

have been in the press about 45 minutes they may be taken out and neatly bandaged; only pure water should be used in bandaging. They should be turned again in the hoops in the morning. See that no rims or shoulders are left on the cheese, but have them neat and stylish in appearance, and of uniform size. They should be pressed for at least twenty hours before removing to curing room.

The curing room should be kept at an even temperature of about 65° or 70°, and should be well ventilated.

SUMMER CHEESE.

The same treatment is required in handling and caring for the milk. Aeration and cleanliness should have the same careful attention.

When the milk arrives at the factory each can should be subjected to a strict examination by the cheese-maker (do not leave this to the poorest helper), to detect, if possible, and reject all bad-flavored or tainted milk. There is no excuse for having milk of this kind. What one patron can do all can do—care for it properly and have it arrive at the factory in the very best possible condition.

When the milk has been received heat it up gradually to 86°. When this has been done try it with the rennet test to ascertain the degree of ripeness. It is advisable to do this even in handling very ripe milk, for it enables the cheese-maker to know just about how fast the curd is going to work. If possible have the milk in that condition that all the whey will be drawn in from 2½ to 3 hours from the time the rennet is added, with ¼ in. acid on the curd by the hot iron test. Use enough rennet to coagulate the milk sufficiently for cutting in 30 minutes.

Start to cut a little early. Take plenty of time, and do not hash or slash the curd. Use the horizontal knife first, finishing with the perpendicular, and if the milk is over-ripe and going to work fast—as is quite often the case in hot weather—then cut the curd considerably finer. By so doing the cooking process is hastened; the cubes of curd being small they are much more easily cooked than if left the ordinary size. When the cutting is finished start to stir very gently at first, or until the curd becomes somewhat firm. Do not apply heat for 10 or 15 minutes after stirring is commenced. Heat gradually up to 96°, taking fully one-half hour to do so, unless in the case of fast working curd, which requires to be heated up as quickly as possible to ensure a thorough cooking. Continue stirring for some time after the desired temperature has been reached to prevent matting and to ensure a more uniform and thorough cooking of the curd.

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