

You will see from the table that American cheese is about $3\frac{1}{3}$ per cent drier than best Cheddar, and nearly five per cent drier than Cheshire and Double Gloucester. This difference in weight between best American and best English cheese does not result from peculiarity of American manufacture, or from pressing, but comes simply from the manner in which the cheese is cured. The hot, dry weather of American summers, and the universal practice of allowing the cheese to take its chances with the weather, causes the evaporation or drying out of too much moisture, thereby affecting not only the richness and flavor of the cheese, but lessening its weight. The loss of weight, you will see, is from three to five pounds per 100, or from 6,000 to 10,000 pounds on a factory of 500 cows averaging 400 pounds per cow. And if this cheese could be saved, and converted into cash at 10 cents per pound, the money gain on such a factory is from \$600 to \$1,000 per year more than now obtained, simply in the matter of weight, to say nothing of the other and greater losses in flavor and defective quality on account of badly constructed curing houses. It has been observed and proved by chemical analysis that this rapid evaporation and loss of moisture has the effect of rendering cheese less rich in butter than it is; hence the fact that a skimmed cheese, properly made and cured, will appear richer in butter than a whole milk cheese which has been deprived of too much of its water while curing. I have seen small cheeses almost totally ruined in this way—dried up to that extent that they were tough and leathery to the taste, or of a crumbly, mealy nature, in which no richness could be observed. During the past season I made an extended tour of observation among the Limberger cheese factories of Northern New York. Now, the Limberger cheese, when fully ripe for the German taste, smells badly; but *there is a time* in the process of curing when the flavor is perfect, and the cheese is most delicious, resembling, in its extreme fatness and plastic, mellow texture, a first-rate Stilton. The curing process has been carried on in cellars, where evaporation is slow, and the cheese being placed close together, the moisture, during the process of fermentation, becomes intimately mingled with the cheese constituents, and is assimilated, so to speak, giving the appearance and taste of fatness, or a very large quantity of butter in its composition.

In our process of curing in hot weather, the moisture passes off too rapidly, or before it can be assimilated. In fall, when the weather is

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