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Stirring is still continued until a suitable firmness of the curd is apparent and the particles are then allowed to remain lying in the whey for some 20 to 30 minutes. When the sediment test shows 15 to 18 per cent acidity, the whey is drawn off, the curd cut into 4 inch cubes, piled, covered up with cloths and left for 15 minutes. Again the curd is cut into similar cubes, piled in beds, and each cube broken into halves; this assists in the getting rid of the whey, and has considerable influence on the "clean" texture so much desired in the final product. The curd is again covered up and left for 15 to 20 minutes. Grinding is the next operation and is usually possible about one hour after the drawing of the whey. The acidimeter test should show about 5 per cent acidity.

The curd at this stage is soft and tender to the touch, and it should break "softly" rather than have any tendency to toughness. It is ground to a fine state, salt added at the rate of one ounce to three pounds curd, and put into the moulds at once. The moulds are made of well-laminated metal, four inches in height, diameter three and one-half inches; the bottom of the mould is closed except for a hole in the centre one and one-half inch diameter; a loose tin-follower is used in the bottom, and a wooden follower one inch thick is needed to cover the curd at the top. The weight of curd obtained varies with the season of the year, but averages 1.14 to 1.13 lbs. per gallon of milk.

Immediately the moulds are filled, they are put under the press and left for two hours with just the dead weight of the press applied.

From the time of adding the rennet to the grinding of the curd the whole process has occupied as a rule, not more than 3-1/2 hours. After being pressed as stated for two hours, the pressure is released, the cheeses are taken out and turned, and again pressed for a further two hours, this time a little additional weight being added. The pressure may now be finally released. The cheeses are allowed to remain in the moulds during the night and through the following day. They are then smoothed up with a palette knife and bandaged with calico and paste; if more convenient they may be smoothed up and paraffined. They are removed to the ripening room, and in this connection I may say that we have obtained good results when the cheeses are required to mature in say 10 days time by using a ripening room at a higher temperature than is commonly in vogue; as high a temperature as 60 to 66 degrees having given satisfaction. Of course, if the cheese need to be kept for a longer period they must be moved after the first few days to a cool or cold room. Usually slightly more than one pound ripen-cheese is obtained per gallon of milk, and for trade purposes it is recommended that these small cheeses be wrapped in tinfoil.

The cheese is complete; the method of manufacture is not widely at variance with the methods already adopted; the utensils required are such as are commonly in use in any up-to-date cheese factory; and the skill required is such that a trained cheese-maker can, with comparative ease, adapt himself.

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