CHEESE.

That the Canadian cheese manufacturer is capable of producing a thoroughly good article has long been an established fact; and he has not failed in time past to secure a full share of the world's custom for his specialty. In proof of this, if any be necessary, it is sufficient to point to the fact that Canada supplies cheese to the British market far in excess of what is imported from all other sources, whether foreign or colonial, combined. In Greater Britain, she is, with the comparatively insignificant exception of New Zealand, practically without a rival. But in connection with the exception referred to there is a somewhat humiliating fact to be noticed. Experts in cheese tell us that the Canadian product before exportation is generally equal, and for the most part superior, to that of New Zealand before shipment; yet, strange to say, the latter fetches an average price on the London market denoting a substantial difference in its favor over the Canadian article. Thus in the London *Standard* of recent date occurs the following quotation: "A sustained demand has "been experienced for new qualities of Canadian "and United States cheese, and a fair amount of "business has been concluded at fifty two shil- "lings to fifty four shillings for the finest. New "Zealand fifty-eight shillings to sixty shillings."

This difference in value is attributed locally to insufficient ventilation while on board ship, where the cheese generates heat and spoils in flavor, and to injury and deterioration suffered by the Canadian cheese on the outward voyage, due to the smashing of the cheese boxes, which are said to be of a character and shape materially unfitted for safe transport of the contents. Surely these are defects which call for immediate remedy. The New Zealand cheese trade is yet in its infancy; it will not long be so, and its rivalry may be expected to be more pronounced year by year. It is possible that the very fact of the distance of sixteen thousand miles inspires the New Zealand packers to greater care. Being near, we slight the task, failing to realize that good ventilation and packing is as much needed for a short voyage as a long one. It is said that much of the mischief of the packing is due to the shape of the box used, and that to adopt the square-shaped New Zealand box would be prejudicial to the factories at present engaged in turning out those of a round shape, and would necessitate a considerable change in their manufacturing plant. If that be true it is not sufficient excuse. No loss could be so great as to lose the lead in the trade. One thing is plainly implied by the above quotation from the *Standard*—the British consumer has no use for inferior produce.

Witness.

CHEDDAR CHEESE

(*Continued*).

CURD OBTAINED FROM ONE GALLON OF MILK.—AVERAGE FOR EIGHT YEARS.

April	·92 lbs.
May	·97 lbs.
June	·96 lbs.
July	·99 lbs.
August	1·03 lbs.
September	1·08 lbs.
October	1·15 lbs.

A SYSTEMATIC DESCRIPTION OF THE RECORDED OBSERVATIONS.

Concerning Acidity Determinations.—Straining Milk.—Rennet.—The Effect of a High Scald (Spring Cheeses.)—Temperature of the Curd when Vatted.—Moisture in Curd.—The Composition of Milk.—The Fat of Milk.—The Ultimate Distribution of the Constituents of the Milk.—The Time which is required to Make a Cheese.—The Ripening of Curd.—The Composition of Ripe Cheeses.—Tables: Monthly Averages of some Results of Observations.

Concerning Acidity Determinations.

The (apparent) Acidity of Fresh Drawn Milk.—It is a somewhat remarkable fact that milk, the moment that it is drawn from the cow, shows a high proportion of acid. This acidity certainly is not lactic acid, and I have proved, by experiment, that it is not carbonic acid. Milk is known to contain acid salts, and we must assume that these explain to a certain extent the results obtained.

This acidity of the milk as it came from the cow varied at different sites, i.e., each year, and I was therefore led to believe that it was associated with the soil or perhaps with the food, which is nearly the same thing, as the cattle would for the most part be feeding on the pastures during the cheese making season. But what was more striking was the fact that at each site the acidity of the milk varied more or less from month to month. When we come to average the acidity for the seven years of the observations, it will be seen that the