

they likely to occur when the cheese have been ripened for the whole period at a moderately low temperature. Further experiments are being made to settle this point.

8 A cheese put directly from the hoop into a dry box and placed in cold-storage, without any turning, ripened satisfactorily. The chief defect was in the large amount of mould on the cheese. A cheese put into a box after ripening in the ordinary room for a week gave similar results. Two cheese made from the same vat of milk as the cheese put into the cheese-boxes, were placed on a shelf in the cold-storage, and the quality was similar to that put directly into a box from the hoop, and to that put into a box at the end of one week. The cheese-boxes should be well seasoned, if the cheese are not to be removed from the boxes. We would also advise spraying the inside of box, and soaking the scale-boards with formalin, to prevent mould.

9 Undesirable bacteria such as are found in cheese seem unable to grow at a temperature of 38° F., and consequently bad flavors in cheese, caused by bacteria, do not increase in cold-storage.

10. The long life of the lactic acid bacteria in cheese seem to have an important bearing on the question of ripening, checking the development of bacteria which produce bad or undesirable flavors.

11. The temperature at which cheese will cure best is not yet settled. There are involved in the question many points which require further investigation.

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