

the proper temperature must be maintained to ensure the proper drainage.

The making of Cheddar cheese as it is done in the cheese factories, requires considerable machinery and takes from eight to nine hours, but for farm dairy work a shorter and more simple process is desired. The following method will require four to five hours and, if followed carefully, will give good results.

For every ten pounds of cheese required, take 100 lbs. of milk (10 gallons). The milk should be of good quality, clean and sweet, as it is impossible to make the cheese of any better quality than the milk from which it is made.

Take the morning's milk and mix it with the night's milk in a vat or some vessel suitable for holding milk; a clean wash boiler will answer the purpose. Heat the milk to 86 degrees F. by placing a clean can of hot water in it or by reversing this and placing the vessel in a large vessel of hot water, or by setting the vessel containing the milk on the stove and stirring until the desired temperature is reached.

If colored cheese is wanted, use one teaspoonful of cheese coloring for each 100 lbs. of milk. Add the coloring to a dipperful of milk and mix it thoroughly through the milk by stirring with a dipper for about three minutes.

Cover the vat until coagulation takes place, which will be in about twenty minutes, depending on the ripeness of the milk; the sweeter the milk, the longer the time required.

To ascertain when the curd is sufficiently coagulated for cutting, push the forefinger into the curd at an angle of 45 degrees, until the thumb touches it, make a slight break in the curd with the thumb then gently move the finger forward. If the curd breaks clean across the finger without any flakes remaining on it, it is ready to be cut.

For cutting, regular curd knives are the best. Use the horizontal knife first cutting lengthwise of the vat, then cut both lengthwise and crosswise with the perpendicular knife. This gives small cubes of even size.

When curd knives are not available, a long bladed knife may be used, cutting the curd lengthwise and crosswise in the vat in strips one-third of an inch wide, then cut horizontally. By this method it is difficult to cut the curd evenly.

After the curd has been cut, it should be gently stirred with the hand or with a small wooden rake for ten minutes before applying heat.

Heat the curd to 98 degrees, taking about 30 minutes to do so. Continue stirring until the curd is ready for dipping; this is usually about 2 to 3 hours, from the time the vat was set.

When the curd becomes firm and springy and falls apart when a handful is pressed together, it is ready to have the whey removed.

The whey may be drawn off and the curd piled in one end of the