

# HOW TO MAKE CAM-EMBERT CHEESE

### The Secret of the Bug or Mould That Gives it the Flavor Now Discovered

#### A SPECIAL STARTER IS USED

Directions Which, It is Asserted, Will Enable American Dairymen to Make Better Camembert Than is Produced in France.

After several months search at the Storrs Agricultural Station for the bug or mould that gives Camembert Cheese its distinguishing flavor, it is announced that the secret has been discovered. It is declared that by following directions American dairymen can make better Camembert cheese than imported.

The United States Department of Agriculture has been helping in the experiment and specialists have been sent to Europe to study the cheese factories there. While the Frenchmen trust largely to luck to turn out their best Camembert, the scientists here have eliminated chance in the process that they have evolved, so that the ordinary dairymen can, if he follows directions, turn out perfect cheeses.

The milk is heated to 85 degrees Fahrenheit and a starter is added. Just here comes the first divergence from the usual method employed in cheese making. In cheese and butter-making some homemade starter, such as buttermilk or sour milk, is generally used in the ordinary dairies, but in order to get good Camembert result the Storrs cheese makers have prepared a special starter.

After giving the usual directions as to getting the curd ready and into the forms and the salting process the cheese makers then take up the new features in Camembert cheese making that distinguishes this variety from other soft cheeses. While the French cheese makers do not inoculate their cheese with mould, but depend upon natural conditions, the American cheese makers rely on the introduction of two moulds to deliver the Camembert flavor.

Then the American Camembert cheeses are ready for ripening, the most important part of the process. Two ripening rooms are necessary. The first must have an atmosphere nearly saturated with moisture and kept at a temperature of from about 60 to 62 degrees Fahrenheit. The second room is kept somewhat cooler, from 55 to 60 degrees Fahrenheit. Both rooms must be equipped with a cooling apparatus for use in summer. The other equipment of the room includes only shelves on which the cheeses are to ripen.

During the first week there is little ripening and the cheese remains in the form of a hard curd. The surface often becomes slightly slimy and some change in the color can be noticed. Toward the end of the first week the mould can be seen upon looking closely.

During the second week the mould covers the cheese completely, giving it a snow white, cottonlike appearance. The white coat of mould turns to a gray green in from two to four days, and the cheese then begins to show actual ripening. The cheese grows softer just under the coat of mould, and in this way ripens toward the centre.

Just here the American makers have had to depart from the procedure followed by the French cheese makers. The cheeses in France are often left to ripen, just as they are in the ripening room, while in this country, where the air is considerably drier, the cheese experts have been obliged to wrap the cheeses during the second week in tinfoil or parchment paper to prevent hardening and evaporation, which checks the growth of the mould and promotes the growth of other organisms.

The flavor of the cheese can be much affected by the kind and time of wrapping. If a cheese with a strong flavor is desired the makers wrap up the cheese when it is slightly covered with mould, while when a mild flavor is wanted they wait until the growth of mould is luxuriant and has turned blue. The cheeses wrapped in tinfoil develop stronger flavors and softer texture than those wrapped in paper.

When the cheeses are ready to be wrapped they are put into small round boxes such as the imported cheese generally comes to this country in and are then transferred to the second ripening chamber. During the third week the ripening proceeds rapidly, and the cheeses become one-half to two-thirds ripe. On the surface slimy reddish spots appear and the cheese begins to give off the characteristic Camembert odor. Between the third and the fourth week the hard curd in the centre disappears and the cheese is of a creamy, wax-like texture and has the delicious flavor that connoisseurs like.

Dealers who make a specialty of this variety of cheese frequently have a cellar in which to ripen their Camembert, while others let them ripen on the shelves of their shops or sell them unripe, or, even worse, over-ripe. That's where the American cheese makers, it is asserted, will have the advantage over the foreigners in that the American Camembert can be almost entirely ripened in the cheese factory before being sent out to the customer.

## IS STRANGE CHINESE ANIMAL.

### The Takin Seems Moose, Yak, Antelope and Goat Combined.

Strange to contemplate is the Chinese takin, first of its kind ever brought to the shores of the United States, which was placed on exhibition, stuffed, in the American Museum of Natural History. As far as is known to Mason Mitchell, one of the American consuls in China, who pre-



The Takin, or Chinese Buffalo. Sent the specimen to the institution, he is the only Caucasian who has ever seen one on its native range.

