

HISTORY OF NEWSPAPERS.

At a late meeting of the Statistical Society, the following paper was read by Mr. P. L. Simmonds:—

In 1636 there were but nine newspapers published in London, all of them at weekly intervals. In 1709 the number had increased to eighteen, of which one was published daily. In 1724 there were three daily, six weekly, seven three times a week, three halfpenny posts, and the *London Gazette* twice a week.

In 1792, thirteen daily, and twenty semi-weekly and weekly papers. In 1836, when the stamp duty was 4d., the total number of stamps issued for the united kingdom was 35,576,056. In 1839, 58,516,162. The consumption of stamps has therefore increased 64 per cent. since the reduction of the duty. The oldest existing London papers are the *English Chronicle*, or *Whitehall Evening Post*, which was started in 1747; the *St. James's Chronicle*, 1761; and the *Morning Chronicle*, 1769. The oldest existing provincial papers are, the *Lincoln Mercury*, published at Stamford, 1695; the *Ipswich Journal*, 1737; *Bath Journal*, 1742; *Birmingham Gazette*, 1741; *Chester Courant*, 1733; *Derby Mercury*, 1742. The oldest paper in Ireland is the *Belfast News Letter*, which was commenced in 1737. In Scotland the *Edinburgh Evening Courant*, is the oldest paper, having been first published in 1705. Newspapers are printed in every county in England, with one exception—Rutland. In Wales, there are six counties in which papers are not published, viz: Anglesea, Cardigan, Denbigh, Montgomery, Pembroke, and Radnor. In Scotland, there are 16 out of the 32 Counties; and in Ireland, only seven out of the 32 counties. In England, there are no daily papers published out of London. There are four papers published in Guernsey, four in Jersey, and five in the Isle of Man—all unstamped.

So far back as 1650, under Henry IV., a journal called the *Mercure de France* appeared regularly in Paris, and was published by Richen, Brothers, booksellers, till 1635, when Dr. Renaudot took it up, and carried it on till 1644. It was continued by Messrs. Fresseliere and La Briere till 1672, when it was called the *Mercure Gallant*, which name it retained until 1710, when it assumed the name of the *Grande Meuble Parnasse*. In 1714 it resumed its old name of *Mercure de France*; and in 1716 took that of *Nouveau Mercure*; but in 1721 resumed once more its original appellation, and retained it till the Revolution. It forms a collection of nearly 1,000 volumes. The total number of journals and periodicals in Paris in 1779 was 35. The number published immediately before the Revolution was 169, of which 17 were political, and 152 of a literary, scientific, or religious character. The number of provincial journals at that date, was between 70 and 80. Paris has now upwards of 27 daily papers, the average sale of which exceeds 9,000 copies per diem, while London has only 9 daily papers, with a sale of 45,000 per diem. The total number of periodical journals published in France in 1837 was 776, of which 326 belonged to Paris.

The first Journal published in the United States was the *Boston News Letter*, which appeared in 1704. No sufficient data exist for computing, with any degree of accuracy, the number of copies of newspapers at present annually circulated in the United States; but it probably does not fall far short of 100,000,000. The weekly issues of the British press of Lower Canada, are 29,000; those of the French press, 8,000. In Upper Canada there are 28 newspapers published weekly; in Newfoundland, 6; Bermuda, 2; and the same number in the Bahamas. Printing was introduced into Nova Scotia twenty-four years before it was commenced in Canada: the first paper was printed in 1751, on half a sheet of foolscap paper, under the title of the *Halifax Gazette*. The number now issued in Halifax is 12, and there are three in the country parts of the province. There are 4 newspapers published in British Guiana; 2 in French Guiana; 1 or 2 at Bahia; 8 at Rio Janeiro; 8 at Buenos Ayres, one of which, a weekly paper, is in English. There are 9 in Jamaica. At Barbadoes, 4 semi-weekly, 1 tri-weekly, and 1 weekly newspaper. Two of these have been established by the coloured population as their special organs, and are supported and conducted entirely by this class.

