

and put to press at a temperature of from eighty to eighty-five degrees.

Leave the cheese in the press one hour before bandaging.

In the case of gassy milk, note the following points :

The milk should be matured more than usual before setting (some two or three seconds more).

When cutting the curd, be careful to leave the cubes larger, so as to retain more moisture ; then stir for fifteen minutes before turning on the steam.

When cooking, heat slowly to ninety-six degrees, raising it to ninety-eight degrees just before dipping.

Dip the curd with one-quarter inch acid, and do not stir much in the sink after dipping.

Turn frequently, at the same time piling the curd three or four deep in the sink ; then mill when the curd becomes flaky, showing one and one-quarter inch acid. Air and mature well before salting.

In handling overripe milk, set the milk as soon as possible at a lower temperature than usual, at from eighty to eighty-four degrees ; then, as always, make a rennet test. In a case of this kind more rennet should be used, from one-half to one ounce extra per 1,000 pounds of milk.

Commence to cut the curd early, cutting finer than usual, thus enabling you to cook the curd more quickly.

A portion of the whey should be drawn off as soon as possible ; and when it can be managed the curd should be dipped with less acid than usual and then well stirred before allowing it to mat in the sink.

Mill early, or when the curd shows three-quarters of an inch of acid, and try to have the curd in a flaky condition at this stage.

Do not be in a hurry to salt a curd of this description ; for if it has been milled at the proper time and well stirred, there is no danger of its getting too much acid in the sink.

With tainted milk, heat to eighty-eight degrees and air frequently by dipping or pouring, until the milk is ready for setting. If you have a sharp, clean-flavored starter, it will be an advantage to use a little extra with milk of this kind.

When the curd is heated to ninety-eight degrees draw off a portion of the whey, and just before the curd is ready for dipping raise the temperature two degrees and stir well.

Dip the curd with a small amount of acid, about one-eighth inch, endeavoring to have it in

such a condition that it will not require much stirring in the sink, and keep up the temperature to ninety-two or ninety-four degrees until the curd is ready for milling. Mill when the curd is in a flaky condition and shows one inch acid. Air by frequent stirring and mature well before salting.

When making colored cheese, pour the coloring into a large dipper of milk taken from the vat, then draw the dipper quickly along under the surface of the milk from one end of the vat to the other, and make sure that it is thoroughly mixed before the rennet is added.

The rennet should be diluted with one gallon of pure water to each vat, and the milk should be well stirred for from three to five minutes, according to the condition of the milk, after the rennet has been added. In the case of overripe milk, two minutes will be ample time to stir after adding the rennet.

Everything in and about the factory should be scrupulously clean.

For FARMING.

An Old Question Revived.

Among the vast number of agricultural subjects which are being discussed at present there is probably not one of more general interest, or of greater importance, than the question of paying for milk at cheese factories. Those of us who have given the matter any serious study must agree in the conclusion that the time-honored pooling system is not a basis for just dividends to the patrons.

With the advent of the Babcock test, the question of a cheap, simple, speedy, and accurate method of fat determination in milk was satisfactorily answered. By many it was thought that its appearance heralded the death of the pooling system, but not so ; the end is not yet. No sooner was the dairy world assured that the test was trustworthy than a new element of unrest appeared. The question arose on all sides, "Is the fat per cent. of milk an accurate measure of its value for the production of cheese?" The replies have been "numerous and varied." Honor to whom honor is due ; and we must concede a large measure to those painstaking experimenters who have been seeking for the truth in this matter. Has the truth been ascertained and declared? We do not know, we cannot say just yet. There has been discussion and controversy *ad infinitum* ; our scientists have differed. When doctors disagree, what can laymen do but become unbelievers? But we must always be able to point to *practical* results when talking with practical men.