

4. As a cover for the pails nothing is better than three or four ply of good cheese-cloth. Cover the pails as soon as the rennet is mixed with the milk. If the temperature is low, stand the pails in a tub of hot water so as to maintain 80 degrees F. in the milk. A room temperature of 60 to 65 degrees is preferable. Do not stir the milk after the rennet has been thoroughly stirred in.

5. Prepare the drainage table, board and moulds for the reception of the curd. This is done by laying the beaded boards on your drainage table, where they can be left undisturbed after the moulds have been filled. Place the moulds or rings on boards with the two sections connected. Ladle the curd into the moulds in thin slices, as it will drain more quickly than if ladled in thick slices. If the curd has been kept at too high a temperature, or if it has been ladled roughly, there will be a loss of fat, which thus causes a dry cheese. After a nice, soft curd has been formed, which ought to take from two to three hours, start ladling in the moulds. If the moulds do not hold all the curd to begin with, the remainder may be added as soon as the moulds have drained a short time. The time the curd takes in draining depends to a considerable extent on the temperature of the room and the manner in which the curd is ladled. As above stated, the optimum temperature of the room is 60 degrees F. If the temperature falls below this point the draining will take too long, with a bitter flavoured cheese resulting.

6. Some manufacturers prefer cutting out a special ladleful of curd for the tops of the cheese, but others prefer turning the boards in about eight hours, which will make a good, smooth top to the cheese. In about twenty-four hours the curd will have sunk below the bottom of the upper ring, when the upper section may be detached, after which place a board upside down on top of the lower ring and turn the cheese. Care must be taken in removing the first board as the cheese may adhere to it slightly.

7. Sprinkle the top of curd with good salt at the rate of about one-eighth ounce per cheese, wash the drainage table and replace the cheese on the second boards on table and allow to drain for another twenty-four hours.

8. Turn cheese as in the day previous and sprinkle the other side with a similar amount of salt. In about another twenty-four hours the cheese will be ready for eating if customers desire a fresh Coulommier cheese. The most of the consumers, however, prefer a cheese which has ripened somewhat longer. Consequently at this time, namely twenty-four hours after the second salting, the moulds are removed and the cheeses are placed on beaded boards to ripen for five or six days, when they are ready for marketing. Wrap neatly in the parchment paper, pack in the cartons or cardboard boxes and send to market.