

Royal Gazette, and Miscellany of the Island of Saint John.

CHARLOTTE TOWN: PRINTED BY WILLIAM A. RIND, PRINTER TO THE KING'S MOST EXCELLENT MAJESTY.

By his Excellency

EDMUND FANNING, LL. D.

*Lieut. Governor and Commander in Chief in and over his Majesty's Island of Saint John,**and the Territories thereunto adjacent, Chancellor of the same, &c. &c. &c.*

A Proclamation.

WHEREAS the General Assembly of this Island stands prorogued to Monday the tenth Day of March, Instant,

I have therefore thought fit, by and with the Advice of his Majesty's Council, further to prorogue the said GENERAL ASSEMBLY, and the same is hereby prorogued to Tuesday the seventeenth Day of June next, then to meet at Charlotte Town for the Dispatch of Public Business; of which all Persons concerned are required to take Notice, and govern themselves accordingly.

Given under my Hand and Seal at Arms, at the Council Chamber, in Charlotte Town, in the Island aforesaid, this fourth Day of March, in the Year of our Lord, One Thousand seven Hundred and Ninety-four, and in the thirty fourth Year of his Majesty's Reign.

EDMUND FANNING.

By his Excellency's Command,

THOMAS DESBRISAY, Secretary.

GOD SAVE THE KING.

DIRECTIONS FOR MAKING CHEESE.

TO farmers who live in the country and keep many cows, it would doubtless be an advantage to know how to make their milk into good cheese; for through the want of that knowledge the dairy women are often at as much pains to spoil their milk by making it into very bad cheese, as they would then be to make that which was very good.

Much depends upon having a portion of salt petre used with common salt in salting the cheese: If the latter only is used, and a quantity sufficient to keep the cheese sweet is put in, the cheese is apt to be very hard, and to have a biting disagreeable taste; but if not so much is taken, then, when the cheese is drying a putrid fermentation comes on, and the cheese swells up much in the middle, often till it is twice as thick as it was before. If the cheese should now be

cut, it would be found to send forth a disagreeable stench, and could not be eaten; but if suffered to stand, the fermentation gradually abates, and the cheese falls even lower than it was at first, so as to be concave on both sides: By age such cheeses grow much sweeter than they were when fermenting, yet always retain something of the same disagreeable strong taste. Cheeses that are not salted enough, will be more or less of the above description, in proportion as they lack more or less of being salted enough; so that whenever the dairy woman perceives the above appearance in her cheese she may know that it is time for her to alter her hand in salting. The people of England have perhaps as many different ways of making cheese as there are different counties in England; which is sufficient to show that cheese may be good, and yet differ in some respects as to the way of its being made; for the best of cheeses are made in divers parts of England; yet whatever particulars they differ in, they doubtless agree in adopting the use of salt-petre, though perhaps not all in the same proportion; for it is well known that cheeses from different parts vary in quality, and yet are very good.

Cheeses made according to the following receipt have by long experience been found to be of a very excellent quality, and perhaps inferior to none that are made in England:

Let the runnet be prepared by soaking the calve's bag in cold water, and salting it enough to keep it sweet; to the milk, first made blood warm, add enough of this to turn the milk to a curd in half an hour, which quantity will soon be found by experience; then heat it as hot as you can well bear your hand in it, and having strained the whey well from it, break or chop the curd to pieces, and to every five pounds of cheese put a tea spoonful of salt-petre, and a large table spoonful of common salt; (it will soon be learned by experience how much milk or curd will produce five pounds of cheese) it must now be put in the press and turned within an hour; keep it in the press two days—turn it twice the first day, and once the last.

They should, while drying, be kept in a dark room, or otherwise kept from flies.

If any cracks come in them when drying, let them be filled with a paste made of butter and flour, to keep the flies from coming at them, if any should get into the room.

FROM THE UNIVERSAL MAGAZINE, 1790.

A certain CURE for the STONE or GRAVEL. To the Editor of the Universal Magazine—Sir, A son of mine, now in his seventh year, was born with the stone in his bladder, attended with all the symptoms of that dreadful disorder. In vain were the most eminent of the faculty, and the most estimable solvents, tried. In this hopeless situation, a friend recommended the following remedy, which was strictly adhered to, for five weeks, before relief appeared. The stone then dissolved, and gradually discharged itself, accompanied with a large quantity of mucilaginous matter: in about 6 weeks more the cure was perfected. For the benefit of mankind in general, I submit this case to their perusal, that the unhappy may receive the advantage of a remedy, at once cheap, easy, and efficacious. Not doubting your readiness to insert the same, any enquiries will be readily answered, by your humble servant,

I. C. S.
May 29, 1790. No. 66, Mark Lane.

RECIPE. Take a large handful of the fibres of garden leeks, put thereto two quarts of soft water; let them be close covered, and simmer gently over the fire, till reduced to one, then pour it off, and drink a pint in the course of the day, divided morning, noon, and night. This is a sufficient quantity for a man or woman.

On the Extraction of an excellent edible OIL, from the Seed of the tall annual SUN FLOWER.

To the Editor of the Universal Magazine.

SIR, I have long been of the common, and, I conceive, highly reasonable opinion, that every country is furnished with all things necessary to the subsistence and well being of its inhabitants, however few may have appeared, or are known, in many of them; which, though apparently ill supplied, might be found, on proper investigation, to contain innumerable blessings of which ignorance is yet uninformed, and which industry and cultivation have not hitherto explored.

Of this sentiment, I am the more fully convinced, from my own knowledge of many articles possessed by ourselves, and spontaneously springing beneath our feet, growing almost at our doors, or in which our fields, hills, and dales abound, of which the supposed defect, has caused an expensive importation, from distant countries, of what we have, better adapted to our purposes, at