

of the process the next day, and so on, and obtain a high standard product.

CURING-HOUSES.

Cheese made from good milk and with only ordinary skill in manufacture, when placed upon the shelf in a well ventilated cheese-curing house, and kept in a uniform temperature of 70° to 75°, will almost invariably cure down fine in flavour and quality. The action of these fungi (call it fermentation if you choose) is peculiar and not yet fully understood. Certain it is, however, that they have the power of converting casein into fat, or a substance similar to fat, and hence by attention in curing, a cheese made from milk partially skimmed may have as mellow and meaty an appearance and taste as whole milk cheese cured in variable temperature. This is a fact abundantly proved by science and has been fully demonstrated by the analysis of Voelcker. This peculiarity in the manufacture, and curing of cheese was brought to my notice in 1866, during my examination of English dairies. Mr. Harding, the distinguished exponent of Cheddar cheese-making in England always insisted that the goodness and delicate flavour of the cheese depended as much upon the temperature and manner of curing, as upon any extra manipulation in making. He affirmed that by keeping the temperature of his curing room at 70° to 75°, without variation, he could remove a considerable portion of cream from the milk, and then be able to make a cheese that would sell in the London market for the highest price. It was his usual custom to take the cream from the night's milk, and I have never seen or tasted cheese more perfect in flavour, or with more of the characteristics of what we term "fine cheese," than that which I ate at his table. His curing room is surrounded with a nest of iron pipes, which are supplied with hot water from the boiler below, whenever the temperature of the curing room falls below 70°. In the low, even temperature of England, his curing room, built in with heavy walls of hollow brick, and with ample provision for ventilation, seldom varied in temperature from 70°. I have experimented sufficiently in my own dairy to

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