

patrons' cans, bad water, (see on this head Bulletin No 2 on milk) or bad ripening-rooms. The trade classifies all cheese having bad aroma or bad flavor as "off flavor."

**Body and texture.**—The qualities of good texture are firmness, cohesion, and plasticity. A good sample is glossy and soft or smooth to the touch, "silky."

A good body, denotes a cheese that is firm and elastic. Quebec cheese has generally both a good body and good texture. Still, in some districts, the body is either too soft or too dry, and the texture is too loose.

**Color.**—The color of a cheese, if not artificial, ought to be pale. In the Province of Quebec, where the milk is so rich, only pale cheese should be made. The making of "dead or dull white" cheese leads to a very great loss of fat, and is, consequently, a *contre sens* (contradiction in aim) where the milk is rich; it ought to be restricted to districts where the milk is least rich. As to colored cheese, its manufacture is subject to so many mishaps that it had better never be made, unless by those who are sure of being successful.

**Dimensions of the moulds and boxes.**—Cheese ought to be 15 inches in diameter, and  $10\frac{1}{2}$  to  $10\frac{3}{4}$  in height, weighing 75 lbs.

The boxes ought to measure internally  $15\frac{1}{4}$  ins. :  $\frac{1}{4}$  of an inch more, and the same height as the cheese, i. e., they should be cut down level with the upper face of the cheese. The wood should be sound elm, without knots or cracks, and uniform in color. Bottom and cover must be of dry wood, tongued-and-grooved. Eighteen nails are sufficient for the box. The hoops of both bottom and cover should be strong, and the former be  $1\frac{1}{2}$  in., the other  $2\frac{1}{2}$  in., wide. The covers need not be nailed if they fit the box closely. The boxes are to be branded and bear the trade-mark of the factory; the cuts, taken from photographs, given below, show the difference between good and bad boxes. The trade-mark ought to be oval, and measure  $6 \times 3$  inches (Fig. 7).

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