

vessels filled with fresh water, and press it by means of flat wooden spoons or beaters, in order to separate it completely from the milk. We salt it carefully, and cover it with brine.

35. Method of making cheese.

To make cheese, the milk is first curdled, commonly by means of rennet. Afterwards, we separate the curd from the whey, until the former become consistent; it is then broken, salted, put in forms or vats, where it is pressed, finally, reversed upon hurdles covered with straw, where it is often wiped and turned over.

