

CHEESE HOUSES.

The question of curing cheese upon the shelf I regard as one of the most important subjects that can engage the attention of dairymen. The loss on account of bad flavor, and otherwise imperfectly cured cheese, that can be traced directly to faulty, dry houses, may be safely estimated at no less than from \$5,000,000 to \$8,000,000 annually. It is one of the most singular things connected with the dairy business of America, that scarcely any attention is given to the proper construction of curing houses, so that there shall be no loss in curing the cheese, either in flavor or weight.

I have here the analysis of several kinds of cheese, the best of their kind; and I wish to call your attention to the proportion of water in each. You will see that American cheese is much drier than that of other varieties, and it is a very serious complaint against our factory-make, both at home and abroad:

	Cheshire.	Best Cheddar.	Double Gloucester.	Single Gloucester.	American.
Water.....	32.59	33.92	32.44	28.10	27.29
Butter.....	32.51	33.15	30.17	33.68	35.41
Caseine.....	26.06	28.12	31.75	30.31	25.87
Sugar of Milk.....	4.53	.96	1.22	3.72	6.21
Lactic Acid.....	4.31	3.85	4.42	4.19	5.22
Mineral Matters.....					
	100 00	100 00	100 00	100 000	100 00
Nitrogen.....	4.17	4.51	5.12	4.85	4.14
Common Salt.....	1.59	1.55	1.42	1.12	1.97

	Cream.	Buttermilk.	Butter.
Water.....	61.67 to 64.80	89.65	Margain.
Butter.....	33.43 to 25.40	0.79	Oleine.
Caseine.....	2.62	3.01	Capsone.
			Butyric.
Sugar of Milk.....	1.56	5.72	
Mineral Matters....	0.72 to 2.19	0.83	
		Caseine.....	1.06
		Whey.....	20.09

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