

RENNET.

Rennet may be used in either the extract or the tablet form. The former, however, is preferable, as it is easier handled and as a rule somewhat cheaper.

SALT.

The very best quality of pure, fine grained dairy salt should be used. As in the manufacture of butter, store the salt in a clean, sweet, dry cupboard where it will not absorb surrounding odours.

PAILS.

Agate pails as a rule are best, but other makes can also be used. Some manufacturers recommend wooden tubs for the reason that they do not conduct the heat either from or to the milk as quickly as metal pails. However, we prefer agate pails for the reason that they are more easily kept clean, are more durable and cost very little more at the outset. Great care must be used in the use of any pails that the temperature is maintained evenly while the curd is being formed, and that the cream does not have an opportunity to rise to the surface of the curd as would be the case where the milk was dropping rapidly in temperature.



DRAINAGE TABLES.

A good table which can easily be made is one which is well covered with lead or galvanized zinc, the top of which has a small ridge raised about the edge, and the whole surface draining into one corner, where a hole is left for the whey to drip into a pail. A good hardwood topped table draining to one end is also very good. For the beginner an ordinary table, tilted at one end so that the whey will drain to a given corner where it can be caught, is quite suitable.

CHEESE Moulds.

Coulommier cheese moulds are circular rings made in two sections, the one slipping into the other (see photo). These rings are 5½ inches in diameter, the lower section of which is 2 inches high, and the upper section or collar is 3 inches high. These can be made by a good local tinsmith with an outside cost of 30 to 40 cents each.