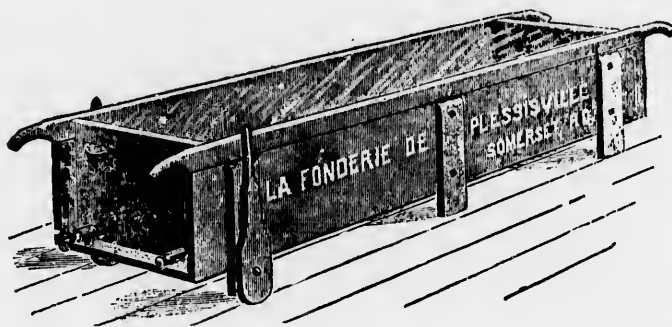


Testing the milk by the Curd.—It is often necessary in cheeseries, particularly during the summer heat, to have a means of discovering the cause of the abnormal fermentations of the milk which manifest themselves in the shape of a spoiled curd, full of holes and floating.

The cause of these accidents invariably arises from the milk supplied by some careless patrons, who are not scrupulous about sending to the factory the milk of sick cows or dirty and turned milk. The "Curd Test" assures the detection of such milk even in cases where experienced manufacturers fail to recognize it either by appearance or smell.

This test has been fully described in Bulletin No 2 on milk issued by the Department of Agriculture. .

Ripening the milk.—Before renneting, the milk ought to have attained a certain degree of acidity; this can be determined, either by the acetometer which we have described already in Bulletin No 2 or by the rennet-test. Milk should be so far advanced that it curdles in a number of seconds, so that the whey may run off in the space of $2\frac{1}{2}$ to 3 hours from the renneting, and that the curd gives $\frac{1}{4}$ inch of acid by the hot-iron test.



(Fig. 1) Cheese Vat.

To try by the rennet test, take 8 oz. of milk from the vat, add a drachm of rennet-extract, and stir it quickly for ten seconds. If it curdles in 17 to 20 seconds, the milk is ripe enough for renneting. There is necessarily some

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