It must not be assumed that the mere cooling of the milk insured a good flavour in every case. Table I. shows that it did not always give that result. Cooling will not correct the bad effect of a lack of cleanliness in milking, or the use of rusty or dirty cans or utensils, any more than aeration will. The point to remember is this: *cooling only in nearly every case gave decidedly better results than cooling and aeration or aeration alone. In no case did the cooled milk produce cheese that was inferior in flavour to that which was aerated or aerated and cooled.* The plan of cooling only has the additional advantage that it is the easiest and simplest method of handling the milk.

Losses from Overripe or Tainted Milk.

The losses which result to patrons of cheese factories from overripe and tainted milk are very serious, and deserve more attention than they have received from those interested.

TABLE II.—Comparison of the yield from 4 vats of normal milk with the yield from 4 vats of overripe milk. The fat and casein tests were the same in all vats.

	Acidity of Milk.	Lbs. Milk.	Lbs. Cheese.	Lbs. Milk to 1 lb. Cheese.
Normal Milk	·21	15,969	1,437½	11·11
Overripe Milk	·24	15,715	1,401	11·21

Total loss on 15,715 lbs. of overripe milk equal to 148½ lbs. of milk, or 13·36 lbs. of cheese.

TABLE III.—Comparison of the yield from 4 vats of normal milk with the yield from 4 vats of 'gassy' or tainted milk. The fat and casein tests were the same in all vats.

	Acidity of Milk.	Lbs. Milk.	Lbs. Cheese.	Lbs. Milk to 1 lb. Cheese.
Normal Milk	·212	15,311	1,366¼	11·20
Gassy Milk	·217	14,673	1,294¼	11·33

Loss on 1,000 lbs. gassy milk equal to 1·03 lbs. cheese.

These losses are avoided if the milk is sufficiently cooled in hot weather to prevent it from becoming overripe. In this connection, it should be understood that milk is overripe from a cheesemaking standpoint, before it reaches the stage of tasting sour.

We are justified in saying that the losses in these experiments were not as great as they often are in ordinary factory practice, for the reason of the greater skill and experience of those in charge of the work, as compared with the average cheesemaker, and for the further reason that there was plenty of help to handle the milk to best advantage.