INDEX.

						PAGE.
Sewage, Effect of		;				172
Shake cultures						149
Sheep, Effect of, on ches	80					56
Shotty curd						91
Sites of experiments				•••		38
Skill, Necessity of			•••	•••	•••	223
Slip scalding			•••	•••	•••	12
Slow ripening		•••	•••	•••	•••	20
Smetham, A., on Cheshin		•••	•••	•••	•••	
Gode toot		•••	•••	•••	•••	24
Soft and and	***	•••	•••	•••	•••	25
	huidan	•••	•••		•••	92
Soils, Analyses of, at Ax		•••	•••		•••	43
Soils, Analyses of, at Bu		•••	•••	•••		46
Soils, Analyses of, at Ha						51
Soils, Analyses of, at Ma						49
Soils, Analyscs of, at Val						40
Soils, Analyses of scourin	ıg					55
Soils and cheese making			•••			58
Soils, Composition of						
Solids other than fat						69
Soluble constituents of cl					1	26, 129
Soluble constituents of c	ard					129
Sour whey						, 158, 160
Spans						173
Spongy curd						180
Spongy curd and acidity						182
Spring and fall cheeses, I		of				132
Spring cheeses						107
Stab cultures						148
Stains for bacteria				•••		145
Stale whey				•••		121. 209
Standard solutions				•••		25
Staphylococci			•••	•••	•••	141
Starter, Pure culture as			•••	•••	•••	164
Starter, Ripened milk as		•••	•••	•••	•••	167
Stewartry of Kirkcudbrig	ht Chee	o maki	ug in	•••	•••	
Stingy checses			-	•••	•••	200
Stirring evening's milk	•••	•••	•••			180
Stokes, A. W., on effect o	f dry soo				•••	142
Qiana in Jaima	•		•••	•••	•••	70
Giminin	•••		•••	•••	•••	219
Stroply onlynness	•••	•••	•••	•••	•••	103
Streams and bacteria	•••	•••	••••	•••	•••	148
Streams, Purity of	•••	•••	••••	•••	•••	185
		•••		•••		172
Strepto-bacillus acidi lacti		•••		•••		157
Streptococci	•••	•••	•••			141
Sweet curd	••• .		•••	•••	•••	212
Systems, Thoughts on the	various	•••	•••	•••		204

т.

Tainted milk				<b>2</b> 00
Taints	•• •••	 •••	•••	60. 167
Taints due to bacteria		 		168
Taints, Geographical distril	oution of	 		170
Taints, Periodicity of		 		195
Taints. Survival of		 		175
Teart land. See Scouring.				
Teats of cows	•• •••	 		173
Temperature of cheese room	n	 		32

-

250

1