

10. Highest temperature of scalding curd and time required in scalding?—98 degrees; time required, one hour.

11. Is the curd or whey soured before dipping?—Yes.

12. What tests or means are used to ascertain when curds are ready for dipping or "come out"?—By tasting whey and trying with hot iron.

13. What kind of rennets were used?—C. P. Rennets.

14. What kind of annatto was used?—Nicholl's.

15. What kind of salt?—Higgins's factory filled.

16. Quantity of salt used per 100lbs of curd?—2.7lbs.

17. Was curd ground, and how many times?—Not ground.

18. Was curd salted previous to grinding?—Curd salted in sink as soon as whey run off.

19. Describe treatment of cheese in curing room, temperature, ventilation, &c.—Cheese rubbed and turned every day, temperature as near 70 degrees as possible, ventilators left open in warm weather.

No. 4.

1. Name of Factory?—Bronk.

2. Name of Exhibitor and P. O.?—Wm. Bensly, Campton.

3. Name of Cheese-maker?—Wm Bensley.

4. Date of each cheese shown?—July 19, 21—August 15, 16—September 5, 8.

5. The ordinary milk of how many patrons was used in making these cheese?—Forty-one.

6. Were these cheese made by mixing nights' and mornings' milk?—Yes.

7. If made twice a day, was the milk cooled before setting?—Once a day.

8. Temperature of milk at setting?—82, 84, 86 degrees.

9. Describe method of cutting curds?—Once lengthways with perpendicular knife, and twice crossways with a perpendicular knife.

10. Highest temperature of scalding and time required in scalding curd?—96 to 98 degrees—45 to 60 minutes.

11. Is the curd or whey soured before dipping?—Perceptibly acid.

12. What test or means are used to ascertain when curds are ready for dipping or "come out"?—Taste and smell.

13. What kind of rennets are used?—Patron's rennets.

14. What kind of annatto was used?—Cake or basket annatto.

15. What kind of salt?—Dodrick.

16. lbs of mil
17.
18.
19.
tilation,
atmospher
room.

1. N
2. N
3. N
4. I
Septembe
5. T
cheese?—
6.
7.
down to
8.
9.
crossway
10.
ing?—9
11.
both sou
12.
for dipp
13.
14.
15.
16.
17.
18.
19.
tilation
ed thro