

kinds; the difficulty of finding proper or suitable milk, and of getting a good first fermentation, will always cause a want of uniformity in the flavour of the "mother" ferments and consequently in the products. The cost of such is light, and by their propagation and proper care there will be no need to resort to the *pure culture* more than once a month. This rule is not without exceptions for as soon as the flavour is not to your taste, the preparation you have been using must be rejected, and a fresh start be made.

