6. Lay the board with the **straw** mat on it and the two moulds with collars. where they can drain undisturbed in as even a temperature and as free from draughts as possible. The time the curd takes in draining will depend to a considerable extent on the temperature of the room and on the manner in which the curd is ladled. If the temperature falls much below 60° F. the curd will take too long to drain and may have a bitter flavour. If kept at too high a temperature, or if ladled roughly, there will be a loss of fat and the result will be a harsh, dry cheese. If ladled in thin slices, it will drain more quickly than if ladled in thick slices. When a nice soft coagulum has formed, which ought to be in from two to three hours, take out a large ladleful of curd and set it aside to form smooth tops for the cheese. Then gently ladle the rest of the curd into the moulds in thin slices, putting on last of all the curd from the ladleful which was set aside. If the tins do not hold all the curd to begin with, the remainder may be added as soon as that in the tins has sunk sufficiently.

7. When the curd has sunk to the lower edge of the collar. which should be in from twenty to thirty hours, remove the collars gently, place a clean mat and board on the top of the moulds and turn them over. Care must be exercised in removing the first mat, as the curd is apt to adhere to it. It is best to roll it backwards gently like a roll of paper.

8. Sprinkle the top of the curd with good salt. about ¼-oz. between two cheese.

9. Wash the draining table, replace the cheese on it and let the cheese drain for another twenty-four hours.

10. At the end of that time, turn as before and sprinkle the other side with a similar amount of salt. In twenty-four hours after this the cheese should be ready for eating. if they are used fresh, but if not disposed of, the moulds may be removed and the cheese turned daily.

11. Wrap neatly in grease-proof parchment paper, pack in cardboard boxes and send to market.