

brewing is more or less decomposed, and becomes what is called inactive yeast.

A small piece of putrifying meat in contact with a large mass of sound meat, soon spreads putrefaction over the whole mass, and other ferments act in a similar manner.

They produce in other matters with which they are brought in contact, changes similar to those which they themselves undergo.

To kill these ferments with heat requires a temperature of 212° ; nothing short of boiling heat will accomplish it. Hence, in cleaning pails and dairy apparatus, care should be taken that the water used be boiling hot.

Half the dairymen do not understand this fact, but it is of great practical importance in cleansing milk cans, pails and factory vats. I am glad to say that no modern built factory tolerates the pig-sty in its neighborhood, and the greatest caution should be exercised in having all the surroundings clean, sweet, and free from taints.

CARRYING MILK TO FACTORIES.

I have alluded heretofore to the practice of putting warm milk into cans, then confining it with close fitting cover and hauling long distances in hot weather to the factory.

It is prejudicial to fine flavor, and must in some way be obviated. What makes the matter worse is, that as soon as the milk comes to the factory it is run into the vats, and has no time to cool and get rid of its animal odor before the rennet is applied.

The action of the rennet still farther arrests bad odors passing off, and by long steeping the curds in the whey we still further incorporate impurities in the cheese.

We need some apparatus for spreading out the milk and cooling it before it is put into the cans. Something would be gained even at the factory, by letting the milk after it leaves the conductor fall upon a broad surface, so that it may be spread out thin, and in this way fall into the vat at the opposite end.

A large mass of impurities would be driven off even by this crude process.

The inventor who can get up a simple and practical machine for exposing newly drawn milk to the air, and freeing it of its animal odor, will at once make a fortune by it.

There is no doubt but that the exceedingly fine aroma which obtains in the best samples of Stilton, Cheddar and Cheshire cheese, is secured by manufacturing perfectly pure milk at low temperatures.

The chief characteristics of Stilton are a peculiar delicacy of flavor, a delicious mellowness, and a great aptness to acquire a species of artificial decay, without which, in the somewhat vitiated taste of the lovers of Stilton cheese, as now eaten, it is not considered of prime account.

To be in good order, according to the present standard, it must be decayed, blue and moist.

Considerable quantities of Stilton, however, are sold in London free from mould, and good samples have a peculiarly delicate flavor, and delicious mellowness, preserving these qualities for one or two years. Now, the

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