generally well littered with what the farmers here call ſniddle, though wheat ſtraw is often made uſe of for that purpoſe, but the knots of it are apt to leave an impreſſion upon the cheeſe. The afternath of graſs well dried, ſeems to be a good ſubſtitute for ſniddle.

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