In Germany, newspapers originated in the "Relations," as they were termed, which sprung up at Augsburg and Vienna in 1524, and which appeared in the form of printed letters, but without date, place or number. The first German newspaper in sheets was printed in 1612. The journals published in Austria, in 1838, literary and political, amounted to 76, of which 22 appeared at Vienna, 25 at Milan, 10 in Lombardy, 7 at Venice, 5 at Verona, and 7 in Galicia and Hungary. In the kingdom of Hanover there were in 1840 only 4 political journals. In the Netherlands, in 1826, there were in the Dutch language 80 daily and weekly papers, and several in French. In Belgium, in 1840, 75 journals were published; of these, 55 were in French, and 18 in Flemish. In Prussia, 168 were published in 1834. In Switzerland, 24 weekly in 1825; of which 9 were conducted by Catholic Editors, and 16 by Protestants. In 1817 there were in all Switzerland no more than 54 printing offices, and 16 periodical journals; and in 1834, there were 93 of the former, and 54 of the latter.

The total number of journals published in Russia, in 1839, was 154. The *Gazette of St. Petersburg* circulates 6,000. The first journal printed in Denmark was in 1644. At present there are about 54 daily and weekly publications, more than half of which are published in Copenhagen, and there are about 30 monthly and other periodical works, the greater part of which are published in the capital. The supply of Newspapers in Norway is abundant, as the press in that country is perfectly free, and no tax of any kind is levied on it. Christiania alone has 8 journals. In 1832 there were about 50 newspapers published in the whole of Sweden, 1 literary journal, and several magazines. In Sweden the press is under a very strict censorship. In 1839 there were 13 publications in Finland; 9 in Swedish, and 2 in the Finnish language.

The earliest Spanish newspaper was published about the commencement of the 18th century. In 1800 only 2 political newspapers were published; and but a few years ago, only 12 newspapers for a population of 12,000,000. There are about 20 newspapers and daily journals in Portugal, and 1 at the Azores. The whole number of journals in Italy exceeds 200. Few of the existing papers date back farther than the commencement of the present century. The Greeks publish 9: 4 at Athens, 1 at Napoli, 2 at Hydra, and 2 at Missolonghi. The government *Gazette of Corfu* is the only journal published in the Ionian Islands. There are about a dozen periodicals at Malta, most of them weekly. At size, is published daily. The journals published at Constantinople, January, 1831, were the *Tegram Vakai*, a government paper, and the *Djeredei Havadis*, in vulgar Turkish, containing general information. In

the whole extent of Africa there are 14 journals. One has appeared at Algiers regularly, since its possession by the French in 1830; 2 are published on the western coast, at the American colony of Liberia. There are 11 political newspapers at the Cape of Good Hope, half of which are printed in English, and half in Dutch. An official Gazette was published in Persia in 1838. It is lithographed. In Calcutta there are 6 English daily papers, 3 tri-weekly, 8 weekly, and 9 Hindustanee weekly. At Bombay there are 10 English periodicals issued semi-weekly, and 4 Hindustanee publications. Two weekly English papers were published at Canton, but are now removed to Macao. At Sydney there are 8 newspapers. At Melbourne, 3 papers published twice a week, and 1 weekly at Geelong; in South Australia, 4; 1 semi-weekly at Adelaide, and the others weekly. Swan River has 2 weekly. Van Dieman's Land, 13 weekly papers. Materials for printing a newspaper were sent out to New Zealand with the first settlers; the first number of the *New Zealand Gazette* having been printed in London before their departure. The second number appeared at Port Nicholson in 1840; and a rival paper was forthwith established under the title of the *New Zealand Advertiser*, at Kororakilla, Bay of Islands. The Sandwich Islands have now their regular newspaper, the *Polynesian*, formerly called the *Sandwich Island Gazette*, having been published at Honolulu for upwards of three years.

