

vat, or the curd may be removed from the whey by means of a strainer dipper, spreading a large cheesecloth over a level butter worker and placing the curd on it to drain.

Stir the curd for ten to fifteen minutes, to allow the surplus whey to escape, before salting.

Sprinkle the salt over the curd, allowing one ounce of salt for every 25 lbs. of milk. Mix it thoroughly, and when the salt is dissolved the curd will be ready to put to press. Between 80 and 84 degrees will be a suitable temperature to have the curd at this stage.

The cheese hoop or hoops, should be made of heavy tin with two handles on the outside. A suitable size for home use would be 7 or 8 inches in diameter and 12 or 14 inches high. It is also necessary to have a wooden follower, which will fit nicely on the inside of the hoop.

Place a piece of cotton at the bottom of the hoop, as a temporary cap; then put the cheese bandage inside the hoop. Carefully pack in the curd; fold over the end of the bandage; place on top a piece of cotton similar to the one at the bottom; then put on the wooden follower and put to press.

If a press is not available use a lever press. Take a piece of scantling 10 or 12 feet long for a lever. Place the cheese hoop on a strong box about three feet from the wall. Nail to the wall a piece of scantling and under it put one end of the lever. Put a block of wood on top of the follower for the lever to rest on. A pail containing stones or iron may be used for the weight. Do not apply full pressure at first.

In three quarters of an hour the cheese may be taken from the press, the bandages wet with hot water, pulled up smoothly and trimmed neatly, allowing one-half inch to lap at the ends. Cover the ends with circles of stiffened cheesecloth; over that place a piece of cotton dipped in hot water. Return the cheese to the press until the following morning, when it should be turned in the hoops and pressure continued for a few hours longer.

After removing the cheese from the press, place it in a cool dry cellar to ripen.

Turn the cheese end for end on the shelf every day for a month and afterwards occasionally. These cheese will be ready for use in about 6 or 8 weeks.

To prevent the cheese moulding and to keep them from drying too much they may be dipped in hot melted paraffine wax. Another method to prevent mould is to put a double cloth on the cheese until ready for use. The mould will be on the outside cloth, leaving the cheese clean when it is removed.

Rennet and color can be obtained at any cheese factory or can be got in 25c. bottles from the Nova Scotia Agricultural College, Truro.