The takin, or Chinese buffalo, which now adorns the museum, is about the size of a Jersey cow, and it cannot be said that he bears much resemblance to the American bison. His body and legs suggest both the antelope and the goat. His back is like that of a yak and his head, which is surrounded by curving horns, has the bulging nose which suggests that of the moose. The takin has hoofs which are parted and his ways are like those of the goat. He is a rather heavy animal, yet he spends his time in the western mountains of the Sze-Chuan province, where he gets about among the crags as lightly as does the big horn of the Rockies. He is strong and able-bodied and in a fight can give a good account of himself.

The hide of the takin which was sent here was dry and as hard as a board, and Mr. Figgins, chief taxidermist of the museum, had a long struggle with it in getting it into proper form, but by following the hair patterns he has been enabled to present the skin with all the distinction which an animal of such complicated anatomy deserves.

The hoofs of the creature are very hard and have grooves and scratches in them, which indicate that he was well accustomed to making his agile way over the sharp rocks in his native province.

### Saturdays.

To-day, within the galley's hold, We yearn for Naples far away, The vision of the Matterhorn is calling to our hearts to-day. Thus, longingly, we strain and sweat From daybreak to the fading sun— A struggling horde that plays the game For prizes when the work is done.

Ah, yesterday we yearned the same For Saturday to come once more! All week within the stuffy school We coned our lessons o'er and o'er. "Amo, amas, amat," we droned, And bounded Chile on the map, But over all we heard the croon Of rivers where the billows lap.

Ho! Saturday would set us free To wander by the bayou's brim, To fish for lunkers at the bridge With Stubble and with Fat and Slim. Ah, when the sun rose in the east And mother called us from our bed We did not drop to sleep again, But heard, the first time, what she said.



Then off to join our happy crew, How gladly, joyously we sped; And as we chomped by the way Our faithful Tiger barked ahead. Oh, those were days worth hoping for, Worth slaving for, when work was through— For what in Switzerland or France Can yield the happiness we knew?

Ah, Saturdays of youth! Thy joy Sweeps back with mocking voice of scorn And scoffs at us each week-end day; When carols wake the timid dandy; For what vacation is so sweet As that we knew in childhood, pray, When glad some as a meadowlark, We "went a-fishin'" Saturday? —Bryon Williams, in Washington Star.

Many Physicians in New York. One physician out of every twenty-one in the United States lives in New York City.

His Prime Necessity. The under dog doesn't care much for sympathy; he wants assistance

## TINIEST HOUSE OF WORSHIP.

### Catholic Church in Suburb of City of Mexico Said to Be Smallest in the World.

The Catholic church at Penon, a suburb of the City of Mexico, is said to be the smallest in the world. In general appearance this tiny structure somewhat resembles the oldest Catholic church in Mexico, situated in Mexico City, but the Penon church is much the smaller. The Penon church can comfortably accommodate as many as ten worshippers. It contains a little altar before which the marriage ceremonies of the young people of the village are performed. So small is the altar that there is hardly room for the bride and groom to stand before it side by side. The door into the church is so low that a man of ordinary height cannot enter without stooping. The roof is surmounted with two small steeples in which the ever-present bells hang and are rung as regularly as the big bells in the great cathedral in this city. The total height of the Penon church, including the steeples, is not more than one-half



Catholic Church at Penon, Mexico.

that of the great doors of the big cathedral. The Penon church serves as a place of worship for the entire population of the little village where it is situated. When the interior becomes crowded the parishioners patiently wait until some of the worshippers leave and there is room for them to enter.

### Obeying Orders.

Seamen are strict disciplinarians, and a ship's crew seldom even dreams of interpreting a commander's orders otherwise than literally. Of the recognized rigid type was a certain English captain. The way the strict letter of his law was observed aboard his ship is described by a writer in the London Telegraph.

One day, while the ship was in a certain port, the captain gave a dinner to some town acquaintances, and as the resources of the ship were not great, some of the sailors were deputed to wait on the table to re-enforce the insufficient number of stewards.

