

ducing fine cheese. We now know that the whole art of cheese-making consists in the proper development of a peculiar species of fungi, and that the trouble in cheese making also arises from another class of fungi, more or less vicious in character, which gets possession of the milk, and curds, or the cheese upon the shelf, overmastering the first-named organisms, which are the cheese makers' real friends. Their action is altogether harmful, and according as they have been allowed to develop and take possession of the cheese is the product inferior, poor, bad or worthless. Now, the useful class of fungi must have a temperature favourable to their growth and development. The cheese-maker's art is to mould them to his will, to induce them to perform a specific office, to attack the casein or nitrogenous elements of the cheese and to break it down into a mellow, plastic state, without doing injury to flavour; in fine, to prepare it in the best form both as to healthfulness and taste for the human stomach. This, under certain conditions, it will do with mathematical precision and certainty. You know how plants and animals are moulded to do the bidding of human intelligence; how Bakewell produced his sheep; how Colling, and Bates, and Booth have made their Shorthorn? How the pomologist has changed the sour and bitter crab into the large and luscious apple.

You see how even inanimate nature has been made to do our bidding. How water in the steam engine has become the great propelling power of the world; how lightning chained to the telegraph has been made to talk. God has given us unbounded limits of power over animate and inanimate matter, providing we employ the immutable law that governs it.

So this minute microscopic fungi, under the hand of intelligence, will do our bidding in the cheese vat and upon the cheese shelves, if we understand and apply the law which the All-Wise Creator has laid down for the government of its being. Now to obtain the best results, the growth and development of the fungi, (or in other words the fermentation of the cheese) must be uniform and continuous. You cannot induce excessive activity one day, followed by a cessation or checking