

Draw off part of the whey soon after the heating has been finished, and if there are any bad odors or taints draw the whey down quite close to the curd; then by keeping it stirred and airing well the flavor will be very much improved. Draw off all the whey when the curd shows $\frac{1}{2}$ in. acid by the hot iron test, and continue hand stirring until it is sufficiently dry before allowing it to mat, and when matted break or cut into convenient strips and turn it over at short intervals (about every 15 minutes) piling a little deeper each time it is turned, and never allow any whey to gather on or around it.

Grind early, or when the curd strings 1 to $1\frac{1}{2}$ in. on the hot iron. Keep it apart and well stirred and aired after grinding until ready for salting.

In the case of gassy curd, try to retain more moisture in it when the whey is drawn off by stirring less. Grind in about the usual time, and when it is partly ripe pile deep, and if the whey begins to lodge around it open the pile, allow the whey to drain off, then pile again. Continue in this way until the curd becomes velvety and buttery, when it is ready for salting. Hoop in from 15 to 20 minutes after the salt has been well stirred in.

Apply pressure very gently at first, or until the whey begins to run clear, after which it may be safely increased. In from 45 to 60 minutes the pressure may be removed, the hoops taken off, the cheese dressed neatly, and put back to press again. Apply full pressure before leaving there for the night.

Turn them in the hoops in the morning, paring off any corners or shoulders which may arise from imperfect fitting followers, putting back to press for five or six hours longer, when the cheese will be ready to take into the curing-room, which should be kept as cool as possible during summer.

We would strongly advise cheese makers to keep a record of each vat, the condition of the milk, and how it works each day. Stencil the cheese with the date when made, the number of the vat made from, and by so doing a great many difficulties may be overcome.

FALL CHEESE.

After getting the milk into the vats heat up slowly to 86° or 88° . Ripen the milk well (a few seconds less than for summer cheese) before setting, and if the weather be cold better results can be obtained by using a little clean-flavored sour milk for a starter, but do not under any circumstances use thick milk.

Enough rennet should be used to cause perfect coagulation in 40 minutes.

Begin cutting with the horizontal knife and finish with the perpendicular, cutting continuously until it is finished.