

"The sounder the milk is the more moisture you can leave in the cheese with safety, but the more moisture you leave in them the more necessary it is to have a lower temperature to cure them. The reason our cheese show that leanness is largely due to heavy salting, and high acidity at time of dipping."

Asked what acid test was used, Mr. Publow said: "They test by the iron, but nearly every factory has the acidimeter test. Cultures are used and all the work done thoroughly."

"Cheese are sold according to quality, and very little according to the country it comes from. For instance, a shop keeper is going to retail ten cheese a day (many of them sold more than that). The first thing in the morning, the cheese are taken out of the boxes and stripped of their bandages, cut up, labelled, and placed on the counter. Those of mild, clean flavor, and close smooth body and texture, being labelled finest Cheddar, best Cheddar, and so on, and the best price asked (it may be eight pence per pound). Those that are slightly open or coarse in texture, or acid in flavor, may be sold for sevenpence, or may be marked down to sixpence. Before I came away I saw them selling from sevenpence to tenpence, according to quality. I saw cheese from the same factory, graded, and a difference of six cents being asked for them on the counter. If such a thing as that would take place in this country there would be very little need for men to go around trying to persuade cheese-makers and farmers to do what is in their best interests. This grading is largely done by the retail man, and it appeared to me as though that was where he made his money. Supposing I bought 500 finest Brockvilles or finest Bellevilles or finest Peterboros, and when I came to cut these cheese up I found that they were not up to the standard, I would likely return them to the importer, or ask him to make good. If I had bought them as slightly under finest, I would expect to find a percentage of fine cheese, and the larger the percentage of fine cheese in the lot, the more money I would make, and, as a result of the large percentage of fine cheese from many factories, certain brands were in splendid demand."

"I found that not only were our cheese being sold in the large cities and towns, but they were sold in the country villages as well. When I visited the Cheddar Valley (the home of English Cheddar cheese), I found cheese from this Ingersoll section being retailed there, and it was giving good satisfaction. The best cheese (of English make) I saw was at this place. I was very much surprised to find that there was only a small quantity of cheese made in the Cheddar Valley. When speaking to some of the farmers of this place, they said that they had turned their attention to the city milk supply, as owing to the increased demand for milk and cream, the price realized per gallon was greater than if it had been made into cheese, and there was a saving in labor as well, and that they were not likely to go back to the manufacture of cheese."

"I also had the privilege of visiting several of the farms and dairies in Scotland, and had the opportunity of seeing the conditions under which