NATIONAL INTELLIGENCER,

AND

WASHINGTON ADVERTISER.

VOL. V. | WASHINGTON CITY, PRINTED BY SAMUEL HARRISON SMITH, PENNSYLVANIA AVENUE. | NO. DCCXI.

FIVE DOLLARS PER ANNUM. | MONDAY, APRIL 29th, 1805. | PAID IN ADVANCE.

Account of the proceſs employed in making

CHESHIRE CHEESE,

From the Agricultural report for that county.

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, picked 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; and 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 theſe 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 riſes 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 cryſtal and be taken off with the riſing ſcum. Somewhat leſs than a wine half pint of the preparation will be neceſſary for 60 pounds of cheeſe. Whenever any of this liquid is taken out for uſe, the whole ſhould be well ſtirred up.

Coloring for the Cheshire cheese.

The coloring 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 arnotta 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 coloring is requiſite. The leaner the cheeſe is the more coloring 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 color 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 but the hand and external feelings: the thermometer of a Cheſhire dairy-woman is conſtantly at her fingers ends: accordingly, the heat of the milk when ſet, is endeavoredto be regulated by the ſuppoſed warmth of the room and the heat of the externalair; having reference alſo to the quantity and ſtrength of the ſteep, ſo that the milk may be the proper length of time in ſufficiently coajulating, which is generally thought to be about an hour and a half. The evening's milk, of ſuppoſe 20 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 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, until 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 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 much ſooner than a proper time, owing to too great a heat in the milk in ſetting or putting together, or too great a ſtrength in the ſteep, there is leſs curd, and it is conſiderably tougher than when the milk has been let cooler than uſual. If all goes on well, in an hour and an 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 pale green colour. The cheeſe maker and two aſſiſtants then proceed to break the curd; this is performed by repeatedly 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 as 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 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 added, 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 coarſe 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 the breaking.

Thrusting on and 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 requires. As ſoon as the curd adheres 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 60 pound 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 woman 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 in the Press.

The cheeſe is then turned into the vat and rinſed as before with warm whey. The cloth is 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 up 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 uſual power of it is about 14 or 15,000 pound 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 the 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 the cheeſe is put under the preſs, it is taken out again and turned into the vat into 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 ſix 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 ſix 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 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 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, tho' wheat ſtraw is often made uſe of for that purpoſe, but knots of it are apt to leave an impreſſion upon the cheeſe. The afterneath of graſs well dried, ſeems to be a good ſubſtitute for ſniddle.

LETTER

From JOHN DUNNING, Eſq. to a gentleman of the Inner Temple—containing directions to the ſtudent.

Lincoln Inn, March 3, 1779.

Dear Sir,

THE habits of intercourſe in which I have lived with your family, joined to the regard which I entertain for yourſelf, make me ſolicitous, in compliance with your requeſt, to give you ſome hints concerning the ſtudy of the law.

Our profeſſion is generally ridiculed as being dry and unintereſting; but a mind anxious for the diſcovery of truth and information, will be amply gratified for the toil, in inveſtigating the origin and progreſs of a juriſprudence, which has the good of the people for its baſis, and the accumulated wiſdom and experience of ages for its improvement. Nor is the ſtudy itſelf ſo intricate as has been imagined; more eſpecially ſince the labours of ſome modern writers have given it a more regular and ſcientific form.—Without induſtry, however, it is impoſſible to arrive at any eminence in practice; and the man who ſhall be bold enough to attempt excellence by abilities alone, will ſoon find himſelf foiled by many who have inferior underſtandings, but better attainments. On the other hand, the moſt painful plodder can never arrive at celebrity by mere reading; a man calculated for ſucceſs, muſt add to native genius an inſtinctive faculty in the diſcovery & retention of that knowledge only, which can be at once uſeful and productive.

I imagine that a conſiderable degree of learning is abſolutely neceſſary. The elder authors frequently wrote in Latin, and the foreign juriſts continue the practice to this day. Beſides this, claſſical attainments contribute much to the refinement of the underſtanding and embelliſhment of the ſtyle. The utility of grammar, rhetoric, and logic, are known and felt by every one. Geometry will afford the moſt appoſite examples of cloſe and pointed reaſoning; and geography is ſo very neceſſary in common life, that there is leſs credit in knowing, than diſhonor in not being acquainted with it. But it's hiſtory, and more particularly that of his own country, which will occupy the attention, and attract the regard, of the great lawyer. A minute knowledge of the political revolutions and judicial deciſions of our predeceſſors, whether in the more ancient or modern æras of our government, is equally uſeful and intereſting. This will include a narrative of all the material alterations in the common law, and the reaſons;—and I would always recommend a diligent attendance on the courts of juſtice; as by that means the practice of them [a circumſtance of great moment] will be eaſily and naturally acquired. Beſides this, a much ſtronger impreſſion will be made on the mind by the ſtatement of the caſe, and the pleadings of the counſel, than from a cold uninteresting detail of it in a report. But above all, a trial at bar, or a ſpecial argument, ſhould never be neglected. As it is uſual on theſe occaſions to take notes, a knowledge of ſhort hand will give ſuch facility to your labours, as to enable you to follow the moſt rapid ſpeaker with certainty and preciſion. Common place books are convenient and uſeful; and as they are generally lettered, a reference may be had to them in a moment. It is uſual to acquire ſome inſight into real buſineſs, under an eminent ſpecial pleader, previous to actual practice at the bar. This idea I beg leave ſtrongly to ſecond, and indeed I have known but a few great men who have not poſſeſſed this advantage. I here ſubjoin a liſt of books neceſſary for your peruſal and inſtruction, to which I have added ſome remarks; and wiſhing that you may add to a ſucceſsful practice, that integrity which can alone make you worthy of it,

I remain, &c. &c.

Read Hume's hiſtory of England, particularly obſerving the riſe, progreſs and decleſion of the feudal ſyſtem. Minutely attend to the Saxon government that preceded it and dwell on the reigns of Edward I. Henry VI. Henry VIII. James I. Charles I. Charles II. and James II.

Blackſtone. On the ſecond reading turn to the references.

Mr. Juſtice Wright's learned treatiſe on Tenures.

Coke Littleton, eſpecially every word of Fee-ſimple, Fee-tail, and Tenant in tail.

Coke's Inſtitutes; more particularly the 1ſt and 2d; and Serjeant Hawkins's Compendium.

Coke's Reports—Plowden's Commentary—Bacon's Abridgment; and Firſt Principles of Equity—Pigott on Fines; Reports of Coke, Burrow, Raymond, Saunders, Strange, and Pierre Williams; Paley's Maxims—Lord Bacon's Elements of the Common Law.

—*From the Philadelphia Register.*

TRIPOLI, JULY 17.

The view exhibited by Tripoli increaſes in beauty as you draw nearer to it. This town is ſituated on the borders of the ſea, at the foot of an immenſe foreſt of palm trees.

The kingdom of Tripoli, ſo called from having formerly had under its juriſdiction the three great towns of Sabrata, Oea, and Leptis Magna, is neither ſo populous nor ſo rich as Tunis. Tripoli, the capital, is built upon the ſpot where formerly ſtood the ancient Abrotonum, and is ſurrounded with good fortifications.—The houſes are built of brick and ſtone, and are only one ſtory high; they are white-waſhed; and this, added to the duſt and rubbiſh with which the ſtreets are filled, occaſions the greater part of the inhabitants