THE DAIRY—CHEESE MAKING.

By WILLIS GAYLORD.

The greatly increased demand for the products of the dairy, the comparatively small amount of capital required for a beginning by the small farmers of the country, and the avoiding the expenditure necessary where several laborers are employed—and the spreading conviction that the profits of the dairyman, if not as great as the profits of the wheat-grower, are far more sure, has induced many of our farmers to turn their attention to this subject, where with proper management they are certain of an abundant reward for their labour. There surely can be no reason why cheese may not be manufactured in the United States equal to any in the world; yet as a whole there can be no doubt that American cheeses are far inferior to those produced in England, and some parts of Holland, Germany, and Italy. The causes of this inferiority must be sought in the different and defective modes of making practiced in our country. We sometimes meet with a cheese equal in quality to any that can be produced in any quarter of the globe, but that perhaps is the only one the dairy that furnished it can show of a similar quality. Such would not be the result, if the business of the dairy were carried on upon fixed and correct principles; as entire uniformity in the flavour and quality of the cheese is a marked characteristic of the best foreign dairies. As the result of some observation and experience, we give it as our opinion, that the reason why there is so much ordinary cheese made in this country is, that little or no attention is paid to the quality of the rennet; and the temperature of the milk being left to chance, is constantly varying from day to day, necessarily affecting the qualities of the curd.

It is evident the rennet must have a great effect in determining the good or bad qualities of a cheese, yet in many, if not the most of our dairies, it is prepared in the most careless, not to say slovenly manner imaginable. Every thing relating to cheese should be kept perfectly clean; yet rennet is sometimes used, the odour of which is any thing but ambrosial, and it is well if a close examination does not show living proof that the invitation sent abroad on the tainted air has not been in vain. Some of our dairy women maintain, that the quality or flavour of the rennet is of no consequence, as it passes off in the whey; but this is a great mistake, as is well understood by those who have paid the necessary attention to the preparation of rennet. At the celebrated dairy farm of Heyward in England, the rennet is prepared by putting two gallons of brine to six calves' stomachs, at least one year old, to which is added two or three sliced lemons, and after standing a few weeks the liquor is bottled for use. It is not used till two months old, and the older it is, the better it is considered. In some other dairies, cloves, sage, and other aromatics, are added to the rennet with the lemon. A stone jug that will cork tight is the best for the preservation of rennet, as the air should be carefully excluded after it is once prepared.

To produce uniformity in the quality of the cheese of a dairy, the milk at the application of the rennet should be of a uniform temperature. This in most cases is left to chance, the hand of the dairy woman being the only guide, whereas a thermometer ought always to be used, and whatever rate be adopted as the standard, the milk of each day should be made to conform to the rule. At the Heyward farm, and in others where double Gloucester is produced, the standard is 85 deg. From that it ranges to 95 deg., which is the highest admissible in the manufacture of cheese, as a greater degree of heat renders the curd too hard and firm. Should the milk when brought from the cows and placed in a tub or vat for being converted into curd, be found to have sunk below the proper temperature, a quantity must be warmed sufficient to raise the whole to the desired point.

To a neglect of these two things, quality of rennet and proper temperature of the milk, we believe most of the defects in our cheese are owing; and if these difficulties were obviated, we have no doubt that many of our dairies would produce cheese of uniformly good quality. Now, in purchasing a lot of cheese, the buyer is pretty certain of getting some that will be first rate, some that are middling, and some that would choke a dog, so hard and tough are they. We read not long since, in some of the scientific journals, that the Germans had succeeded in converting a pine board into very palatable sixpenny loaves; and had they asserted that the same persons had converted a white oak plank into cheese, we should have been equally ready to credit them, as we have ourselves seen some that approximated marvellously near to that same wood in outward appearance and inward quality, so far as hardness and toughness were concerned.

