

6. Were these cheese made by mixing nights' and mornings' milk?—
They were not.

7. If made twice per day, was the milk cooled before setting?—Made
twice per day, and cooled before setting.

8. Temperature of milk at setting?—82 degrees.

9. Describe method of cutting curds.—Cut first with perpendicular
knife, afterwards with horizontal.

10. Highest temperature of scalding curd, and time required in scald-
ing?—98 degrees, from one to three hours.

11. Is the curd soured before dipping?—Soured before dipping.

12. What tests or means are used to ascertain when curds are ready
for dipping or "come out"?—Smell and taste, and occasionally hot iron.

13. What kind of rennets were used?—C. P. rennets.

14. What kind of annatto was used?—Michell's.

15. What kind of salt?—Liverpool factory filled.

16. Quantity of salt used per 100lbs of curd?—From $2\frac{1}{2}$ to 2 7-10
lbs.

17. Was curd ground, and how many times?—Was not ground.

18. Was curd salted previous to grinding?—Was not ground.

19. Describe treatment of cheese in curing room, temperature, ventila-
tion &c.—Turned once per day. Kept as near as possible from 60 to 70
degrees, ventilators in roof of curing room, open spaces in basement floor
and intermediate floors.

No. 3.

1. Name of Factory?—Downie Cheese Factory.

2. Name of Exhibitor and P. O.?—John Sharman, Jr., Stratford.

3. Name of Cheese-maker?—Miss C. B. DeLong.

4. Date of each cheese shown?—July 17, 18—August 16, 18—
September 7, 8.

5. The ordinary milk of how many patrons was used in making these
cheese?—Thirty six.

6. Were these cheese made by mixing nights' and mornings' milk?—
Yes.

7. If made twice a day, was the milk cooled before setting?—Made
once a day, milk was cooled.

8. Temperature of milk at setting?—84 degrees.

8. Describe method of cutting curds?—Cut with straight and horizon-
tal knives.