

19. A curd that is allowed to get too firm cannot be so well cut as one that is 'just . . . nt.'

20. If the cubes of curd are uneven in size, there will be different kinds of curd in the vat when the whey is removed, because the smaller particles harden first and do not show acid as quickly as the larger and softer ones do.

21. Stir very gently at first after cutting. Many cheesemakers cause more waste at this stage than their wages amount to.

22. The curd should be firm, elastic and well 'cooked' before there is any appreciable development of acidity.

23. Failure to have the curd firm before the whey is removed is apt to result in 'acidic' or tender-bodied cheese.

24. If difficulty is experienced in getting the curd firm at the proper stage, run off a considerable portion of the whey some time before the curd is ready to dip without tipping the vat, and stir curd vigorously.²

25. If difficulty is still experienced in getting the curd firm, remove all the whey with a little less than a normal acid, or add about half a dozen pails of pure water (at cooking temperature) when the whey has been removed and keep the curd stirred until it is well firmed.²

26. It is generally advisable to raise the 'cooking' temperature several degrees as the season advances, and the milk becomes richer in fat and casein. It should never be raised higher than is necessary at any time of the year.

27. When the whey is removed, the curd should be stirred on racks placed on the bottom of the vat at this stage, or in special 'sinks' having rack bottoms.

28. The cloths used over these racks must be kept clean. Bad flavours in cheese are often caused by filthy rack cloths.

29. It is seldom necessary to have more than $\frac{1}{2}$ of an inch of acid by the hot iron test, nor more than 0.2 per cent by acidimeter test when the whey is removed.

30. It requires good judgment to determine the amount of stirring the curd should receive before being allowed to 'pack.' Cheesemakers should study this point carefully, because it has an important effect on the texture and body of the finished cheese.

31. The curd should be protected with a cover while maturing.

32. If a cloth is used, it should not rest on the curd.

33. If too much moisture has been allowed to remain in the curd, cut into narrow strips, turn often and do not pile too quickly.

34. The curd should be cut or broken into convenient sized pieces and turned about every twenty minutes, or often enough to keep the whey from collecting on the curd.

35. If the curd shows signs of greasiness, the pieces should not be piled one on top of the other.

36. A 'greasy' curd may with advantage be salted earlier and allowed to mature afterwards, or when well matured, rinse with pure water at about 90 degrees temperature and salt immediately after.

37. The application of the salt retards but does not stop the changes that are taking place in the curd.

² The Quebec instructors advise raising the temperature in such cases.