There are but two kinds of English cheese, the manufacture of which could be introduced into our dairies with much prospect of success or remuneration; these are the Gloucester and the Stilton; and in some of our dairies at present cheese nearly approaching these in quality is produced. In making both these kinds of cheese, there are some peculiarities which must have a decided effect on the quality, yet which have been introduced in full in very few if any dairies in this country. The double Gloucester is made from the night and morning milk, the cream taken from the former. Single Gloucester is made entirely from the skimmed milk. In making Gloucester, the milk is set at the temperature of 85 deg. After the rennet is applied and curd is hard

enough to break up, it is very slowly and gently cut up with a three bladed knife, the blades reaching to the bottom of the tub and one inch apart, both ways, that the whey may come out as clear or greenish as possible. As the curd settles, some of the whey is dipped off, and the curd is again cut up. This operation is repeated until the whey is entirely separated, and no lumps remain in the curd. The curd is now put into the vats or hoops, and pressed down with the hand. The hoops covered with fine cloth are put in the press for half an hour; when the curd is taken out, cut into thin slices, and put into a wooden mill, which tears it into pieces not larger than small peas. This process of grinding is preferable to breaking up by hand, as the butter is not forced out, and the curd unites better than when made fine by chopping, as is generally practiced in this country. In some instances a second similar breaking up or grinding of the curd is performed, and after being made as fine as possible, the curd is again put into the cloths and hoops, a little hot whey or water being thrown on the clothes, to harden the outside of the cheese and prevent it from cracking. After being in the press two or three hours, the cheeses are taken out and dry cloths applied, and the same operation of turning and dry cloths is repeated during the day. A striking peculiarity in the Gloucester cheese is the manner of salting. None is used until the cheese has been made and in the press twenty-four hours; and even then is not begun unless the cheese is all closed, since if there be any crack in the cheese at the time of salting, it will never close afterwards. The salting is performed by rubbing the cheese over with finely powdered salt. The cheese is then returned to the press. The salting is repeated three times with the single, and four times with the double Gloucester, twenty-four hours being allowed to intervene between each salting. The double Gloucester remains in the presses five days, the single four, when they are put on a shelf or floor of the dairy, and turned twice in twenty-four hours. Gloucester cheese is distinguished for its smooth, close, and waxlike texture, and its very rich and mild flavour. If the curd is salted before being put into the hoops, the salt has the effect of giving a skin to each of the particles of the curd it comes in contact with, which prevents them from intimately uniting. It may be pressed together and become good cheese, yet it never becomes a smooth close mass, like that which is salted after it is made, being always liable to crumble when cut, a prevailing fault with American cheese.

The cheese called Stilton cheese is principally made in Leicestershire, near Melton Mowbray, and the adjacent villages. It is a very rich cheese, rarely used for the table until two years old, when by becoming partially decayed, blue, and moist, it acquires the particular flavour which causes it to be so highly prized by the dealers. The following is the most simple process of making it. To the new milk of the cheese-making morning, add the cream of the milk of the preceding evening, together with the rennet; the separation of the curd must be carefully watched, and when complete, it must be removed from the whey with as little breaking as possible, and placed in a sieve, until of such consistence as to bear being lifted up and placed in a hoop without much pressure. The cheese as it dries will shrink up, and must therefore be placed from time to time in a tighter hoop, and turned daily, until by gradual drying it acquires the proper consistence for keeping. By this process none of the cream is lost, and the curd not being broken remains more entire and uniform in its texture. It may not be amiss to remark, that notwithstanding the high price of the real Stilton, and the estimation in which it is held, the preference is rather acquired than natural, few preferring it at first to the Gloucester, or any other first rate cheese.

