is ladled, and the whey drains off through the straw. Each board and mat holds two moulds. The boards are fourteen by eight inches and half an inch in thickness. These can be easily made at home. The straw mats are the same size as the boards and can also be made at home in spare moments. They are usually made by the peasantry in the North of France of wheat or rye straw very neatly and evenly threaded together. They cost about five cents each. Where, however, time is too scarce to make them and there is difficulty in obtaining them ready made, a double fold of coarse, open linen may be used instead. After using, the mats should be rinsed in cold water, then in warm water and scalded or boiled, and placed, if possible, in the sun to dry. If washed carefully, they will last a long time.

Ladle.

A ladle is necessary for transferring the curd from the pails to the moulds. This ladle may be of tin or enamel. The edge should be sharp, so that it will make as clean a cut as possible. If it is thick or rough, it will tear the curd and there will be loss of fat.

Thermometer.

A reliable floating dairy thermometer is a necessity. They can be got for twenty-five cents each. No uniformity can be obtained by rule of thumb, and a mistake of a few degrees in temperature may make a considerable difference in the character of the cheese.

Measuring Glass for Rennet.

When rennet extract is used, it is well to invest in a small drachm glass for measuring the rennet. These glasses can be got from any chemist, graded to show the number of drops. They cost twenty-five cents each.

Paper and Boxes.

Grease proof parchment paper will be required to wrap the cheese in, if it is to be sent to market. It can be obtained from any dairy supply house. Cardboard boxes can be had from any of the folding box manufacturers and cost from three to five dollars per thousand.

METHOD OF MAKING.

Requirements for two cheese:—

One gallon new milk.
Fifteen drops rennet extract.
One ounce of pure dairy salt.

1. Strain the milk into a clean pail or other suitable vessel.

2. Get the milk to a temperature of 80° F.

3. Dilute the rennet with about ten times its bulk of water, in order to get it evenly mixed and more easily distributed. Add it to the milk and stir gently to bottom of the pail for three minutes.

4. Cover the pail with a clean cloth in order to retain heat. Four folds of butter muslin will do nicely. If the temperature of the room is low, it is advisable to set the vessel containing the milk in another containing water two degrees higher in temperature than the milk. If the temperature of the water falls below 80° F. a little warm water may be added to it. 60 to 65° F. is the best room temperature.

5. Stir the surface of the milk gently with the end of the thermometer to keep the cream from rising. Do this every ten minutes or so for the first half hour. Do not stir after the milk has begun to coagulate.