cooler and damper, our cheese is richer and better, not wholly on account of extra richness in the milk, but because more moisture is retained in the cheese, and which has been perfectly assimilated during the curing process.

IMPROVING CHEESE HOUSES.

How to regulate temperature in curing rooms for the hot weather cheese has been a question of great interest to cheese manufacturers and dairymen for a long time. What is needed is something simple, cheap, and which requires but little attention. There are very few curing rooms in the country that are constructed with any regard to preserving an equable temperature. In hot weather they vary in temperature with the surrounding atmosphere, and the cheese is often overheated, thus causing rapid fermentation and deterioration in flavor. The principle has been abundantly established by experiment that cheese will not retain a sweet, clean and nutty new-milk flavor, if exposed to high degrees of heat in curing. It has also been demonstrated by experiment that a temperature of about 70° Fah. is the best range of heat in the curing process for desirable results.

Notwithstanding these facts are generally known, little or no effort is made to improve curing rooms, and in consequence serious losses obtain year after year on account of cheese getting off flavor before it can be sold. A large number of factories, on account of imperfect curing rooms, put their cheese forward in market during hot weather at low prices, and often below its true value, because it is feared bad flavor will result from holding. The main question which is considered, it would seem, is whether to accept a known loss in making immediate sales, or to run the risk of holding and marketing an inferior product. In either case a loss must result, whereas if proper curing rooms were constructed, so that cheese would not deteriorate, the matter of holding it must not unfrequently appear to be the better course.

A very few factories have adopted the plan of double walls in the construction of curing houses, and they are of considerable service in regulating temperature. But for upper rooms something more is needed, and perhaps the plan proposed by a correspondent of *The Nation* may offer suggestions to inventors for arranging a cheese-