

29. A brand, a stencil-plate and brush for branding ;
30. A curd-pail with a flat side ;
31. A water basin ;
32. A box-making machine.

Cleanliness, care and ventilation of cheese-factories.—All that has been said in the Bulletin Nos 3 and 4 respecting creameries applies also to cheese-factories.

Composition of cheese and residue resulting from its manufacture.
Yield of milk in cheese.—In the manufacture of cheese we get, on an average, out of 1000 lbs of milk, about 900 lbs of whey and 100 lbs of cheese.

COMPOSITION OF CHEESE AND WHEY.—(*Cooke*).

	Total solids	Fat	Caseine and Albumin	Sugar of milk	Ashes.
	per cent	per cent	per cent	per cent	per cent
Cheese.....	54.2	90.6	77.4	5.0	36
Drainings from press.....	.9	.4	.6	1.5	1
Whey.....	44.9	9.0	22.0	93.5	63
	100.0	100.0	100.0	100.0	100.0

The yield of the milk in cheese may be calculated approximately by multiplying the percentage of fat in the milk by the number 2. 7. Thus if a milk contains 3% of fat we may expect to get from it $3. \times 2. 7, = 8.64$ lbs of cheese.

Van Slyke found that the quantity of cheese made per fat in the milk varied from 2.50 to 3.06, the average being from 2.71 to 2.73.