Formerly, various colouring matters were used to give colour to cheese, some of which were decidedly deleterious; but all these have been superseded by annotta, which is not only perfectly innocent in itself, but produces a better colour than any thing else. It is used in various ways; in some dairies it is dissolved in weak lye, and kept bottled for use; in others it is rubbed on a plate in the milk until sufficient is introduced; of course the quantity used will depend on the judgment or taste of the cheese maker. If cheese cracks, the common red pepper added to the butter used for rubbing them, until it is very strongly impregnated, and applied to the defective places, will have a tendency to prevent flies and bugs from becoming mischievous, and producing injury. Many dairies within a few years have introduced the practice of putting into their cheese a small quantity of saltpetre, which it is imagined renders the cheese more tender, while it does not detract from its flavour. We have doubts, however, whether the addition of any such ingredients has a real tendency to improve the products of the dairy, and in some instances they have proved positively injurious.

HORSES.—To form a proper idea of this noble and generous creature, we ought to see him in his native wilds, untamed and undisciplined by man. Wild horses are found in several parts of the old continent, and in the warm climates of Africa. But in his natural state he is a mild and inoffensive creature. In this state they live together in large herds of five or six hundred, and each of their companies is always furnished with faithful sentinels, who give notice of the least danger. Herds of horses are found in Turkey, China, and the Cape of Good Hope; but the most beautiful, generous and swift of the kind are found in Arabia. The Arabs catch them in traps, and try their fleetness and strength by pursuing the ostrich; the Arabian horse being the only animal that can keep up with this bird. The Spanish jennet is counted next in value to the Arabian barb; they are beautiful, but extremely small. The Italian horses are fine large animals; the Danish horses are low and strong; the German horses are small; but the Dutch excel all others, except the English, for the draught. The racehorses of England possess the greatest fleetness, and have run an English mile in little more than a minute. The horse was entirely unknown in the new continent till introduced there by the Spaniards.

CURE OF LOCK-JAW IN A MARE.—Owing to the adoption of a remedy suggested in the *Hereford Journal*, a valuable mare, the property of Mr. Stanbury, of Ludlow, was recently effectually saved from death by lock-jaw, produced by mal treatment for sand crack. We give the detail of the circumstance in the words of the owner of the animal:—

"In consequence of one of the tendons being injured by a smith, lock-jaw ensued; the best advice was pro-sunk, day by day, for upwards of a fortnight, and my companion for years, suffer so much, induced me at last to give directions that she should be shot. I left home in the morning, and mentioned the circumstance to a

friend, who is a subscriber to the *Hereford Journal* and, to my surprise, he pointed out a case of a cure lock-jaw, mentioned in an old number of the paper. Many minutes did not elapse before I was on my road home to countermand the order for the destruction of the animal, and the proposed remedy was immediately put in operation. Between two and three hogheads water were thrown upon her spine, and repeatedly thought she must sink under it, but persevering, I last perceived her skin as it were to creep upon her this over, she was well wrapped up in blankets, and, with kind treatment and diligent attention to her, with some fasting diet and gruel, she recovered, and has since been as well as ever she was." The owner of the animal is naturally anxious that the case should be made known, for the benefit of the public, and because he thinks this a striking proof of the utility of the hints frequently given in newspapers.

NEW MANURE.—Immediately adjoining the farm I occupy is a tan yard, with about twenty acres of clay land attached; it is so situated that I can from my field survey the whole at a glance. A few years since I observed a small piece in the middle of one of the fields, which was at the time tilled to wheat, looking very un-uriant; knowing that no manure heap had been placed there, I went to examine the cause, when the farmer who is an experimental farmer on a small scale, informed me that he had taken from the yard four or five barrels of waste hair, and spread it upon this spot of about two land yards. I have watched it narrowly from time to time: the wheat grew so strong that at harvest it was so lain as to be of little value; oats followed wheat, and it was very visible in the clover: the field is now again in wheat; I have just been to see if there are any remains of it, but it being wheat after potato and sown late, it is not very observable, although I think it still visible. He has this year carried the experiment to some extent, both as a manure for wheat and as a top dressing for clover, on both of which it has an astonishing effect. He has likewise turned to account the rotten tan from the yard, by placing it thick on the orchards, and seldom fails of a good crop of apples the trees look very healthy, and throw their shoots very strong; he is now drawing the waste tan on the roads to be trodden up, preparatory to its being used as manure for land.—*Mr. Doble.*

