

16. Quantity of salt per 100lbs of curd?—From $2\frac{1}{2}$ to $3\frac{1}{4}$ lbs to 1000 lbs of milk.

17. Was curd ground, and how many times?—Not ground.

18. Was curd salted previous to grinding?—Previous.

19. Describe treatment of cheese in curing room, temperature, ventilation, &c.—Turn daily and grease; temperature according to the atmosphere outside, windows, with ventilators, in each end of the upper room.

No. 5.

1. Name of Factory?—Burgessville.

2. Name of Exhibitor and P.O.?—H. Farrington, Norwich.

3. Name of Cheese-maker?—E. H. Farrington.

4. Date of each cheese shown?—July 18, 19—August 16, 17—September 4, 5.

5. The ordinary milk of how many patrons was used in making these cheese?—Forty.

6. Were these cheese made by mixing nights' and mornings' milk?—

7. If made twice per day, was the milk cooled before setting?—Cooled down to 84 degrees, in July is made twice a day.

8. Temperature of milk at setting?—80 to 84 degrees.

9. Describe method of cutting curds?—Cut lengthways, and then crossways.

10. Highest temperature of scalding curd and time required in scalding?—96 to 98 degrees, two hours.

11. Is the curd or whey soured before dipping?—Curd and whey both soured.

12. What tests or means are used to ascertain when curds are ready for dipping or "come out"?—The hot iron.

13. What kind of rennets were used?—Patron's.

14. What kind of annatto was used?—

15. What kind of salt?—Goderich.

16. Quantity of salt used per 100lbs of curd?— $2\frac{1}{2}$ to $2\frac{4}{5}$ lbs.

17. Was curd ground, and how many times?—No.

18. Was curd salted previous to grinding?—

19. Describe treatment of cheese in curing room, temperature, ventilation, &c.?—Turned once a day, temperature 60 to 80 degrees, ventilated through holes in the floor.