

2,100 lb. of milk used altogether in each vat. This amount of milk, testing 3.80 per cent fat, made 206.5 lb. green cheese and 194.75 lb. cured cheese. The loss in curing was 11.75 lb. The average number of lb. green cheese made from 300 lb. milk was 29.5. The lb. of milk for one pound of green cheese was 10.03—cured cheese 10.77. The lb. of green cheese made for one pound of fat in the milk were 2.59. The average loss of fat in the whey as determined by the Babcock method, was 0.26 per cent.

The other vat (2,100 lb.), averaging 3.48 per cent. fat, made 194.75 lb. green cheese—183.25 cured—loss in curing 11.5 lb. The average number of lb. of green cheese made from 300 lb. of milk was 27.82. The lb. of milk for one pound of green cheese were 10.78—cured cheese 11.46. The lb. green cheese for one lb. fat in the milk were 2.68. The average percentage of fat in the whey was 0.25.

During the June experiments the vat of "rich" milk averaged 4.18 per cent. fat. 1,800 pounds of milk were used, which made 195.5 lb. green cheese—183.75 cured—loss in curing 11.75 lb. The average lb. cheese from 300 lb. milk were 32.58 green, 30.62 cured. The average lb. milk required to make 1 lb. cheese were 9.21 green, 9.79 cured. The average amount of cheese produced for 1 lb. fat in the milk was 2.60 lb. green and 2.44 lb. cured. Per cent. of fat in whey 0.19.

The vat of "poor" milk averaged 3.60 per cent. fat. 1,800 lb. milk made 181.25 lb. green cheese—170 cured; loss 11.25 lb. 300 lb. milk made 30.21 lb. green cheese—28.33 cured. Pounds of milk to make 1 lb. cheese, 9.95 green—10.59 cured. One pound of fat made 2.80 lb. green cheese—2.62 cured. Fat in whey, 0.19 per cent.

The cheese made from the "rich" and "poor" milk was scored by two competent judges. The following is the scale of points used by them:

Flavor .....	35
Closeness .....	20
Even color.....	15
Texture .....	20
Finish.....	10

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All cheese were scored full points for finish. The average score of the two judges of the cheese made from "rich" milk (3.80 per cent. fat) in May was 83 points. Cheese from "poor" milk (3.48 per cent. fat) scored 84 points. The cheese of June experiments were judged on July 6th by the same men. The average score of "rich" milk cheese (4.18 per cent. fat) was 91; that made from milk averaging 3.60 per cent. fat scored 93 points. The two cheese which scored the highest number of points in May and June were made out of milk testing 3.2 and 3.4 per cent. fat.