CURIOUS MODE OF CATCHING CROWS IN ITALY.—A traveller gives the following remarkable account of crow-shooting in Italy. Being called up (says the author) early in the morning a few days after Christmas, we proceeded with two servants about a mile from the city of Milan and entered a large meadow covered with hoar-frost, when my friends conducted me to a cottage a little on one side of the meadow; where we found five or six peasants with a good fire, several fowling-pieces, and abundance of ammunition in readiness. Being told that everything was prepared, we drank coffee, till the peasants, who had left us about an hour, returned and informed us we might proceed as soon as we pleased. We, however, advanced no farther than the porch of the house, where, as we waited some time without the appearance of any crows, I was eager to fire at them, but my friend checked my ardor. "Stay," said he, "they will descend presently, and approach so near to us that we may shoot them without trouble." Soon after, to my utter astonishment, I observed them stop their course all at once, take several circuits round the meadow and afterwards descend, a few at a time, upon the ground upon which we were waiting their appearance. Not knowing the secret my curiosity still increased, especially as I observed that the whole of them not only descended, but that they seemed to have stationed themselves as if in various parts of the field. But this was not all, for upon a closer inspection I found their heads were absolutely fixed in the ground, from whence after a struggle of some duration I saw them successively rising, and apparently with a white cap on their heads, which I soon perceived to be made of strong cartridge paper. It was now that this comedy commenced and began to take a tragical turn; for the crows, to liberate themselves, putting themselves in a number of long attitudes brought forward the peasants, who, clapping their hands and setting up a loud cry, the motion of the crows became the most confused imaginable. Flight if such an awkward movement deserve the name, was in all directions, striking against each other with such force as frequently to bring them to the ground. It should be observed that the noise of their talons scratching upon the thick paper caps that enclosed their heads, had no small effect; till in the end, taking to our firearms, we were employed near an hour in shooting them; at the termination of which I was informed by my friends that the holes had been purposely dug in the ground and filled with paper of a conical form, the narrow extremities of the latter containing each a piece of raw meat; it was the smell of the meat that brought the crows to the spot. It is further to be observed, that the inside of this cap was copiously larded with bird-lime, attached so much the closer by the pressure of the crows' heads after the meat, that it was impossible for them to disengage themselves.

THE RESTING PLACE.—However dark and disconsolate the path of life may have been to any man, there is an hour of deep and quiet repose at hand, when the body may sink into a dreamless slumber. Let not the imagination be startled, if this resting place, instead of the bed of down, shall be the bed of gravel or the rocky pavement of the tomb. No matter where the poor remains of wearied man may lie, the repose is deep and undisturbed—the sorrowful bosom heaves no more, the tears are dried up in their fountains, the aching head is at rest, and the stormy waves of earthly tribulation roll unheeded over the place of graves. Let armies engage in fearful conflict over the very bosom of the pale nations of the dead, not one of the sleepers shall heed the spirit stirring trump, or respond to the rending shouts of victory. How quiet these countless millions slumber in the arms of their mother earth! The voice of thunder shall not awake them; the loud cry of the elements—the winds, the waves, nor even the giant tread of the earthquake shall be able to cause an inquietude in the chambers of death. They shall rest securely through ages; empires shall come and pass away; the last great battle shall be fought, and then a silver voice, at first but just heard, shall rise to a tempest tone, and penetrate the voiceless grave—For the trumpet shall sound and the dead shall hear his voice!

SOME THINGS ARE EASIER THAN OTHERS.—A young man who had recently taken a wife, says he did not find it half so hard to get married as he did to buy the furniture.