

The second group of cheese consisted of those made at the Agricultural College factory, Guelph. The work in this group related to the effects of ripening cheese at a temperature of about 40 degrees Fah. throughout the whole period of curing, and ripening for one and two and three weeks in an ordinary curing room, and then removing to cold storage—both compared with ripening for the full period in the ordinary curing room.

In these experiments five flat Cheddar cheese were made from each curd, and were marked A, B, C, D and E. The cheese were put directly into ice cold storage, where the temperature averaged 37.8 degrees Fah., and the percentage of humidity averaged 91.6 degrees for the season. The extreme variation in the monthly average temperature of the cold storage from April to November was 4 degrees; and the variation in the humidity was 1 degree.

The other five cheese were put into the ripening room, and transfers were subsequently made from the ripening room to cold storage, as follows: The B cheese at the end of one week; the C cheese at the end of two weeks; and the D cheese at the end of three weeks. The E cheese were left in the ripening room and ripened in the ordinary way at an average temperature of 63.8 degrees Fah. for the season. The average percentage of humidity in this room was 79.1 degrees for the season. The average monthly variations in the temperature of this room were from 86.6 degrees in July to 58.7 degrees in November. The humidity varied from 84.3 per cent. in August to 73.7 per cent. in October. The temperature of the air outside averaged 56.9 degrees for the season. The average maximum temperature outside ranged from 85.8 degrees Fah. in July to 39 degrees in November.

The average minimum outside temperature ranged from 59.6 degrees in July to 24 degrees in November. The month of July was the hottest month of the season, and August was next, with maximum and minimum averages of 79.7 degrees and 56.3 degrees. June averaged 77.4 degrees and 53.5 degrees for maximum and minimum temperatures.

It should be remembered that it is not strictly accurate to take the average temperature by adding together the maximum and minimum temperatures and dividing for the average, as there is often a large variation in temperature, and the temperature for the day would, as a rule, more nearly approximate the maximum figure for a longer period of the day than the average.

TAKING OF SAMPLES.

Samples from the Carp factory were taken by Mr. Woodward, the maker, under the direction of one of us. Samples were always taken of cheese of the same day's make, kept in the regulated and variable rooms, so as to have a contrast between cheeses of the same age. The samples analyzed and compared were always taken from cheese of the same day's make. The samples were taken with a thoroughly cleansed cheese borer and immediately placed with great care in sterilized test tubes, always two