As these men were not used to such work, each one was told exactly what service would fall to his share. The hour came, and the dinner went merrily on. Presently, however, one of the ladies wanted a piece of bread. There was none near her, and the finely disciplined stewards seemed to be quite blind to her need. She turned her head and spoke softly to the man at her elbow.

"Bread, please," she said. He looked regretfully at the bread and then at her. It was evident that he would fain have helped her if it had been in his power. He saluted in fine naval style. "Can't do it, ma'am," said he. "I'm told off for 'taters.'"

### Shield Protects Rider from Fire of Enemy.

Now that automobiles have far supplanted bicycles in all kinds of service where cost is not a vital restriction, it seems rather late to armor them for military purposes, yet this is the latest design of such a machine. The



Armored Military Bicycle. Iron shield protects the rider's lower extremities from rifle fire, unless running away from the enemy. The upper part of the body, hanging low over the handle bars, does not offer an easy mark to hit when running swiftly.—Popular Mechanics.

### Mistaken Identity.

A few miles from a certain summer resort stands a glue factory which, when the wind happens to blow from that direction, proves a great annoyance to the villagers. One of the city sojourners, who had armed herself with a bottle of lavender salts, was seated one evening on the inn veranda near an old countryman who was evidently unaware of the proximity of the factory.

As the breeze veered, the visitor opened her smelling-bottle. The sultry air soon became laden with the odor of the glue. The old farmer to the far end of the porch, but found himself no better off. Presently he tiptoed deferentially back to the owner of the green bottle.

"Ma'am," he ventured, "if you ain't saking that for your health, would you mind putting the cork back till after supper? I'm going home then."

## Return of Halley Comet

By PROF. DOOLITTLE.

For many months astronomers watched and photographed one little region of the sky in which they knew that this wonderful comet of Halley would appear.

Finally, on September 11, news was received from the observatory at Hel-



Edmund Halley.

delberg that it had been photographed by a long exposure of a delicate photographic plate. Photographs were made of it on each of the three following nights at the Lick Observatory, in California, and three days later it was first actually viewed with the eye through the great telescope of the Yerkes Observatory, near Chicago.

Thus, there has again entered the sky this wonderful object, which for at least 2,000 years has been steadily pursuing its great path around the sun. Every seventy-six years throughout the centuries it has reappeared, in past ages always a source of astonishment and terror, but to us a beautiful object which by its orderly motion affords a striking evidence of the perfection to which mathematical astronomy has been brought.

Halley's comet has always been a

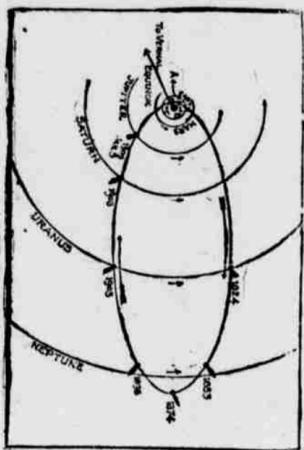


Fig. 2—Path of Halley's Comet About the Sun. On May 18 the Earth Will Be at A and the Comet at B.

brilliant and striking object in the sky. Consequently there are many accounts of it at its successive reappearances, but only from the most recent of these can any information of its real appearance be derived, except the certainty that it was very bright.

Of its appearance in the year A. D. and the amazement of the people represented on a tapestry 230 feet long, for example, it is said that "in the midst of the holy days of Easter a phenomenon always fatal and of wondrous appearance appeared in the sky. From the



Fig. 3—Halley's Comet from a Drawing Made on Oct. 15, 1835.

time that the Emperor had perceived it he gave himself no rest. A change of reign and the death of a prince are announced by this sign, he said.

Of its appearance in 1066, the comet and the amazement of the people are represented on a tapestry 230 feet long, which was made by the wife of William the Conqueror at this time. But its most celebrated appearance was in 1456, three years after the capture of Constantinople by the Turks. Men then feared that it portended the downfall of Christianity, it was described as large and terrible, extending one-third of the way across the entire heavens, of a brilliant gold col-

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